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**Title:**

Speech notes opening 'Osteria la Cacciatora', Hindmarsh

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Mr. Fornarino, (Chef Clemente), Your Worship, ladies and gentlemen :

Thank you very much for asking me to open the "Osteria La Cacciatora".

I'm delighted to do so because I always welcome a new addition to Adelaide's range of restaurants and the tourist infrastructure of which it's such a necessary part - and because I've enjoyed Chef Clemente's cooking for many years.

I'm not only delighted, I'm relieved. Being a very talented cook, Chef Clemente has been much in demand; The Golden Door, The Sorrento, Ernest's, The Arkaba, Park Royal and the Old South are only some of the places he's worked in since coming here in 1958.

So his fans, like me, who want one of his special meals are much comforted to know that he now has his own base.

I think, too, that Mr. Paterson, has special grounds for pleasure tonight. The restaurant is not only a splendid addition to the facilities and another example of the growth potential of the inner suburban area, by its timing it's pretty well an informal part of the centenary celebrations.

I think, in fact, that one of the most encouraging trends to emerge in recent restaurant development is that it doesn't have any particular focus.

It used to be one of the givens of the industry that success - except for a few of the fortunate and the brave - was in proportion to the proprietor's distance from Beehive Corner.

Well, happily, while there's still a special flavour - or rather diversity of flavours - to Hindley Street, they're popping up all over the place, in the city squares around the edges of the city, in North Adelaide, the eastern, western, beach and inner suburbs.

That's a very encouraging trend and I hope it continues.

Not so encouraging has been the response to the opportunities we now have in South Australia - through changes to the Licensing Act - for open-air eating.

Mr. Fornarino is obviously well aware of them and has incorporated them in the design of this restaurant. So have others, in Whitmore and Hindmarsh Squares and elsewhere in the city and suburbs.

It's noticeable, too, that restauranteurs with a European background have seized on this new approach - realising what it can mean to their businesses.

The Australians, the local content as it were, seem in danger of missing the lens.

I think it's remarkable. I think it's unfortunate and I think it's very short-sighted.

Our climate is perfect for this purpose - far, far better than many other cities, for instance Stockholm which is actually north of Moscow, where they flourish.

The Government is sympathetic, enthusiastic even, and willing to help.

Open-air eating and drinking adds to the appeal of Adelaide to visitors (I find when I go interstate that it's one of the constantly recurring features of our city on which people lavish praise) and it offers local people an extra little dimension in life-style.

From the proprietor's point of view it brings in a new land of customer - for instance it's plainly ideal for families with very young children.

So to those restauranteurs who haven't yet looked at the idea, or who think it wouldn't work for them, I'd say look again. And look too at the business those who do have this facility are able to attract because of it.

Again Mr. Fornarino my congratulations.

You're plainly well aware of the range of options now open to restauranteurs in this State and anxious to make the most of them.

From your past record and from the care which has evidently gone into setting this new venture underway, I'd say that success is assured.

I have very much pleasure in officially declaring the "Osteria La Cacciatora" open.

Thank You.

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