

The world's best holiday



View from the castle at Cesky Krumlov, Czech Republic

By Margaret Green of
Cremorne NSW

Recently I travelled on a luxury tour to Budapest, Prague, Bratislava, Vienna and Cesky Krumlov - organised by Eva's European Tours of St Ives, NSW. I was so impressed with the tour, I

thought I'd write to you as you may be interested in publishing this letter. Although the tour was a luxury tour, the cost was under \$10,000, a cost I found exceptionally reasonable considering all the extras I received. As well as the high quality accommodation, what made the tour so perfect

For information about Eva's European Tours and her next 20-day luxury White Christmas and New Year Tour, which departs December 24 and visits Budapest, Prague, Bratislava, Vienna and Cesky Krumlov, phone Eva Santo on (02) 9449 1786 or visit www.europeanspatours.com.au

was that Eva Santo, who organised the tour and travelled with us, speaks several languages and has an excellent knowledge of the places we visited including hotels, tour guides, museums, and entertainment in each city. This was of enormous help to us all. Eva was available 24 hours a day. She had limitless patience and took particular trouble to look after and accompany a 92-year-old lady who was on a tour with us. Eva was also very generous in arranging many little extras for all of the group. The tour itself was fantastic - beyond our expectations. It was unhurried and the places we visited were superb. In each city we did something different. Seeing a performance at the Prague State Opera was magical. But my most enjoyable experience was a Mozart & Strauss concert and dinner at the stylish and historical Kursalon in Vienna. We stayed four days in most locations with a 24-hour visit to Cesky Krumlov, a romantic medieval town and a show-piece of the Czech Republic. In Budapest we stayed on the Margaret Island on the Danube River where we were completely spoilt with spas and massages, and the evening cruise on the Danube was just spectacular. The tour was extremely well planned, reasonably priced and I would highly recommend it. Eva just seems to have an empathy with each of her customers, plus she is very flexible with her tours, and knows what one should see and do in each city.

Lemon-scented farmstay

Are you looking for seclusion to write your first novel, a place to de-stress or just an uncomplicated stay in the bush? Myrtle Cottage could be the place. It is a self-contained rustic residence surrounded by scented lemon myrtle trees on a 150-acre farm at Tabulam, in the foothills of the Great Dividing Range. A retired nurse, Katie Patterson, is the owner of Myrtle Cottage at Monach Hill Farm. Although attached to the main farmhouse, the cottage allows for complete privacy. About 11 years ago, Katie planted the lemon myrtle trees as an investment. She now produces a number of lemon myrtle products under her own Katie's Kitchen label and last year, she wrote her first lemon myrtle cookbook. Guests to the cottage can experience the unique flavour of lemon myrtle in meals provided by Katie. The lemon myrtle trees are all grown without chemicals and when harvested, the branches are hung out to dry naturally. With Myrtle Cottage, Katie wanted

to create a secluded environment for her guests that offers them a complete retreat. Accommodation packages at Myrtle Cottage include:

1. With continental breakfast supplied, for one or two people, \$95.
2. With continental breakfast and dinner cooked and served by Katie \$140 for one, \$185 for two guests.
3. Pick up/return from Ballina/Lismore Airports in the farm ute, accommodation, with continental breakfast, a picnic lunch and dinner. \$175 for one, \$225 for two people plus \$150 for transport.

Myrtle Cottage in far northern NSW is 10kms from Tabulam on the Bruxner Highway, which is 79kms or about an hour's drive from Tenterfield. The farm gate is 2kms from the highway and the farmhouse another 1kms along the farm track. This farmstay is not suitable for children. For details, phone Tenterfield Tourism on (02) 6736 1082. Or visit the website: www.lemonmyrtlecooking.com.au



Katie Patterson of Myrtle Cottage at Monach Hill Farm