

Style City.

Gaye Weeden.

INTERIORS STYLIST AND AUTHOR

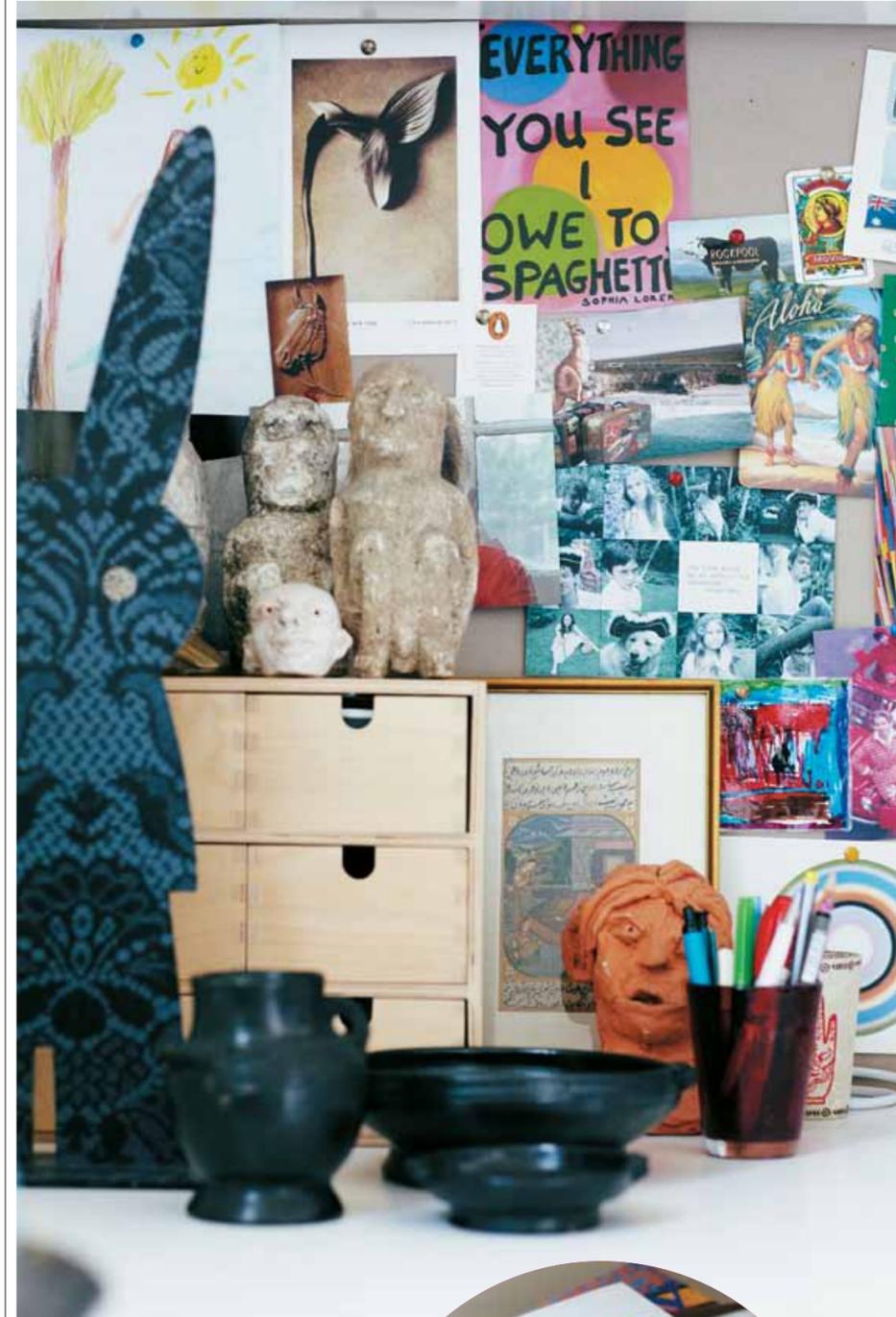
“THIS ISN'T A LIST OF EVERY EATERY IN TOWN BUT A CAREFUL CATALOGUE OF JUST THE BEST SPOTS”



MELBOURNE IS MAD about food – obsessively and enthusiastically fixated on food. And now the city has a guide written by two women who share that gastronomic compulsion. Yet *The Butcher, The Baker, The Best Coffee Maker* is more than just a guidebook, it is also an intimate snapshot of the people behind the restaurants and butcheries, the stories and recipes that define these stellar Melbourne locales. Gaye Weeden (along with Hayley Smorgon) is one of the authors behind the book. After university, Weeden worked at *Vogue* across the range of their *Living, Entertaining* and *Fashion* imprints, but slowly became more and more involved with interiors. She honed her styling skills here before becoming the interiors editor at *Marie Claire* magazine. Having left publishing to have children, as a mother she became more and more interested in finding a way to record her family's heritage. For her, being Jewish, her childhood and the memories she hoped to pass on to her children were often tied up in food. This led to her first cookbook *Cooking from Memory: A Journey Through Jewish Food*, which is both a nostalgic collection of delicious food and a record of history and memory that could be so easily lost. This carried on to *The Butcher, The Baker, The Best Coffee Maker*. This isn't a list of every eatery in town but a careful catalogue of just the best spots, researched, family in tow, over the past three years. Inclusion in the book rested on that place – whether a café, gelateria or butcher – being somehow special; it had to stand out in some way.

There is something unique about Melbourne's food scene – both historically and geographically. In particular the migrant heritage is why Melbourne's food is so exciting and ever-evolving. The Greek and Italian influence is well-documented, and the Asian influence is coming to the fore. It is the second-generation migrants that are taking the traditional recipes, mixing it up with local ingredients and creating something unique and exciting.

thebutcherthebakerthebestcoffeemaker.com.au



Facing page.
Gaye Weeden in her home office.

This page, from top left.
Art, ceramics and mementoes offer inspiration to Weeden's personal take on food; a dainty collection of teacups in the kitchen; crisp lines and order in Weeden's home office; a cheery (and cherry) shopping trolley waits for a trip to the market; Weeden's books.

