

taste

BROTHERS UNITE *in quest for perfect bagel*

A hankering for authentic bagels, Eggs Benedict and great coffee has seen Californian expats, brothers John and Dan Bautista, open Bean & Grain café and patisserie at the Fyshwick Markets.

As well as offering a wide variety of bagels – a ring-shaped boiled bread roll that is popular in the Bautistas' native USA - Bean & Grain also bakes the sweetest of treats and savoury delights to tantalise your tastebuds.

Inspired by his brother's vision and eagerness, Dan moved from California to join John in their new business venture.

'John loves the idea of bagel schmear... it's coating a bagel in cream cheese. He wanted to bring one of his favourites here for all to

experience as well as providing a variety of bagel flavours,' said Dan.

You'll find at least 12 bagel options on offer – from plain, chili, cumin, onion, poppy seed, and herb to sesame, blueberry, and cinnamon and raisin – all made fresh on the premises. At times, extra flavours such as spinach and fetta, sundried tomato, and chocolate, are also available.

In addition to bagels, Bean & Grain offers a range of other pastries, breads, sweet and savoury foods, plus a variety of meals.

'John's speciality is Eggs Benedict, he loves it... He is a chef by day and has a real passion for food, only serving the best,' Dan said.

The café also offers a range of organic juices, frozen yoghurts and a selection of coffees – from Costa



Brothers Dan and John Bautista with their bagels at Bean & Grain.

Rica and Ethiopia to Peru and PNG - which they are eager to expand. Sourcing their beans from Melbourne through a family friend who is a coffee connoisseur, they will soon be roasting their own coffee in store. All staff are undertaking barista training to help understand what it takes to create an exceptional coffee.

The café's décor has a vintage vibe, with the brothers investing a lot of time in seeking out the many items

used to create the ideal place John originally envisaged.

Mugs, saucers and tea cups were chosen specifically to help enhance the homely feel of the venue, as well as decorative pieces that are placed around the store and a mural on one wall painted by John's wife Hailey.

Bean & Grain is located at Fyshwick Markets; log onto beanandgrain.com to find out more.

- Roslyn Martin

NEW POTZ FOR EASTER

If you're after a selection of delightful and delicious gifts for Easter, hop into Lollypotz. You'll find an exclusive range of Easter themed potz that can be delivered to loved ones close at hand or anywhere around Australia. Order now to ensure pre-Easter delivery.

Visit the Lollypotz Head Office at 6/66 Maryborough St, Fyshwick, or log onto lollypotz.com.au to check out the range or call 1300 565 597.



Courtesy of our friends at Lollypotz, *Canberra Weekly* has 4 x Lollypotz Easter prizes comprising Bright Potz Easter (\$30) and Charlie the Chick (\$21.50) to be won.

To enter, email competitions@canberraweekly.com.au with 'Easter Lollypotz' in the subject field. Tell us your name, full contact details and the answer to this question: what is your favourite way to spend the Easter long weekend? Entries close and winners drawn 9am 30 March 2012. One entry per person. Permit No. ACT TP 11/01264.1.

ENTER
TO WIN



Latorta

*Finally...
a cake decorating supply
store in Canberra*

Before you bake your next cake, come in to Latorta at the Majura Park Shopping Centre where you'll find the tools and inspiration to create delicious works of art.



Opening Saturday the 31st of March.

TO CELEBRATE, Latorta is giving you the chance to win a \$150 voucher to spend on anything you like in-store, with the runner up receiving a \$50 voucher. Choose from our complete range of accessories, icing, cake pans, tools and more.

TO ENTER, upload a picture of a cake you have made recently to our Facebook page. Visit www.latorta.com.au and follow the Facebook link. The best looking cake submitted by 9am on the 5th of April 2012, as determined by the Latorta team will win the main prize.

www.latorta.com.au

Majura Park Shopping Centre