

CORPORATE DIRECTORY

ADVERTISING

Advertiser Newspapers	Malcolm Balcerak	8206 2000
Channel 9	Graeme Skewes	8267 0134
Entertainment Publications	Tony Leak	0438 273 311

AUDIO VISUAL

Novatech	Leko Novakovic	0411 718 252
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BANKING SERVICES

American Express	Call Centre	1 300 363 614
ANZ Bank	Call Centre	1 300 366 988
Bank SA	Andrew Dallison	8424 4738
Commonwealth Bank	Michael Fournarakos	8206 4013
Diners Club	Linda Lawson	0417 826 968
NAB	Call Centre	13 10 12
Westpac Bank	Andrew Dunn	8230 2051

BUSINESS ADVISORS

Action Busines Coaches	George Koritsa	0403 575 979
Derham Consultants	Barbara Derham	0417 350420
George Pantahos & Co	George Pantahos	8223 7649
Michael Corigliano Chartered Acc.	Michael Corigliano	8400 6090
Profitable Hospitality	Ken Burgin	02 93694558

CAR HIRE

Budget Rent-a-Car		1 300 362 848
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CLEANING

AlSCO Linen	Debra Dixon	8346 1391
Nitschke Liquid Waste	Phil Nitschke	0412 857 441

FOOD SERVICES

Adelaide Produce Markets	Leanne Bruno	8349 4493
Allfresh	Frank Romeo	8349 7899
AMJ Produce	Margy Abbot	0418 833 351
Angelakis Brothers	Mitch Sperou	8400 1300
Bidvest	Paul Moore	0400 709 284
Cadbury Schweppes	Sarah Wallace	0401 147 628
Coca Cola Amatil	Toni Simpson	8416 9802
Cosmo Foods/King Is.Group	Sean Kay/Matt Cooper	8359 1466
Dairy Farmers	Mario Sboro	0418 844 403
Goodman Fielder	Stuart Greenwood	8209 4234
Meat & Livestock Australia	Bill Lindsay	0411 680 519
Parmalat	Dean Plutino	0438 730 274
Rio Coffee	Michael Marin	8362 3376
Vittoria Coffee	Pasquale D'Apice	8346 2399

FOODSERVICE EQUIPMENT & SUPPLIES

Caterfix SA	Lui Maurici	0421 344 703
Curtin Pty Ltd	Steve Uppington	8340 1677
Macmont	Greg Cordingley	8245 6200
Woodroffe Equipment Aust.	Gary Hayley	8368 1102

FURNITURE SUPPLIERS

James Richardson Corporation	Graeme Spence	8211 8966
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GLASS REPLACEMENT

Clarksons Glass	Wayne Sendon	1 800 060 007
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INSURANCE

Aon Risk Services	Ryan Edwards	8301 1130
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LEISURE & LIFESTYLE

Skycity - Adelaide	Jennifer Wagner	8218 4186
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LICENSES

APRA	Gary Burrows	8239 2222
PPCA	Christine Rogers	02 8569 1100

LIQUID WASTE DISPOSAL

Nitschke Liquid Waste	Phil Nitschke	0412 857 441
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LIQUOR

Chace Agencies	Chanda Rice	8363 7881
Coopers Brewery	Penny Johnson	8440 1800
Costellation Wines	Kane Stoddard	0417 865 466

Empire Liquor	Brenton Quirini	8351 7666
Festival City Wines & Spirits	Don Totino	8349 1200
Fine Wine Partners	Brenda Roney	8333 9407
Fosters Australia	Tom Parkin	0418 849 173
Harbottle on-Premise	Stewart Ferguson	8152 8757
Lion Nathan (SA Brewing)	Melanie Towler	0439 810 674
Longview Vineyards	Denis Rossetto	8388 9694
Mt Horrock Wines	Stephanie Toole	8849 2243
Negociants Australia	Margot Muir	8112 4210
Nepenthe Wines	Anna Rassias	8389 5270
Old School Beverages	Matt Gale	0402 330 329
Pernod Ricard Australia	Allan O'Neil	8208 2460
Peter Rumball Wines	Peter Rumball	8332 2761
Porter & Co.	Kate Porter	8373 3010
Samuel Smith & Son	Elizabeth Schoen	8231 3963
Tidswell Wines	Ben Tidswell	0408 842 406
Wisdom Creek Wines	John Khouzam	0418 836 316
Woodstock Winery	Geoff Barker	8383 0156

MARKETING

Aust.Mushroom Growers Assoc.	Pam Tobin	8234 8601
Blue Nectar	Brett Helgerson brett@bluenectar.com.au	
City Search	Gabrielle Oldaker	03 8653 4726
menulog.com.au	Irene Williams	1 300 664 335
SA Tourism Commission	John Evans	8463 4500
webmenu.com.au	David Stocker	1 800 609 255

MEDIA

Advertiser	Malcolm Balcerak	8206 2000
Channel 9	Graeme Skewes	8267 0134

MENU

Menu Stylist	Doreen Dowling	1 300 660 309
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POINT OF SALE

H&L Australia	Mandy Caines	8291 9555
Possum IT	Pat Hollis	8410 0950

PRINTING

Bowden Printing	Ivan Bartholomew	8340 3588
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SOLICITORS

Norman Waterhouse	Sathish Dasan	8210 1253
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SOUND & LIGHTING

Novatech	Leko Novakovic	0411 718 252
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SUPERANNUATION

Host-Plus	Scott Vaughan	0410 621 364
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THEMING

Chaircovers Over All	Heather McQuade	8362 0772
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TRAINING

Business SA New Appren Centre	Phil Methofer	8300 0015
Food, Tourism & Hospitality		
Skills Advisory Council SA Inc	John Cassebohm	8232 0311
Hospitality Group Training	Wendy Ettridge	8223 6766
Int College of Hotel Management	Michael Brearley	8348 4654
Le Cordon Bleu	Liz Daniels	8348 3022
SITE Academy	Nevada Jones	8346 2788
TAFE SA - Adelaide Nth	Kylie Gabell	8348 4447
TAFE SA - Adelaide Sth	Mark Slatter	0418 693 335
William Angliss College of TAFE	Deb Combe	8372 7863

UTILITIES

Envestra	Peter Keogh	8217 5211
Power Direct	David Eriksen	8357 7511

RECIPE FOR SUCCESS

CHEF

Name: Amporm Tesoro (Tony Tesoro)

Restaurant:
Thai in a Wok.

Claim to Fame:
Well Bread
Sandwiches.



Proudest Achievements:

Managing to expand my restaurant.

What inspired you to become a restaurateur?

Working in hospitality for many years, logical progression.

Someone you admire? Why?

Ex Food & Beverage Manager, Sheraton Hotel and Ted Wright, General Manager Regent Hotel Sydney.

Who was your best mentor and what did they teach you?

Mr Georgio Kaiser. (Everything to run a restaurant).

What is your philosophy for success?

K.I.S.S.

Favourite part of being a restaurateur?

Talking to people and learning from people.

Worst part of being a restaurateur?

Paying Taxes.

What was your biggest lesson?

Never underestimate your customers.

What words of advice would you give prospective restaurateur?

Love your business or don't get into it.

What is one of your most memorable dining experiences?

Golden Century Sydney Seafood Restaurant.

If you could change one thing about the industry what would it be?

The assistance Government gives to new restaurateurs.

Correction - in the May edition of Recipe for Success the interview with James Spreadbury was misquoted.

It should have read;

Past operations you have worked for?

Windy Point Restaurant & Bill Sparr's Group, and in Norway for a short stint.

RESTAURATEUR

Name Mark McNamara.

Restaurant:
Appellation.

Claim to Fame:

Best regional restaurant in South Australia 2006.
Australian Gourmet Traveller Top 50 restaurants 2006/2007.
Member of Gold Medal Barossa team, Regional Culinary Competition Tasting Australia 2003.

Proudest Achievements:

Our children's growth and success in life.

What made you want to become a chef?

I desperately wanted to leave school at 15, enjoyed food and cooking and saw this as a career path that offered an opportunity to travel and see the world.

Person you most admire and why?

This is a clichéd answer but Gordon Ramsay has achieved the dream of most cooks I know. To have a successful career having worked in amazing kitchens with great chefs, running fantastic restaurant(s), and to be recognized for excellence while surrounded and supported by a team of loyal people is a great goal. He has passion, focus and most of all he has opened people's eyes to the reality of our industry – good and bad alike.

Who was your best mentor and what did they teach you?

Too hard to choose and too many to mention, in over 30 years I have learnt so much from so many. From the first chef I worked under, to people I work with today, there's always more to learn.

What is your philosophy for success?

Read, taste and be inquisitive. Don't expect people to do things that you can't, be honest, know what you want to achieve, mentor for excellence, be prepared to listen to criticism with an open mind.

Ingredient you most enjoy using?

Anything wild, hunted, fished or foraged.

What is your favourite original recipe and why?

Dish: Salad of roasted spiced sweet potatoes, almonds and pepitas

Why: this is a vegan dish that wins universal acclaim even from staunch carnivores. The combination of textures (soft, crisp, crunchy), flavours, (sweet, salty, fragrant spices, acidity) colours (burnt orange, brown, red, green) result in a dish that suits many occasions from a restaurant entree to a plattered lunch or a BBQ side.

Most rewarding part of being a chef?

Creativity, being part of a global community that enables communication regardless of ethnicity, language or nationality.

Worst part of being a chef?

Time with family and friends is limited and not every body understands.

What, in your opinion, distinguishes an average chef from a great chef?

Passion, communication, dedication, technical skills, knowledge, vision and a sense of "taste".

What advice would you give to your staff?

Be the best that you can every day, travel as much as possible and eat every thing weird and wonderful.

What is one of your most memorable meals?

A family meal, last year at Bittern Cottage on Victoria's Mornington Peninsula. The meal wasn't haute cuisine, rather, very simple, honest food, served in a humble environment that provided a great sense of conviviality.

What's hot at the moment?

Food miles, environmental issues, healthy and fresh ingredients, greater understanding of food science and its application at a practical restaurant level.

