

PEOPLE LIKE US...

Every week, "Kosmos" newspaper will be presenting stories of Greeks in Australia. If you would like to share your story with us, send us an email and your favourite photo at: kosmos@kosmos.com.au



Two words about me:

I am 19 years old. I am currently studying Bachelor of Art.

Where I was born

I was born in Pireus, Greece.

Star Sign

Virgo

Family status

Single. Planning to stay that way for a while.

My origins

My father is Greek, born in Pireus. My mother was born in Australia.

Two words about my family:

My father is an electrician on cruise ships and travels all over the world. I have two brothers and a yiayia that lives with us and for that I feel blessed.

About my work

I work as a sale assistant part-time.

My interests

I enjoy listening to music and chatting with friends. I also enjoy watching movies!

My favourite food:

Snitchel and salad.

My favourite book:

"Alexander the Great".

About my life in Australia:

My family and I moved to Australia when I was 12 years old. At first, it was pretty hard for me to adjust... Now I feel like home!

My relationship with Greece

Greece means ...a lot to me. Its the country where I was born and grew

up. I last visited Greece in 2007 and I am looking forward to going back for a holiday SOON!

What I like about living in Australia.

Easy going way of life!

What I don't like about living in Australia.

Australia's lifestyle -especially for the younger people- is dull.

If I would like to live in Greece one day and why.

YES. I would love to go back to Greece one day. And who knows it might happen soon.

My personal dream

I'd like to make people around me



proud for meeting me.

My life philosophy

Life is short. So, live it to the fullest! Enjoy all that it has to offer.

Sydney Seafood School celebrates 20th birthday

It's great to celebrate a special birthday with good friends. And Sydney Seafood School, turning 20 this November, seems to have plenty of friends who want to share in the celebrations. The 20th anniversary program which runs from November to February reads like a Who's Who of Australian chefs.

David Thompson, a regular on the School's program of classes before he relocated to London to open Michelin-starred restaurant Nahm, is back in town to conduct three classes based around his new book, Thai Street Food, while Cheong Liew, hailed as the 'father of fusion' is visiting from The Grange Restaurant in Adelaide to present a class showcasing his unique cuisine. Tetsuya Wakuda and Neil Perry, who rarely conduct cooking classes, were more than happy to make an exception to help the Seafood School celebrate this milestone birthday. The list goes on with Justin North, Matthew Moran, Guillaume Brahimi, Peter Gilmore, Christine Manfield and Peter Kuruvita all conducting classes in November.

Janni Kyritsis, previously of MG Garage and Berowra Waters Inn and now semi-retired,

just can't stay out of the kitchen. He's been a behind-the-scenes consultant on the School's recent renovation and, always keen to mentor young chefs, is conducting a class in November with his ex-sous chef Lauren Murdoch, now at Ash Street Cellar.

"When Janni suggested doing a class together with Lauren, it started me thinking," says Roberta Muir, who's managed the School for the past 12 years. "One of the great things about the Australian hospitality industry is the camaraderie between chefs, so for our February program we're running a series of 'double act' guest chef workshops. Giovanni Pilu from Pilu at Freshwater and George Francisco from Jonah's are kicking it off. They're both northern beaches boys who've



relocated from overseas and cook by combining a little of their homeland with the best Aussie produce. They're good mates and are very excited about teaching a class together."

Other double acts in February include Damien Pignolet with Jason Roberts (who was

his Executive Chef at Bistro Moncur before leaving to pursue an international career); Chui Lee Luk (Claude's) and Melbourne chef/food historian Tony Tan, who come together over a common love for Southeast Asian food; and two of the founders of CIRA (the Council of Italian Restaurants

in Australia), Armando Perucoco (Buon Ricordo) and Lucio Galletto (Lucio's). Other chefs joining in the celebrations in February are Peter Doyle from est. (who also appeared on the School's inaugural program in 1989), Mark Best from Marque and Mark Jensen from Red Lantern.

The 20th Anniversary November - February program of classes and latest FISHline News can be viewed at www.sydneyfishmarket.com.au. Classes can be booked online and gift certificates purchased from the website (a great Christmas gift idea).

Contact Sydney Seafood School on (02) 9004 1111 or sss@sydneyfishmarket.com.au and FISHline on (02) 9004 1122 or fishline@sydneyfishmarket.com.au

A few words about Janni Kyritsis

He was born in the north of Greece, trained as an electrician and came to Australia in 1970 where he found work at the Melbourne Zoo. He read and practised cooking at home from recipe books.

For Janni it is the pursuit of an idea with food - be it a flavour or a form or a vision.

Sunday 15 Janni Kyritsis & Lauren Murdoch

11.00am - 3.00pm

Class Code: MGG

\$145

Janni wowed Australian diners for over 30 years, from Stephanie's in Melbourne, to the legendary Berowra Waters Inn and his own MG Garage, where Lauren, now head chef of Ash St Cellar, perfected her craft as his sous-chef. At this 4-hour hands-on workshop you'll gain an insight into the camaraderie of a commercial kitchen while mastering the combination of great produce, classic techniques and modern presentation that has put Australian cuisine at the forefront of world cooking. And for more great double acts, have a look at our February program.