

# Leni learns to spin more than a yarn at the guild

IT WAS the elderly fairy godmother who spun fine yarn on the spinning wheel in the tale.

And if Sleeping Beauty had been taught the craft she would have known better than to prick her finger on the spindle and hence avoid the sleeping curse.

Oh, well! There are no evil godmothers at the Sutherland Shire Spinners and Weavers guild, but president Karen Severn said the 60-strong group has had an influx of younger people.

"We are like a library here," she said.

"We should be passing on these skills before they die out."

Through her life, Leni Stavropoulos, 23, had been walking on a rug that her grandmother had woven in her village in Greece.

"All of a sudden I became interested in how it was made, and my mum suggested I buy a loom," Leni said.

"But weaving was not as easy as I thought it would

be."

Leni, of Sans Souci, is a fitness instructor so her hours are flexible to attend the guild's Tuesday meetings at Como School of Arts.

"I love the classes," she said.

"The ladies always have something to offer.

"I always pick up another hobby or a new project to take home with me."

Leni's achievements include a scarf and a table runner and she is learning to spin yarn.

While passing on traditional spinning and weaving skills, guild members also enjoy a creative exchange of ideas, many of which come from the new younger members.

A young woman chops up old kimonos and spins them into chunky knitting yarn.

Someone else spins tissue paper.

The guild's Winter Wool Fair Friday and Saturday is a good time to see what these craftspeople can do and perhaps to buy some of their creations.



Leni Stavropoulos is keen to make family heirlooms like her grandmother did.

## Latest school to be hit by swine flu

Melbourne Girls' College in Richmond today confirmed a Year 9 student has tested positive to swine flu yet the school remains open. The Victorian Department of Human Services (DHS) has provided her family members with the anti-viral drug Tamiflu and is currently identifying other students and staff who have had prolonged contact with the girl. Fotoula Margaronis, whose two daughters attend the college says that she is concerned but not panicking that her daughters are still at the school. She received an email yesterday alerting her to the situation and directing her to the website in which the principal had posted information for parents. Although one of her daughters is in the same year level as the student with the flu she is relieved that she is not in the same class and does not believe that she has had direct contact with the affected girl. "I have not made contact with the school because I know that the principal knows what she is doing and the girls are in good hands. If there was any danger I know that she would send the girls home or close the school." Ms Margaronis does not believe that parents should keep their children at home just yet.

# Petar's has answer to the recession's bite

**LIKE almost every restaurateur, Manuel Belos of Petar's Seafood Restaurant, is well aware that entertainment is the first thing to go when families tighten their belts in tough economic times.**

And yes, Mr Belos says, the recession can already be measured around Brighton-Le-Sands by the drop in customers and tourists. Staffing, too, has suffered.

However, his 30 years at Petar's have convinced him the restaurant will survive.

"We are sincere with our food," he said.

"We always serve fresh food, and everyone knows us.

"That is the only thing that keeps us going, for now it is a matter of survival. We are not making any money."

Mr Belos and staff have come up



with some pretty good specials for lunch and dinner, seven days a week.

In the chef's special (\$25.90) is seafood chowder, fried perch and chips plus a glass of sauvignon blanc.

The regular specials include bruschetta (\$9.90), seafood chowder (\$15.90), sizzling garlic prawns (\$17.90), salmon patties (\$18.90) and scallop and prawn crepes in a creamy sauce (\$18.90).

The mains include olive-crust blue eye cod and corn cake (\$29.50), steamed whole snapper with soy, ginger, shallots and Asian greens (\$33.90), lemon sole with lemon butter sauce (\$28.90) and lobster mornay or thermidor (\$49/\$29).

The a la carte menu has meat and poultry dishes.

The function room upstairs seats 90 and has a great view.

Petar's Seafood Restaurant, 373 Bay Street, Brighton-Le-Sands, 95677402.

Article from The Leader

## Former Greek king has heart operation in London

Former King Constantine, the deposed monarch of Greece, has undergone a successful heart bypass operation in London, his wife says. Constantine, 68, underwent the operation Friday at a private hospital in north London, former Queen Anne-Marie said in a statement posted to her family's Web site. Constantine was Greece's monarch from 1964 until 1967, when he was deposed after a failed bid to overthrow the country's military dictatorship. A relation of Britain's royal family, he settled in London in self-imposed exile. The former queen said she would "like to thank everyone who has expressed their interest for my

husband's progress," adding that he had received messages of support from Greece and across the world.

A statement from Constantine's surgeon, Giles Dreyfus, said the former monarch was "recovering in the intensive care unit without any cardioventillatory support." Greeks officially abolished the monarchy in 1974 and Constantine, accused by many in his native country of not doing enough to prevent the dictatorship, was stripped of his Greek citizenship in 1994. Constantine and Anne-Marie, the younger sister of Denmark's Queen Margrethe II, married in 1964.