



Welcome to my postcard for July 2011

Lyndey Milan.

The seven part television series I shot with my late son, Blair, **Lyndey & Blair's Taste of Greece**, screened for the last time on Thursday 7 July on SBS One. I watched each episode with such mixed feelings. I am so proud of Blair; he really was a fabulous presenter, I loved watching him each week. Yet, my memories are bittersweet. Click [here](#) to read the blog I posted titled 'Our Beautiful Blair'.



Lyndey & Blair's Taste of Greece has rated extremely well for SBS. If you missed the series or want an everlasting record, click [here](#) to pre-order the DVD, which goes on sale on 3 August. The RRP is \$29.95 and as well as the seven episodes will also feature over 30 minutes of cooking segments – Blair and I cooking and tasting our favourite Greek recipes including pork souvlaki with skordalia, saganaki and tzatziki. Buy it online [here](#) or look out for it from 3 August at JB HiFi, Dymocks and ABC Shops.

CLICK [HERE](#) TO ORDER LYNDEY & BLAIR'S TASTE OF GREECE DVD

2011 started with a move to Artarmon, on Sydney's Northside. My new office, complete with bright pink feature wall!, is located atop our fabulous new cooking television and photography studio. After significant planning and construction, **SYDNEY STUDIO KITCHEN** was opened to great acclaim back in February. The best ingredients from design and technology have been combined with thoughtful attention to detail to create a ground-breaking space.

Lindt Chocolate explores the senses ... click [here](#) to see the five fabulous videos shot in our studio



SATISFYING THE APPETITE FOR COOKING TELEVISION



SYDNEY STUDIO KITCHEN

The studio has two kitchens – on set and preparation – both featuring the latest smeg appliances, Scanpan and Chasseur cookware, Cuisinart and Breville appliances and a full complement of equipment and implements from World Kitchen and Maxwell & Williams.

While we will be filming our own cooking segments in the studio, it is also available for hire. In the few short months since launch, broadcasters, production companies and other creative types have been very impressed with the aesthetics and functionality of the environment. And why wouldn't they? The space is sound-controlled and the kitchen set features clever interchangeable cabinetry so it can look different.



CLICK [HERE](#) TO SEE WHICH CELEBRITY CHEFS HAVE BEEN TO SYDNEY STUDIO KITCHEN

THE BLAIR MILAN FUND



I have been overwhelmed with support, well wishes and messages of love, as have all of Blair's extremely close extended family and network of friends. We have teamed up with his university, Charles Sturt, to form [The Blair Milan Fund](#) to ensure his legacy will live on for years to come.

Blair graduated as a Bachelor of Arts (Communication – Theatre/Media) at Charles Sturt University in Bathurst with Distinction in 2003 (as did his sister, Lucy, in 2005). As Blair brought passion to everything he did it only seemed right that his passion and enthusiasm be passed on to future Theatre/Media students.

To read more about the two components of the fund:

[PART ONE The Blair Milan Scholarship](#)

[PART TWO The Blair Milan Tour](#)

[DOWNLOAD A DONATION FORM](#)

We aim to raise over \$100,000 so that the annual awards can be funded from the income of the Blair Milan Fund in perpetuity. My partner, John Caldon and I have undertaken to match dollar for dollar (up to \$50,000) the amounts received during the initial fund raising in commemoration of Blair's role in *Lyndey and Blair's Taste of Greece*.

Would you like to donate?

We are happy to accept donations no matter how small by cheque, bank transfer or credit card. You will be sent a receipt in order to claim your tax deduction. As the fund is in perpetuity, the scholarships made from the interest, with your help we will ensure Blair's legacy continues forever through the work and creativity of new Australian artists.. Please donate in his memory.

Links

[My blog post](#)

[To donate](#)

[Facebook](#)



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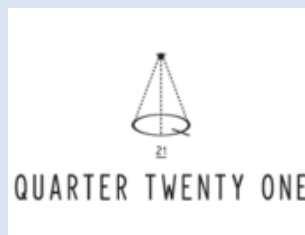
Lyndey & Blair's Taste of Greece cookbook

out in time for Mothers' Day 2012

UPCOMING COOKING CLASSES



When Wednesday 10 August
I will be sharing seafood dishes from *Lyndey & Blair's Taste of Greece* at this hands on workshop. All recipes will be matched with my favourite premium Greek wines
Bookings click [here](#)



When Monday 29 August
About Join me at Sydney's newest cooking school for fast and fabulous recipes matched with wines
Bookings click [here](#)



You may know that I am the Culinary Ambassador for the Sydney Convention & Exhibition Centre. I love working with executive chef, Uwe Habermehl and Certified Sommelier, William Wilson (pictured) and am a big fan of their finesse with food and wine. During the cold months they are serving a special seasonal menu which features such delights as venison and rabbit terrine with red beet rémoulade and walnut toast, lamb shank braised in sweet Mudgee apple cider with buttermilk polenta, red cabbage compote and horseradish mouselline and steamed quince pudding with orange and campari gelato.



I cook each week (Thursdays at 9:41) on Kerri-Anne on the Nine Network. The recipes I present are always quick, seasonal and easy. Here are some of my favourites from the past few months. Click the link for the recipe.

COOKING ON KERRI-ANNE



[My ultimate four cheese macaroni](#)



[Prawn pie](#)



[Traditional pork & veal ragu with penne](#)



[Parmesan topped savoury muffins](#)



[Steamed fresh ginger pudding](#)



[Sticky turkey wings with wok tossed hokkien noodles and vegetables](#)