

CAFE REPORTER

ISSUE 2 MARCH 2016

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Baristas Coffee

Vince Pirina knows coffee. He's been established in the industry for 30 years, and since 2006 he has operated Baristas Coffee in Edgecliff's East-point Centre.

Although a cafe, Vince very much wants Baristas Coffee's reputation for just that -- the coffee. The beans for which are bought and imported from all around the world: greens beans bought direct from the farmers in Vanuatu, and all over South America.

Those beans are then roasted in-house at the Edgecliff cafe, producing both single origin and mixed blends which are available for purchase in 250 gram

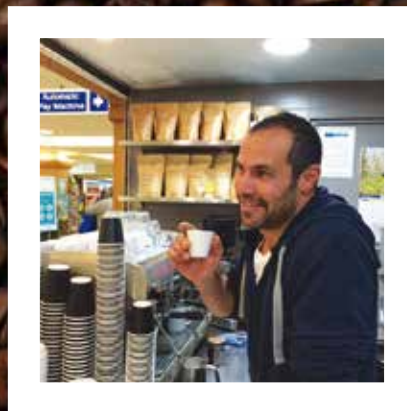
bags. Baristas Coffee also produce a decaffeinated blend using Excelsior mountain water (from Colombia).

Naturally they serve their own blends in the Baristas Coffee cafe, so you can literally try before you buy. "Come down and have a cup of coffee," Vince urges.

**Shop 15 East Point Food Court
235-287 New South Head Road,
Edgecliff**



With the years of experience, Vince appreciates the regulars who have maintained a loyal following. "We roast small batches to cater for offices and special events. Our sizes are in bags of 250grams, 500grams and one kilo."



The food served here goes hand in hand with a good cup of coffee and sweets. "We are a busy destination, our menu is brief and tasty. Being in a transit centre, the choice of food is simple and tastes great. We provide quick service and maintain a loyal following."

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Espresso Connect

Although a small team, the 35 years of restaurant and cafe industry experience between them, including 20 years' specialist knowledge of espresso equipment, make Espresso Connect the go-to guys for all your espresso needs.

The newest team member is Dino Demetriou, who joins Espresso Connect after 10 years with Cafe2U. What Dino doesn't know about getting the best out of your coffee machine isn't worth knowing, but like the best teachers, he's always learning.

What Dino does know is that you can't get the best out of your coffee machine if you don't respect the five elements: the espresso machine, the grinder, the coffee blend, water quality, and the most important is the barista who controls all those elements.

"Without all of those elements being perfect you can't produce a great espresso," Dino insists. "Making a good coffee is not just about getting the best machine, it's about looking after all of the elements, from cleaning the machine properly, to storing the blend properly, and using filtered water."

"When people realise what they want out of their coffee, they come to see Dino and buy a German domestic machine," explains George Stavros, Espresso Connect co-founder.

That's an ECM coffee machine to be precise; Espresso Connect being the exclusive Australian importer and seller of the German range of machines. "The little Rolls Royce of domestic coffee machines," adds Dino.

Espresso Connect also stock all manner of coffee paraphernalia: water purifiers, barista cloths, paper filters, cups and saucers, machine cleaners, Da Vinci coffee syrups, and pour overs and cold drips of all sizes for home and cafe. They are also the exclusive stockist of Quamar Grinders.

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Marrickville
Ph: 9817 8000
www.espressoconnect.com.au**



INTERVIEW



Roy Billing

By Kristina Foster

"Playing Trimbole required a lot of preparation and research in order to bring the character to life. I had read a lot of books and watched a lot of footage from that period. It was a character that I really got inside of."

As I wait in the art deco French neighbourhood café in Coogee to interview Roy Billing, a stylish white panama hat is thrown nonchalantly onto the table. I look up and see a familiar face: we have all grown up seeing Billing's crinkly, welcoming smile across our big and small screens for the last 30 years.

Billing, now 68, has starred in films such as *The Dish*, *Rabbit Proof Fence* and *The Chronicles of Narnia*, and has filled our TV's with meaty roles on *Packed to the Rafters*, *All Saints*, *Blue Heelers*, and *Jack Irish*. And most memorably, played crime boss Robert Trimbole on the hit series *Underbelly*.

On the surface, Billing resembles many traits of the mob boss. An engaging, likable matter-of-fact guy, Billing also has a real life fondness for fedoras, panama hats and horse racing.

"Playing Trimbole required a lot of preparation and research in order to bring the character to life. I read

a lot of books and watched a lot of footage from that period. It was a character that I really got inside of. Sometimes when I came home from the *Underbelly* set, I found it hard to get out of character. My wife once yelled at me, 'you're not the mafia boss under this roof,'" he laughs. "But at the [race] track, many people who knew Bob Trimbole came up to me and said I captured what he was like," he recalls proudly.

Billing grew up in Ruawai, a small rural village north of Auckland in New Zealand, with a population of just 400. "My dad was the local panel beater in Ruawai, but I always escaped and went to visit my grandparents in Auckland. I'm really a city person not a country boy," he admits.

Leaving a job in advertising in his 30s to start acting, Billing was a relative late bloomer in the industry but has not stopped working since he began his acting career.

"I've been really lucky. Many of my friends at my age have been

made redundant but I have a high paid, exciting part-time job," jokes Billing, underselling his remarkable acting skills, which earned him a Medal for the Order of Australia in January last year.

Part of the appeal of Billing and the characters he plays is their unpretentious earthiness. As we finish our lattes and get up to leave, I wave goodbye and see him take a seat at the bus stop outside the café, striking up an easy conversation with a fellow commuter. He may be an actor with a mobster's face, but Roy Billing is a man with undeniable 'everyman' appeal.



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Kaldibaah Coffee

Peter Xirodimas has been in the coffee game in one form or another – cafe manager, barista – for 15 years. For the last six of those he has also been roasting his own coffee, and in June of this year, he opened his own cafe.

Named for the legendary Ethiopian goatherd, Kaldi, who is credited with the discovery of the coffee plant, Kaldibaah Cafe and Espresso Bar was opened to give a “face” to the coffee. “For the last six years I have been roasting coffee and developing various blends, for us and also our wholesale customers. We do a lot of contract roasting

and also build blends based on our customers’ needs,” Peter explains. “The whole idea of the cafe was as a front for the roasting.”

Situated in what was once a florist and nursery, Kaldibaah is an open, light-filled space – like an indoor courtyard – where, behind the customers occupying the communal table, sits the roaster; currently roasting up to 180 kilos-a-week but which can produce upwards of 480 kilos-a-day.

And although Peter mostly restricts his roasting operations to after hours, those times that

the machine has operated on a Saturday, the customers have been oblivious: the machine emits little noise with the aroma of roasting green beans the only (delicious) give away.

“I use about five different brokers at the moment and that’s purely because of the variety of green beans we purchase – Brazilian, Colombian, Sumatran, Indian, Costa Rican – and all based on the seasons,” he explains. “We only ever run two blends [in the cafe] at any one time. We have a House blend which is steady, available all-year round, and then I do a lot of seasonal blends which are rotational based on the crops that I have access to. For example, recently we ran a Colombian and Sumatran together and that seemed to work really well. A lot of customers raved about it.”

**102 Northumberland Ave.,
Stanmore
Ph: 9569 6969**



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Euro Espresso

“The world we live in today is for us to share love and enjoy life with family and friends.

Coffee roasting plays a major part in the development of the humble coffee bean. The origin of our coffee beans is important to us. It should come from sustainable plantations, where the families work and flourish within their daily routine by producing beans.

Everyone has a destiny in life. My destiny is looking after my family and challenging the coffee roasting process. I aim to roast each unique bean, in an authentic manner, always working with the bean's individual characteristics

to achieve its natural balance of acidity, flavour, body and aftertaste.

Euroespresso was established in 1986, supplying coffee to cafes and our customers, who support us at our Annandale roastery. One can come in and enjoy a coffee or handpick from our selection of fresh beans and blends.

Participate in our coffee tastings and practice extracting a coffee with a La Pavoni espresso machine with the original method: heat, pressure and muscle. This makes it a more enjoyable experience when tasting the fruit of your labour!

We have recently expanded the

production of our Caffé EuroBlend at our roastery at Marrickville, so that we may expand our core services to our existing customers and the newcomers of our widespread family.

Expansion will involve development in our coffee roasting, passing on knowledge to home roasters and further improve ways to demonstrate achieving the best from the humble coffee bean”

– *Marcello Nadile.*

**165 Parramatta Road,
Annandale.
Phone: 9560 7000
www.euroespresso.com.au**



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Safari Firearms

A family-owned business operating in one form or another since 1988, Safari Firearms, in Bexley, has become one of the top two operations of its kind in NSW, and top 5 in Australia: a combination of a wide variety of quality products, competitive pricing and knowledgeable staff making them the 'go-to' place for firearms.

Those who frequent Safari Firearms are a mix of people – doctors, solicitors, tradesmen; outdoors-y and professional – of varying skill levels. “Thirty per cent of our customers will know

what they want. The other 70 per cent will certainly lean on us for information and advice, and we certainly try to sell them the appropriate products for their needs,” explains Gary Georgiou, business proprietor and son of founder, George. “They tell us what they’re intentions are, what their budget is and we show them an extensive range of options.”

The latest addition to their extensive range of firearms is the Adler lever-action shotgun, available in a five-shot version. But it’s not just guns. Many customers come to buy high-end binoculars

simply to watch game. Binoculars are also popular with those who frequent the horse racing. “Clothing is also a big market for us. Our clothing is a little more high end and more durable in the elements. We also sell torches, headlamps, and firearm safes – all firearms have to be stored away in safes,” Gary says.

That emphasis on safety extends to Gary and George’s involvement with local and national shooting clubs. “Wherever we can we’ll support junior programs, and encourage kids to learn the right way to shoot and be responsible with firearms,” Gary explains. “We want it to be fun but we want it to be safe, too.”

**146 Stoney Creek Rd Bexley
Ph: 02 9740 9760
e. sales@safarifirearms.com.au
www.safarifirearms.com.au**



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Bondi Wheatgrass

Bondi Wheatgrass, the brainchild of Rhonda Boswell, has been operating for 17 years now and continues to go from strength to strength.

“I have a very active farm pumping out around 1,000 trays of wheatgrass a week, all grown in an area of approx 30 feet x 30 feet and practically right in the middle of town,” explains Rhonda. Actually, Bondi Wheatgrass now operates from Malabar (formerly Bondi, hence the name), about 10 minutes from the CBD, along Anzac Parade.

“I do most of the growing of the grass personally and usually work a sixteen hour day. I prefer to do it all myself so each tray is as lush and nutritionally rich as possible,” says Rhonda. “I sell the wheatgrass to many different venues and retail establishments but I also have many private individuals who have been regularly getting one tray of wheatgrass delivered once a week since I started 16 years ago.”

Naturally, Rhonda is an advocate of the health benefits of wheatgrass; even a 30ml shot is full of nutrients and can do wonders for you. “It’s very bio-available. As wheatgrass is a complete

food and easy for your system to access and digest, it gets straight into your bloodstream. It’s great for providing instant energy for exercise,

and because it contains many more enzymes than most other juices it plays a big part in complete digestion and, as a result, helps you cut body fat.”

The alkaline properties of wheatgrass also assist the body in healing from many different diseases and is a very good immune system booster; it can greatly help the body deal with chemo and radiation in cancer patients.

You can order from Bondi Wheatgrass online, and they also have a great range of growers kits if you would like to try growing your own wheatgrass.

M: 0410 327 077
www.bondiwheatgrass.com.au



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THE WAY WE WERE

THE JUNK MAN

By Jeff Bird

"They would hear his doleful wail of "Bottle-oh, bottle-oh" or "Any old iron? Any old iron?" or whatever catch-cry he was using and run out into the street with their arms full of unwanted household waste."

The kings of recycling in Australia's early days rode a horse and cart. They were the junk men who rode around the suburban streets collecting your unwanted bottles, clothes, scrap metal and anything else they could recycle for a small profit.

Australia's junk men were the successors to Britain's rag and bone men but there was less demand for old bones from Australian households and perhaps less profit to be made from selling them to the glue factories. However our early recyclers could still turn a profit from turning unwanted clothes into cleaning rags or paper. Also, like today's recyclers, they could make money from bottles and scrap metals.

When I was a young kid growing up in suburban Sydney in the

1950s, the local junk man had graduated from a horse and cart to an exceptionally noisy old tractor and trailer: I recall that he had a big chaff bag hanging off the side of the tractor for his household collecting. One of my neighbours took great delight in telling me that he used that bag for carting away naughty children, so every time I heard the tractor roaring down our street I ran and hid as fast as I could.

Other children had a much more fruitful relationship with their local junk man. Because they could swap a box of bottles or a load of old clothes for a few pennies or a bag of sweets, some kids looked forward to the visit from the man on the cart or tractor. They would hear his doleful wail of "Bottle-oh, bottle-oh" or "Any old iron? Any old iron?" or whatever catch-cry he was

using and run out into the street with their arms full of unwanted household waste.

Unfortunately not every story had a happy ending. In their haste to exchange trash for treasure, some kids weren't too careful choosing what to trade. As a consequence, there were tales of mothers coming home to find that the bag of expensive clothes they'd set aside for the dry cleaners was now on the back of a cart on the way to being recycled as rags.

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SYDNEY ICONS

DICK SMITH – LITTLE AUSSIE BATTLER

By Jeff Bird

"The most important lesson I've learned is to learn from your mistakes. I have made every mistake possible in business but I have never made the same mistake twice."

Dick Smith, he of the horn-rimmed glasses, the squeaky voice and the demeanour of the quintessential geek is a true Aussie pioneer in the modern sense. He may not have the physique of a lifesaver, the presence of a leading man or the riches of a Packer or Murdoch, but his achievements put him right up there as a Sydney icon.

After leaving school at 15 with no qualifications and no prospects, Dick was forced to work in a factory and he soon realised that you don't get rich working for other people. Over the next decade he tried a number of jobs, eventually working for an electronics company that decided it no longer wanted to service the two-way radios for Manly Cabs. So Dick used his \$600 savings and another \$10 from his fiancée to establish a business fixing two-way radios. That was the start of Dick Smith Electronics.

From servicing radios, Dick went on to selling them along with an ever-expanding array of other

electronic devices and components. Eventually he had 50 shops around Australia and by the 1980s was in a prime position to capitalise on the birth of home computing. Soon the bespectacled image of Australia's home-grown electronics nerd was beaming out at us from newspaper and magazine advertisements everywhere. Although he sold the business to Woolworths for \$25 million in 1982, the Dick Smith name and image have been retained ever since. That's what an icon he is.

After selling his electronics business, Dick decided he needed a different kind of adventure. So in 1983 he made the first solo helicopter flight around the world. In typical Dick Smith fashion, he solved the problem of a helicopter's limited range by landing and refuelling on ships at sea.

On his return he again ventured into new territory by founding Australian Geographic magazine, a variant on National Geographic but focussing on Australia. The

publishing venture allowed him to champion one of his favourite causes – protecting the environment. Over the years we have become used to Dick taking a public stand in support of things he believes in and attacking those that attract his ire.

The common thread of his public advocacy has been his love for "our fantastic country". In 1986 he was selected as Australian of the Year and in 1999 established Dick Smith Foods, which only sells foods produced in Australia by Australian-owned companies. It's not a bad resume for someone who didn't even finish high school.

When asked by Dynamic Business magazine the most important lesson he'd learned in business, Dick replied: "The most important lesson I've learned is to learn from your mistakes. I have made every mistake possible in business but I have never made the same mistake twice."



NICKI WENDT

By D. R. Lennox

"It's no coincidence that there has been an increase in revivals of some of the great classical musicals around the world in the last few years – they had something to say then, and they still do today."

For her first major musical outside of Melbourne, actress Nicki Wendt has chosen a classic – *Fiddler on the Roof*. "I only saw the film for the first time a couple of months ago, so I'm quite new to the *Fiddler* story," Nicki confesses. But she knows how well-loved it is, and believes that, like any classic, it deserves to be retold.

"I think *Fiddler on the Roof* has central themes and morals that are timeless – we can all relate to them today – tradition, family, devotion, love, and inevitable change. Life and the world are so fast-paced and ever-changing, the reassurance and comfort that the classics bring is always welcome," Nicki says.

"*Fiddler's* characters are of a period, and yet timeless. It's no coincidence that there has been an increase in revivals of some of the great classical musicals around the world in the last few years – they had something to say then, and they still do today. The poignancy of the music and story of Tevye and his family is as strong and relevant as it was when it was written. It's funny, and thought provoking and very moving."

Just as integral to the success of any production, classic or new, musical or not, is the audience. "There's nothing quite like a brilliant overture played by a live orchestra to get the audience fired up for a great show, closely followed by a rousing opening number. In *Fiddler*, it's *Tradition*. A straight play doesn't offer that, it warms up a little more slowly. The audience plays a part in every style of live performance. Actors, dancers, musicians – everyone gets a sense of an audience's "vibe" every show. I always think of them as another character."

Another character entirely is Nicki's recent role in the Shaun Micallef-created television comedy, *The Ex-PM*. "I absolutely loved going back to television comedy. Shaun Micallef is such a brilliant writer, so doing that highly witty material with such a clever ensemble cast was quite thrilling," Nicki says, who, speaking of classics, also appeared in the hit 1990s series, *Acropolis Now*. "So much of what I do as an actress is quite serious, but in the last couple of years I seem to have done mostly comedy, which has

been a welcome relief. And the style of *The Ex-PM* was quite "big", but not as broad as *Acropolis Now*. It's interesting how many styles of comedy play well, both on screen and on stage. There are lots of ways to get a laugh."

The laughs may not come as thick and fast during *Fiddler on the Roof*, but Nicki says you're guaranteed a great night's entertainment. "It's a feel good show filled with Broadway classics, beautiful storytelling by a brilliant creative team and a remarkably talented cast. Anthony Warlow and Sigrid Thornton, two Australian greats, lead a wonderful cast of some of our finest singers, dancers and actors. You'll laugh, you'll cry, you'll think and feel – a fantastic night out!"

***Fiddler on the Roof* plays the Capitol Theatre from March 24.**



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David Carr Locksmiths

David Carr Locksmiths & Alarms

Beginning as a shoe repair, key cutting and locksmith shop, David Carr Locksmiths & Security has since developed into an electronic security company and one of the most recognisable and trusted brands in Sydney's east. "The business was started in Bondi over 40 years ago. We now not only service all areas of Sydney but we now have a national presence," explains son, Jason Carr. "We have met and serviced the security needs of thousands of clients

including Prime Ministers and celebrities. We provide a wide ranges services from key cutting and safes sales to CCTV that you can watch on your smartphone and wireless back-to-base alarm monitoring and keyless entry solutions." David Carr Locksmiths & Security have your home and business security needs covered. "Please come and visit our showroom in the heart of Bondi Junction, or call the team at David Carr Locksmiths & Security today. And feel secure in the knowledge

that nobody knows - or cares - more about keeping you, your home and your business safe."

9/251 Oxford Street, Bondi Junction Ph: 9389 8543 www.davidcarr.com.au

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