



Rylands quiz

This edition's quiz relates to Victoria, see how many you can get correct. Good luck!

1. In which decade did Courage Brewery establish its operations in Melbourne?

2. What is Victoria's floral emblem?

3. Who was the first compere of Channel Nine's Sale of the Century?

4. In which Victorian provincial city would you find the Central Deborah Goldmine?

5. Where is Captain Cook's Cottage located?

6. What is the Crime Stoppers phone number?

7. Who succeeded Sir Rupert Hamer as Premier of Victoria?

8. Where is the Cox Plate run?

9. Which eastern suburb was formerly known as Rosstown?

10. Where is the Stock Exchange in Melbourne?



Rylands of Brighton
95 Outer Crescent
Brighton, Vic 3186

Rylands of Kew
2 Malmsbury Street
Kew, Vic 3101

Rylands of Hawthorn
349 Riversdale Road
Hawthorn, Vic 3122



Char-grilled Atlantic salmon with mushy peas and saffron burre blanc

This sophisticated recipe from Rylands of Hawthorn head chef James Kent looks and tastes great but is surprisingly easy to prepare.

- 4 Atlantic salmon fillets
- 1 onion, roughly sliced
- 1 carrot, chopped
- 2 stalks of celery, chopped into 2cm pieces
- 500 grams frozen peas
- 600 mls water

Saffron burre blanc

- 300 mls white wine
- 50 mls white wine vinegar
- 250 grams of butter
- 2 spring onions, chopped finely
- pinch of saffron

Place water, onion, carrot and celery in a saucepan, bring to the boil and simmer for 20 minutes. Drain and discard vegetables, then cook frozen peas in stock for 12 minutes. Place half of the peas in a blender with a small amount of stock and puree, blend the remaining peas briefly so there are still bits in the mixture. Mix together and season.

Boil white wine, vinegar, shallots and saffron until reduced by half, reduce heat, whisk in small pieces of chilled butter progressively until the sauce reaches a smooth, creamy consistency.

Char-grill or pan fry Atlantic salmon, place on top of mushy peas and add sauce over the fish. Garnish with cherry tomatoes and chervil. Serve with chilled sauvignon blanc.

Catered private functions

Rylands of Hawthorn residents can arrange a fully catered dinner for up to 18 people in the relaxed surroundings of the private dining room or larger functions such as birthday and cocktail parties, anniversaries and family gatherings in the lounge/bar area.

Rylands of Hawthorn chef James Kent has been in the industry for more than 15 years and has experience in restaurants and hotels in many parts of the world.

“James and I are more than happy to discuss any type of function with our residents, come up with suggestions for both the menu and beverages, and then attend to every detail on their behalf,” Rylands of Hawthorn manager Anne Hulls said.

Meet Kirsten Elliott

Kirsten, who will be the front-of-house face of Rylands of Hawthorn as well as fulfill a host of other daily duties, has more than 17 years’ experience in the hospitality industry including senior managerial roles. An expert in all aspects of food and beverage, Kirsten has been a travel agent and worked in event management during her career.

Kirsten was on staff at Rylands of Brighton for two years and over that time developed a deep empathy with the residents there. “I enjoyed my time at Brighton immensely and am very much looking forward to getting to know the people who are moving into Rylands of Hawthorn.”

Rylands

Brighton • Kew • Hawthorn

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Rylands of Hawthorn opens



1300 853 550

www.rylands.com.au



Superior service is a priority

Rylands of Hawthorn manager Anne Hulls' career in the hospitality industry has spanned almost 30 years. A qualified chef, she commenced her apprenticeship in the kitchen of Sarah's, a noted restaurant at the then Australia Hotel in Collins Street in 1979 and over the years has cooked in restaurants and bistros in Melbourne, interstate and overseas.

"In London I cooked at one of the city's finest restaurants that was a favourite with Lady Di and then ran my own cafe at Byron Bay for two years after returning home," Anne said.

Anne was manager with responsibility for 30 staff and executive chef at the late Kerry Packer's Hunter Valley polo property where she regularly catered for up to 300 guests. "When it came to food Mr Packer had very simple tastes, preferring king-sized char-grilled steaks and hearty puddings, although he also had a soft spot for pavlova."

In addition to being an accomplished chef, Anne has had extensive experience in executive management roles within the hospitality industry and is eagerly looking forward to providing top-class service to the residents of Rylands of Hawthorn and their guests.

Supporting Anne are qualified staff members, who are selected for their experience in the areas of hospitality and care, proven people skills and commitment to maintaining the Rylands tradition.

In her dual role as executive manager at Hawthorn and food and beverage director for all Rylands properties, Anne has surveyed existing residents to get their views on dining and determine the type of meals and wines they would like to see on the menu.

"The message I'm getting is people want uncomplicated menus and daily specials featuring simply cooked, quality food at reasonable prices together with a limited range of hand-picked Australian wines."

Commenting on the menu Anne added, "The culinary scene in Australia has done a complete circle and now most people are looking for the type of basic, every day food they grew up with such as lamb shanks with hollandaise sauce, slow-braised rabbit, grilled fish and salad, lambs fry and hearty self-saucing puddings."

Paintings captivate guests

Well-known Barossa Valley-based gastronomic enthusiast Maggie Beer launched an exhibition of paintings by recently retired Freehills lawyer Brian Kewley at a cocktail party held at Rylands of Kew on Sunday 2 March. More than 100 guests savoured Brian Kewley's wines and enjoyed canapes while they viewed the delightful collection of paintings.

Brian Kewley, who started painting while in the first year of his law degree at the University of Melbourne, spent more than 50 years in the legal profession. In addition to his distinguished legal career and painting landscapes, Brian Kewley and wife Gretchen produce a range of fine cool climate wine varieties at their small Mornington Peninsula winery.

At the launch Maggie Beer spoke about first meeting Brian Kewley during her travels on the Nullabor Plain when life was simple, "I met Brian back when peanut butter was a staple of our diet, there were no seatbelts in cars and a mattress in the back seat for the kids." A percentage of the exhibition, which was open to the public daily for a fortnight, went to the Rylands Epsilon Foundation into research of Alzheimer's.



Rylands, part of Buxton Group's proud heritage

A cocktail party at Rylands of Hawthorn on Friday 2 May will mark the 40th anniversary of the Buxton Group. The die was cast for the group - of which Rylands is a member - in 1968 when Buxton Group chairman, Richard Buxton, established a construction company that specialised in building, renovating and extending residential property.

Since then, the Buxton Group has evolved into a highly respected and successful company encompassing property development, retirement living and construction across the residential, commercial, hospitality and leisure, industrial and institutional sectors.

The winner of numerous state and national awards for both its development and construction activities, the Buxton Group has earned an unrivalled reputation for its quality and integrity.

Rylands had its beginning more than 15 years ago when Richard Buxton recognised the need for an alternative type of accommodation that would offer mature - but still active - people an independent lifestyle.

In the mid-1990s Richard and Buxton Construction managing director Andrew Briggs headed to the west coast of the US as guests of the Hyatt and Marriott corporations, leaders in the development of specialist luxury apartment accommodation complexes for retirees.

"We learned a lot about this type of specialised residential development and spoke with many residents who said how much they enjoyed the lifestyle," Richard Buxton said.

Convinced it was on the right track, all that remained was for the Buxton Group to acquire a suitable site and build the

best facility of its kind in Melbourne. Noted architect Edgard Pirrotta was commissioned to design Rylands of Brighton and a new era in retirement living had commenced.

Rylands of Brighton opened in September 2002, then followed Rylands of Kew last year and now, with the opening of Rylands of Hawthorn, Melbourne has a triumvirate of first-class retirement properties offering a range of resident facilities unrivaled in quality or breadth.

Rylands of Brighton goes international

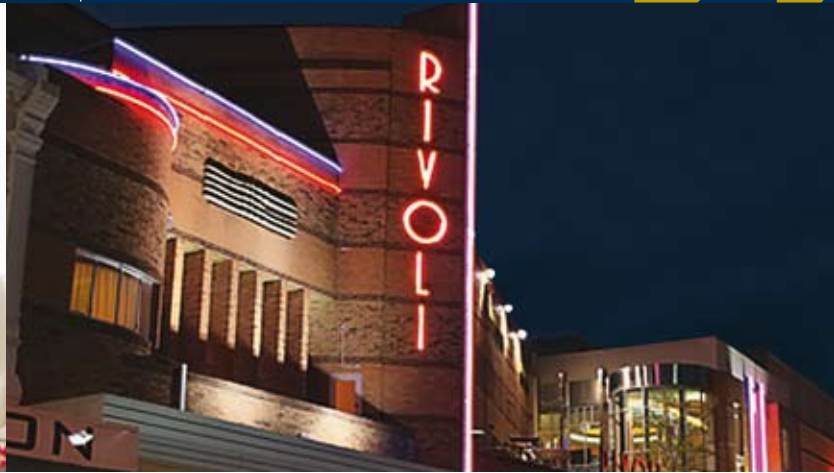
According to Rylands of Brighton manager Helen Wartman, two functions with an international theme proved to be a real hit with guests. In early February, tasteful oriental decorations and a symbolic dragon set the scene for a superb Chinese banquet that was held to welcome in the Year of the Rat.

Then, the following month the focus was on India when the various styles of curry and other delicious regional dishes served at a dinner were complemented by the elegance and spectacular colour of traditional Indian outfits.

In another first for Rylands of Brighton, cucumber sandwiches and strawberries and cream were available in the Dendy Lounge each day during the Australian Tennis Open telecast to create a Wimbledon-style atmosphere for tennis lovers.

"The feedback we received about the three events indicated that everyone who attended enjoyed themselves so we have now put our thinking caps on to come up with other innovative options to incorporate into our social program," Helen said.

The management of Rylands of Brighton extends a warm welcome to the many new residents, including those from Sydney and Warrnambool, who have made the move to the bayside suburb to be close to their families.



A short move

Faye and John Holmes moved less than a kilometre from their East Hawthorn home of 24 years to relocate to Rylands of Hawthorn. "We bought our apartment for several reasons; we were taken by the Rylands concept and the quality of Kew and Brighton, plus we wanted to stay in the area we had lived in for so long because all the facilities are right here," John said.

The fact that Rylands is pet-friendly also had a big influence on Faye and John's decision as it enabled them to keep their beloved Daschund Ellie with them. Faye and John are most appreciative of the efforts of Di Lane whom they said could not have been more helpful or easy to deal with when they were buying their apartment.

Inveterate overseas travellers, who also spend a lot of time at their Blairgowrie holiday home, Faye and John consider Rylands to be the ideal home base. "We take a cruise each year and it's very reassuring knowing we can turn the key in the lock and go overseas without having to worry about the security of our home," said John.

Faye says that, while their apartment is more than spacious enough for them to entertain their family and friends, they plan to make use of the many in-house facilities. "I love cooking and will continue to pursue my passion but we're also looking forward to dining in the Rylands restaurant regularly, on our own or with family and friends."

John - formerly the managing director of a large international wool company - and Faye are looking forward to spending the next phase of their life together at Rylands of Hawthorn. "Faye is a gregarious person and I'm sure she'll be right in the midst of the social life here." John added with a wry smile.

Rylands of Hawthorn has facilities on the doorstep

Rylands of Hawthorn's Riversdale Road location has every conceivable facility within walking distance including the Camberwell train station and a tram service to the CBD that stops right at the front door. Public transport facilities linking Hawthorn with other eastern suburbs are also easily accessible.

The stylish Burke Road shopping precinct is one of Melbourne's oldest and has more than 400 businesses offering a combination of everyday needs and luxury goods. There are retail outlets of all kinds, specialty food stores, banks, supermarkets, pharmacies and at least 50 cafes and restaurants.

The recently refurbished Camberwell Fresh Food Market is an eastern suburbs institution that has been providing residents of Camberwell and the surrounding suburbs with fresh produce since the 1930s.

The distinctive art deco Rivoli theatre in Camberwell Road - near the junction - is listed as one of the top 10 cinemas in the world, while the stately 120-year-old Palace Hotel retains its original facade but has undergone substantial redevelopment inside.

The area is well serviced by medical facilities, public libraries, bowling and other sporting clubs, and churches of all denominations including St John's Anglican and Our Ladies of Victories Basilica both of which are a stone's throw from Rylands.

Answers to Rylands Quiz

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| 1. 1960s | 6. 1800 333 000 |
| 2. Pink Heath | 7. Lindsay Thompson |
| 3. Tony Barber | 8. Moonee Valley |
| 4. Bendigo | 9. Carnegie |
| 5. Fitzroy Gardens | 10. 530 Collins Street |