

## Greek Book Selection Meeting @ Earlwood Library

The Mayor of the City of Canterbury, Cr Robert Furolo MP, is inviting local Greek-speaking residents to attend the Greek Book Selection Meeting at Earlwood Library on Monday, 7 March 2011.

"There are approximately 13,500 people who speak Greek at home and about 5,700 people who were born in Greece living in the City of Canterbury," Mayor Robert Furolo said.

"This represents a significant part of our City and that's why we're proud to provide a range of educational re-

sources and facilities which cater to the needs of the Greek community.

"Our libraries offer a comprehensive collection of resources for our Greek-speaking residents including 1400 books, music CDs, DVDs, videos, magazines and newspapers.

"This collection is very popular with Greek residents and more than 8000 items were lent out last year.

"We're always looking to update our collection and are asking members of the Greek community to take part in the Greek Book Selection Meeting at

Earlwood Library on Monday, 7 March.

"By getting involved, you will help ensure that any new additions to our collection of books, DVDs and other resources are relevant, interesting and most importantly, meet the needs of the Greek community.

"This is just one of the ways our libraries cater to the needs of our culturally diverse community, they also conduct multicultural events, Earlwood Library recently celebrated Greek culture with dancing, singing, poetry

recitals and traditional Greek food.

"If you haven't been to your local library recently, there is no better time to visit and be amazed by the vast selection of multi lingual resources on offer," Mayor Robert Furolo said.

The Selection meeting will be held at Earlwood Library, corner Homer and William Streets, Earlwood on Monday, 7 March 2011 between 5.30pm and 7.30pm. For more information and to participate contact Wendi Gindi our Multicultural Services Librarian on 9789 9399.

## Back-to-school costs can be credited as child support payments

With parents forking out this month for back-to-school costs, the Child Support Agency's Director of Parent Support Services Toni Brown is reminding parents who pay child support that some of their costs may be credited towards their usual payments.

"This can be an expensive time of year for parents," said Ms Brown. "Kids going back to school means paying for school fees, new school uniforms and books.

"It's a good time to remind separated parents that depending on their situation, some back-to-school costs may be credited towards their child support payments," Ms Brown said.

"I encourage separated parents that where possible, they discuss and agree on how child support should be paid. In cases where both parents agree, 100 per cent of some back-to-school costs can be credited to their child support account.

"Examples of the types of payments that may be credited as child support when both parents agree include paying for kids' music and dance lessons, or sports fees.

"In cases where parents don't come to an agreement, a proportion of some school expenses like school fees, textbooks and compulsory uniforms can still be considered by the Child Support Agency as being made in lieu of child support," explained Ms Brown.

"If you pay your child support through the Child Support Agency, it's really important to talk to us when you make payments to your child's other parent or to third parties, like the school. By talking to us, we can make sure your child support account is accurate.

"I should also remind parents that you aren't too late to look into having costs you've incurred earlier this year credited. As long as you're still paying child support and have kept relevant receipts, come and speak to us to see what's possible.

"However parents work out their situation, my advice is to think widely about the ways you can transfer child support payments for the benefit of your child.

"The Child Support Agency is here to support parents with this process, and we encourage people to get in touch if they have any questions," said Ms Brown.

Me, My Kids and My Ex is an excellent resource for parents looking for support information. It can be found along with a wide range of other resources at [www.csa.gov.au](http://www.csa.gov.au). Parents can also call 131 272 to speak to someone for advice.






### EAT OUT best

Perfectly cooked and priced: Eleni's @ Civic offers top Greek cuisine, (above) chef Peter Conistis, (below) meatballs, (inset) feta terrine Pictures: John Fotiadis

### restaurant

#### ELENI'S @ CIVIC

Cnr Pitt and Goulburn Sts, City; 8080 7013  
**Open:** Daily for lunch; dinner Monday-Friday  
**Food:** Greek  
**Drink:** Licensed  
**Expect to pay:** \$24 (two courses)  
**Vibe:** There's no ambience sitting near the ground floor bar but come for quality food at minuscule prices  
**Access:** Short walk from Central and Town Hall stations; near Goulburn St parking station

**PETER** Conistis, who wowed the critics at Darlinghurst's Cosmos in the 1990s and at the CBD's Omega a few years ago, is now rattling the pans in this Art Deco pub.

The first-floor dining room is closed for renovations, so perch on a stool or grab a table alongside the ground-floor bar.

Don't be deterred by appearances as the food makes this Sydney's best-value Greek eatery.

Conistis' mother, Eleni, has retired, but the menu is "inspired by her cooking".

"I have plans for another restaurant later but right now I'm enjoying doing this in the spirit of Eleni," he says.

From nine small mezés plates two of us shared Dodoni feta terrine (\$11), keftedes (\$12) and dolmathakia (\$8.50). The hearty oblong-shaped serve of this famous feta from northern Greece acquired zing from a drizzle of pinenut and currant dressing. Kefteades, eight tangy lamb meatballs, came with a pot of house-made roasted tomato sauce, while the dolmathakia – eight stuffed vine leaves – had a dash of preserved lemon. The vine leaves were a standout, especially at about a dollar apiece.

All six mains are \$15 and we shared moussaka, the restaurant's signature dish, and lamb shank, slow-roasted for nine hours. No wonder the moussaka is Eleni's flagship. Dismiss all recollections of stodgy, tomatoey versions and tuck

into this hearty offering of layered minced lamb, eggplant and potato. The shank itself was modest in size but big on flavour and rested on a generous serve of tomato-tinged orzo, pasta shaped like grains of rice.

Conistis is a dab hand with desserts but we were too full to test his chocolate and hazelnut baklava, served with poached figs (\$8). Pity, as in 2000 another of his sweets creations, baked nougat tart with orange blossom custard, candied pistachios and Iranian fairy floss, was named dessert dish of the year by a leading fashion/travel magazine.

A pleasant Mornington Peninsula pinot noir was \$42 and two knockout, traditional Greek coffees \$4 a cup.

The menu has just been tweaked with new mains including twice-roasted chicken and slow-cooked lamb shoulder but prices remain at \$15.

**Verdict:** Fresh, tasty and perfectly cooked food from a master of Greek cuisine. And for an almost embarrassingly tiny cost.

Jeff Collinson