

# Separated twins leave intensive care

**FORMERLY conjoined twins Trishna and Krishna have made another great step in their recovery, leaving intensive care at Melbourne's Royal Children's Hospital for the first time.**

The twins' shift to an ordinary ward late this afternoon, a week after life-saving surgery to separate them, has thrilled their guardians and staff, hospital spokeswoman Julie Webber said.

"It's great news; great news," she said.

"Staff have been in the process of transferring them through the afternoon. They are being organised now. They are in one room, which they are sharing."

The girls received one-on-one care from a nurse in the intensive care unit but will now share a nurse, Ms Webber said.



"The ward is certainly less formal (than intensive care)," she said.

The girls, now nearly three years old, were born joined at the head.

The Children First Foundation brought them to Australia from Bangladesh two years ago for surgery at the hospital.

Krishna's body had more to adjust to than Trishna's and she spent longer recovering under sedation after surgeons toiled for 32 hours to delicately separate their brains and reconstruct their skulls.

Krishna had drifted in and out of sleep since Friday but was now fully awake like her sister, foundation chief executive Margaret Smith said.

"We're very pleased the girls have been moved. We're as pleased as we can be," she said.

"We've just got to let these two get better in the next week or so.

"We're just marking the milestones, and this is one that has been achieved."

An emotional Moira Kelly - the Children First Foundation founder and the twins' legal



guardian - revealed at the weekend she "did a big yelp" when Krishna once blew her a raspberry.

Ms Kelly had said she would not relax until the signature raspberry appeared, indicating the toddler had pulled through the surgery.

Ms Webber said all the signs so far had been positive for the girls but they still needed more recovery.

"Their vital signs are still being watched, how they are feeding, how their vital organs appear," she said.

"(Neurosurgeon) Wirginia

Maixner said she could see no damage to the brains; the MRI (magnetic resonance imaging) looked good.

"As for the ability of their brains to further develop and recover, that will be assessed along the way.

"They have still got a way to go."

Their mother, Lavlee Mollik, 23, handed over her girls to an orphanage in Dhaka only a month after their birth because she and husband Kartik, 35, were unable to care for them, it was reported at the weekend.

## Guelph brothers dig up ancient secrets to revive olive oil business

**GUELPH —**

On a sunny plateau in southern Greece, two young boys helped their parents plant 1,000 olive saplings 30 years ago.

The family had been producing olive oil for 400 years. Chris Kamarianakis, however, grew up to become a business person who built software companies. His brother Tim became an archaeologist. As they neared middle age, the planting remained a vivid memory and the family business beckoned.

"It was a seminal event in both of our childhoods," says Chris, 42. "We feel so privileged to be living this story."

Now the brothers are tag-teaming from opposite sides of the Atlantic to produce and market one of the world's rarest olive oils.

"We have a great division of duties," says Chris. He started marketing their



Artemis brand organic, single-varietal, extra-virgin oil from his home base in Guelph two years ago. Tim oversees the family olive estate on the Peloponnese peninsula, overlooking the Gulf of Corinth and ancient Delphi.

"He made it his life's work to discover the lost methods of agriculture that our ancestors used," Chris points out.

Tim has revived 65 ancient cultivation practices, some going back three millennia. For instance, as an alternative to using chemicals to kill insects that burrow into the olives, the trees are sprayed with the fermented juice of wild thistles that grow on nearby cliffs.

Artemis retails for \$80 to \$100 per 475-millilitre bottle. Extraordinarily smooth and buttery, it is described as the only commercial olive oil pressed

from Patriniolives. Although prolific in Greece for 3,000 years, Patriniolives didn't respond well to modern farming methods, so the trees were ripped out and replaced with hardier varieties. Today, they're close to extinct yet it was Patriniolives the Kamarianakis clan planted in that small grove — four to six hectares, Chris recalls — on their estate three decades ago.

With their long-distance relationship prospering, the Kamarianakis brothers have expanded into a line of flavoured oils called Twisted Pit. These are also organic, single-varietal oils, but made from a more robust olive variety called the Manaki. Twisted Pit comes in four blends — including mountain herbs, chili and lime — and is \$29.99 for a 375-millilitre bottle.