



Voice of the Echidna

The newsletter of Aussiecon 4
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Issue 9 Sunday Afternoon
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Habemus Natcon!

Puffs of white smoke from Room 216 signalled that the next Australian Natcon will be Continuum 8 in Central Melbourne (no dates or venue as yet).

Girls Gone Wild?

'It is my f***king feminist cabal!' Come and meet Perth's fabulous gynaecon collective and find out how to run your own feminist guerilla con-within-a-con or just come and have a chat. Men welcome. Fan lounge, Monday, 1200.

Win Prizes!

Volunteers would like to thank those dealers who generously donated raffle prizes for the volunteer raffle: A.M. Schneider at Irrepressible Books, Mirrordanse, Rotarcap, Dark Nouveau, Doc Rat, Slowglass Books, Schlock Mercenary, Fo' Paws and Fred Ramsey.

The following volunteers were winners in Saturday night's raffle and should stop by the desk to pick up prizes: #663, #1799, #2339, #82, #1245, #1015, #103, #665, #1087, #923, #653, #2172, #1983, #816, #4088, #1912, #1279, #355.

Notices

The Queen, My Lord, Is Much, Much Better

A 15-minute movie imagining disruptions by bit-part actors in Shakespeare plays will premiere at 1400 Monday in Room 220.

Thanks To...

Artist Lachlan Creagh for donating artwork as prizes for the Masquerade and to the Fan Funds.

Free Ribbon!

If you have attended all four Aussiecons, please visit the Con Office (Office 201) to ask for a special badge ribbon.

Little Known eFact

The echidna is actually the offspring of a long-forgotten (and often denied)

weekend liaison between an African ant-eater and a North American porcupine.

An Invisible Editor Writes

Following frequent questions, *VotE* would like to clarify the status of our fourth editor, Alison Scott. Yes, Alison is editing the early morning issue. No, she isn't here in Melbourne, she's in London. That's London, England where the timezones are a bit more suited to her lifestyle. We'd like to point out that we, unlike everybody else, are going to claim back our extortionate internet costs from the convention as an unavoidable expense. Now do you see why we do it?



An Apology

We would like to apologise to our members for the offensive and distressing material included in the Masquerade commentary last night. In common with most of fandom, we pride ourselves on having inclusive and non-judgmental mindsets and do not believe that the sentiments expressed are appropriate in any situation, much less a public function of the convention.

—Rose and Perry

Tonight's Hospitality

Events

Events run from 2100 to 0100, in the Crowne Plaza Hotel.

- Chicago in 2012 (Corporate Left)
- Brotherhood Without Banners (Corporate Right)

Beyond The Food Court Horizon

Just past the Crown Casino complex (over Queensbridge St) is a small food court at Freshwater Place. There's a MacDonalds and two decent restaurants, Meat & Wine (steak house) and Yar (Korean/Japanese). We've been trying to get into Meat & Wine for a couple of days without success so we ate in Yar. They have an interesting mixture of dishes and do an 'all-you-can-eat' deal for AU\$35. This isn't a buffet, you tell the waitress what you want to eat from the menu and they bring it. If you're still hungry, you ask for more dishes. And more. We ate 11 different dishes including prawn tempura straight from the fryer, dumplings, spring rolls, noodles, raw salmon salad, Korean spicy pork, chicken teryaki, deep fried tofu and Dolsot Bib Bim Bap (beef and rice with raw egg in a hot stone dish). We drank Kirin beer and Kizakura Nigori (milky) unfiltered sake. Open 7 days a week until late, and it has lots of room. We're now planning on going back for the AU\$50 version, which lets you add 5 premium dishes (including smoked eel and raw beef) that aren't on the AU\$35 menu.

—Steve Davies

Beer, Beer and More Beer

The Belgian Beer Cafe is in Southbank at the foot of the Eureka tower. The terrace and bar were jammed with after-work drinkers, but we had no trouble getting a table for 8. All of the food we had was good. (The frites were very good but not up to the very high standards of Belgium.) five assorted beers on draft, available in two sizes singly and in a sampler set; a

huge list of bottled beers (and some wines by the glass -- the one non-beer drinker said his glass selection was fine, but Belgians are *serious* about beer). Drinks, appetisers, and main courses all around came to ~AU\$280 (before tip) for six people; desserts looked interesting but nobody thought they were necessary given the sizes of appetisers and mains. Recommended: carbonade, rabbit linguini (on the Seasonal Specials menu), brussels sprouts (under "for the table"), aged-gouda-with-mustard appetiser. (I don't eat whole molluscs, but saw that the person who ordered a bucket of mussels finished them.)

—Chip Hitchcock

Mad Science

While not cheap, The Croft Institute in Croft Lane is a small awesome science-themed bar in Chinatown (off Little Bourke St). The dunnies are labelled "Dept of Hygiene" and the cold storage room is "Dept of Alcoholology".

—Michael "Früchhlè" Fineberg

Il Primo Posto

A nice Italian/Fusion restaurant along Southbank on Riverside Quay. We had calamari to start, tossed with chilli and lemon on a bed of rocket and tomato, followed by lamb shanks cooked in a (very mild) curry sauce and osso buco. Too stuffed for dessert but they looked quite nice. They're open 7 days a week.

—Echidna Staff Writer

Where Claymore Meets Merlot

For a pleasant lunch or evening snack, check out the lobby bar at the Crowne Plaza. The menu offers nice salads and sandwiches, and the bar atmosphere is quite cozy. After repeated testing -- in fact we drank all the Dog Ridge Shiraz (aka "The Pup") in their cupboard -- we can confirm that the bar has a small but very nice list, offering wines from several Australian and New Zealand appellations. If you're a red drinker, the Claymore Shiraz Viognier, a classic blend from the Clare Valley, is recommended. The Henley Hill Sauvignon Blanc from nearby Yarra Valley is a nice complement to the excellent caesar salad offered on the bar menu. This establishment is a tasty venue for resting your feet and wetting your whistle. And if you're interested in McLaren Vale wine, ask Angelo to check his cellar for another bottle of The Pup.

—Spike

For those who like their sushi traditional, the Edoya restaurant at 138 Russell Street

is a lovely stop. It's the favourite stop for a friend who lived in Japan for many years. They have excellent food; we've tried the chef's special platter twice, and reports on all the other dishes have been positive.

For those willing to flex their dedication to tradition a bit, there's a stop closer to the convention centre. The Tokyo Maki restaurant is just around the corner, 547 Flinders St. They have Japanese/Korean fusion food, with a nice warm atmosphere and quite reasonable prices.

—Anne Trotter

Gentle Hint

As I crossed the bridge to the Convention Centre this morning, I spotted a bevy of scantily-dressed young ladies handing out free samples of deodorant. Time to take a shower, maybe?

—Ang Rosin

And One For Your Partner?

Extra Souvenir Books are available for sale at Registration for \$25 per copy.

—Alan Stewart, Publications

Internet Rules!

www.thehappiesthour.com is the best site for finding all the cheapest places to booze it up with the locals (some food listed too) —this site has saved my wallet while punishing my liver this con.

Mark Protection Committee

The WSFS Mark Protection Committee will meet on Monday at 1000 in Room 216. This committee manages the intellectual property (service marks and web sites) of the World Science Fiction Society. This meeting is open to all Aussiecon 4 members.

—Kevin Standlee

See Live Dead Kangaroos!

David Levine & I went on a one-day tour with an outfit called "Echidna Walkabouts". Our small group saw multiple mobs of kangaroos—or as Seanan McGuire preferred to call them, Respectable Business Marsupials. In You Yangs National Park, a spotter led us to three koalas. One even moved! No, really! The day included corvids, raptors, black swans, and a partially skeletonized kangaroo corpse. The guide helped us stalk emus for a closer look—all these critters are in the wild. We climbed windswept Big Rock and learned about

billabongs. Alas, no echidnas. Highly recommended if you have a free day.

—Kate Yule

Get One Free!

Howard Tayler (artist of the amazing *Schlock Mercenary* webcomic) is doing free drawings at his table in the Dealers Room!

An Echidna Writes...

Are there more Perth, WA attendees than from any other state? We think so.

—Michael "Früchhlè" Fineberg

Sunday Business Meeting

Sunday's Business Meeting received the results of the Site Selection voting. The newly-elected Chicon 7 committee, led by Dave McCarty, gave its initial presentation announcing its guests, and answered questions. After that, Patty Wells, chair of next year's Worldcon, gave a short presentation and answered questions about Renovation. Bids for future years also made short statements: San Antonio in 2013, London in 2014, a newly-announced "exploratory committee" for Seattle in 2015, Kansas City, Missouri in 2016, Japan in 2017 (although the organisers are not firmly committing to a particular year yet), and finally the newly-announced New Zealand in 2020.

No additional substantive business happened at the meeting. The meeting received a report from the Worldcon Website Working Group (referred to the Mark Protection Committee), and the Business Meeting Chairman appointed members to various WSFS committees to serve for this following year. The meeting adjourned sine die (that is, for the final time at this Worldcon) just before 1100.

There will be no WSFS Business Meeting on Monday. The WSFS Mark Protection Committee will meet in the room and time scheduled for the Monday Business Meeting. (216, 1000)

Medium-resolution video recordings of the Business Meetings will be available at www.vimeo.com/user1839925/ videos whenever Vimeo finishes processing them. (The preliminary and main meeting recordings are currently showing as available as of this morning.) UStream video recordings (of variable quality) of all three meetings are online at www.ustream.tv/channel/worldcon. Anyone wanting copies of the full-quality original recordings (approximately 4 GB) should contact Kevin Standlee here at the convention.

—Kevin Standlee

This issue was produced by Steve Davies, with the assistance of Flick, Jan and the internet. Available for free deodorant, an invitation to the Hugo-losers' party or a grovelling apology. Masthead by Sue Mason. We're following #Aus4 and #worldcon on Twitter and Flickr. Our Chicago editor says HM: LU - EVO.

Aussiecon 4 is supported by the Melbourne Convention and Visitors Bureau and the City of Melbourne.