

MAPETITE CUISINE

A little kitchen providing big flavours in Yeronga

In a world of fast food and fast paced living, a Yeronga family are giving locals the chance to slow down and enjoy restaurant quality French food from the comfort of their own dining tables.

The Letzter family run Ma Petite Cuisine, which when translated means My Little Kitchen. It is a French food trailer that is located in Orient Road, Yeronga.

Ma Petite Cuisine specialises in French cooking at its finest. It's menu changes weekly and includes rich and delicious slow cooked meals like Beef Bourguignon, Parisian Gnocchi and Slow Cooked Pork Belly, as well as pastries and desserts.

For the past four years, husband and wife John and Camille and their daughter Justine have been feeding those in the know, with their signature dishes.

Originally regular stall holders at the Boundary Street Markets, the couple now operate their French food trailer from outside their home in Yeronga.

Many customers have followed them to their new location and they regularly welcome new people from the neighbourhood and from further afield.

"We offer our neighbourhood the opportunity to enjoy restaurant quality French cooking at an affordable price," Camille says.

The Ma Petite Cuisine concept is to offer pre-ordered, take-away meals. Customers ring with their orders and arrange a time to pick up their meals.

The French food trailer offers a dish of the day (a plat du jour) and sweets including pastries, tarts and even birthday cakes.

Camille and her husband John are originally from France and have a long background in food. John is a third-generation chef and restaurateur and Camille's background is working front-of-house.

Camille says the supportive community and the river-side location makes Yeronga the best place in Brisbane.

"We love Yeronga- the people, the green space and our amazing community and neighbourhood. It is our favourite place," she says.



Michael Macklin

The man behind Yeronga's history

Telling the stories of those that came before us is the best way to remember and pay tribute to our past, according to local historian Michael Macklin.

Michael has lived in Yeronga for 25 years and he has made it his business to learn and tell the stories about of the community through the ages.

He has researched and recorded what life was like from the time of the area's original indigenous inhabitants, through to the more recent 1900s.

He has written countless books and articles about members of his own family, dating back for generations and taking into account the two World Wars; and has also written about the history of his family home that was built in 1903.

Michael is a regular contributor to Village News, providing the community with fascinating and informative Yeronga history instalments every month.

"I do believe that we have an obligation to recognise and tell the stories of our past," he says.

"It is easy to say we remember the anniversaries of things like wars, or remember people from the past; but the real way to recognise them is to tell their stories so those stories survive and we understand the causes and effects important to their and our own lives," he says.

Michael's own history is one that is rich and varied.

With a background in education, specifically the philosophy of education, he is most well-known for his role as Senator for Queensland in the Australian Parliament and founding member of the Australian Democrats.

Michael held parliamentary offices continuously from 1981-1990 during five parliaments as the Senate Whip and then Deputy Leader and Leader of his party.

After more than 10 years in politics, Michael presented 79 bills to the Federal Parliament and drove change in areas including saving the Daintree Rainforest, establishing a Vietnam Veterans Counselling Service, reforming Parliamentary Privilege and preventing sand mining on Moreton Island.

He has also led teams in private practice focussed on educational consulting and is a former Dean of the Faculty of Arts, Humanities and Social Sciences at the University of New England; and a former adjunct Professor at Queensland University of Technology.

Michael and his wife Jennie have three, now grown-up children and four grandchildren.

The couple loves Yeronga for its rich history and community.

"We have a beautiful area down on the river and a lot of cyclists that pass through the area, as they have done for more than 100 years," he says.

"It is also lovely how the main road bypasses our suburb, so we have a real village feel!"



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 LJ Hooker

Annerley/Yeronga/Salisbury

Jane Elvin,

LJ Hooker Annerley/Yeronga

M: 0408 344 417

E: j.elvin@ljhookerproperty.com.au

 LJ Hooker

Annerley/Yeronga/Salisbury

Compliments of Jane Elvin

Mapetite Cuisine

Call Camille to place your order: 0434 960 843

open **Thur, Fri and Sat** from 5.30pm – 8pm.

www.mapetitecuisine.net

Check out the menu on Facebook or

Instagram : @mapetitecuisinebrisbane



Jane's Update



Firstly I just wanted to give a big shout out to Michael Macklin who writes our local history page. This month we have put a spotlight on Michael and his story so you can understand and connect to the man behind this much loved part of our newsletter. Thank you Michael, we appreciate your work and your words and we receive a lot of positive feedback from the community who also love reading about our local history.

HOW'S THE MARKET?

May was yet another very strong month for our local real estate with June also following suit but with a lot less stock available so less sales being reported and a pipeline of buyers backing up. There are still some big sale prices that are surprising me, but the 'hustle and bustle' of March and April has slowed. Why's that you ask? And what impact is this having on the market.

From what I am seeing we have levelled out the playing fields in the "new price points". The \$800,000 price point which was pretty much our entry level for a house in our area became our \$1m price point, almost overnight, the growth was at a pace I have never experienced before. Our numbers for example looking at this product were huge, but many were still with a budget at the \$800,000 range. We carried those buyers for a good month as they got used to the sales results and realising they had been priced out. These buyers then either made a decision to start looking at suburbs further out that were in their budget, or they started looking at property that was now in their budget in the area they wanted to be in.

Our open homes of entry level houses that were fielding 50-60 groups soon dropped down to 20-30 groups. We have not lost those extra buyers from the market but we have dispersed them to other products and other price points and the big bonus of this is I am seeing all parts of our market grow and "cash in" from this boom, not just that family home or entry level home which for so long has been front and centre. One big area I am noticing that has benefited from the change in our buyers habits is the townhouse/unit market. The numbers at these opens have doubled and tripled and I am finding these properties are now selling in 1-2 opens, whereas 6 months ago, they were taking a good 4 weeks to sell, many not selling at all, or with offers below purchase price. Entry level units I have seen grow a good 10%, townhouse 10-15% in many cases. Our first home buyer market in many cases have dropped back down to the townhouse market creating the competition and growth and the investors have entered our market stronger than ever.

A quick overview of my ramblings – numbers have dropped at opens; those numbers have dispersed to different products and price points but have not left the market; the growth of February and March has definitely slowed but in no means has it stopped, or gone backwards... sorry buyers; investors are at their strongest ever and yes the interstate buyers are strong!

We interviewed Aaron Booth, one of our auctioneers with LJ Hooker for his insight into the market. This is not to push auction onto you, as many of you know auction is not really my go to sale process and that is because I believe different products and different markets will dictate the best process. Good agents adjust with the markets, and for me I

From the experts:

Make the most of a strong market through your own auction campaign

If you're thinking about selling, there is no better time to take the plunge and sell your property at auction, according to LJ Hooker Network Development Manager and keen Auctioneer Aaron Booth.

Aaron, who has been in the real estate industry for more than 20 years, and an auctioneer for more than a decade said the auction process was a great way to drive the price on your property.

"In this current market I am seeing clearance rates of between 70 and 80 per cent and by taking your property all the way through to auction you are driving competition which will ultimately lead to the best possible price," he says.

"If a house can sell on its first day on market with three offers, think about the price it could achieve if it had three weeks of marketing and all the potential buyers could see what the other offers on the table are."

"In order to get the best price, you need competition and in this market there is no shortage of competition."

The general timeline for an auction campaign has traditionally been four weeks, but Aaron says two to three weeks is now ideal.

"You generally get your most interest in the first week of the sales campaign, then buyers have two weeks to prepare," he says.

Because of the recent strong market demand, today's buyers are generally well prepared and ready to commit to a sale."

"If you have five, 10, 15 registered bidders at an auction, you only have one buyer which means those people who are missing out are now cashed up and ready to go at the next auction," he says.

Buyers in the Yeronga and Annerley areas are still predominantly locals, with a small number of interstate buyers driving competition.

"I would still say that local people are securing properties despite some interstate interest," Aaron says.

Aaron has had more than 10 years as an auctioneer, working in every facet of real estate, from reception, property manager, sales, principal and now corporate. With all this experience he believes the auction process is the best way to promote a property and secure the best price available in the marketplace.

am seeing the best ever results through auction and I believe part of this is because the buyers are confident they are buying at market price, so confident to bid rather than offer blindly. So this process in many cases is bringing out the best results, but again it depends on what you are selling, it doesn't mean everything is meant to be an auction property.

Live, Love, Local

CROSS RIVER RAIL Future Yeronga station underway

A new look, contemporary station is on the way for Yeronga commuters with works on the \$5.4 billion Cross River Rail ramping up.

Yeronga station is being rebuilt as part of the transformational project and the works include raising both platforms, installing shade canopies and adding new seating.

Miller MP Mark Bailey said the Cross River Rail works would bring a modern and fully accessible Yeronga station to life before the community's eyes.

"Workers have cracked on with rebuilding Yeronga station and have made terrific progress so far," he said.

"I would like to thank local residents and businesses for their patience and understanding during the closure, which allows these works to be carried out safely and more efficiently.

"Cross River Rail is a key part of the Palaszczuk Government's \$56 billion dollar infrastructure guarantee over the next four years and will be a massive boost for Yeronga."

Works have progressed since the station closure in April, with platform 1 being demolished, piling works starting and a temporary pedestrian bridge installed between Lake Street and Fairfield Road, allowing the existing concrete pedestrian bridge to be demolished.

When the station reopens to services further construction work will continue but it is expected to have only minimal impact on station operations.

Cross River Rail Delivery Authority CEO Graeme Newton said Yeronga station was one of six southside stations – including Salisbury, Rocklea, Moorooka, Yeerongpilly and Fairfield – being rebuilt as part of the project.

DID YOU KNOW?

The Cross River Rail is a new 10.2 kilometre rail line from Dutton Park to Bowen Hills, which includes 5.9 kilometres of twin tunnels under the Brisbane River and CBD. The project will unlock a bottleneck at the centre of Brisbane's transport network and it will transform travel across South East Queensland.

Yeronga station is one of six stations that will benefit from significant upgrades as part of the Cross River Rail Project.

The upgrades will make the station easier to access and will improve connections to Fairfield Road.



"These stations are some of the oldest in the entire SEQ rail network and rolling closures to rebuild them will minimise overall disruption and ensure they're ready for the start of Cross River Rail services in 2025," Mr Newton said.

Commuters who need to reach their destination between Moorooka and Boggo Road can use the temporary bus service Route 109 – or StationLink – which services two new stops and two existing bus stops near Yeronga station.



For more information on the work head to www.crossriverrail.org.au
To plan your journey visit www.translink.com.au.

annerley meats

Annerley Meats brings a touch of old fashioned magic to the area

With more than 35 different types of sausages on offer and plenty of Irish fare, Annerley Meats at 502 Ipswich Road is a butcher shop with a difference.

Not only has it won countless national awards for the quality of its mouth-watering sausages- think flavours that include Toulouse, Beef and Guinness, Apple Cider, Bacon Cheese Burger, Chicken and Kale, Maple Bacon and Jalapeno. New flavours are trialed regularly.

The shop is also a sight to behold. Packed with knick-knacks, medals and Irish and local memorabilia, owner Paul Lawless has decorated the shop with lots of things he loves, and his customers have added to the displays over the years.

Paul hangs notes from foreign currencies around the shop and it has become tradition for customers to donate their own foreign money to be displayed- a real example of the sense of community he has fostered over the years.

"Our customers are a good community, they come from far and wide with a lot of locals and people from places like Toowoomba and from around Brisbane as well. In some cases we have three generations of the same family coming in regularly," he says.

They might come for the sausages, but the Annerley Meats clientele are bound to be tempted by the other treats on offer. As well as the usual beef, pork, chicken and lamb you would expect to find in any butcher shop, Paul also offers pork pies, black pudding, Cornish pastries and other Irish delicacies like Irish potato chips called Tatos, curry sauce and mustards.

Paul and his son Brendan are behind the counter of the shop that opened in 1976. At the time it was one of seven butcher shops around Annerley Junction and now is the only one in that area.

Initially located in Annerley Arcade, Paul moved to his current location on Ipswich Road in the eighties.

Originally from Tipperary in Ireland, Paul and his family moved to Sydney in 1966 and he and his uncle opened a butcher shop where he worked and learned the trade for 10 years before moving to Brisbane and opening Annerley Meats.

Annerley Meats
502 Ipswich Rd, Annerley QLD 4103
07 3848 3336
Open Mon to Fri - 7am to 5pm
Sat - 7am to 12pm, Sun - Closed

