

Wollongong girl up for Logie Award

Anastasia Feneri announced her acting ambitions when she was two years old, by pointing at the TV and asking: "Mummy, how do I get in there?"

Now the Mangerton girl's talent has been recognised with a Logie nomination for her part in the ABC children's drama *My Place*.

The 11-year-old is up for the most outstanding new talent award, alongside *MasterChef Australia*'s Matt Preston and *Underbelly: A Tale of Two Cities*' Anna Hutchison.

"I've always wanted to be on TV - I've always been a drama queen," Anastasia said.

The St Therese Primary School student started drama lessons at I-PAC when she was seven years old and, after four auditions, landed the role of Sofia in *My Place* last year.

My Place tells the story of a Sydney house over a period of 130 years, through the eyes of the children who have lived there. Anastasia said Sofia, a 10-year-old Greek girl who lived in the house in 1968, was a joy to play.

"She was a very devious character," she said.

The young actress spent three weeks in Sydney shooting the show, and said she learned a lot from all the professionals involved, both cast



and crew. She is now more determined than ever to pursue a career in acting.

Mum Zac said she was shocked, but extremely proud of her daughter's achievements.

"I never imagined I'd even know someone who's been nominated for a Logie, never mind my own daughter," Mrs Feneri said.

"She's really worked very hard and she loves what she does. As soon as the camera is on, she clicks into action.

"This is an industry-chosen award, it's not voted on by the public so it's quite prestigious."

Article from the Mercury

RIGHT: Anastasia Feneri, 11, of Mangerton in her role as Sophia in *My Place*.



Tsipouro time

WHILE OUZO has become a national drink, finding new fans all over the world, there's a very clear impression that the Greeks themselves prefer to drink tsipouro. This is a strong marc brandy (up to 60 percent alcohol) that is distilled from the remains of the grapes after the must has been pressed, which may be flavoured with aniseed. Marc brandy can be found without the aniseed in Epirus and also in the south of Greece, and there are generally different local names for the schnapps that almost every winemaker produces.

Sipping time

By the end of October and through the whole of November you can often find farmers in small, unspectacular distilleries, patiently waiting for their own tsipouro. Sometimes friends pass by. Together they savour a few appetisers (mezes) - and sip tsipouro, too.

Both tsipouro with aniseed and ouzo are known for turning cloudy when water or ice is added. This causes the ethereal oils dissolved in the alcohol - which are not readily soluble in water - to crystallise. The strength of the clouding also depends on the amount of aniseed used.

Both ouzo and tsipouro can be drunk after meals, but people prefer to serve them with strong-flavoured appetisers, which they complement well. Apparently, the only distinction between ouzo and tsipouro is that tsipouro has to be distilled from marc and may be flavoured with aniseed. With ouzo it is the other way round. Whether in a big distillery or farmer's barn, the procedure is the same: fermented must consisting of grape skins, seeds and stalks, and any residual grape juice, is poured into a copper boiler to be distilled.

Misty-eyed

The top is tightly closed and the must inside is then gently heated over a gas burner. The alcohol, which rises in the form of steam, is channelled through a pipe into a container of cold water, where it quickly cools, condenses to a liquid and drips onto a cotton filter as distilled tsipouro. The whole process is monitored by experienced distillers.

Try ordering a little bottle or just a glass. It's preferable to drink it slowly with appetisers. You will immediately remark upon the strong taste, but don't fret. An old friend of mine once gave me some good advice: have a second glass before you render your verdict.

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