

Tasty tweets to spread the word

Among the foodies eating their way through the city's hot spots will be tweeters and food bloggers, uploading their thoughts in a flash. By FLEUR BAINGER

TAPPING in to the city's hidden gems is all in a day's work for Perth's busy food and wine bloggers and tweeters, and they'll be logging on in force during Eat Drink Perth.

The digitally connected connoisseurs will be tweeting their thoughts and posting independent reviews of their experiences as they dine out at the city's new hot spots. You will be able to read their reviews and one will be republished in *The Sunday Times* each week in March.

One of Perth's best-known food bloggers, Matt O'Donohue, from Abstract Gourmet, is leading the online campaign with the City of Perth. He says he's pleased the spotlight is being put on social media during this year's Eat Drink Perth.

"It makes sense. The net and blogging are important to everyday people," he says. "There are lots of different opinions out there that are valid, and bloggers are picking up other things that people wouldn't otherwise know about."

"The fact that the City of Perth realises that is great. They're one of the best councils at getting interesting things happening. They're actively trying to build the culture."

In order to raise the profile of Perth's virtual communicators, short videos by the bloggers will be played on the super screen at Northbridge Piazza, just before the screening of the Friday Foodie Flicks.

There are also plans for a progressive dinner for bloggers where they will sweep through a handful of restaurants in one night and share what they're doing online.

Plus, a number of "tweet ups" are expected to get bloggers and tweeters together so they can talk about unearthing the city's stellar eateries.

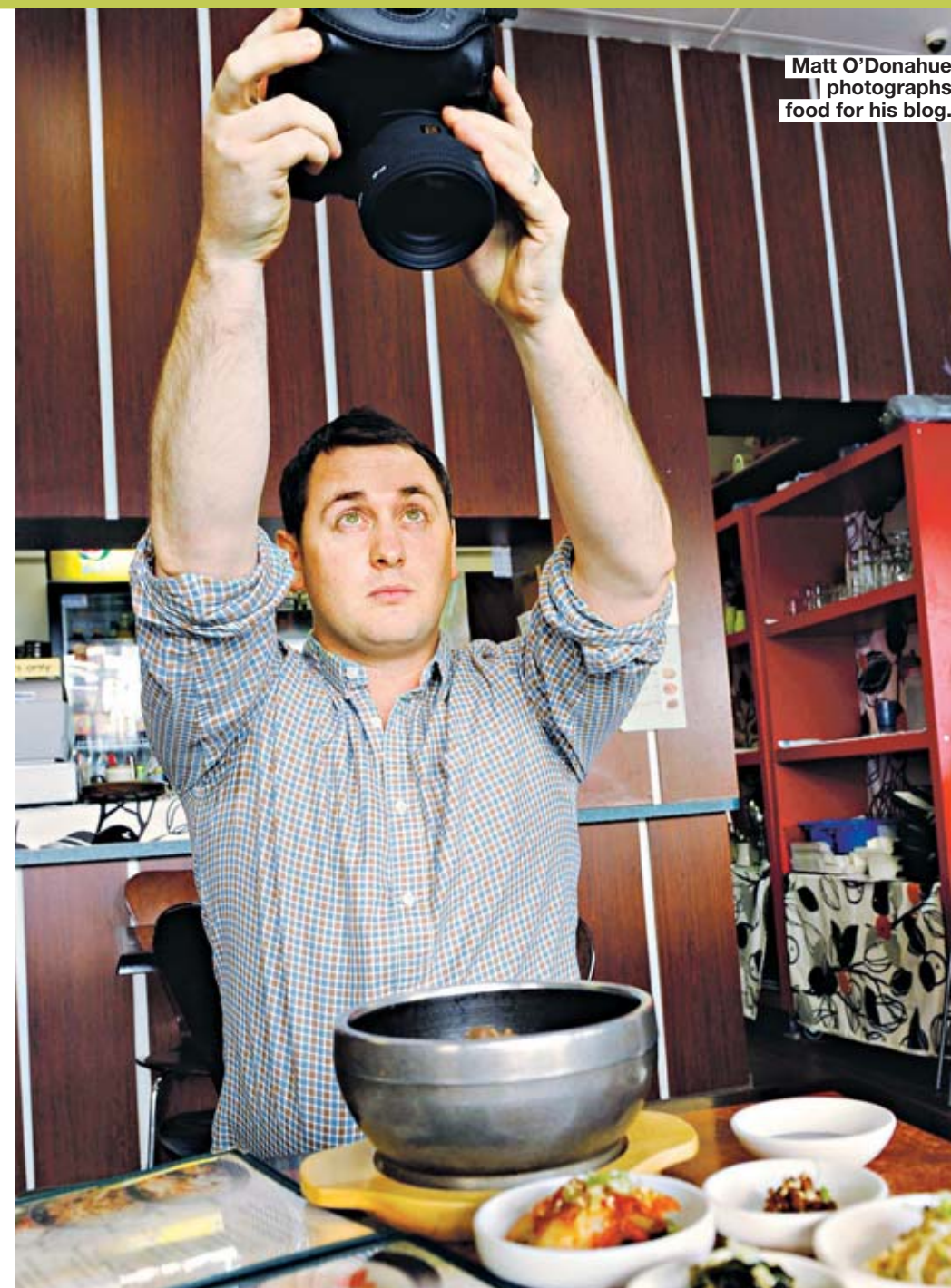
"Bloggers are great at highlighting all those things that people miss," says Matt.

"I like to be involved in promoting the quality aspect of Perth."

"There are lots of awesome things happening, particularly what bloggers are doing."

And if you want to see the man behind the blog, and even turn the tables by tweeting about the food he creates, you can see Matt and his Colombian wife at the weekly Twilight Hawker Market, making authentic empanadas in the Murray St Mall.

See the blogger's updates in March at www.showmepertth.com/eatdrinkperth



Matt O'Donohue photographs food for his blog.

MASTERCLASSES

Eat Drink Perth helps you become an expert with this series of masterclasses with some of Perth's leading foodies.

COOKING WITH CHEESE

Blue Cow Cheese Company, Sat, March 12, 3pm-5pm, Fraser's Restaurant, Kings Park
No one knows cheese like Nick Bath and when he teams up with the master chefs at Fraser's, you know it will be good. At this masterclass they will show you how various cheeses can be cooked and served. The class is right in the heart of the kitchen and, of course, you'll be able to consume everything that is made on the day.

You will receive a recipe booklet so you can try your hand at the dishes at home.

The class costs \$85 a person. For bookings and enquiries, email melaniegray5@gmail.com

LATTE ART CLASS

Thur, March 10, 10am-noon, European Foods, 95 Aberdeen St, Northbridge
If you've ever wondered how they do those fancy designs on the frothy tops of your coffee, then this is the class for you. Specialty coffee trainer Rie Loy is

your teacher in the fine practice of latte art in this free class for beginners. Learn techniques for creating hearts and rosettas or etching designs. There is also a goodie bag to take home. Places are limited. Phone 9227 2296 or email ssunderland@europeanfoods.com.au

KIDS' COOKING CLASS

Desserts and pastries
Sat, March 26, 3pm-5pm, Fraser's Restaurant, Kings Park
Get the little ones excited about cooking in this fun class that focuses on desserts and pastries. The class is great for budding junior master chefs aged 10 to 12 years. One adult is required for a class of 10. It costs \$40 a child and \$35 a adult. For bookings and inquiries, email melaniegray5@gmail.com

COFFEE PALATE TRAINING

Tues, March 22, noon-1.30pm, European Foods, 93 Aberdeen St, Northbridge
Do you like to impress your friends with your superior nose for hints of grapefruit and kerosene in riesling, musty tobacco in shiraz, or even mushroom among the raspberry high notes of pinot noir? It's no different when it comes to coffee appreciation. You can train your nose and palate

to suss out the aromas in coffee and specialty coffee trainer Rie Loy will show you how. It costs \$50 a person and includes a gift bag. Places are limited, so phone 9227 2296 or email ssunderland@europeanfoods.com.au

COFFEE APPRECIATION EVENING

Thur, March 10, 7pm, at corner, 44 Lake St, Northbridge
This evening will be hosted by CNR's head barista Callum Morich and Ronald Ngo, who will demonstrate alternative brewing methods and will show coffee lovers notes on how to identify the subtle flavour differences. There will also be a light meal and dessert at a cost of \$29.90. Places are limited. Phone 9228 8861

BARISTA SCHOOL

Every Thur evening and Sat morning, Epic Espresso, 5/1297b Hay St, West Perth, 9485 1818
Epic Espresso runs a barista school on the premises every Thursday evening and Saturday morning. The Barista School offers courses in Espresso Mastery, Latte Art and Advanced Espresso Mastery workshops. These sessions are restricted to a small number of people. Sessions are open to both the novice and the professional. Stop by the shop to make a booking

LATE-NIGHT EATS



THE PAINKILLERS

A crew-friendly vibe is the only dining requisite for seminal punk-rockers The Painkillers, who are just as likely to bring their whole entourage for a feed after a late-night gig.

Where do you go for a late-night meal?
Saigon Cafe & Noodle Restaurant.

What are your favourite dishes?
Schezuan Beef and Vegetarian Omelette.

What do you like about the venue?
It's within walking distance to some of our favourite music venues, there's lots of room around the tables, and an extensive bar. We usually bump into someone we know there.

Saigon Cafe & Noodle Restaurant:
101 James St, Northbridge

MOVIES TO MUNCH BY

Almost as much fun as eating food is watching films about food.

Keeping in theme with all things delectable, the City of Perth has cooked up a series of free foodie outdoor films for the big screen in the Northbridge Piazza.

Foodie Flicks will screen every Friday during March. On the menu is *How to Eat Fried Worms*, *Mostly Martha*, *No Reservations* and *Soul Food*. The free films kick off at 7pm.

Come early and pop into one of the many restaurants in the area, or pick up a takeaway and picnic in the piazza. Every Friday in March, Northbridge Piazza, 7pm



PIAZZA PICS

Students from the WA Screen Academy will showcase their work on the Northbridge Piazza super screen for Piazza Pics. Using the city as their studio, the talented bunch have produced five films spanning the genres from comedy and drama to documentary.

So catch an early dinner at nearby restaurants or takeaway and head to the piazza to see our future stars of film.

Earlybirds may score a beanbag - simply the perfect way to enjoy a film under the stars.

Thursday March 10, Northbridge Piazza, 7pm

MATT O'DONOHUE'S FAVE CITY EATS:



SENTINEL
111 ST GEORGES TCE, PERTH

Stylish and sexy CBD dining. A short but impressive wine list and a range of great options off the grill. Try the roast quail on puy lentils.



ANDALUZ
21 HOWARD ST, PERTH

One of the city's best tapas bars. An excellent wine list and the scallops are sublime.



HAWKER'S CUISINE
17/66 ROE ST, NORTHBRIDGE

My late-night venue of choice, in the suburb I love. It's Malaysian/Chinese food done right. The Marmite chicken is a thing of beauty.



LAMONT'S BISHOP'S HOUSE
90 MOUNTS BAY RD, PERTH

An oasis of calm in the city. Nestled among skyscrapers, this heritage house is serving Kate Lamont's best food.



TOOK BEGI
6/542 HAY ST, PERTH

A hole-in-the-wall Korean dumpling shop in Pier St. Not a barbecue in sight, but great authentic Korean fare.

SOME OF WA'S FOOD AND WINE BLOGGERS

The Food Pornographer
www.thefoodpornographer.com

Blue Apocalypse
www.blueapocalypse.com

Hold the Beef
www.holdthebeef.com

Bon Vivour
www.bonvivour.net

Winosapien
<http://wino-sapien.blogspot.com/>

Tannic Teeth
www.tannicteeth.com

ABSTRACT GOURMET:
www.abstractgourmet.com



Eat Drink. Blog.

We're looking for food and wine critics. The Perth dining and small bar scene has exploded over the past few years. So, we'd like you to go out and explore all the city has to offer then tell everyone all about it. Your blog review could even be published in *The Sunday Times*. Share your gastronomic experiences at showmepertth.com.au