



Lucini's Café & Bar

Friday-Saturday-Sunday

Lunch 12:00 - 3:00 pm

Dinner from 6:00 pm

FULLY LICENSED

Bookings recommended

(03) 5348 4345

**Celebrate Italian
Independence Day on
Queen's Birthday
Weekend Fri 6-Sun 8
Hearty food + singing**

Historical Fresco Tours

Saturday and Sunday

10.30am

OUR 150TH ANNIVERSARY LOGO



OLD MACARONI FACTORY

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NEWSLETTER

Old Macaroni Factory & Lucini's Pasta Café—Hepburn Springs

Issue No. 7 AUTUMN 2008

Dear Patrons

We've been in planning mode for the first 5 months of this year! This important edition shares what we're doing for our big 2009 Anniversary!

Also, what a time we've had since starting 2008. It was very quiet for everyone not just the Mac Factory, but then we were hit by the ChillOut Festival, followed closely by the Swiss-Italian Festa and then Mother's Day. Between the first two events we were showcased on **Getaway**. It's amazing how popular that show is and we must thank them. Nicky is lovelier than on TV and a delightful person too. Little Maddy and Bella (5 year old twin grand- daughters) who were on the program, lived on that for a week at St Johns prep!

ChillOut Festival: 2008 saw our first appearance in the program and all went extremely well given we were caught out with a great many more visitors than expected. It was a lovely day with our inaugural bocce event and the garden was full. Great feedback means next year will be bigger and better. At night, the full house were entertained by the fabulous Ame Roma on Saturday and Filippo at our Friday Supper Club

Swiss and Italian Festa: Three of my sons Matt, Mark and Danny and Danny's partner Esther were on hand to help out. A great pleasure for any mum! Having them to help made the weekend pass without a hitch and was much appreciated. Normally we book out on a long weekend and during the Festa weekend, but the added bonus of appearing on Getaway meant many patrons having to be turned away. We apologise but remind guests to book to avoid disappointment. Entertaining magical gangster Al Cappuccino, captivated our guests with his sleight of hand antics.

PS OUR 1ST GERANIUM & HERB FESTA LAUNCHES NOV 08 Ciao Maria



150th ANNIVERSARY 2009 – JOIN US NEXT YEAR — DIARY DATES

Australia's oldest Italian building is 150 years young next year!

We've now designed a logo and put in place a significant program of celebratory and commemorative events to suit all ages and bring much of our community and special guests together. We are creating an outdoor amphitheatre event alongside many other celebrations throughout the year. Plans include installing a wood fired pizza oven, more paving, seating, plantings, walkways and gardens! We are seeking funding support for specific projects. There is involvement for individuals and business to get on board. Families and individuals can become a "Friend of the Factory" (\$100 and \$150 memberships) or make a donation of your choice. Sponsor packages for businesses (\$500, \$1000, \$2500 and \$5000) offer marketing exposure, on-site hospitality, plus trading opportunities at key events. Several of our projects are offered for major sponsorship by negotiation and we'd love to hear from you.

MORE INFORMATION.....on how you can get involved is on our website or please contact Maria direct for an information kit. **PROGRAM NEXT PAGE ►**

Visit the oldest Italian building in Australia - built in 1859

www.macaronifactory.com.au for more information



Staff News:

We had to say goodbye to our darling little Anna the cook, who has left us to work full time in Daylesford. She needed more hours and her partner Georgie landed a

job at the same place and we couldn't compete! Good luck, Anna.

**SPRING DIARY DATE!
ANNOUNCING
OUR 1ST ANNUAL
GERANIUM & HERB FESTA**



NOVEMBER 2008

- Explore our gardens
- Food schools
- Geranium and herb swap meet
- Alfresco dining
- Special guests

Starts: Melb Cup Week'd Sat 1-Mon 3 Nov
Ends: Daylesford's Flower Festa w'end
Sat 15 Sun 16 Nov
SEE YOU FOR SPRING!

**Age Cheap Eats 2008
Our third edition!**

When the world seems to shine like you've had too much wine, that's Lucini's... Australia's first pasta factory, Lucini's is a unique experience. You might have to sing for your supper (really) but you'll be rewarded with a hearty rendition of home-cooked fare.

Every dish has a story, like the 150-year old family recipe

'Pasta Maggiore' featuring the region's famous bullboar (Lucini) sausage.

Match your choice of pasta with a tangy zucchini and anchovy sauce.

Simple desserts like baked ricotta pud or the speciality tiramisu, warm your heart. And, when the songbook switches from old Italy to ABBA, you know you're in for a big night!

A GREAT CREW!



Fiction Film Company spent a full day's shooting early May for a Latina Pasta TV ad planned to air from June.

150th Program Highlights 2009

Opening Weekend

February 28/March 1 & 2

A reunion dinner on the Friday, an historic evening Saturday under the stars and two days of celebration in the Piazza!



Fri 28/2 "Back to Spring Creek Descendants Dinner"

Friends and families will reunite

Sat 1/3 "A Night on the Goldfields"

Join us at dusk for an amphitheatre performance when we re-create life on the goldfields in the 1800's. Featuring narration, music and choirs. Supper & drinks available.

Gate entry \$12 adults \$6 student/concession Children U10 Free

Sat 1/3 Sun 2/3 "Daytime in the Piazza"

We're creating a traditional Piazza this weekend to celebrate our Italian culture and traditions in many forms. Historic demonstrations, food and wine, traditional Italian games inc. bocce, handcrafts, nurseries, wood fired oven pizza, damper making, community stalls.

Entry: Gold coin donation

Hepburn Italian Comedy Festa September 2009

A weekend to celebrate Cosmo Lucini's birthday. Dates to be set. Plans include a dinner and show on Saturday and comic competition Sunday. Join Hepburn's venues for a colourful program.

Accommodation packages under discussion.

Geranium & Herb Festa

November 2009

This annual floral celebration (launching 2008 see ad opposite), will run from Melbourne Cup holiday Weekend Sat 31 Oct Sun 1 Mon 2 Nov and concludes on the weekend of Daylesford's Fabulous Flower Festa Sat 14-Sun 15 Nov. Plans include a Geranium Swap Meet, Food Schools, demonstrations, special guests, garden parties and music! Spring is a wonderful month to just come and explore our rambling and ever expanding geranium and old Italian herb gardens.

PLEASE CHECK THE WEBSITE FOR REGULAR NEWS UPDATES www.macaronifactory.com.

HAZELNUT AND BITTER CHOCOLATE CAKE
Torta alle Nocciole e Cioccolato Amaro

This fabulous cake recipe was taken from
"Autumn in Piemonte"

by Manuela Darling-Gansser.

A great cookbook that celebrates the area where the Lucini's called home.

INGREDIENTS

- 400g (14 oz) hazelnuts
- 400g (14 oz) dark chocolate
- 400g (14 oz) unsalted butter room temp
- 300g (10½ oz) caster (superfine) sugar
- 10 organic eggs
- Pinch salt

METHOD

Preheat oven to 169°C (320°F). Put the hazelnuts in a clean frying pan and roast them over a gentle heat until they are just starting to take a bit of colour, but do not burn them. Put them in a clean tea towel, fold the towel over and with your hands rub the nuts back and forward: this will remove the skin.

Put the nuts in a food processor and pulse until they are finely ground but not too fine.

Put the chocolate in a saucepan over hot water, and without stirring let it melt.

Remove from heat and cool slightly.

Using an electric beater, beat the soft butter with the sugar, adding the pinch of salt. When mix is light and fluffy, add the melted chocolate, blending well. Then add one egg at a time, until all are well incorporated. Now fold in the crushed hazelnuts with a spatula.

Pour the mixture into a buttered cake tin, 28 cm (11 in) in diameter, and bake in a preheated oven for about 40 minutes, or until a skewer inserted in the cake comes out clean. Open the oven door and turn off the heat, leaving the cake in for another 30 mins. **Serves about 10**