

Schulz Organic Dairy A Glass Act

[Schulz Organic Dairy](https://www.pozible.com/project/schulz-milk-in-glass) has been working hard and so too its many followers in achieving an initial crowd funding target of \$48,000 to expand its new milk in glass bottle operation to 3,000 bottles. The aim is to produce customised, easy to process glass milk bottles with glass printed labels, extend distribution to major retailers and eventually phase out the plastic milk bottle. Having achieved their initial funding target they say they are now 100% committed to going further and producing 10,000 bottles. 10,000 bottle equates to 20-tonne of plastic saved from entering the waste system per year if Simon Schulz and his supporters can make it to \$144,000. If you want to make a pledge and be a significant part of the DRINK | RETURN | REFILL | REPEAT movement visit <https://www.pozible.com/project/schulz-milk-in-glass>

Simon says Australians use and dispose of the equivalent of 2.5 billion 1L plastic bottles of milk used and discarded in Australia each year. That's enough 1L plastic bottles that if we were to lie them down end to end they would circle Australia 1.75 times EVERY MONTH!

I think Schulz's milk bottle venture could become a movement for change. Before you say bottles are too heavy, hard to pour, inconvenient blah, blah, blah. I bet you have no problem carrying, pouring from and recycling bottles of wine. After all milk in glass bottles isn't a new concept.

To help us eliminate plastic, check out our crowdfunding campaign via the link below! Sharing is caring, so please share this link with your networks so they too can be part of the solution!
<https://www.pozible.com/project/schulz-milk-in-glass>

In Search Of Cannoli – Biscotteria North Carlton

Just over a year old Biscotteria in North Carlton maybe young but there are years of experience at the heart of this Italian pastry shop. Biscotteria is filled with biscotti, as the name suggests, but also lots of small cakes, nougat and pastries. I went in search of cannoli as I am currently on a quest to find the best cannoli in Melbourne. I have fond memories back in the early eighties of stopping in Lygon Street, Carlton on route to the university for a chocolate and vanilla custard filled cannoli. They were deliciously sweet and crunchy and with all the walking I did back then had no adverse effect but after travels in Italy I began to see the virtue of the classic Sicilian and mildly sweet ricotta filled cannoli. With just the tang of orange peel and nutty green pistachios at the ends these delightful cannoli are almost breakfast fare and if coupled with a quick espresso it is exactly how many Italians face the work day. Biscotteria do a lovely classic cannoli as well as the custard filled variety and they also serve coffee, so you can *do as the Romans do*. Another wonderful ricotta pastry is sfogliatella, which means, small leaves, and describes the fine, multilayered leaves of pastry that forms a pocket filled with ricotta and orange zest. I discovered these with my husband on our first trip to Europe. Having just landed in Rome at some ungodly time in the morning, before anything is open, we strolled for some time around the

perimeter of The Forum admiring the oranges trees laden with fruit and then with stomachs starting to rumble we wandered down a lane attracted by the smell of freshly baked pastry. The only thing on offer at this hole in the wall establishment was sfogliatelle, a difficult start for our limited Italian vocabulary but we managed to get our tongues around it. The sfogliatelle were so light and fresh and fragrant with orange it was the perfect breakfast and start to our Roman adventure. What makes great cannoli and sfogliatelle is the freshness of the ricotta and a delicate, crispy pastry. These pastries are at their best eaten not long after filling. At Biscotteria, if you can't see any cannoli in the glass counter, ask, and they will kindly fill some for you. Enjoy at any time of the day.



[Biscotteria North Carlton:](#) 288 Rathdowne Street, North Carlton.



Q le Baker

I'm so pleased to discover yet another great baker in Melbourne. [Q le Baker](#) as the name suggests is the brainchild of French baker, Quentin Berthonneau, who started honing his baking skills back home at the tender age of 15. The slick Q le Baker premises is located on a corner of the courtyard of the Prahran Market where you can see work by pastry chefs in progress as well as the fine fare on offer in the shop. His wonderful fruity Danishes, croissants and pain au chocolate are also sold at the [Slow Food Farmers' Market, Abbotsford Convent](#). In Q le Baker in Prahran expect artisan sourdough breads, brioche and crispy pastries but also some unique and

amazingly crafted pastries.

Shop 709 Prahran Market

Tue 7am–5pm

Thu to Sat 7am–5pm

Sun 10am–3pm





Cultured Butter A Cut Above The Rest

Cultured butter has been produced in Europe for centuries. Born out of farmhouse traditions of collecting cream over several milkings before churning to make butter, cultured butter was essentially made from soured cream. It still is made from sour cream today but live cultures are directly added much like in yoghurt making. Unsalted cultured butter is loved in Europe for eating as it has a pleasant very slightly sweet, slightly tangy taste as well as pro-biotics to aid digestion. It is the preferred butter for baking because of

its higher fat content and lack of salt. Cultured butter has really taken off in Australia in the last few years with more and more small dairy producers trying their hand at making it. Great cream is where it all starts and [Schulz Organic Dairy](#) in Timboon have plenty of Gold Medal Award-winning cream, so it is not surprising that Schulz has just added cultured butter (salted and unsalted) to their list of products. Making small scale cultured butter is not a cheap process, so these butters tend to be double or a third more pricey than your industrial widespread stuff (sorry about the pun). For a similar price to fancy French imports you can now buy local versions. Look for Schulz cultured butters at [Farmers Markets around Melbourne and regional centres](#).

Blue Ribbon For Baker Bleu

It has to be the best bread in town; a blue ribbon for [Baker Bleu](#) for baking a loaf with a thin crispy crust and flavour to die for. This bread reminds me of the world renown bread from Poilâne in Paris, so it is not surprising then that Baker Bleu supplies Attica, one of the top 50 restaurants of the world, located just down the road in Ripponlea. Lucky Melbourne; we don't have to fly to Paris, just take a short trip over to 260 Glen Eira Road, Elsternwick to secure one of Baker Bleu's mega sourdough loaves (you can buy half or a quarter) or an exceptional sesame seed rolled baguette with its characteristic pointy ends. The light caraway rye bread, also with pointy ends, is a beautiful moist and aromatic loaf and worth adding to your shopping bag as it will keep for a few days, i.e., if you can stop eating it. Baker Bleu is not so much a retail shop as a retail doorway into the bakery where staff are busy mixing, shaping and moving loaves from racks to oven in what seems to be a seamless operation. Make sure you

go in the morning because this great bread sells as soon as it hits the shelves. Closing time is when they run out. [Meatsmith](#) in Collingwood sells the baguettes on weekends but they run out fast too.

