

Allan Campion

Words Joanne Trzcinski

Who Foodie. He has co-authored, with Michele Curtis, more than 30 cookbooks and food guides, including the annual *The Foodies' Guide to Melbourne*, and leads food tours and cooking classes. He will host the food stage at the Brighton Sandy Food & Wine Festival, on March 21, at Green Point, Brighton.

Born Dublin, Ireland, 1963

Children Mia, 16, and Luke, 14

Best kitchen gadget A Global knife – it's very thin and strong

Favourite chill-out music

My One and Only Thrill, by Melody Gardot

Emergency snack Scrambled eggs made with herbs, tomatoes and marinated feta.

INSIDE STORY



Photography: Lucy Swinftread

1 picture (on wall in main photo)

This is a print of a painting titled *After the Storm*, by Pierre Doutréleau. I love having lots of art on my walls and that doesn't mean 'expensive'; it just means that I get a lot of pleasure every time I look at it. An artwork is like a piece of music. You might have heard a piece of music for 20 years, but you can still love it and it can still 'feed' you.

2 screen (see main photo)

This represents my love of France. The joy the French find in food is an absolute delight to me. It could be as simple as a slice of cheese, but the pleasure from that piece of cheese with a particular slice of bread and a particular splash of wine could be talked about for years, almost. Their enthusiasm for food helped lead me into writing about food.



4 glasses

These are by Riedel. They're very large and each glass is designed for a particular wine variety but I don't go that far; I use them as my everyday glasses. There's a sense of occasion about having wine in a big glass. You can look at it, smell it, taste it. Being in this special vessel adds to the enjoyment of drinking wine. I have lost family and friends recently and that changes you – you learn to live differently, be in the moment, do things, and use beautiful things if you have them.

3 cookbooks

I cull my cookbooks regularly. I get to 50 and cull back to about 30. I'm not really a possessions person, so I like to pass them on if I'm not using them much. My mum always said she was a very plain cook. She came from an Irish background so her cooking was very simple. But it improved when we came to Australia (from Ireland), in 1973, when I was 10. The move opened up a world of ingredients to my mother. She started experimenting and learnt things from the Greek lady down the road, such as how to use eggplant. I went to a boys' technical school and was lucky enough to have a teacher who put on cooking as an elective and I loved it. At 16, I became an apprentice chef. Last year, I celebrated 30 years in cooking. Whether I'm leading a cooking class, demonstration or tour, or writing a book, I really want to encourage people to eat well.



5 photo

This is me with my parents, Peter and Theresa. When you look back, you realise how glamorous your parents were. As a child, I spent lots of time at my grandfather's house. My grandmother passed away, so on weekends, my mother would cook and clean for my grandfather and the three boys still at home. The house was a hub of uncles, aunts and cousins, coming and going. It was great.



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