

Baladi Bus

It's all aboard as dynamic Baladi Coffee duo Farah and Anton put the finishing touches on their latest venture

Baladi Café owner Farah Obeid had some explaining to do when she came home from a friend's birthday dinner earlier this year.

A simple question about future plans has led to a project of epic proportions – 9.6m in length x 4.4m high to be exact – for Farah and partner in life and business Anton Hudak.

For some reason, and Farah is still not sure where it came from, she responded to the question by saying they were going to buy a double decker bus, fit it out with a kitchen and install seating for customers. A mobile coffee shop, offering breakfast and lunch, even afternoon wine tastings by the river.

"As I was saying it, the idea evolved," Farah says. "No one believed me, I didn't believe it myself. I got home and told Anton. He said that's a brilliant idea. The business was growing and we needed a bigger vehicle. Anton had been looking at Toyota Coasters."

This dinner was on February 15 for her good friend Katrina Brosna, a very wet night and only days before the flood that devastated our local area again. On March 20, Farah and Anton flew to Adelaide with Katrina and her husband Len Hewitt to pick up their "baby" – a red Leyland Olympian double decker bus which had traversed the streets of London between 1986 and 2000.

"I jumped online and started researching straight away," Anton says. "We came across an advertisement, it looked very old and had been up for months. We thought it had probably gone but Farah rang up anyway."

COVID-19 had shut down the Adelaide owner's party bus business. He had shipped the bus – No.68 of the fleet of 263 British-made Leyland Olympians – to Australia.

The bus was in good condition and it was too good an opportunity to pass up. There are only four other buses of the same model in preservation, where everything remains functional.

And functional it proved to be as it made the 2007km, four-day journey to its new home.

"We had no dramas at all," Anton says. "We loaded it up with spare wheels and water, and borrowed a satellite phone. Top speed is 60km/hr and we drove for about 10 hours every day."

Anton has sourced a lot of original parts from England with modifications being kept to a minimum to keep the bus's preservation status.

The plan is for a commercial kitchen at the back of the bus, then seating for about 34 upstairs, with booths and small tables arranged around the original bus seats.

The big red bus has already made a few trips to the Brisbane Corso, and suffice to say it's a real head turner.

"People wave, toot, hale us, yell out," Anton says.

All going well, Baladi will begin operating out of the bus in late January.



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Hours: Tues - Sat 5:30am - 12:00pm, Sun 6am - 12:00pm

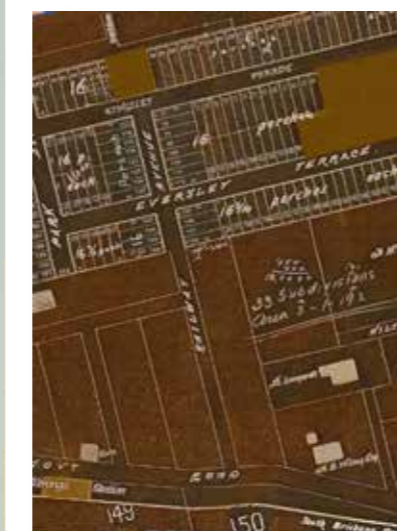
The History of Yeronga Part 16

Dr Michael Macklin

The major roads in Yeronga originated either from dirt tracks in rural properties leading to the main house or tracks between these properties. Over time, these tracks became formalised but remained dirt roads well into the mid-1900s. One assumes that many of these tracks followed the previous Indigenous walkways as was common in other parts of Brisbane.

Kadumba St, which is one of the main thoroughfares through Yeronga from the train line almost to the river, illustrates well this development. In 1825, after Edmund Lockyer identified Yeronga as good for farming, the then heavily wooded area was extensively logged and provided the first Queensland exports - timber sent to Sydney and then loaded on to ships returning to England. The new open pastures thus created were used to produce food for the colonial soldiers and convicts - initially sheep. The convict shepherd built a slab bark-roofed hut on the site which subsequently housed the Yeronga Community Hall and then RSL Club. This site was on the corner of Government Rd (now Fairfield Road) and Railway Ave (now Kadumba St) - named after the railway arrived in 1884. It ran up to Kingsley Parade as a sale brochure for the Eversley Park subdivision in 1884 clearly shows.

The next sections of what became Kadumba St were then called Dunn, Rome and finally Kadumba. Dunn St went from Corevale Lane to form a T-intersection with Rome St. The last piece of the current street was called Kadumba because of the Grimes' home. 'Kadumba House' was built in 1886 and designed by architect Richard Gailey. The home became part of the church school of St Sebastian in 1937 and was subsequently demolished.



The building of Kadumba House led to a number of other major homes, starting with Rhyndarra in 1888 and then three other now heritage-listed homes Como (1889), Astolat (c.1890) and the Mills house (c.1914).

This jumble of roads remained until 1938 when The Courier-Mail of Saturday, January 8, on page 17, carried a short article worth quoting in full:

ENOUGH GEORGE STREETS NOW

Council Objects To One More

The City Council does not intend to add to the 24 George Streets already in the metropolis. Recently the Yeronga Progress Association asked that a portion of Rome Street, Yeronga, should be renamed George Street, and objection to the change was lodged by two residents of the street. The proposal was not recommended by the city engineer, who recommended instead that portions of Rome Street should be renamed Rome Street North and Rome

Street South. Attention was also drawn to the fact that the street running from Fairfield Road to Rhyndarra Road at present bears four names — Railway Avenue, Dunn Street, Rome Street, and Kadumba Street. It was recommended that it should be renamed Kadumba Street throughout. This recommendation has been adopted.

The result was that a small section of land was compulsory acquired between Feez St and Kingsley Parade and the four roads linked. Since Railway Avenue and Dunn St were not aligned, the new street had to have a slight curve. The resulting street was named "Kadumba" and became one of the major roads in Yeronga.

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Compliments of Jane Elvin

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Merry Christmas From Our Family to Yours



Welcome to our last Village News for 2022. Many of you might be thankful to see the end of 2022 as we have ridden a roller coaster from a real estate boom (over too quickly!) to an unexpected rise, to the challenges and recovery from COVID. There isn't much more that could be thrown at us, so 2023 should be a "walk in the Village!"

To the flooded impacted families our thoughts are always with you and the community is here for you. The community centre led by Melinda McInturff has been instrumental in providing not only a safe place to go, but also a place offering support on so many levels from financial to emotional. The Community Centre have worked and continue to work tirelessly. If you can support in any way,

please read their article for what they need.

We have been working with homeowners as they try and navigate their way through insurance claims, government buy backs & resilience grants. 10 months on and it is hard to believe that so many still don't have a lot of answers or direction. If we can assist with anything from current valuations to backdate valuations to rental appraisals, or just to chat through your decision process please reach out at any point.

From the bottom of our hearts the entire team at LJ Hooker Annerley/Yeronga/Salisbury would like to thank you for your continued support, without you we don't have a business. I would personally also like to thank Michael Macklin for our History of Yeronga section of this newsletter; I receive so many comments regarding this and how people love reading the history. Thank you to John Doyle & Kylie Flannigan for their work with the interviews and putting this publication together. The Village News is something we are very proud to produce.

From our Family to Yours, we would like to wish you a Very Merry Christmas and all things wonderful for 2023.

Live, Love, Local



Sharon Yeh's second café venture in Yeronga is the realisation of a long-held dream

Bubble tea, dumplings and bagels – an unusual combination but one that's winning over the residents of Yeronga.

Sharon Yeh and Ted Chen, who run the successful M.Y. Roasting Café on Hyde Rd, opened their second café - ASA Yeronga in Shottery St – in July.

The two couldn't be more different in style. ASA, which means good morning in Japanese, is very much geared for a takeaway market, while M.Y. Roasting Café is renowned for its original, chef-created brunches and lunches.

For Taiwanese Sharon, ASA is the realisation of a long-held dream.

"I've always wanted to open a bubble tea shop," she says. "Bubble tea originated in Taiwan. We drink bubble tea there like Australians drink coffee here. It's a refreshing drink where you can add different toppings and tapioca pearls or jellies."

While the emphasis is on takeaway and quick service, ASA offers a welcoming, fresh and minimalist space, with seating available inside and out. A stunning mural, painted by M.Y. Roasting Café's French sous chef Miranda Aubretart, greets customers on arrival.

Recipes for the bubble teas were created by well-known West End drinks and dessert shop HiHi, the dumplings (pork, chilli chicken and vegetable) are a family recipe but made offsite and the bagels arrive fresh each day from NYC Bagel, also in West End.

Sesame, wholemeal rye, plain and blueberry bagels can be topped with spreads or made into sandwiches. Think delicious fillings like cream cheese, salmon, chicken or the tasty vegan option. Coffee is by Bare Bones but, if you'd rather, you can create your own fresh juice or enjoy a fruit-laden smoothie. Banana bread and muffins are baked on site daily, and Acai bowls are a recent addition to the menu.

"The demographic is very different here and we wanted to do something different to M.Y. Roasting," Sharon says.

"We're also doing a lot of catering from here, bubble tea and bagels. It's good to try different things and give the community different options."

"I'm hopeful that this concept will allow us to open a second and maybe third ASA at different locations."

ASA's staff members Joanne and Julie are kept busy during the day as the shelf life of the tea and tapioca pearls is four hours. On a busy day, they may make three batches of black tapioca pearls.

Friday afternoon is especially popular with local schoolchildren, no doubt capitalising on the "happy hour" from 3-4pm, where it's 50% percent off a second drink.



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7/62 Shottery street Yeronga, Brisbane, QLD 4104
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Local Cheeseman Trevor Hart

Trumpet-playing cheesemaker Trevor has been sharing his cheese and butter with the Yeronga community for well over a year

Award-winning Maleny cheesemaker Trevor Hart says he "lucked" into the Yeronga community, but I think we might be the lucky ones.

Trevor has been holding monthly pop-up cheese and butter stalls around the Yeronga area for the past 18 months. There he sells his handmade butter and cheeses from his Cedar Street Cheeserie in Maleny.

Trevor uses traditional farmhouse methods and processes to make his butters – plain, garlic and truffle – and fresh cheeses Mozzarella, Haloumi, Burrata and his own French-inspired creation A Love Supreme.

I visited him at the Powerhouse Markets at New Farm, where he can be found every second Saturday, around 10.30am and he'd sold out of most products. His Burrata had sold out by 8am.

Trevor's Haloumi and A Love Supreme have won Delicious produce awards and before Covid he supplied to select restaurants in Sydney, Brisbane and Melbourne.

"I just sort of lucked into the Yeronga community," Trevor says.

"I had pop-ups previously in other areas, and thought I'd give this area a try. I've been made very welcome and people here are interested in high-quality food."



"I make everything by hand and people connect with that. I have customers saying they remember their grandparents making butter by hand, so it's nice to be able to bring that."

Trevor is also a talented musician. He's been playing the trumpet since he was four and writes and composes music. His band the Trevor Hart Quartet perform contemporary jazz and played a gig at Yeerongpilly's Plant Empire last month, with his 15-year-old daughter Pearl singing out front.

It was when he took a career break from teaching music about 15 years ago that Trevor decided to give cheese making a go.

"I lived in France, Spain and Italy in the early 1990s and didn't have a lot of money so lived on bread and cheese," Trevor says.

"I developed a real interest in it and starting learning about it. It was like a little door opened for me and I came back to Australia with the idea of starting a fromagerie."

"But it was the 90s and it was a bit early for anything like that, so it went on the backburner."

Trevor went back to music and life was busy with wife Shannon Garson – a talented ceramic artist – and their two young daughters – Pearl and 17-year-old Daphne. But his passion for cheese didn't wane.

"I decided to do it before it was too late," he says.

"I'm a different walker in the sense I wanted to try something I was completely ignorant about but passionate of. It was a very steep learning curve, a precipice you could say."

"In music you learn how to think, how to accept mistakes and failures and improve things. I made a lot of mistakes in the early days (of cheese making) but kept working at it until I nailed it."



Many families will be doing it tough this Christmas and Yeronga Community Centre has put the call out for help from the community

Christmas is a time for giving and Community Plus+ Yeronga Community Centre would welcome any assistance to help the many families struggling this festive season. Yeronga residents have always been very generous in their support of the centre, especially in the aftermath of this year's and the 2011 floods.

Melinda McInturff, community resilience coordinator for Community Plus+ Queensland based at Yeronga Community, says the centre is dealing with families in the Yeronga, Oxley, Fairfield and Rocklea areas who are still suffering in the aftermath of the February flood. Some have been unable to return to their homes, and are now having to pay a mortgage and rent. There are three easy ways you can support the centre as it tries to provide some Christmas joy to families in need.



Melinda says donating vouchers rather than gifts is preferred as it gives people a choice as to how to spend it.

"We're big on choice here, and letting people have choice in their lives," Melinda says.

"Vouchers for Woolies or Coles as well as vouchers for BIGW or Target, so people can choose and buy gifts for their children."

"We don't expect people to donate a \$200 voucher, but if 10 people donate \$20 vouchers, it can make a real difference."

"We're trying to relieve some pressure on families. In 2011, by Christmas, most people were back in their homes. We're not seeing that this time. It's taking longer because of delays with builders, resources and insurance. A grocery voucher can mean a parent can instead use money to buy a present for their child."

Another way to help the centre is by putting products in the Oz Harvest bin outside Coles at Fairfield Gardens. These will all be given to Yeronga Community Centre. People can also donate items directly to the centre. Melinda suggests getting the kids involved, and picking out special food items for a Christmas celebration.

"Think about what you'd like to have on your Christmas table," she says. "It's a good way to educate kids that not everybody has what they need."

Melinda wants those struggling to know the centre is still there for them and has support mechanisms to get them through.

"We're still here and if people are unsure where to turn, we can point them in the right direction. We have access to psychologists, financial counselling and lawyers. We have a direct line to the Resilient Homes Fund team. We can help people navigate the system."

People can also make direct donations to the centre for Christmas, via the below links



Community Resilience and Recovery team
W: <https://www.givenow.com.au/communityplus>
E: cr@communityplus.org.au P: 0488 084 533



Christmas Recipes

Maple Glazed Ham

INGREDIENTS
5kg, leg ham, bone in, skin on
30 cloves (for studding the ham optional – mainly decorative)
2 oranges, cut into quarters
1 cup (250ml water)

GLAZE
¾ cup (185ml) maple syrup (sub honey)
¾ cup brown sugar, packed
3 tbspn Dijon mustard
¾ tsp ground cinnamon
½ tsp All Spice (or nutmeg)



INSTRUCTIONS

1. Take ham out of fridge 1 hour prior
2. Preheat oven to 160 (140 fan)
3. Place the glaze ingredients in a bowl and mix until combined use whisk if needed.

REMOVE HAM RIND (SKIN)

1. Run small knife around bone handle, down each side of the ham, and under the rind on the cut face.
2. Slide fingers under the rind on the cut face of the ham, and run them back and forth to loosen while pulling the rind back. Use knife if needed to slice off any residual rind.
3. Lightly cut 2.5cm diamonds across the fat surface of the ham, about 75% of the way into the fat. Avoid cutting into the meat.
4. Insert a clove in the intersection of the cross of each diamond on the surface.

GLAZE AND BAKING

1. Place the ham in a large baking dish. Prop handle up on edge of pan

(scrunch up foil so surface of the ham is level for more even caramelisation).
2. Squeeze the juice of 1 orange (4 quarters) over the ham. Then place them along with the remaining orange into the baking dish around the ham.
3. Brush/spoon half the glaze all over the surface and cut face of the ham.
4. Pour the water in the baking dish, then place in the oven.
5. Bake for 1.5-2 hrs, basting very generously every 30 minutes with remaining glaze + juices in pan, or until sticky and golden.
6. Rest for 20 minutes before serving. Baste, baste, baste before serving as the glaze in the pan cools, it thickens, which means it "paints" the ham even better - from RecipeTin Eats

Cherry on Top Christmas Salad



INGREDIENTS
1.0 kg cherries
1.5 kg lychees
Bunch fresh mint
Tablespoon cracked pepper
Champagne (optional)

METHOD

Cut and de-seed the cherries and lychees (the cherries will stain your hands so maybe wear gloves if that is a bother), and add them to your favourite Christmas bowl. Add the freshly ground pepper and stir through so it coats throughout. This can be made the night before, so the flavours and juices all combine. Just prior to serving, tear up a good bunch of clean mint leaves and mix through. The salad can be dressed with a good quality champagne or served as is.

This can be part of a cold Christmas spread as a salad, or served with hot meats as a fresh condiment. - from Catherine Edwards