

# what's new!

APRIL 2012

## What's in store

Huber's Butchery has a collection of native Australian herbs – anistata, lemon myrtle, mountain pepper, native mint, pepperberry and wattle seed – at Huber's Butchery. Each herb possesses its own unique flavour and character, and can be put to a variety of uses, such as for dips, meat rubs and flavouring of breads.



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## Taking five with Li Man



Li Man is a chef and a member of the Singaporean team for the upcoming 2012 Singaporean Challenge – a Chinese banquet culture competition. Li Man will represent Singapore with her team at the event.

**What is your favourite cooking method in Chinese cuisine?**  
Steaming. It's healthy and preserves the natural taste of the ingredients. You can prepare the ingredients for steaming, but steam from right before serving at the table is best.

**What do you hope to contribute to the Singapore team in the upcoming 2012 Singapore Challenge?**  
This is a great opportunity for us to showcase our knowledge as well as learn from our competitors. We want our team to work together to create the dishes and hope they will showcase our creativity and highlight Singaporean Chinese culture more.

**How is Singapore's culinary scene different from Hong Kong?**  
The culinary scene in Singapore is more varied compared to Hong Kong. Apart from Chinese food, you can find all sorts of cuisines such as Italian, Mexican and Vietnamese. However, I find that there is a wider range of ingredients to cook really creative in Hong Kong.

The 2012 Singapore Challenge is part of the Food and Food Fair 2012 conference to be held from 17 to 20 April at Singapore Expo. Visit [www.foodandfoodfair.com](http://www.foodandfoodfair.com) for more details.

## Choice cuts

There's no better time to visit – with the new season getting upon its feet in April. The Easter's long afternoons are filled with family meals and accompanying traditions are important, as well as gifts and home-made preserves. From meat pies, the festive Easter cake or ham to coffee, cooking and food using the spirit of the season, visit our website for more details. [www.huber.com.au](http://www.huber.com.au)

