

# Welcome

“Everywhere I go at the moment, people are talking about dinner parties, and your emails are confirming it. Dinner parties, either ones you've had or ones you've been to, are the flavour of the month.

Dining in is the new going out, and it makes so much sense when you think about it. Not only do you save money, but having friends to your place in winter is just so much more comfortable. You can kick off your shoes and pad about the house in thick socks, wearing what you like, and setting the music, lighting and temperature just how you like.

Then there are the cost savings. Not only does a home-cooked meal cost far less than dinner in a good restaurant, you don't have to pay for all the little added extras. I know I'd much rather pay for a nice bottle of red, no corkage required, than fork out for taxis or parking.

So once you've made the easy decision to dine in, all you have left to do is decide on the menu – which is even easier because that's where *Good Taste* steps in. Every month in the Good Times section we give you menus that are perfect for entertaining. The food team always makes sure the recipes are easy to follow and keep an eye firmly on budget. You'll also find all the ingredients at Woolworths, so that cuts your shopping time in half, and the online time plan for each menu is great cheat too, helping you get ahead, often days or weeks before the big night.

For this Budget Issue we set ourselves the seemingly impossible challenge of creating a great dinner party menu that cost less than \$10 a head. What's surprising is not that the food team could do it, but that the menu looks – and tastes – like a million dollars. With two starters, creamy tarragon chicken for the main and self-saucing pudding for dessert, nothing was spared – except the cost. Now I know where I'll be dining this weekend, how about you?

**BRODIE MYERS-COOKE, EDITOR**

## Last chance to get your entries in!

Are you the 2009 Home Cook of the Year? If so, you'd better get your recipe in! Entries for this year's Golden Whisk Awards close on July 21, so time's running out. The Awards are open to all amateur cooks across Australia, and there's more than \$30,000 in great prizes to be won. Now that's a good reason to send in your original winning weeknight recipe. Turn to page 16 to find out how you can enter. There's also a chance to get the kids involved with our first-ever Junior Cook of the Year competition (see p 18). So keep those entries coming!



## Meet the reader taste team



**Jessica Markham**  
23, from Hawker, ACT, was born in Texas, so she'll bake a traditional apple pie on the fourth of July.



**Michelle Armitage**  
38, from Osborne Park, WA, has three kids under six, so dinnertime can get pretty crazy at her place.



**Daniela Gagliardi**  
33, from Surrey Hills, Vic, makes her own pasta and tomato sauce for Mediterranean meals.



**Kent Gillman**  
42, from Wentworth Falls, NSW, loves frozen peas because they're quick to prepare and taste great.

## Thanks ...

to this month's reader taste team. They each receive a coffee prize pack valued at \$108, including three packs of award-winning Vella Nero coffee and six porcelain coffee cups and saucers. Go to [www.vellanero.com.au](http://www.vellanero.com.au) for more details.



**BE PART OF THE TEAM**  
Every issue, a reader taste team tests, rates and offers extra tips on our recipes. Send your picture and details to [goodtaste@newsmagazines.com.au](mailto:goodtaste@newsmagazines.com.au) or to Good Taste, Locked Bag 5030, Alexandria NSW 2015.

## Next month

We love Italian food, especially those hearty, full-flavoured dishes that are just right for winter. So join us next month for our first-ever Italian Issue – it's got everything from new ways with pasta and risotto to a sensational feast of Italy's best family favourites. Turn to p 111 for a great-value subscription offer.

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