

{ FOOD DETECTIVE }

Kids in the kitchen a recipe for success for the Fulton clan

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ONE can never have too many Fultons in the kitchen, which is a good thing because there seems to be a smorgasbord of them at the moment. More than 40 years after the woman nominated an Australian Living National Treasure by the National Trust released her original *The Margaret Fulton Cookbook*, two more generations have got in on the act.

Food Detective loved *The Thrifty Kitchen*, by Fulton's daughter **Suzanne Gibbs** and granddaughter **Kate Gibbs** (Lantern, 2009), as well as Suzanne's *The Pressure Cooker Recipe Book* (for she is a pressured cooker if ever there was one).

But the award for most appealing book so far from the formidable Fultons must go to *My Grandma's Kitchen* (Hardie Grant Books Australia, \$29.95, April release), a children's tome inspired by growing up around **Margaret Fulton's** kitchen.

The author is **Louise Fulton Keats**, another of the Fulton

granddaughters, and the whimsical book follows Lulu and her brother Harry as they learn to cook with their grandma. Recipes for the likes of fluffy omelette, easy peasy fried rice and roast chicken with lemon have been provided by Margaret and are interspersed with a rhyming story and delightful illustrations by **Michelle Mackintosh**.

"The arrival of my son, Harry, prompted me to write the book," Fulton Keats tells *Detective*. "He is the first great-grandchild in the Fulton family so his birth was met with huge excitement.

"It had me reflecting on the importance of grandmas. My sister and I spent much of our childhood in Grandma Margaret's home, and her kitchen, and I am hoping to share this with a new generation of budding cooks and grandparents who, with modern parents being so busy these days, now play a key role in raising their grandchildren."

It seems there's no stopping this food-obsessed family. Fulton Keats is now working on a baby and toddler cookbook, due out early next year, and the other members of the clan also have new projects in the pipeline. More: margaretfulton.com.

- FORGET guava and custard apple snow eggs and macaron towers with kalamata olives and beetroot. The good members of the **Country Women's Association of Victoria** will teach basic cookery skills — sponge cakes, jam, roast potatoes and the like — to would-be home cooks who'd rather eat their own eyeballs than tune in to one of the myriad celebrity chefs gracing our television screens.

The CWA's Useful Cooking Tips and Tricks session at Melbourne's Prahran Market on Saturday, March 12, will include an Ask The Expert table (*Detective* would like to ask why nothing she cooks is edible) and hints on how to carve a chook, get one's roast potatoes crisp, make sensational gravy and ensure the homemade strawberry jam sets. Eat your heart out **Heston Blumenthal**. More: prahranmarket.com.au.

- COULD Australia's best young chef have picked up a few tips from the CWA? Those who'd like