



AMAZING FRESCOES AND FAMILY HISTORY



Historic Guided Tours with Maria

Saturday and Sunday
Group Bookings by
appointment
Schools and special groups
welcome
Special Catering Options

Café Hours

Friday-Saturday-Sunday
Lunch 12:00 - 3:00 pm
Dinner from 6:00 pm
FULLY LICENSED

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NEWSLETTER

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

Issue No. 2, SUMMER 2006

Our Year Here

What an amazing year at 'The Factory' with Lucini's booking out often on Saturday nights! Alongside Australians from all over, many guests from overseas dined with us from Russia, Poland, Italy, China, Vietnam, England and America.

Our School tours gained in popularity and I loved the comments often made after showing children my 'slate' from my first year at school.... 'You must be old' being the most frequent! Yes, I am getting old but anyone at 61 will know that there are a few years left!



We loved all the new faces from Probus and other special interest groups. Dean Martin has certainly made his mark in rural Victoria! So many guests return home humming or singing "That's Amore" ...**we've all had a lot of fun!**

After launching our Antipasto Platters for Spring, we've added more to an alfresco summer menu.....and thanks to a special Heritage Victoria volunteer youth project, the garden is having a make-over! | SEE SUMMER GARDEN MENU OVER |

For me personally it has been a challenging time, but with the support of family, staff and our guests we can look forward to a good 2007 with renewed energy. To our patrons, thanks for your support this year and we look forward to welcoming you back to Lucini's or for a tour soon.

Special Christmas and New Year wishes

Maria Viola and Staff

mariaviola@bigpond.com

COMING SOON!

GREETING CARDS, POSTCARDS
FEATURING
HISTORIC & MEMORABLE IMAGES
OF THE MACARONI FACTORY



Christmas and New Year Hours

We close for 2006 on Saturday night 23rd December
and re-open in 2007 on Friday 5th January

Visit the oldest Italian building in Australia - built in 1859

www.macaronifactory.com.au for more information

**INTIMATE DINNERS
SPECIAL
CELEBRATIONS**

*Lucini's Private
Dining Room*

for couples or groups
up to six

\$50 per head

Two course dinner

Dessert and wine extra

**COMING SOON
IN DECEMBER**

A special mail-out for

**Tour Coach Companies
Probus Groups
with
Meal Packages
and
Tour information**

Please email us if you'd like to
be on this mailing list

**OUR NEW
STAFF MEMBER**
Welcome aboard to
Claudia Simmons who has
already proved to be a
great asset

WHAT'S NEW—WHAT'S ON

Weekends in Summer

GARDEN MENU

Summer Soup & Bread \$7

Alfresco luncheon platters

for two \$38

Tiramisu \$10

Glass of Lambrusco \$6

Relax in our rambling garden



A story from our cellars!

This lovely Virgin Mary sculpture was found in our cellars and is believed to have been placed there to reside over our wine.

According to Swiss and Italian historians, this special Madonna is a traditional caretaker of wine.

Next year The Lucini Madonna will be on loan to **Melbourne's Immigration Museum** for an exhibition on the Hepburn district. The exhibition expects to open **May 2007**.

Boccé anyone?

**AFTER LUNCH OR A TOUR
JOIN US IN THE GARDEN
THIS SUMMER**

Our Boccé court was
created for the movie
Love's Brother in 2002

Maria has all the rules



INGREDIENTS

1kg vine-ripened tomatoes,
quartered
1 small cucumber peeled
1 red capsicum, seeded
3 shallots thinly sliced
1 stalk of celery
1 clove of garlic
½ cup olive oil
½ cup white or red wine vinegar
½ teaspoon salt
cracked black pepper
3 pints of chicken stock or
consommé

SERVES 8— Enjoy!

Traditional Gazpacho

A delicious chilled summer soup with Spanish origins made from finely diced vegetables marinated and served in a flavoursome stock.

Method

Remove seeds from tomato and cucumber, cut finely with celery into ¼ inch cubes. Mix oil and vinegar with the salt and pepper to taste and combine with tomatoes, cucumber, crushed garlic, capsicum and sliced shallots. Allow to stand for 1-2 hours, stirring occasionally so that the vegetables absorb dressing. Strain vegetables well and combine with stock. Chill thoroughly before serving.

Garnish with fresh basil

Serve with garlic croutons or parmesan wafers and fresh chunky bread

Parmesan wafers - put tablespoons Parmesan cheese on a baking tray lined with baking paper, leaving room in between for the biscuits to spread. Put in a hot oven (200°C) for 5-8 minutes or until melted and bubbly. Cool on tray. Store in an airtight container.