

Lloma's Fab Foodie Trail

Bar no 5

5 McCauley St, Alexandria Ph: (02) 8377 1030

This cocktail bar is a real find and just a 25 minute walk from Erko. Bar no 5 is in a warehouse converted from an old gem polishing factory in an industrial area of Alexandria.

The chef, Maureen Philbert, hails from the U.K. She moved to Australia 17 years ago. There is a great little courtyard area as you enter, so perfect for our dog lovers. They will even receive a treat from the kitchen.

We commenced our evening by settling into an eclectic collection of seating, with a bottle of Rose from Provence for the girls, and a variety of craft beers on tap for the boys. There is also a good selection of cocktails.



We started by sharing mixed marinated olives, chargrilled bread with oil & balsamic and delicious smoked salmon with horseradish and sourdough. Larger Bar no 5 share plates included: a vegetarian option with feta, mushrooms, roasted capsicums, haloumi, pickles and house made dip. Alternatively, there is a seafood or charcuterie option.

Other menu options include: beef brisket, slow cooked lamb, Angus beef, Mac and cheese, and a variety of burgers. We moved to a dining table down the other end for our two mains. Couldn't manage anymore unfortunately!

We chose a vegetarian main, consisting of roast pumpkin, mushrooms, spinach and miso roasted nuts. Just divine! And did I mention the large, cloth napkins instead of the usual paper variety.

Our other choice was the salt & Szechuan pepper calamari, again delicious.

There was a small dessert menu which included: gin and tonic cheesecake, a chocolate brownie or chocolate mousse.

Prices are reasonable and there are several gluten free and vegan offerings. Children are welcome with a special menu.

NEW BLOKE IN THE BASEMENT



Late last year we farewelled Martin Winn, our building manager who had ably guided us through the early days of Erko, assisting the Strata Committee in their delicate negotiations with the developer and builder over the thousands of line items of defects in the building.

As we bade Martin goodbye, it was obvious that a different skillset was called for in the future. We needed a manager who could focus on the day-to-day, who could ensure that not only was our multi-million dollar building maintained in a proactive manner, but who could guide us in the future as the building's needs change, and where a focus on the future, and the long-term, is as important as the day-to-day.

The Strata Committee was delighted when Pacific Building Management, (who currently hold the contract), proposed Peter Kulchar. Peter comes to Erko from a large city legal firm, where he was responsible for the facilities management and ongoing maintenance. For him, Erko, with it's 260 lot-owners and complex relationships, represents a challenge, and one he's only too keen to get his teeth into.

When he was looking for new opportunities, he chose Pacific Building Management, because, as he says, they're the biggest and the best.

Peter is a family man; he has an 18 month-old child, who is the apple of this devoted father's eye, and his wife is currently expecting their second baby.

Peter's family come from a small Hungarian town inside the region previously known as Yugoslavia, and his mother lives in Sydney. A handy grandmother for his expanding family.

Peter can be reached on erko@pacificbmg.com.au

14kg

A friendly reminder from the SC. The bylaws prohibit dogs over the 14kg weight limit. To avoid attracting unnecessary attention, these dogs should not be exercised in the podium.

Issue

07

January

2018

ERKO News

AN OCCASIONAL JOURNAL OF NEWS FROM THE NEIGHBOURHOOD

WHAT FUTURE FOR THE FRIDAY NIGHT DRINKS?

Three years ago, our monthly Friday night drinks were a raging success. Admittedly, the developer funded the first three, and there was a band, bbq and as much free booze as you could drink. Those certainly were the days.

Three years on, and despite the awesome work by Wendy and her social committee, attendance at the drinks has dwindled to a handful of (mainly mature-aged) diehards. Although those who do attend certainly seem to enjoy themselves.

Apropos of nothing really, the building's Facebook page has a membership of 589 people. We have 260 apartments so that's average FB allocation of over two per apartment. (Yes, really!) But of the 589 people on FB, less than ten turn up for the drinks. That's ten people, not ten per cent!

So clearly the concept doesn't appeal to the FB community. Is it an idea that's had its day? Is FB enough and maybe the Erko community don't want to meet face-to-face.

The social committee would certainly like your opinions.

secretarySP89914@outlook.com



Spring has sprung at Sydney City Farm

Some of us Erkonians, (or are we Erkovillians), attended the launch of Sydney City Farm late last year to sample the concept of rural living in the heart of the inner city.

Built by the City of Sydney and established by an army of dedicated volunteers, the City Farm will give residents, visitors and children the opportunity to learn about urban agriculture and sustainable food production in Sydney Park.

Visitors to the launch enjoyed a tour of the farm, inquired about volunteering, saw some practical dairy demonstrations ("Eeerggh Mommy, I'm never drinking milk again"), and we learnt much more about agroforestry (that's trees that produce common timbers for the uneducated) than we'll ever need to know.

Our favourite Lord Mayor, Clover Moore was there, and in part she said, "Our new City Farm will give residents and volunteers the opportunity to indulge their passion for gardening and the outdoors, and it will be an excellent educational resource for thousands of children living in the inner city,"

"Workshops and classes focusing on gardening, worm farming, composting and much more are scheduled over the coming months and already proving very popular.



"We'll have a great range of fruit trees, seasonal vegetables and planters for demonstration, crop production and herbs in pots.

"I'd like to thank our wonderful volunteers who have helped turn this vision into a reality. We'd love to have more people volunteering and helping maintain the farm, and I invite anyone who would like to get involved after the launch."

Like so many things today, the success of the farm depends on volunteers, and there are frequent working bees. Tasks vary session to session, but can include watering, weeding, plant care, plant propagation, potting and farm-related tasks.

Where: Sydney City Farm, 52 Barwon Park Road, St Peters

Phone 9265 9333

NEW GARDENERS
NEW RESULTS

In the middle of winter last year, the Strata Committee, retendered the care and maintenance of the gardens and landscape at Erko. Their concern was that attention our gardens were getting, was lacklustre at best, and so a new contractor was selected.

Adrian from Wildcat was chosen to take over the contract, and the SC hope that the residents are delighted in the results which he, and his team, have brought to our building.



The Strata Committee representatives who oversee the gardens, are Lindy and Tracy, ably assisted by their handful of willing helpers. It goes without saying that these gals, and their helpers are all unpaid volunteers, who spend many hour ensuring that the building we call home always looks its best.

In the coming months, the day lilies on Macdonald Street will be replaced with a hedge, and many areas will be mulched for autumn.

The one area we can't control is the Council garden beds and trees in Bridge and Metter Streets. If anyone would like to use the *Snap Send Solve* app to spur the Council into action, the gardening gals would certainly appreciate it.

Where in the world is....

Residents of Erko travel to some unusual and out-of-the-way spots. Here we take a look at just one Erkonian.



...LINDY?

Lindy and Maralyn traveled to Europe in September. They swanned about on luxurious river cruises. But then Lindy went on alone to Bologna.

Si mangia bene a Bologna!

(That's what Italians told me when I said I was going to spend 3 weeks there last year.



Central courtyard of my 14th century palazzo

It means you get to eat very well in Bologna).

In the north of Italy, a delightful, friendly, medieval town, Bologna is an ideal base

for a few weeks. It's home to the oldest university in Europe, and the province, Emilia Romagna, is the source of great Italian staples – prosciutto, balsamic vinegar, parmesan cheese, local flatbread and the best tomatoes!

Rent an apartment in a 14th century palazzo, go to the one of the great local markets, stock up on goodies and local wine and spoil yourself! Eat breakfast at the bar downstairs, then at 5pm go back to have an aperitivo (drink and bottomless snack plate).

Do a course in Italian (the Scuola ARCA is great), or just enjoy the vibe and the architecture, the tremendous museums), visit amazing Baroque churches. It's really easy to navigate the whole of the old city by foot, but, for a change of scenery, catch a train – Bologna is a transport hub, and fast trains will get you to Florence, Verona, Ravenna, and Padua for day trips. If you buy tickets in advance you'll save heaps. If your passport is stolen at Frankfurt airport, as mine was, at least you can get to the Australian Consulate General in Milan to apply for a new one, relatively easily.



Not as crowded with tourists as other Italian cities, Bologna entertains with local events – in my three weeks there was a jazz festival, a classical music festival, photography and design exhibitions, great buskers, as well as a visit by the Pope (it was crowded that day), in addition to regular opera and classical music seasons.

And you don't need to speak Italian – but the locals are very patient when you try, and they're doubly welcoming when they find out you're Australian! And two weeks intensive study improved my spoken Italian no end. It's a pity I don't have any italians here in Sydney to practise with!



Those bloody bikes!!!



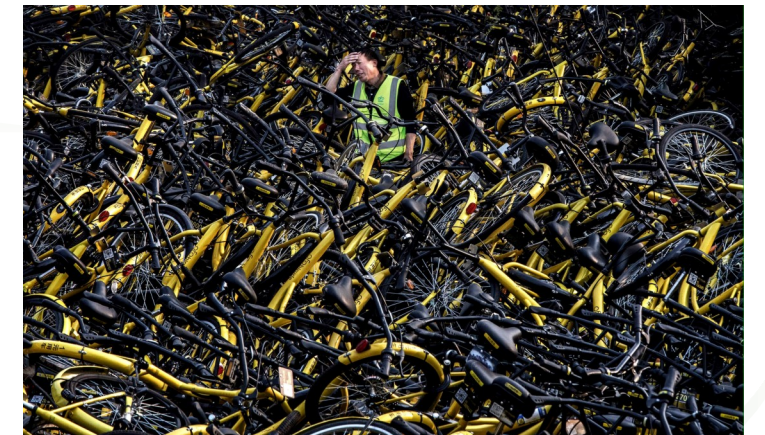
Jeez Louise!

The other morning, I was lurking at the corner of Pearl and MacDonald Streets, and like mushrooms after a shower of rain, our streets were alive with yellow Ofo bikes. I counted 56! Yes, 56. Who rides these things? People I talk with speak of finding one with a broken lock and giving it a spin round the burb. But, everyone says, they're heavy, lack gears and are only good to ride when they're free.

Like dan tat, chicken bao and love note fortune cookies, these bikes have their origins in China. "They cost only \$7 each", a friend told me. Something else I read suggested that the rental is incidental, the money comes in selling the data—trips taken, locations visited etc.

Except when you want to actually ride one, they're a bloody nuisance, cluttering up the footpaths, blocking the doorways and crumbling apart as you look at them.

They originated in China, and yet, residents of Hangzhou became so irritated by bikes lazily dumped by riders, and reportedly sabotaged by angry cab drivers, that the authorities were forced to round up 23,000 bikes and dump them.



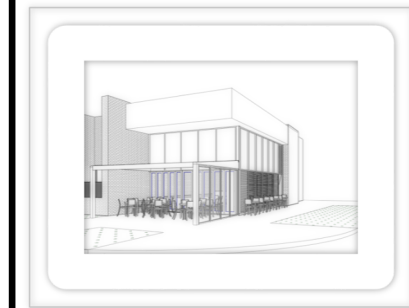
A Chinese mechanic from bike share company Ofo stands among a pile of thousands of damaged bicycles in need of repair

So what can we do? The Sydney City Council, together with a coalition of five other councils has imposed some guidelines on the operators. A three hour time frame to remove "dangerously placed" bikes; ten days to remove unused bikes, and easy reporting to the companies.

The Councils also reserve the right to impound the bikes at any time. I say, get on with it, Clover. Impound the bloody things!

Foodcraft's application for a modifications to the frontage of the building; windows, awnings and the like, was submitted to a recent Extraordinary General Meeting, and voted on by residents.

The by-law changes passed at this EGM have been registered, and some minor issues with Council over architectural issues are being addressed by Foodcraft.



The Strata Committee meets in open forum four times a year, and all residents and lot-holders are invited to these meetings.

Although these meetings follow a strict agenda, and are mainly concerned with governance and fiduciary issues, the committee welcome input from their residents.

The next meeting will take place at the Joseph Sargeant Community Centre, 60 Prospect Street, Erskineville at 6.30pm on Tuesday, 20th February.