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the royal tower

As Melbourne's Queen Victoria Market celebrates its 130th anniversary, we take one of its tours to unearth its history and discover the stalls



FROM FAR LEFT: Lou Vairo, son of the owner of Vic Market Cake Shop; delicious olives and Mediterranean dips from Kathy's Hellenic Deli; Wayne Chitty from Happy Tuna; grab a snagger from the Polish Deli

Covering seven hectares just 1km from the city centre on the site of Melbourne's first cemetery, the Queen Victoria Market has served the people of Melbourne since 1878. Originally both a retail and wholesale market, it was nearly lost in 1969 when the wholesale section was moved to Footscray and the State Government planned to develop the site. There was a public outcry, but it was the market's verandah posts that saved the day, when the National Trust classified them as an example of 1920s craftsmanship and design.

Most of the market's buildings built in the late 1800s are now protected as historic buildings, including the shops along Victoria and Elizabeth Streets, some with raised arched doorways to allow delivery carts to be backed in. Many of these now house some of the market's newest businesses such as Cocoro, a Japanese-inspired lounge and bar that offers flavoured coffees and teas (from gingerbread cappuccino to organic green tea lattes), snacks, sake tastings, boutique Japanese beers and delicate Japanese pottery.

With more than 800 traders, the market is one of the largest in the world and almost three-quarters of the 10 million visitors each year are from Melbourne, many doing their weekly shopping, while others come simply to experience the wonderful atmosphere at the largest open-air market in Australia.

Those who want to shop can choose from 80 fruit and vegetable stalls, 34 delicatessens, 24 butchers, 11 fishmongers, six poultry stalls, plus nearly 650 general merchandise traders. While visitors can join a guided tour every Tuesday, Thursday, Friday or Saturday, a great way to learn about the market is from the stallholders themselves, as well as sampling lots of goodies along the way.

The market's style of trading has evolved over the years. In the oldest building, the Meat Hall built in 1869, meat was originally sold in 10-pound chunks and the first butcher to sell his meat already cut into chops was told it'd never catch on. Today, the Meat Hall is home to seafood, pork, beef, lamb, goat, rabbit, game, poultry, venison and a vast array of offal, which Don Jago, the third generation of his family to run Jago's Quality Meats, says

Melbourne's evolving cultural diversity is most apparent in the Deli Hall.

is enjoying a resurgence. Jago stresses his focus on premium produce with a sign above his counter proclaiming "We Don't Yell To Sell", a friendly dig at his neighbours who spruik their wares from the front of their stalls. One of the oldest, yet newest, businesses here is Happy Tuna owned by Wayne Chitty, whose grandfather started the stall selling rabbits in the 1920s, with Wayne making a strategic move into seafood in 1997.

The Deli Hall, built in 1929, is a treasure trove of art deco design with original features such as marble counters. Melbourne's evolving cultural diversity is most apparent here. In the early 20th century, most stall holders were of Anglo-Celtic descent, then came the post-World War II influx of eastern Europeans, introducing liverwurst, smoked eel, pickled cucumbers, rye bread and apple



EAT BEAT

Queen Victoria Market



Photo: Visions of Victoria

CLOCKWISE FROM TOP: A visit to the market is a feast for the senses; American Doughnut Kitchen; Kon Giannoukas and daughter Annastasia from Out of the Blue Seafood; a butcher prepares for work at Jago's Meats; discover the flavour of organic produce at Corinna's Organic Elements



Behind the Deli Hall are three sheds of fruit and vegetables. Although Chinese market gardeners have been supplying stallholders since the 19th century, it took Vietnamese refugees in the 1980s, such as Duyhchung Dinh, to establish the market's first Asian produce stalls. Dinh's stall at the entrance to the first fruit and vegetable shed has a wide reputation for quality and he and his staff are always willing to share recipes for the vast array of Asian herbs, greens and hard-to-find ingredients such as fresh lotus root.

With 32m² devoted to organic produce, the market has Australia's largest offering of organic fruits and vegetables under one roof. This is the place to buy rarely-seen, old-fashioned apples such as Cox's Orange Pippin and Stewart (perfect for apple pie), to try strawberries that taste and smell the way they should, and to see tomatoes in an amazing array of sizes, shapes and colours.

At the rear of the fresh produce halls is an old bus converted into the American Doughnut Kitchen – the antithesis of Krispy Kreme – selling handmade doughnuts with jam filling. Current owner Craig Christie continues the business his father started more than 60 years ago, and still keeps the recipe a closely guarded secret. You can watch the doughnuts being shaped and fried through the bus windows and a bag of cinnamon-sugar dusted doughnuts is an essential part of a visit to the market for many regulars.

The market has Australia's largest offering of organic fruits and vegetables under one roof.

strudel. The '50s and '60s brought Italian, Greek and Turkish immigrants and their Mediterranean foods and, most recently, Vietnamese and other refugees from Asia, Africa and the Middle East have added their spicy flavours to the mix.

The Mikulik sisters, Diana and Carolina, daughters of Austro/Czech/Hungarian immigrants, virtually grew up in the hall's Bratwurst Shop owned by their aunt, working there after school and on weekends. In 1990 when the stall was sold, they took over the Nut Trek stall opposite, whose range has evolved over the years to keep pace with the growing demand for health foods, so much so that in 1996 they opened a separate outlet, Tofu Trek, with arguably Australia's widest selection of soy products and other Asian ingredients.



Undoubtedly, the stallholders are the cornerstone of the market's atmosphere, each peddling their wares with their own style and flair, helped along by buskers, a cooking school teaching everything from chocolate making to Singaporean hawker food, and the annual summer Night Market.

Queen Victoria Market is open Tuesday and Thursday (6am–2pm), Friday (6am–6pm), Saturday (6am–3pm) and Sunday (9am–4pm). Corner Elizabeth & Victoria streets, tel: +61 (3) 9320 5822. ★

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クィーンに欠かせないもの

メルボルンのクィーンヴィクトリアマーケットは今年で設立130年を迎える。この機会に、立ち並ぶお店とその歴史を紹介しよう。

クィーンヴィクトリアマーケットは市の中心部から1kmほど、7ヘクタールという広大なスペースで1878年以来、変わらず営業されている。この場所はかつてメルボルン最初の墓地があった場所だ。

マーケットに立ち並ぶ建物のほとんどは1800年代後期に建てられたもので、現在では歴史的建造物として保護されている。ヴィクトリアとエリザベスストリートに立ち並ぶお店も同様だ。中には、配達カートがそのまま入るように出入りに工夫をしたものもある。

このマーケットに集う業者の数は800を超える。世界最大規模のマーケットの一つに数えられ、メルボルンから訪れる人々は年間750万人にのぼる。多くの人々が日常の買い物に訪れるが、オーストラリア最大の青空市場のすてきな雰囲気を楽しむことを目的に訪れる人も多い。

ここのお店の内訳を紹介しよう。果物や野菜を売る店は80店ほど、デリは34店、精肉店は24店あり、魚介類を扱うお店は11店、鶏肉を専門とするお店は6店あり、その他650もの雑貨店がある。ガイドつきツアーは毎週火曜日、木曜日、金曜日そして土曜日に開催されている。このツアーでは店主たちと直接話ができるほか、道すがらにある多くのお店で試食ができるようになっている。

マーケットのビジネスは年を追うごとに進化をとげている。マーケットでいちばん古いビルは1869年に建てられたミートホールだが、ここは今では牛肉や豚肉をはじめ、羊肉、ヤギ肉、兎肉、鶏肉、鹿肉、その他の野生動物の肉類、そして各

種の内臓、さらには魚介類まで扱うお店に変貌をとげている。

デリ・ホールの建造は1929年。大理石のカウンターなど、建造当時そのままのアールデコの内装はコレクション級といってもいいだろう。このマーケットは、メルボルンの移りゆく文化を象徴的に示しているといってもいいかもしれない。20世紀初頭、店主たちのほとんどはイギリス系ケルト人を祖先に持つ人々だった。その後、第二次大戦終了後には東ヨーロッパの人々がこの地に移り住む。1950年代から60年代にかけてはイタリア、ギリシア、トルコからの移民が多くやってきた。最近では、ベトナムなどのアジア地域、アフリカ、中東諸国などからの人々が目立つようになっている。

デリ・ホールの裏手には3つの野菜と果物の倉庫がある。中国から農産物が入り始めたのは19世紀からと歴史は古いが、マーケット最初のアジア系食料品を扱う店ができたのは1980年代のこと。ベトナム人の手によるものだった。

それぞれのお店が、マーケットの雰囲気を作り出す重要なポイントになっていることは言うまでもないだろう。店先に並ぶ商品と同様に、彼らはそれぞれ独自のスタイルと表情を持っている。それらのお店に加えて街頭で人々を楽しませてくれる大道芸人、チョコレートの作りからシンガポール風の屋台料理までを教えてくれる料理学校、そして、毎年夏に開催されるナイト・マーケットもこのマーケットのすばらしい雰囲気を作り出す重要なイベントになっている。

Great Australian Markets

- **Sydney Fish Market** on Blackwattle Bay is a working fish market offering Australia's best array of fresh seafood, plus fruit and veg, a deli, bakery, bottle shop, fresh flowers and great fish 'n' chips. 7am–4pm every day of the year except Christmas Day.
- **Eumundi Market** in the lush Noosa hinterland is a great array of local (often organic) produce as well as live music, hot food, arts, crafts and stalls with a health and wellbeing bent. Every Wednesday (8am–1.30pm) and Saturday (6.30am–2pm).
- Adelaide's 135-year-old covered **Central Market** has stalls dedicated to meat, seafood, fruit and veg, deli, breads, wine, coffees and more. There's a good range of organics and great hot meals, too. Tuesday (7am–5.30pm), Thursday (9am–5.30pm), Friday (7am–9pm), and Saturday (7am–3pm).
- Darwin's **Mindil Beach Market** is a highlight of the Top End's "dry season" with food from Sri Lanka, Thailand, India, Malaysia, China, Indonesia and further afield plus arts, crafts and entertainment. Thursday and Sunday evenings April–October.
- **Salamanca Market** in Hobart's historic waterfront precinct, is a colourful blend of fresh produce (think apples like you've never tasted before), hot food, clothing, music and wonderful wooden crafts. Saturdays (8.30am–3pm).



Photo: Tourism Tasmania