



jetstar JUNE 2016
Take me home **MAGAZINE**

COVER STORY

DAINTREE DREAMING

OLDER THAN THE AMAZON AND JUST AS AMAZING,
EXPLORE AUSTRALIA'S ANCIENT RAINFOREST

★ **MEET AND EAT**
Why not join a local at
home for dinner?

★ **LIFE'S A CABARET**
Get out the sequins for
Adelaide's cabaret festival

★ **WANAKA WINTER**
It's laid-back snow fun in
NZ's Lake Wanaka

★ **GOING BUSH**
Native ingredients find
their place on our plates

Meet *and* eat

If you're searching for a truly authentic travel experience, nothing beats sharing a home-cooked meal with a local

WORDS JUSTINE COSTIGAN

Authentic, immersive experiences that connect you with the people who live and work in the country you're visiting are a fun and fascinating way to dive into a new culture. Opportunities to cook and eat with locals in their own homes can be found across the globe and are tipped to grow as travellers look for more meaningful and unique tourist experiences. So how does it work? We sent six intrepid writers to a range of Jetstar destinations to find out for you. »

BALI | INDONESIA



Enjoy Putu & Kadek's organic garden

Food from the source

WHAT COULD BE a more authentic way of getting to know Bali than being invited to a small village and eating with the locals? Home-cooked dinners in a Balinese household, as well as market tours and cooking classes, can be booked online through travelingspoon.com.

After being picked from Ubud, I was taken to a Lokaserana Village, 40 minutes out of Ubud, to meet Kadek, his sister Putu and their family. After a tour of Kadek's organic garden and a visit to meet his cow and marvel at his rice fields, we ate dinner (at a western table) in the outdoor *bale*, the open-sided pavilions found all over Bali. The family joined us, sitting on woven mats as is customary.

My hosts, Putu and Kadek, were the loveliest people and made me feel so welcome, sharing their way of cooking, their way of life and their uniquely Balinese family compound living system. Our dinner included a delicious *urab* salad, steamed tuna wrapped in banana leaf, sweet and sour jackfruit and rice and, for dessert, black sticky rice pudding with fresh coconut cream.

Stephanie Brookes

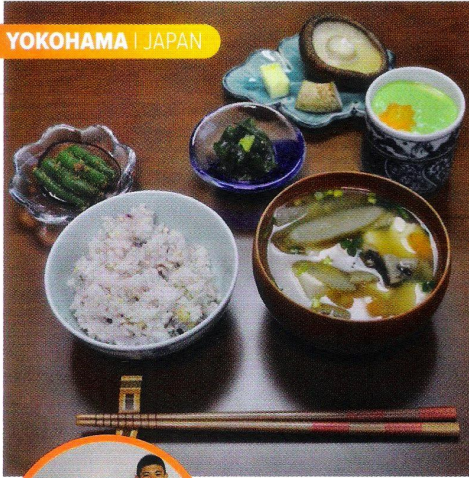
COST: \$28 per person

NEED TO KNOW: Bring mosquito repellent

HIGHLIGHT: Learning about the culture and having contact with a local village

TRY IT AGAIN? Yes, but next time I'll try to include the market tour and the cooking demonstration too travelingspoon.com

YOKOHAMA | JAPAN



Meet the Sugimoto family

Inside story

NAGOMI VISIT IS a Japanese non-profit offering tourists a way to experience the real Japan. Designed to promote cultural understanding, the fees are kept relatively low.

The reservation process, which needs to be done at least 10 days in advance, is smooth and efficient. You will start to get offers from hosts as soon as you fill out a request, and Nagomi Visit helps you find a perfect match. Mine was the Sugimoto family in Yokohama.

At the train station we are met by Yuki Sugimoto, her toddler son Taishi, and her mum Yohko. We walk back to their apartment together, where her husband Kensuke is busy cooking. We soon get to work learning to make *chawanmushi* – savoury egg custard cups – while Kensuke grills hefty shiitake mushrooms. We chat happily about Japanese life, food, and current events.

For dessert, Kensuke brings out homemade agar studded with citrus chunks from his family's orchard. As we say goodbye, the Sugimotos present us with a pair of chopsticks and some more fruit to take home.

Selena Hoy >

COST: 3500 yen

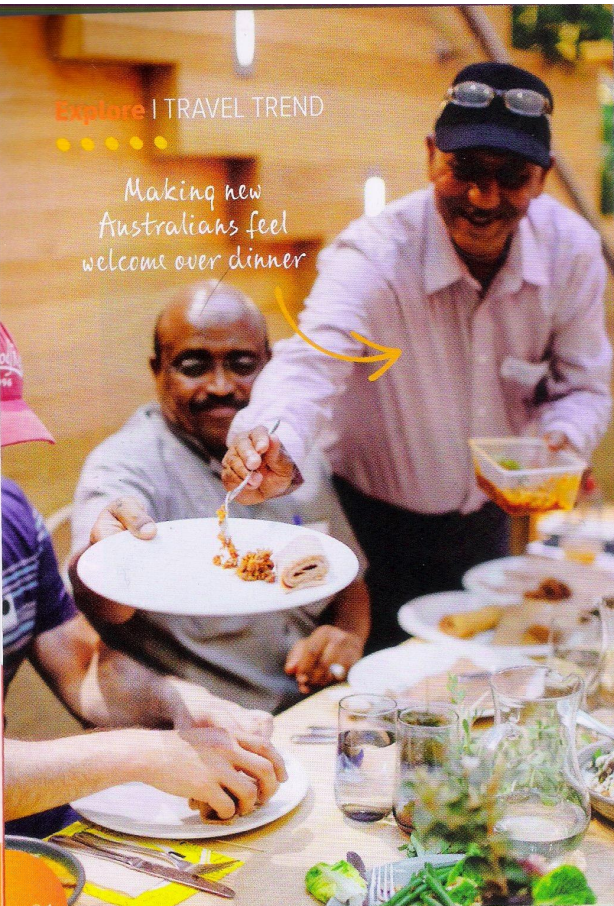
NEED TO KNOW: Be punctual and don't forget to take off your shoes in the house

HIGHLIGHT: Chatting with my hosts and playing with their son Taishi

TRY IT AGAIN? Absolutely. Nagomi Visit also offers cooking lessons nagomivisit.com

Explore | TRAVEL TREND

Making new
Australians feel
welcome over dinner



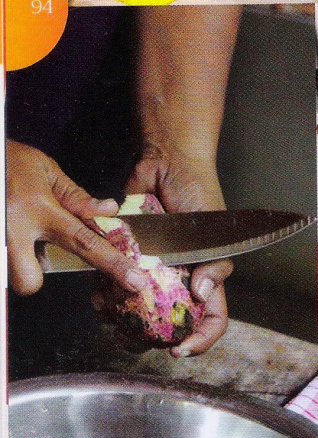
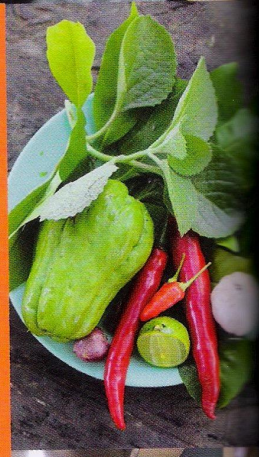
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Dinner date with heart

You don't have to travel to experience the connection that comes from meeting people from different cultures. The Welcome Dinner Project arranges dinners for newly arrived Australians – asylum seekers, migrants, refugees and international students – hosted by established Australians in their homes, to bond over a meal.

The project is an initiative of community organisation Joining the Dots, a not-for-profit agency established by Penny Elsey in 2010. The dinners pair newly arrived Australians with newly arrived people in their local community. Each brings a dish to share and conversation and connections (and much laughter) generally ensues. The project started in Sydney but has now spread to every Australian state and territory. ✈

To find out more about hosting a dinner or to become involved, visit joiningthedots.org/the-welcome-dinner-project



Ivy serves her
delicious
Taiwanese food



M



AUSTRALIA'S

166 SWANSTON STREET