



SAY CHEESE

Adventures in dairy land



ANYONE interested in cheese — and, let's be honest, what self-respecting food lover isn't — should look out for Sydney foodie-at-large **Roberta Muir's** 500 Cheeses (New Holland, \$19.95) (pictured, left).

Muir, best known as the manager of the Sydney Seafood School, covers everything from famous French fromages to Nepalese yak's milk cheeses in her new book, out this week.

HOT PRODUCT

An absolute bottler



CHECK out these quirky jumbo glasses, standing about 1m high. But what are they? Well, you use them to store drinks at a posh summer soirée. Made from acrylic by Grand Stemware, they come in shapes including a martini glass and a margarita glass (left). Best of all, they're durable even if a guest crashes into them. Cost is from \$200-275. Go to www.crenique.com.au/grandstemware for more info.

COOL CLASSES



Chefs share their secrets

DARREN Simpson, chef at Paddington's La Scala and well-known from his days as a TV chef, will impart his knowledge of Italian food at a Casa Barilla Cooking School class at Annandale on September 29. Simpson and Barilla executive chef **Luca Ciano** (above) will share tips on how to do great Italian fare at home.

Tickets are \$50, with classes limited to 30. Info on (02) 8585 3911.

SO LOVE

Joeys jump down a size



ALSO perfect for the summer picnic season is this collection of very cute miniature wine bottles from Yellow Tail. Called "joeys", these 187ml bottles each hold about a (large) glass of wine, so they make great takeaways, especially for friends who can't decide on a single bottle

to drink. Varieties include semillon sauvignon blanc, pinot grigio and shiraz. They cost \$5 each or \$20 for four in an easy-to-carry, mix-and-match pack.

Go to www.yellowtailwine.com for more info and stockists.