



For the perfect meringue, beat in the sugar 1 tablespoonful at a time, ensuring it's fully blended before adding more. Undissolved sugar can cause meringue to weep, so if the mixture still feels grainy, keep beating.

You'll find more handy kitchen tips at [www.taste.com.au](http://www.taste.com.au).



STUART MACGILL

## Off the bat

People often forget that making wine isn't all about popping corks and winning prizes. It seems every bottle is covered in gold discs these days, but just getting the wine from vine to glass is worthy of a medal in my book - life as a winemaker is no picnic.

Lucky for us, that doesn't seem to bother most winemakers' children, a high proportion of them follow in the footsteps of their parents.

Most six-year-olds want to be just like their mum and dad when they grow up - unless that career as an astronaut takes off - but, as teens, our goals change. Travelling to the moon may put plenty of distance between us and our parents, but the coursework is a killer.

That's what makes Jen Pfeiffer of Pfeiffer Wines in Rutherglen an anomaly. Her degree in law-science puts her a lot closer to that spacesuit than most, but, even after seeing first-hand how difficult life on the land can be, she finished uni and leapt into work at the family winery.

When I met Jen, I was struck by how happy she is. In this tough business, you won't find anyone more grateful to be a part of it.

As well as its wines, Pfeiffer is known for its fabulous lunches held on the bridge over Sunday Creek. For this winemaker, life actually is a picnic. Grab your blanket and the trophy-winning Pfeiffer Riesling 2007 (\$17.99. Stockists: (02) 6033 2805). Jen's enthusiasm is contagious.

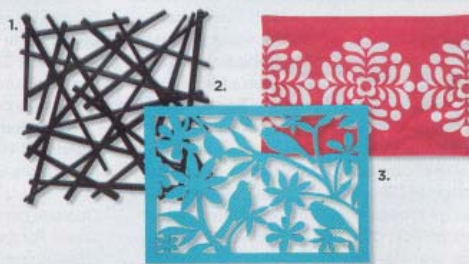
Catch the new season of Stuart MacGill Uncorked on Saturdays at 8pm on the LifeStyle Food Channel.

## GLUTTON

MATCH BAR & GRILL 249 Little Lonsdale St, City. Call (03) 9654 6522 or visit [www.matchbar.com](http://www.matchbar.com)

London, Ibiza and now... Melbourne. The local outpost of this international brand is tucked away on Little Lonsdale, opposite the State Library of Victoria. Inside, it's vast; the bar is a sea of leather couches and there's a huge deck with city views but, thankfully for this 40-something, the dining area occupies its own space away from the cocktail-shaking. My dining companion and I are about to check out the wine list - compiled by friend-of-sunday-magazine Matt Skinner - when we're ushered into a corridor of glass. Each wine is available to taste (charges apply), so you can confidently select by the glass, half bottle or bottle. We share a 30ml sample of the Henschke Hill of Grace Shiraz 1992 (\$40), just because it's \$900 a bottle, before settling on something more frugal. Back at our table, I've chosen to start with the tuna carpaccio with citrus oil and blue borage (\$14). It has a certain zingyness, but I'm envious of MDC's warm, peeled prawns with pink peppercorns and basil (\$14). My main course of Mt Leura lamb cutlets with zucchini, yoghurt and herbs (\$28) puts me back on top, with the juicy, bite-size chops bringing out my inner caveman. MDC is more ladylike in her dealings with the linguine with blue swimmer crab, chilli, garlic and parsley (\$22). We share a salad of crisp pancetta and asparagus (\$18), completing what's been an eclectic, but happy, combination of flavours. The friendly service and funky surrounds give Match an infectious laid-back vibe. Maybe we'll check out the bar on our way out, after all. **FIONA JOY**

### Three of a find... placemats



**1. Koziol Stixx Placemat, \$20.** Reminiscent of the childhood game pick-up sticks, this placemat adds a touch of playful chaos to the table. Plastic and durable, the multi-faceted design also provides a bit of sparkle at meal times. Stockists: (02) 9482 1533.

**2. Annabel Trends Felt Placemat, \$8.95.** Get a feel for felt at food-time with this fun, cut-out placemat that's an affordable and tactile addition to your dining area. You can mix and match it with various designs and colours to create a quirky and creative dinner party setting. Stockists: (07) 5593 4755.

**3. SunnyLIFE Scandinavian Floral Placemat, \$9.95.** This brand strives to create products designed for the Australian summer but with a chic, European simplicity. This organic cotton napkin is part of the new range that offers a fresh take on outdoor entertaining. Stockists: (03) 9421 6325 or [www.sunnylife.com.au](http://www.sunnylife.com.au).



### BIT ON THE SIDE BRUNCH

North Cafeteria, 717 Rathdowne St, North Carlton. Call (03) 9348 1276. Open daily.

Set the alarm or mosey in? Both. Brekkie is offered into the afternoon, but if you want a full English breakfast before clocking on, you might be cutting it fine. **Eye candy:** Collectible chairs and a monochrome mural dominate this compact eatery, but don't overlook details such as the takeaway cups with bird motifs. **Menu mojo:** Try huevos rancheros (\$14.50) for a Mexican take on eggs and sausage, or French toast with poached pears and honey labne (\$14.50). There's no strict demarcation between breakfast and lunch nosh, so eat what you like. **And the coffee?** Comes courtesy of Coffee Supreme. **Kids' corner:** Bribe the little tykes with gingerbread bears (\$2.50) or cupcakes (\$3.50). **Food for thought:** Catch up on your creative culture with the selection of *Wallpaper* and *i-D* magazines.

For more brunch spots, check out Deck of Secrets' Brunch Secrets: Melbourne ([www.DeckofSecrets.com](http://www.DeckofSecrets.com)).