



HOT IN THE CITY

Evolve Spirits Bar, Hobart

Forget apples. These days, Tasmania is better known for whisky with some 57 distilleries scattered around the island. At Evolve Spirits Bar, tucked away in Hobart's waterfront MACq 01 hotel, a tutored tasting courtesy of Overeem, one of Tasmania's whisky pioneers, serves as the perfect introduction to the island's "water of life". With the impressive skeleton of Bruce, a Siberian cave bear, looming over my left shoulder, and cold harbour waters shining outside the window, I'm warming up in this cosy bar lined with fossilised bones that speaks to the elemental attributes of whisky – Tasmania's crystalline waters, old soils, the aromatic timbers in which the golden

elixir is aged. The charming Bec is my guide as we tuck into a platter of fine island cheeses as we go. First up, a whisky aged in an old port barrel. Bec has me consider the colour, then we swirl and examine the "legs" running down the inside of the glass, indicative of alcohol content and mouth feel. We "nose" the whisky, with its hints of butterscotch and milk chocolate. We drink in its gentle warmth and aftertaste of caramel. Next up a darker, more savoury whisky with a lingering hint of baked apple. The final sampling is almost tea-coloured and very intense. Enough to put hairs on Bruce the cave bear's bony chest. Tutored tastings with cheese available for groups of up to six; \$100 a person.

Bookings online.

evolvespiritsbar.com.au

CHRISTINE MCCABE



COOL IN THE COUNTRY

Cyril Callister Pop-Up Museum, Beaufort, Victoria

So who is Cyril Callister, and why does he deserve a museum? He's the food scientist who has helped start countless Australians' day by inventing Vegemite in 1923.

In a refurbished 1950s ex-service station about 160km west of Melbourne, where Callister was born, a temporary museum in honour of him and his much-loved (and hated) black spread opened in February.

A tiny tin of Vegemite included in Australian soldiers' World War II rations is among the museum's highlights, alongside one of the jars given to breastfeeding mothers around the same period.

Other items in the growing collection include a 1988 limited edition bear-shaped jar, Vegemite cookbooks, kids' activity packs, diecast Matchbox Vegemite trucks, and posters from the Happy Little Vegemite advertising campaign, which began in 1954.

Operated by the Cyril Callister Foundation, the museum also features displays about the man

himself and the science behind his creation. Official Vegemite merchandise including key rings, T-shirts and magnets are available to purchase, as well as the book, *The Man Who Invented Vegemite*, by his grandson, Jamie Callister. If all this inspires cravings, try the Vegemite scrolls and Vegemite brownies at the servo's pop-up bakery.

Coinciding with the Beaufort Town Market, the museum is open 10am-2pm on the fourth Saturday of the month, and for groups by appointment. Entry is free but donations are welcomed.

It will likely only open to groups during the market's winter hiatus, but the museum is operating until at least year's end, perhaps longer given 2023 marks Vegemite's centenary.

cyrilcallisterfoundation.org

PATRICIA MAUNDER