MasterChef's George Calombaris 'is no sex symbol'

ARE we that hard-up for hotties?

The recent crowning of MasterChef's George Calombaris, raises a few questions for me.

The diminutive reality TV cooking judge and mentor has been declared "sexy", "lovely" and "cute" by adoring fans in online forums.

By ordinary standards George has plenty going for him.

He's a successful chef and businessman who has now moved into television

He ticks all the boxes for prospective mothers-in-law, and yes, like Pride and Prejudice's Mrs Bennet, they do have lists.

But even he is taken aback at the sexy claims.

"I'm just a short Aussie-Greek bloke with no hair," he said.

Spot on, Georgie, your modesty is commendable.

Until he said this: "Let's be honest. I bring a girl over, whip up a chocolate souffle, shuck some fresh oysters in front of her, make a simple salad.

"I'm not being funny: She's going to go weak at the knees."

Oh really.

I was just starting to buy into the balding short bloke's hype but he shattered the illusion with one cocky comment.

Still, a man who can cook has great appeal, even if he does insist on finishing every sentence with an annoying, "Yeah?"

George would be a catch for some lucky lady, and I believe there is one in the picture.

But sex symbols? Make my George a Clooney.

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Langley's Cafe owner passes

MINAS Castrissios started life in Greece, but arrived in Grafton as a 16-year-old and quickly became a respected member of the community.

adly for his friends and family, Minas passed away last month in Wollongong.

Minas was born on the Greek island of Kythera in 1932, and after arriving in Australia on Australia Day 1948, was destined to become a very proud Australian.

His brother George - who still lives in Grafton - arrived in Australia three years later. The two men immediately went to work for their uncles Jim and Nick Langley, who owned and operated Grafton's famous Langley's Cafe.

In 1961, Minas and George bought Langley's from their uncles and continued the legend of great pies and milkshakes.

"It was the only place we ever worked from the day we arrived to the day we retired. We didn't know any other job," George said.

Minas married Chrysi Kyriacou from Armidale in 1970

and the couple had two children - Arthur, who was born in 1972 and Vicki, born two years later.

The couple raised their family while continuing to operate their much-loved cafe.



Picture: Minas & George Castrissios, with spouses, Chrysi & Hazel.

From the Daily Examiner

It is worth remembering one of the old interviews...

"We worked more than our 40 hours a week out there," he recalled this week.

As well as the 50 dilierent sorts of cakes, there were sausage rolls and pies, at least 10 dozen every day of the kind that the brothers boast proudly, are still the best in town.

Today there are two, and sometimes three employees in the bakehouse, which has supervised the training of six apprentices over the years

The brothers agree that much of the cate's image has deliberately been retained "as it was".

But some things certainly have changed. The kitchen

The Castrissios' first principle in business was "giving value for money - we never charge like a wounded bull"; and it's a principle generations of valley people have come to appreciate.

Minas and his brother George ran the family business until 1998 when Langley's finally closed - 50 years after Minas first started working there.

After retiring, Minas and

Chrysi moved to Wollongong to be closer to their son Arthur, now an engineer.

"Dad was a thorough gentleman," Arthur said of his father. "He was a wonderful

family man and very community minded.

"Dad was involved with the Cathedral Tennis Club and did a lot with junior tennis. He was also a freemason and involved with Grafton High and Grafton Primary P&C."

Minas passed on June 10. He is survived by Chrysi, his children and grandchildren. and bakehouse have been modernised and in 1963 Langleys became only the second cafe on the North Coast, and one of the first businesses in Grafton to he air-conditioned.

The fresh trout juices that were once the cafe's main stock in trade have given way to canned, pre-packaged drinks that now account for 60 percent of drink sales.

That's one change the brothers don't altogether regret . . . they can still recall Jacaranda Sundays when the two of them spent the whole day squeezing oranges for the eafe.

From The Daily Examiner, Grafton. Tuesday June 13, 1989, page 9.



This is a typical piece of Kytherian artwork, found in most shops owned by Kytherians throughout NSW and Queensland.

Note that special care has been taken to match the colour of the "purple-blue" to the colour of the jacaranda flower.