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December 2016

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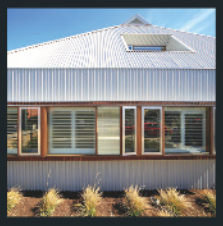

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BLUESCOPE

YOUR 7 GUIDE

what's on tv

Note Television content subject to schedule changes. Check your local program guide for viewing times.

Let Graham Ross show you your new garden beau, the tomato!

Watch Jason Hodges make a mosaic planter, then have a go

14 OCTOBER TO 4 NOVEMBER

Get your backyard party-ready with Adam Dovile's makeover

Go troppo for the fruity flavours of Fast Ed's summer mocktail

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214 It's a frightfully fa-boo-lous bedroom makeover

food

76 **Fast Ed's** Prawns with spicy hazelnut mayo; Savoury ham and cheese barbecued scones; Green goddess dressing; Whitehaven dream – the pine-coco mocktail; Mixed rice and garden vegetable salad; Speculaas slice with lemon glaze; Entertainer's rotisserie beef with fennel slaw; Popcorn chicken; Banana rocky road choc-pops
86 **Karen Martini's** Zucchini and feta fritters; Seared eye fillet with gado gado-style salad; Barbecued calamari with tomato and pea salsa; Spiced tomato and chilli soup with smoked bacon
220 Eat, drink and be scary with Fast Ed

travel

201 Swim with turtles, eat seafood and lie on the beach in The Whitsundays

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OPPOSITE PAGE
FURNITURE: Distrik Armchair (W82 x H77 x D87cm), $1999; Theo Side Table (D80 x H75cm), $799. **HOMEWARES:** Robert Gordon Pot of Gold Dipped Mugs in White (Set of 2), $39.95; Cowhide Rug in Black Speckle, $799; 8ft Green Christmas Tree, $629.95.
ORNAMENTS: Lacey Glass Ornaments in White, $10.95 each; Gold Glitter Flowerburst Ornaments (Round), $7.95 each, Gold Glitter Flowerburst Ornaments (Sharp), $7.95 each; Glass Bird Bauble (Onion), $9.95; Kimbal Geo Ornaments in White, $6.95 each; Geo Diamond Ornaments in White, $6.95 each; Radical Geo Ornaments in White, $6.95 each; Elin Stone Ornaments in White, $7.95 each; Diamond Drop Ornaments in Gold/Natural, $5.95 each; Diamond Drop Ornaments in Ice Blue/Natural, $5.95 each; Dipped Pyramid Ornaments in Gold/Natural, $5.95; Cut-Out Star Ornaments in Ice Blue, $5.95 each.
ABOVE LEFT
Glass Bird Bauble (Round), $9.95; Glass Ice Cone Decoration in Copper, $9.95; Mercury Ribbed Glass Round Decoration in Copper, $4.95.
ABOVE RIGHT
Marble Hurricane Lantern (Medium), $89.95, and (Small), $59.95. All other items stylist's own.

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ABOVE LEFT
Goa Suede Cushion in Light Grey, $45; Kew Cushion in Silver, $39.95; New York Tray Black & Gold (Large), $149; Standing Styrofoam Fawn in Gold, $34.95; Diamond Ornament in Gold (Small), $6.95, and (Large), $7.95; Mercury Ribbed Glass Round Decoration in Gold, $4.95.

ABOVE RIGHT
Egan Glass Jar with Rope Handle (Small), $6.95; Aristocrat Lantern, $129; Vogue Vase Bottle, $149.95; Betty Ornament in White, $7.95; Geo Pendant Ornament in White, $6.95; Lacey Glass Ornament in White, $10.95.

OPPOSITE PAGE
FURNITURE: Kai Dining Table Large (W200 x H77 x D100cm), $1799; Washington Dining Chairs, $99 each; Kai Dining Bench Large (W200 x H47 x D36cm), $699. **HOMEWARES:** Battery-powered LED Mesh Bauble Garland in Silver, $14.95; MDF Interlocking NOEL Sign, $16.95; Feather Wreath in Natural, $59.95; Robert Gordon Glow Barista Espresso Cup in Gold, $4.95; Geo Candle Holder in Gold/Natural (Large), $12.95; Robert Gordon Glow Latte Cup in Gold, $6.95; Hardware Lane Latte Cup in White (Set of 4), $24.95; Relish Jar Candle White (Small), $14.95, and (Large), $29.95; Fresh Dinner Plates in White, $9.95 each; Host 16-Piece Cutlery Set in Rose Gold, $169.95; Hardware Lane Cake Plate in White, $24.95; Timber Pillar in White/Natural (Small), $29.95; Tahoma Ivory Cushion, $69.95. **ORNAMENTS:** Mercury Ribbed Glass Round Decoration in Gold, $4.95, Pixie Glass Ornaments in Gold, $10.95 each; Lacey Glass Ornament in Brown, $10.95; Copper Ribbed Ball Decoration in Gold, $10.95; Bling Bauble in Copper (Teardrop), $5.95. All other items stylist's own.

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NOEL

A MODERN TAKE ON CHRISTMAS TRADITIONS WILL DELIGHT AND SURPRISE KIDS OF ALL AGES

OPPOSITE PAGE
FURNITURE: Indigo 3.5-Seater Fabric Sofa in Warwick Plush Fabric (W240 x H90 x D90cm), $3999; Chopsticks Coffee Table Large (D80 x H40cm), $499. **HOMEWARES:** Wild Pine Pre-Lit White Christmas Tree, $599; Margaret Round Rug in Navy, $229.95; Cowhide Rug in Light Grey, $799; Sheridan Earley Cushion, $59.95; Moss Cushion, $69.95; Moss Stitch Throw in Grey Marle, $129; Knox Cushion in Silver, $59.95; Chin Chin Ombre Wine Glasses, $14.95 each.
ORNAMENTS: Lacey Glass Ornaments in Blue, $10.95 each; Sofia Enamel Ornaments, $10.95 each; Zeta Diamond Shaped Ornament, $8.95; Alia Drop Shaped Ornaments, $8.95 each; Lacey Glass Ornaments in Brown, $10.95 each.
ABOVE LEFT
View Dome (Large), $249; Metal Bell Wreath in Silver (Large), $129.95, and (Small), $64.95; Lacey Glass Ornament in Blue, $10.95; Lagos Side Table, $699.
ABOVE RIGHT
Natural Advent Calendar, $29.95; Glittery Butterfly Clip On Ornaments, $7.95 each. All other items stylist's own.

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editor's letter

How many Sundays till Christmas? About 12, 11, 10 – oh heavens, here it is again! So we've been at it like mad, but now it's over to you!

Take a breath, spin a little, because it's time to get your head around it now. Though, of course, there are those of you Christmas Creatives, as you are known, who are already underway with your plans. Our advisers tell us you begin planning in October! All hail to you – sincerely. For the rest of us, we are letting out a deep sigh, wondering how long it's going to take to clean the house thoroughly and welcome not only Santa on his trip past but also the relatives.

But on the subject of Santa, I was reading a small something about him in our lovely sister magazine, *Family Circle*, just recently and I thought there was much truth about our exalted Mr Claus which I'd like to share with you.

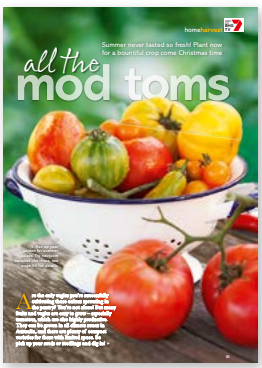
Santa has the cushiest job ever. *The bloke literally shows up for work one night out of every 365 like he doesn't have a care in the world. Folks, that's because he doesn't. He never has to worry about what to get people. For one thing, he's got kids everywhere sending him detailed lists. No thinking required. To boot, he has the entire elf population of Lapland working around the clock doing his bidding. Hey, he doesn't even do his own shopping centre appearances. That's right, stunt doubles all of 'em.*

Anyway, the fat guy in the red suit *gets all the kudos, but it's us – you and me – who really do all the work. You want to see a real Christmas miracle? Look in the mirror! You're it! From the fanfare to the food, wine, decos and every perfectly hand-picked gorgeously wrapped pressie, you make Christmas happen. (No wonder you're so bloody exhausted!)*

Now, I figured you'd take a well-deserved compliment from that. So with that in mind, take as many ideas and as much inspiration as you can from our splendid Christmas offerings in this issue and look in the mirror at the end of each productive day and say, 'It's me not you, mister, making Christmas magic!'

The issue has other lovely stuff too. There's gardening, decorating, projects and lots more. So enjoy as you count the sleeps to when you say, 'Welcome! Come in! Merry Christmas!' And PS, *Family Circle* is wonderful too.

Check the exquisite baking ideas, dream a little as you turn the pages, then choose what delightful offering you will make on your big day – every single one's a winner, page 54.



Juicy toms, grow them right now, as fat and fabulous as Santa, ready for feasting, page 93.

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Photography Benito Martin; *Family Circle* words Samantha Harrison

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Adding a few handmade elements (or a lot) to your celebrations is as easy as

From the front door welcoming your visitors to the tree brimming with decorations and the table set for a feast, Christmas is the time to make your home a very merry masterpiece! With pages of ideas, you can mix-and-match from three festive themes to make this your most special celebration ever. ▸

Sign of the times

1. Ready to decorate, whatever your scheme, it takes minutes to paint a precut MDF word (see Time to shop, page 43 or buy at craft stores) with red chalk paint. When dry, rub with white furniture wax to create a soft, weathered patina that cures to a durable finish.

cut, paint, sew and knit! Even the simplest ideas can make a big impression

2

3

In the treetops

2. Slot together a tree-shaped display shelf (see Time to shop, page 43) then load it up with ornaments and tiny vases. Painted and waxed in soft eucalypt green, its shape makes for a striking table or sideboard display.

DIY table linens

3. Tablecloths and real napkins make any meal an event, but costs can blow out when entertaining a crowd. Save yourself a small fortune and make this modern runner and napkin combo yourself. Sew simple!

Full instructions on page 229

A vase of natives sets the scene for a very Aussie Chrissie!

FOR SHOPPING DETAILS AND PROJECT SUPPLIES, SEE STOCKISTS PAGE

Keep Christmas cool and casual with a natural

celebrate summer

Fake it TILL YOU MAKE IT! FAUX FLOWERS LOOK SO REAL!

Grand entrance

4. Using florist's wire, secure together four bendable faux branches in a ring to make the base of the wreath. Working one section at a time, decorate the base with a selection of exquisite faux native flowers and eucalypt sprays. Trim stems with wire-cutters as needed before binding to the base with more florist's wire. Bend the wire inside each bloom and branch as needed to finish off the shape.

palette, natives and understated accents

Adorning **PAPIER-MACHE DECOS IS SO QUICK YOU CAN MAKE A TREEFUL IN AN AFTERNOON!**

for you to know!

One of the great Christmas symbols, the star has been used to decorate trees, tables and wreaths for hundreds of years. It represents the star that guided the Three Wise Men to Jesus' crib.

5

FOR SHOPPING DETAILS AND PROJECT SUPPLIES, SEE STOCKISTS PAGE

Reach for the stars and you will wow

Star of the day

5. Give a classic Christmas emblem an easy, low-key makeover. Pick up papier-mache stars from craft stores then coat with a soft green chalk paint. Finish with two shades of furniture wax, wiping on and buffing off like you would shoe polish, to add a beautiful sheen and a sealed, wipeable surface.

Summer on a plate

6. Traditional spangle gives way to soft linens and accents in chalky red, indigo, grey and green. For long hot days, choose native flowers that cope better with the heat, or go wilt-free with beautiful quality imitations.

Countdown to 25 Dec

7. Make your own unique Christmas countdown, choosing gifts to suit you and the fam. Check your cupboards for a host of different box shapes and sizes then wrap the in coordinating papers to create of beautiful display. Make number tags using leftover painted card from the Wash and go cards (see below right) and a craft punch. Or you can use self-adhesive spots (buy at office supply stores).

Wash and go cards

Swipe a piece of cream card with powdery blue chalk paint then cut and fold into a card. Decorate the front with faux eucalypt and a couple of faux berries. Attach with hot glue and tie on a piece of frayed cotton ribbon.

everyone with a dazzlingly dressed table!

Colour-blocked knit balls

8. This quick little pattern knits up beautifully in cotton blend yarn to fit snugly over a polystyrene ball. Add an ornament topper (buy at craft stores or salvage from old decorations) and they're ready to hang on the tree!

Full instructions on page 230

Bonbon treats

9. The best thing about making your own bonbons has to be filling them with treats your guests will actually appreciate – be it novelty trinkets or delicious edibles. These tasselled wood grain wonders continue your theme onto the table and deliver their secret contents with a snap!

Full instructions on page 230

Tie on a tassel

10. Need to lug gifts around? Ditch the laundry basket for an inexpensive belly basket. Give the handles a colour boost with a fistful of generous tassels made from yarn. So bohemian! So good!

Full instructions on page 229

Christmas needn't be just red and green...

. . . then go ho ho ho
10
Release your inner arty and colourful bohemian!

Boho on a plate

Inspired by fabrics and travellers from Mexico and India, create a vibrant backdrop in jewel tones. Team layers of textiles and trims with felt balls and colourful yarn. Add sparkle with a touch of silver.

11

Santa's gift sacks

11. Big enough to fit a few gifts, and easily reused throughout the year, a drawstring fabric sack takes minutes to make with a sewing machine. Opt for thick fabrics with rich patterns then keep embellishing to a minimum. Here, a simple length of tassel upholstery trim runs around the top.

Full instructions on page 229

Festival meets festive

12. Like something straight from a music festival, a ready-to-decorate timber silhouette sets the scene for a party. Cover the shape with wood grain paper, add a pompom headpiece, then string a garland of felt balls between the antlers. Loving him!

Full instructions on page 230

Rummage through your craft stash for vibrant colours

Woo hoo
YOU CAN BUY MY SHAPE ON BHG SHOP, PAGE 45

12

FOR SHOPPING DETAILS AND PROJECT SUPPLIES, SEE STOCKISTS PAGE

and vivid patterns to go boho with a bang

Under the tree

13. Creating a place for presents under your tree is easy with a circular rug you can use elsewhere in the house throughout the year. Adding extra flair is as easy as hand-sewing or hot-gluing a length of pompom trim around the edge. So quick! Plus, it protects the floor.

Bauble cover-up

14. Re-use last year's baubles to make these easy yarn-wrapped tree ornaments. Using two colours to create a subtle depth, simply glue in a tight coil at the base of the bauble then keep wrapping and gluing up the decoration. Secure the ends at the top with a little more glue.

Wrapped in colour reindeer

15. Standing proud, festooned with his colourful coat, this glorious reindeer began its days as a humble papier-mache animal base (available from craft stores). Add florist's wire to extend his antlers then, section by section, wrap him in vibrant yarn.

Full instructions on page 232

FOR SHOPPING DETAILS AND PROJECT SUPPLIES, SEE STOCKISTS PAGE

Make Santa proud of his sleigh team with

15

magnificently adorned reindeer. And that's a wrap!

16

Woodn't it be nice

16. You can create beautiful cut-out cards easily with a die-cutter (from craft stores). Use a ready-to-go Christmas card die (thin metal plate put in the die-cutter) to crank out the design, here in wood grain paper, then mount onto a blank card as is or slip a piece of black card underneath to add depth to the words.

Tiered tabletop spinner

17. Add a show stopper with a tiered centrepiece (see Time to shop, page 43) filled with foliage, pine cones and ornaments. You can change your arrangement as often as you like or load it with small gifts and trinkets. To bake these critters and the fruitcake, turn to page 54.

Full instructions on page 232

FOR SHOPPING DETAILS AND PROJECT SUPPLIES, SEE STOCKISTS PAGE

Pine O green

Pine cones (found or store-bought), are a classic emblem of Christmas. Use them as is or paint the tips in shades of green, red or frosty white to coordinate with your decorating scheme.

Alive with magic, the forest floor is filled with

17

greenery and little friends to help you decorate

18

Gotta
LOVE A WILD OVERGROWN WREATH!

GIVE THE GIFT OF
Better Homes and Gardens
ONLY $64 FOR 13 ISSUES + 2 FREE GIFTS!
SEE PAGE 240

FOR SHOPPING DETAILS AND PROJECT SUPPLIES, SEE STOCKISTS PAGE

Welcome your gang to an enchanting

Fully loaded wreath

18. Beautifully detailed, adorn your door year after year with an everlasting wreath. Overgrown and brimming with textures, this wonder begins as a wire wreath. Wrap in wide ribbon then the fun begins! Decorate with flowers made from felt, pompoms on wire stems, an assortment of faux greenery and classic pine cones.

Full instructions on page 232

Magic mushrooms

19. Handmade ornaments are as simple as a trio of fun felt fungi finished with easy embroidery details. Add a ribbon hanger and they become a tree deco.

Full instructions on page 232

What's-in-a-name baubles

20. For a modern twist on personalised baubles, try glass chalk paint and a white chalk pen. Simply paint a glass bauble and leave to dry. Then get busy with your family's names or the reindeer. Hot tip: practise your penmanship as often as you like, the pen wipes away with a damp cloth!

Woodland on a plate

Think traditional reds and greens mixed with fir trees, berries and pine cones. Add a hint of black and festive gold for a modern mix. Your little forest friends make for an enchanting and playful plate.

world where you can show-off your creative craft ▸

21

Ribbon-wrapping station

21. Dressing up the plainest of gift-wraps is simple when you have beautiful ribbon on hand. This collection looks good enough to have on display so if you like to have supplies in easy reach and on show, try painting the cardboard spools with chalk paint. Need spools? Pick up round MDF coasters and cardboard bonbon tubes (buy both from craft stores) and make your own. Simply cut tubes to desired height and glue a coaster to each end. When dry, paint with chalk paint. So clever!

Snow-family portrait

22. Pompom bodies, twig arms and easy polymer clay noses, this fuzzy family is easy to make. The fun part is dressing them up. Make just one or one for each member of your family, then stand them on a shelf or attach a loop of ribbon at the back to hang them on the tree.

Full instructions on page 234

Photography Andre Martin, Benito Martin, Sue Stubbs; styling Lisa Hilton; projects Kim Davies, Australian Country Spinners

Hang faux mistletoe and smooch! xo

FOR SHOPPING DETAILS AND PROJECT SUPPLIES, SEE STOCKISTS PAGE

A winter wonderland need not be far away

Make-me mushies

To create these mini mushrooms, roll a strip of cream felt as a stalk then glue or stitch in place. Cut a red felt ball in half and glue onto stalk.

Meet **THE POMPOMS – FAMILY OF THE SEASON!**

22 for you to know!

The Guinness World Record for the tallest snowman is 37.2m high. It took over a month to build and was dressed with a 30m scarf, 8m-long arms and eyelashes made of old skis!

with snow-capped trees and pompom snowfriends

Finally

GLUTEN FREE BREAD

...

that's just like bread should be

We call it a little ray of breadliness
Gluten free life is full of tough moments – checking ingredients, pretending you're not hungry or just dealing with a crumbly sandwich. That's why we raise our loaves big, soft and tasty. It's a little ray of breadliness in a grey world of plain gluten free bread.

Abbott's Village Bakery®. The way it should be.

It's a glass act

Decorate your mantel with a terrarium of succulents or a stunning rope-handled cloche. Place anything under glass and it becomes a precious object!

(1) Clear Glass Cloche Bell Terrarium with Ceramic Base, 26 x 35cm, $63.49.
(2) Rudolph Reindeer Decoration in White or Red, 11.5 x 17.5cm, $10.95; 16.5 x 25cm, $14.88.
(3) Geometric Terrarium Pyramid, 15 x 15 x 20.5cm, $42.54.
(4) Vanilla Musk Fragrance Cloche Jar Candle in Gold, 10 x 15.5cm, $20.47.

All prices are a guide only – correct at time of printing. Items available while stocks last

Better Homes and Gardens SHOP

Top tier

Just paint and decorate to turn this stand into a beautiful centrepiece. You can make it Christmassy or not! See how on page 36.

Spinning Tiered Shelves MDF, 3.5 x 2.8 x 25.5cm, $44.99.

Adorable angels

Double the joy! Stand these angels side by side or as one.

Wooden Ornament Cut-Out Angel in Red, 14 x 23cm, $14.96. Clear Glass Cloche Bell Terrarium with Ceramic Base, 26 x 35cm, $63.49.

Here's Santa now!

Below: Slender and tall, this Santa is made of lightweight paper stone. Loving his long beard!

Red Santa Decoration with White Trim, 11 x 48.5cm, $32.25.

Branching out

It's a shelf and Christmas tree in one. Have a go at painting it on page 26.

Christmas Tree Shelf MDF, 58 x 39 x 6.5cm, $19.99.

All wrapped up

Below: Beautiful ribbons – such good value by the roll!

From top: Sunflower Novelty Ribbon in Natural, 15mm wide x 20m roll, $12.82. Stripe Ribbon in Red, 15mm wide x 10m roll, $8.50. Owl Ribbon in Red, 15mm wide x 10m roll, $8.50. Sunflower Novelty Ribbon in Red, 15mm wide x 20m roll, $12.82. Musical Notation Ribbon in Red, 15mm wide x 10m roll, $8.50. Tape Measure Ribbon in Red, 15mm wide x 10m roll, $8.50.

For the coffee lover

This classic stovetop aluminium coffee maker is ideal for those who adore real espresso.

Pantone 6-cup Coffee Maker in Ketchup Red or Vintage Blue, $59.95.

To order this wonderland of gifts and decorations,

Let's hang together

Above: Dangle these rustic trims from the branches of your Christmas tree.

Hanging Decorations with Beads in Red or White (assorted designs), 10cm, $8.13 (set of 3).

Leave it to weaver

Below: Great for storage or as planters, these woven baskets are an interior necessity.

Tasselled Baskets, $61.95 (small); $84.95 (medium); $139.95 (large).

Say it in 3D

Right: Make yourself a season's greeting with this MDF display! Turn to page 24 for how to.

Merry Christmas Script Words, 63 x 32 x 0.3cm, $16.99.

Hung up on you!

You'll be itching to get crafting with this MDF deer – check out the project on page 33.

Wall Art Deer MDF, 58 x 28 x 0.3cm, $14.99.

Sleigh ride

Park a gorgeous sleigh or two on your hall table or sideboard. They're perfect for holding small gifts, baubles or choccies.

Wooden Reindeer Sleigh in Red, 30 x 12 x 23cm, $32.63. Wooden Reindeer Sleigh in Natural, 22 x 10 x 17cm, $25.43.

for great VALUE go to bhgshop.com.au

Merry Christmas

All prices are a guide only – correct at time of printing. Items available while stocks last

Lights, music, action!

Dressed for the occasion with flashing lights, these oversized music boxes are a delight for Christmasphiles of any age.

Christmas House Music Box with LED Lights in Red, 35.7 x 51.8cm, $74.71.
Christmas House Music Box with LED Lights in Beige, 38 x 46cm, $89.67.

Better Homes and Gardens SHOP

Wreathed in smiles

Left: Set the scene with wreaths on your front door, walls or as a ring around a glass bowl. What a welcome!

From top: Gold Leaf Berry Wreath in Red, 50cm, $41.04.
Natural Burlap Wreath in Brown, 34cm, $53.20.
Winter Snow Berry Wreath in Red, 55cm, $65.36.

It's a Santa convention

Left: These jolly fellows sure look good together, but can be bought individually, too.

Fabric Santa Decoration in Red and Grey (standing), 33cm, $27.95.
Fabric Santa Sitting Decoration in Red and Grey, 47cm (extended height), $27.95.
Fabric Owl Decoration in Red and Grey, 41cm, $26.08.

What a hoot, cocky!

Above: Enjoy having this wise fella in your backyard or help this rustic cockatoo find a nice spot to call home.

From top: Metal Garden Art Owl Sculpture, 20 x 26cm, $25.
Metal Garden Art Cockatoo Sculpture, 20 x 26cm, $25.

All prices are a guide only – correct at time of printing. Items available while stocks last

Want these gorgeous items for yourself or to gift?

for glowing GIFTS go to bhgshop.com.au

Classic cloche

Fill this flared cloche with one or several ornaments, a potted succulent or a battery-operated candle. Simply divine!

Flared Clear Glass Cloche Bell Terrarium (without base or bow), 18 x 31cm, $26.08. Lace Metal Candle Holder in Gold, 11 x 14cm, $11.22.

Rockin' good tags or trims

Below: Fancy a dashing dangler for your tree or as an alternative gift tag? Check out these wooden reindeer and rocking horses – they'll make everyone smile.

Assorted Hanging Decorations in Red, 6cm, $10.20 (set of 8).

Set the scene

Spread the festive spirit with these mini tea light lanterns featuring Christmas scenes. Arrange as a set or singly.

Minikin Christmas Market, Minikin Santa, and Minikin Stag and Fawn Tea Light Lanterns, 10 x 12cm, $34.95 each.

Lantern art, for divine light

Love a snowy Christmas scene, Australian wildflower or a design inspired by a master artist? Check out the website for more fabulous options.

From left: Winter Village, Banksia, Secret Garden and Van Gogh Irises Tea Light Holders, 11cm, $29.95 each.

To order, phone 1300 745 898 or visit bhgshop.com.au

Better Homes and Gardens

SHOP

From oven to table

Coordinated pressies are always a hit!

Odette Kitchen Set (pot holder and oven mitt), $24.95.
Odette Ceramic Cup and Saucer, $24.95.

Green is good

Succulents – real or faux – are the best! They can live in terrariums, don't mind hanging around and make a brilliant evergreen display in a wooden bowl.

Clear Hanging Glass Oval Terrarium with Opening, 14.7 x 26.7cm, $24.22.
Natural Wooden Ship Bowl Oval, 50 x 17 x 16cm, $56.
Natural Wood Slice Round in Brown, 30 x 4cm, $24.22; 25 x 3cm, $14.87.
Various faux succulents, from $5.52 each.

It's a pet's world

Treat animal-loving friends to cute doormats.

Feline Fine Doormat, 51 x 78cm, $39.95.
Dog Doormat, 78 x 46cm, $39.95.

Calling all dog-lovers

Keep man's best friend close with a tote or a china mug.

Dogs Fine Bone China Mug, $19.95 each.
Dogs Cotton Tote Bag, 43 x 50 x 16cm, $29.95.

On a roll

Get wrapping with five assorted colours of polka dot ribbon on vintage-look wooden spools. More designs available.

Metallic Polka Dot Spools of Ribbon (3 metres per spool), $20 (pack of 15 spools).

All prices are a guide only – correct at time of printing. Items available while stocks last

Inspired by these gift ideas to start your Christmas shopping right now?

Plant life

Pot up faux succulents or orchids for an exquisite gift.

Cement Geometric Pot Faceted Fish Bowl in Grey, 15 x 10cm, $6.83; 18 x 14cm, $12.63.
Various succulents, from $5.52 each.
Ceramic Orchid Pot in White or Black, 11 x 20cm, $7.77 each.
Orchid Phalaenopsis in Hot Pink, 75cm, $6.46.

Light it up

Below: These glass domes come complete with twinkling lights.

String of Lights (with dome), $49.95 (left); $54.95 (right).

Float your boat

When is a vase not a vase? When you can use it as a terrarium or for display with a floating candle on top! Buy the small and the large for a charming vignette or to gift.

Clear Glass Tapered With Tea light Vase, 10.5 x 21cm, $16.73; 10.5 x 26cm, $20.47.

for unique DECOS go to bhgshop.com.au

Sew, sew right

Right: Delight and surprise a sewing enthusiast – it could be you! – with this five-piece antique-look sewing kit. It includes scissors, awl, thimble, needle and case.

Antique Sewing Kit, $24.98 (5-piece set).

Phone 1300 745 898 or visit bhgshop.com.au

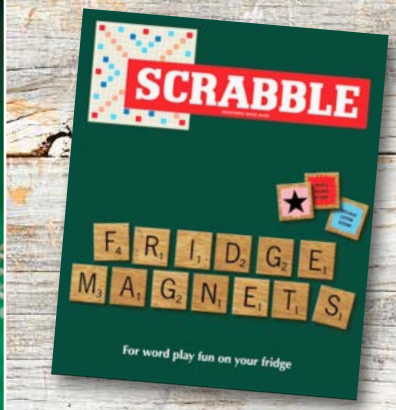
Better Homes and Gardens

SHOP

Merry-go-round

Delight your inner child with these butterfly or snowflake mini carousels. The heat of the tea light makes it go around!

Carousels, $21.95 each (various designs available).



What's in a word?

For reminders, shopping lists, fun messages or simply to practise your Scrabble skills on the fridge, you'll crave the official Scrabble Magnet Set with over 100 magnetic tiles.

Scrabble Fridge Magnet Set, $19.95.

Let's hook up!

Don't miss these fab throw kits to crochet or gift, only $60 each, see page 236.

Feed the birds

Encourage birds to stop by your place with this clear glass bird feeder you can attach to a window. Cool!

Window Bird Feeder, 5.3 x 14.3cm, $84.95.

I'm the Elf on the Shelf. Come find me on page 209!

For the craft lover

Exquisite sashiko embroidery made easy! This starter cushion kit includes fabric, templates, thread and accessories.

Sashiko Starter Kit, $39.95.

Classic blue and white

Below: Rest assured these gifts will be used over and over again – a trivet to rest your teapot, and a cup and saucer to sip tea.

Otomi Ceramic Cup and Saucer, $24.95.
Otomi Ceramic Trivet, 23cm, $24.95.

Shop from the comfort of your home! Phone 1300 745 898 or visit bhgshop.com.au

Photography Benito Martin; styling Lisa Hilton. All prices are a guide only – correct at time of printing. Items available while stocks last

Dilmah

For lovers of tea

For lovers of tea

At Dilmah we guarantee the character and taste of our real, traditional tea so that you can enjoy a quality, garden fresh taste.

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Do try it!

Merrill J. Fernando

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Share

Show off your decorating flare this Christmas with a show-stopping dessert, creative twists on your table setting and everyone's favourite – Ferrero Rocher.

ADD A GOLDEN TOUCH WITH A BEAUTIFUL HAND-STITCHED NAPKIN

A KISS OF GOLD

MATERIALS: Embroidery thread in metallic gold; needle; white cotton or linen napkins.

Take the extra time to add a magical gold touch to white cotton or linen napkins. Using 4 strands of metallic gold embroidery thread, start from the back about 4cm from the corner of the napkin and sew small even crosses around the edge of the napkin just in from the edge. Finish with a double stitch at the back.

SANTA'S LITTLE HELPERS

MATERIALS: Deer figurines; Ferrero Rocher; 2mm ribbon or twine; sprigs of rosemary.

Greet your guests with festive friends. Ask a helper to hold the Ferrero Rocher in place on the back of the deer or use a tiny bit of BluTac. Just make sure that it isn't visible. Take a length of ribbon or twine and firmly wrap it around the deer and the Ferrero Rocher. Wrap a few times. Tie a firm knot. Add decoration by tucking sprigs of rosemary under the ribbon or twine.

Share the Magic

OH DEER! THEY'RE GOING TO LOVE FERRERO ROCHER

in the magic

Naked Nut Cake

INGREDIENTS

750g unsalted butter, chopped
460g (2 cup) soft brown sugar
8 eggs
500g smooth peanut butter
620g (5 cups) self-raising flour, sifted
250ml (1 cup) milk
195g (1 ½ cups) icing sugar mixture, sifted
1 cup (280g) hazelnut spread
12 Ferrero Rocher
Ferrero Rocher and Raffaello to decorate

METHOD

STEP 1 Preheat the oven to 180C. Grease and line 2 x 22cm round cake tins.

STEP 2 Beat 300g butter and 1 cup sugar together in a bowl. Add 4 eggs, one at a time, beating after each addition. Add half the peanut butter and beat until combined. Fold in 2 ½ cups flour and ½ cup milk alternately until combined.

STEP 3 Divide the mixture evenly between the cake tins. Bake for 35-40 minutes, or until skewer comes out clean when inserted into the centre. Cool in the tin for 10 minutes before turning onto a wire rack to cool completely.

STEP 4 Repeat the process to make final 2 layers of nut cake.

STEP 5 For the butter cream, place remaining butter (150g) in the bowl of an electric beater and beat until softened. Gradually add the icing sugar, beating until pale and creamy.

STEP 6 Place hazelnut spread in a bowl and mix with a spoon to soften. Roughly chop Ferrero Rocher and stir in to combine.

STEP 7 To assemble, use a large serrated knife to trim the tops of the cake to flatten. Place 1 cake upside down on a serving platter. Spread with ¼ of hazelnut spread mixture. Top with another cake and repeat, finishing with a top layer of cake.

STEP 8 Spread a thin layer of buttercream over the top and sides of the assembled cake, use a cake scraper or palette knife to smooth the icing and allow the cake to show through. Decorate with Ferrero Rocher and Raffaello.

TOP WITH GLITTERY TREES MADE FROM CARD AND SKEWERS.

FOR MORE INFORMATION, VISIT **FERREROCHOCOLATES.COM.AU/SHARE-THE-MAGIC**

FERRERO ROCHER
the golden experience

Christmas cakes

Chocolate orange fruitcake

It's fruitcake meets jaffa – how can you beat that? Deck it out with beautiful decorations including handmade fondant leaves.

Recipe on page 69

19-page BONUS BAKING special

baking beauties

Choose your own Christmas adventure by putting your personal touch on the classics – read on for the basic recipes and fun ideas to get you started

Fruitcake, biscuits, shortbread and pavlova – they're the stuff Christmas dreams are made of. Take these recipes and tweak them to your taste to give traditional makes your special flourish. Plus, everyone will be dying to know how you made your decorative shortbread – you can keep it your secret if you want! ▸

Naked Christmas cakes

Sandwich layers with vanilla brandy buttercream for a divine Christmassy dessert.

Recipe on page 69

Mini Christmas cakes

Share the season's greetings around! Serve up individual bakes at your own table or gift them to your delighted gang.

Recipe on page 69

With so much excitement the kids will shake, when they each receive their very own cake!

Tropical fruitcake

Have a go at this ode to fruity joy. Think mango, pineapple and ginger – the ultimate Aussie-style Christmas flavours!

Recipe on page 70

BYO Christmas fruitcake

Choose the fruit, alcohol, nuts and spices to make your own classic Chrissie cake, then top the scene with trees and reindeer. Find them at craft stores or online.

Recipe on page 68

3-minute Christmas mug cakes

If you're strapped for time, this is the Christmas cake for you! Made and cooked individually in the microwave, these babies are brilliant for intimate Christmas gatherings.

Put 1 Tbsp (20g) **butter** in a 250ml microwave-safe mug and microwave on high/100% for 20 seconds or until melted. Stir in 2 Tbsp **brown sugar** and ½ tsp **mixed spice**. Stir in ½ a lightly beaten **free-range egg**. Stir in 1 Tbsp **sherry** and ¼ cup **mixed dried fruit**. Stir in 1 Tbsp **self-raising flour** and 1 Tbsp **slivered almonds**. Microwave on high/100% for 2 minutes or until cake is firm to touch. Set aside for 1 minute to cool slightly. Serve with **ice-cream**, **thick vanilla custard**, **raspberries** and **chocolate topping**. Makes 1.

A Chrissie cake you can make at speed? Well that's a handy thing indeed!

Christmas cake slice

Bake your cake, smear with a smidge of apricot jam, then create a decorative icing topper using your festive pan (see page 67) – so clever!

Recipe on page 70

Christmas pavlova

Christmas cherry berry pavlova stack
Preparation time: 25 mins plus 1 hour chilling and 15 mins cooling
Cooking time: 1 hour 20 mins
Serves 10

Cooking oil spray, to grease
6 free-range egg whites
½ tsp cream of tartar
1½ cups caster sugar
2 Tbsp cornflour
3 tsp white vinegar
600ml thickened cream
2 tsp vanilla extract
2 x 125g punnets raspberries
1 x 250g punnet strawberries, hulled, quartered
1 x 125g punnet blueberries
Edible chocolate stars, to garnish
Mint leaves, to garnish
Icing sugar mixture, to dust

BERRY SAUCE
½ cup frozen raspberries, thawed
1 Tbsp icing sugar mixture
1 Tbsp berry-flavoured liqueur

STEP 1 Preheat oven to 150°C. Trim baking paper to fit on 3 large oven or pizza trays. Use a 20cm-dia. plate or the base of a loose-bottomed cake tin to trace a circle in the centre of each sheet.
STEP 2 Line trays with marked baking paper, ink side down.
STEP 3 Put egg whites in the bowl of an electric mixer and beat, using whisk attachment, until foamy. Add cream of tartar and beat for about 2 minutes or until stiff peaks form.
STEP 4 Gradually add sugar, 2 Tbsp at a time, beating well until mixture is thick and glossy and no longer grainy.
STEP 5 Add cornflour and vinegar and whisk again until just combined.
STEP 6 Evenly spoon mixture into centre of each marked circle. Use back of spoon to spread meringue to edges of each circle.
STEP 7 Put meringue discs in oven. Immediately reduce heat to 120°C and bake for 1 hour 15 minutes or until dry to touch. Turn oven off and leave meringue discs to cool completely in oven with door ajar.
STEP 8 Meanwhile, to make sauce, combine all ingredients in a small bowl and mash with a wooden spoon until a pulpy mixture forms. Strain through a fine sieve into small jug. Discard solids. Refrigerate until ready to serve.
STEP 9 Put cream and vanilla in the bowl of an electric mixer and, using whisk attachment, beat until soft peaks form.
STEP 10 Put 1 meringue disc on a serving plate. Spoon ⅓ of the cream mixture on top. Scatter with ⅓ of the berries.
STEP 11 Top with second disc, ½ of the remaining cream mixture, ½ of the remaining berries.
STEP 12 Top with remaining meringue disc, the remaining cream mixture and the remaining berries. Garnish with chocolate stars and mint, dust with icing sugar and drizzle with chilled berry sauce. Serve immediately.

Easy STEPS

COVER STAR
Have a little fawn with your decorations!
This fruity dessert worthy of a cover
is sure to thrill every pav lover

Christmas biscuits

Christmas trees

Oh Christmas tree, oh Christmas tree, how richly the cook has decked thee! Make the biscuits then decorate with buttercream and sugar stars.

Recipe on page 72

Cranberry, chocolate and ginger biscuits

Packed with cranberries, these bickies are merrily moreish! Like dark choc more than white? Swap it – it's just as nice.

Recipe on page 72

Leave Santa Claus a jar of these cookies and be assured he'll fill your stocking with goodies!

Bauble bickies

Adorn the dessert table with these, the sweetest of decorations. The kids will have a ball sorting the M&M's.

Recipe on page 74

Christmas mice

Almond flakes, liquorice and icing are all you need to add 'mouseonality' to your bickies.

Recipe on page 74

Santa's reindeer

Make a team of reindeer biscuits to pull Santa's sleigh. Decorate them with white chocolate and add a Rudolph-red icing nose to as many as you like.

Recipe on page 74

Make your little reindeer with 7cm Deer Cookie Cutter, $5.95; 5cm Deer Cookie Cutter, $4.95, cookiecuttershop.com.au.

Holly and berries set the scene for our friendly fellas' woodland theme

Christmas shortbread

Vanilla bean shortbread
Preparation time: 15 mins
plus 15 mins cooling
Cooking time: 40 mins
Makes 6 pieces

125g butter, chopped, softened
2 tsp vanilla bean paste
¼ cup caster sugar
1 cup plain flour
¼ cup rice flour

1 Preheat oven to 140°C. Put butter and vanilla in the bowl of an electric mixer and, using paddle attachment, beat on medium until combined. Add sugar and beat again for 1 minute. Increase to high and beat for a further 2 minutes or until light and creamy.
2 Sift flours over butter mixture and beat on low until a crumbly dough forms. Form dough into a ball.
3 Push dough into a 22 x 15cm Festive Pan (see Cook's tips, below). Using back of a spoon, push down dough firmly and smooth surface.
4 Bake for 40 minutes. Remove from oven and set aside for 2 minutes. Using back of spoon, smooth surface again, using a little pressure. Set aside for 15 minutes to cool slightly.
5 While still warm, turn out onto a chopping board. Cut into 6 pieces (or to top with chocolate, see below). Set aside to cool. Serve.

TO TOP WITH CHOCOLATE
Spread 100g melted dark chocolate melts into base of cleaned and cooled pan. Put uncut cooked shortbread on top, imprint side down. Freeze for 30 minutes or until chocolate has set then turn out, cut and serve.

Cook's tips

- To maximise the indentation, divide dough into 6 portions and, starting from centre of each square, push firmly with fingertips, spreading dough.
- If you are making batches, wash and cool tin completely between batches. You can put it in the fridge to do this more quickly.

Chocolate almond fudge

Here's a magical use for your patterned pan. Whip up these nutty fudge delights and slip a piece or two to Santa.

Chocolate almond fudge
Preparation time: 15 mins
Cooking time: 25 mins
plus 6 hours chilling
Makes 6 pieces

395g can sweetened condensed milk
100g butter, chopped
1¼ cups dark brown sugar
1 Tbsp golden syrup
100g dark cooking chocolate, chopped
60g slivered almonds, toasted

1 Preheat oven to 150°C. Put condensed milk and butter in a large saucepan over a medium heat. Cook, stirring continuously, until butter has melted. Stir in sugar and golden syrup. Cook, stirring continuously, until mixture comes to the boil. Once bubbles begin to break on the surface, cook for a further 3 minutes, stirring continuously. Remove from heat and stir in chocolate until melted.
2 Pour ⅓ of the mixture into a 22 x 15cm Festive Pan and smooth surface. Mix almonds into the remaining mixture. Pour into pan and use the back of a dessert spoon to smooth surface. Tap tin on bench covered with a tea towel.
3 Bake for 15 minutes. Set aside to cool to room temperature then put in the fridge for 6 hours or overnight until fudge is firm.
4 Turn fudge out onto a chopping board and use a large knife to cut into 6 pieces. Serve. Once set, fudge will hold its shape at room temp. Store in an airtight container in a cool dry place for up to 5 days.

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Vanilla bean shortbread

Shortbread is a Christmas must-bake! Make yours extra-special this year using a pan to imprint patterns on each piece. Choose your design: floral or snowflake.

Recipe on opposite page

BYO Christmas fruitcake

Easy STEPS

Start with this recipe and build your own cake creation! Pick-and-mix a sensational selection of dried fruit, alcohol, citrus, spices and nuts, or try these surprising combos you'll love.

Preparation time: 20 mins plus 24 hours soaking and overnight cooling
Cooking time: 4 hours
Serves 24

- **1kg mixed dried fruit (such as raisins, sultanas, peel, dried figs, dried pineapple, dried apricots, dried cranberries, glacé cherries, dried mango and glacé ginger)**
- **150ml alcohol (try brandy, rum, sherry or apera, Grand Marnier, or Tia Maria), plus extra, to mature cake (see Cook's tips, opposite)**
- **Zest and juice of 2 citrus (try lemon, orange or lime)**
- **250g unsalted butter, chopped, softened, plus extra, melted, to grease**
- **2 tsp vanilla extract**
- **1 cup brown sugar, firmly packed**
- **4 free-range eggs**
- **1 cup plain flour**
- **⅓ cup self-raising flour**
- **4 tsp mixed spices (try mixed spice, ground cinnamon or ground ginger)**
- **100g nuts or chocolate, chopped (try hazelnuts, macadamias or flaked almonds or dark chocolate)**

1–2 DAYS BEFORE BAKING
STEP 1 Cut mixed fruit into uniform-sized pieces. Put in a large bowl or plastic airtight container then pour over alcohol, citrus juice and zest. Stir to coat. Cover with plastic wrap or lid and store in a cool dark place for 24–48 hours.

WHEN READY TO BAKE
STEP 2 Preheat oven to 140°C. Grease base and sides of a 8cm deep 20cm round cake tin with melted butter. Line with a double layer of baking paper, with paper extending 2cm above top of tin.
STEP 3 Wrap a double layer of newspaper around outside of tin and secure with kitchen string to prevent the outside of the cake from scorching.
STEP 4 Put butter, vanilla and sugar in the bowl of an electric mixer and beat, using paddle attachment, until pale and creamy. Add eggs, 1 at a time, beating well after each addition.
STEP 5 Sift in flours and spices.
STEP 6 Add soaked fruit, including any soaking liquid, along with nuts or chocolate.
STEP 7 Use a wooden spoon to mix until combined.

BYO Christmas fruitcake

STEP 8 Spoon into prepared tin and smooth surface.
STEP 9 Tap tin on bench to remove any air bubbles. Use back of spoon to create a slight dent in centre.
STEP 10 Bake for 2 hours. Reduce heat to 130°C and bake for a further 2 hours or until cooked when tested with a skewer. Remove from oven.
STEP 11 Poke several holes in cake using a skewer and drizzle with extra alcohol.
STEP 12 Cover cake with a clean dry tea towel and set aside in tin overnight to cool completely.

Chocolate orange fruitcake

Naked Christmas cakes

Mini Christmas cakes

Chocolate orange fruitcake

Preparation time: 20 mins plus 24 hours soaking, overnight cooling and extra 1 hour cooling
Cooking time: 4 hours
Serves 24

300g sultanas
300g raisins
150g dried figs, coarsely chopped
150g prunes, finely chopped
100g glacé cherries, halved
150ml orange-flavoured liqueur such as Grand Mariner
Finely grated zest and juice of 2 oranges
250g unsalted butter, chopped, softened, plus extra, melted, to grease
2 tsp vanilla extract
1 cup brown sugar, firmly packed
4 free-range eggs
1 cup plain flour
⅓ cup self-raising flour
4 tsp mixed spice
2 Tbsp Dutch cocoa, sifted
50g hazelnuts, finely chopped
50g dark chocolate, finely chopped

DECORATIONS
Chocolate-dipped dried orange slices (buy from delis and specialty food stores)
Milk and dark chocolate pearls (buy from delis and specialty food stores)
Brown fondant leaves (see How to make, page 70)
Bay leaves

CHOCOLATE ICING
1 free-range egg white
1½ cups pure icing sugar, sifted, plus extra, to dust
6 tsp Dutch cocoa, sifted
1–2 tsp fresh lemon juice

1 Follow BYO Christmas fruitcake recipe (opposite), using ingredients above and adding cocoa in Step 5.
2 To make chocolate icing, put egg white in a large bowl and beat, using an electric hand mixer, until frothy.
3 Whisk in icing sugar, 1 Tbsp at a time, until smooth and glossy. Whisk in cocoa.
4 Whisk in lemon juice, a little at a time, until mixture reaches pouring consistency.
5 Put cake on a wire rack. Pour over icing, letting it drip down sides, using back of a spoon to push icing into place. Set aside for 1 hour or until icing is firmly set.
6 Arrange oranges on top, scatter with chocolate pearls and decorate with fondant leaves and bay leaves.

Naked Christmas cakes

Preparation time: 20 mins plus 24 hours soaking, overnight cooling and 30 mins setting
Cooking time: 1 hour 15 mins
Makes 8

Cooking oil spray, to grease
1 quantity BYO Christmas fruitcake batter (see recipe, opposite, made up to end of Step 7)
1 quantity Vanilla brandy buttercream (see recipe, page 70)
Small sprigs rosemary, to decorate
Icing sugar mixture, to dust

1 Preheat oven to 140°C. Grease a 33cm x 23cm x 5cm deep rectangular tin with cooking oil. Spoon batter into tin and smooth surface. Bake for 1 hour 15 minutes then set aside in tin to cool completely.
2 Using a 6cm round cookie cutter, cut out 12 rounds from cake. Cut each round in half horizontally.
3 Spoon Vanilla brandy buttercream into a piping bag fitted with a 1cm star nozzle. Pipe buttercream on each cake round. Stack 3 rounds of cake on top of each other, icing side up.
4 Decorate cake tops with rosemary inserted upside down to resemble trees. Dust with icing sugar and serve.

Mini Christmas cakes

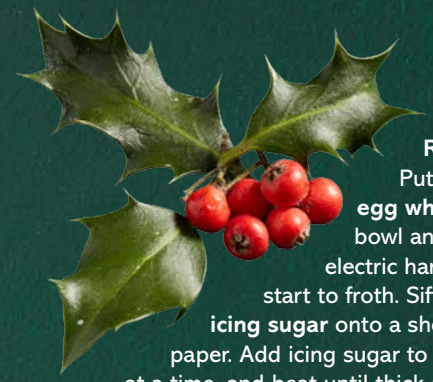
Preparation time: 30 mins plus 24 hours soaking and overnight cooling
Cooking time: 40 mins
Makes 24

Cooking oil spray, to grease
1 quantity BYO Christmas fruitcake batter (see recipe, opposite, made up to end of Step 7)
2 Tbsp brandy
1 quantity Royal icing (see How to make, page 70)
Green fondant leaves, to decorate (see How to make, page 70)
Jaffas, to decorate

1 Preheat oven to 140°C. Grease two 12-hole ⅓-cup capacity muffin tins with cooking oil and spoon fruitcake batter evenly into holes. Bake for 35–40 minutes or until cooked when tested with a skewer.
2 Drizzle with brandy. Cover tin tightly with foil and set aside to cool completely.
3 Turn out cakes onto a wire rack and set aside to cool completely.
4 Drizzle cakes with icing and decorate with Jaffas and leaves. Set aside to allow icing to set. Serve. ▶

Cook's tips

- To mature your cooked undecorated cake, wrap tightly in plastic wrap and store in a large airtight container in a cool dark place. Drizzle over 2 Tbsp alcohol every 2 weeks for up to 2 months.
- To freeze undecorated cake for up to 2 months, wrap in plastic wrap, put into a large zip-lock bag, label and sealed. Defrost at room temperature.
- Don't want to use alcohol? No problem, just substitute the same quantity of apple juice.



HOW TO MAKE ROYAL ICING

Put 2 **free-range egg whites** in a medium bowl and beat with an electric hand mixer until they start to froth. Sift 2½ cups **pure icing sugar** onto a sheet of baking paper. Add icing sugar to egg white, 1 Tbsp at a time, and beat until thick and stiff peaks form. Add enough **lemon juice** (3–4 tsp) to thin icing until at desired drizzling consistency.

HOW TO MAKE VANILLA BRANDY BUTTERCREAM

Put 300g chopped and softened **butter**, 1 Tbsp **brandy** and 2 tsp **vanilla bean paste** in the bowl of an electric mixer and beat, using paddle attachment, on medium until brandy and vanilla are incorporated. Add 2¼ cups **icing sugar mixture** and beat on low until just combined. Increase speed to high and beat for a further 5 minutes or until light and fluffy.

HOW TO MAKE FONDANT LEAVES

Roll out **fondant icing** (buy at supermarkets, craft stores or online) to 2mm thick. Use a leaf-shaped cookie cutter or cut out freehand with a small knife. Make an indent down centre of each leaf to create a vein. Keep them simple, or use a small round cookie cutter to scallop edges to form holly leaves. Arrange over a rolling pin to add a curve and set aside overnight to dry and firm up.

Tropical fruitcake

Christmas cake slice

Tropical fruitcake

Preparation time: 20 mins plus 24 hours soaking, overnight cooling and extra 1 hour cooling
Cooking time: 4 hours
Serves 24

300g sultanas
300g dried pineapple, roughly chopped
100g dried apricots, roughly chopped
100g glacé cherries, halved
100g dried figs, finely chopped
50g dried mango, roughly chopped
50g glacé ginger, roughly chopped
150ml brandy
Finely grated zest and juice of 2 oranges
250g unsalted butter, chopped, softened, plus extra, melted, to grease
2 tsp vanilla extract
1 cup brown sugar, firmly packed
4 free-range eggs
1 cup plain flour
⅓ cup self-raising flour
2 tsp mixed spice
2 tsp ground ginger
50g flaked almonds
50g macadamias, chopped

DECORATIONS
450g packet ready-rolled white icing
Bay leaves
Red berries (not to be eaten)
Ribbon
Cinnamon sticks

1 Follow BYO Christmas fruitcake recipe (see page 68), using ingredients above.
2 To decorate, unroll icing and cut a circle large enough to cover top of cake. Put on cake and top with bay leaves and berries. Tie with ribbon and cinnamon sticks. Serve.

Christmas cake slice

Preparation time: 30 mins plus 24 hours soaking plus overnight cooling
Cooking time: 1 hour 15 mins
Makes 12

Cooking oil spray, to grease
1 quantity Christmas fruitcake batter (see recipe, page 68, made up to end of Step 7)
¼ cup apricot jam
450g packet ready-rolled white icing
Ribbon, to decorate

1 Preheat oven to 140°C. Grease a 33cm x 23cm x 5cm deep rectangular tin with cooking oil. Spoon batter into tin and smooth surface. Bake for 1 hour 15 minutes then set aside in tin to cool completely.
2 Cut cake into twelve 7cm squares. Brush top of each square with 1 tsp jam.
3 Cut twelve 7cm squares of icing. You can press icing squares onto upturned Festive Pan (see page 67) to create a decorative pattern, then recut to fit, or leave icing smooth.
4 Gently press icing squares to top of each cake square. Decorate with ribbon and serve. ▶

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Christmas biscuits

1 dough, 5 ways

Start with the basic dough, below; choose a recipe variation, or more than one; add tasty goodies like chocolate chunks, nuts and dried fruit; then decorate your way to five fun variations. Christmas comes but once a year, so bake up a storm for guaranteed good cheer!

Easy STEPS

250g unsalted butter, chopped, softened
⅔ cup caster sugar
2 tsp vanilla extract
1 free-range egg yolk
2 cups plain flour

STEP 1 Put butter in a large bowl and beat with a wooden spoon until smooth. Add sugar and beat until light and fluffy.
STEP 2 Add vanilla and egg yolk, mixing until smooth.
STEP 3 Sift in flour, mixing until combined.
STEP 4 Add other ingredients according to your chosen recipe (at right and page 74). Use your hands to knead until a smooth dough forms.
STEP 5 Divide dough in half and continue following chosen biscuit recipe.

Cranberry chocolate biscuits

Christmas trees

Cranberry, chocolate and ginger biscuits

Preparation time: 25 mins plus 1 hour chilling and 30 mins setting
Cooking time: 15 mins
Makes about 48

1 quantity Christmas biscuits dough (see recipe, left)
60g white chocolate, finely chopped
¼ cup dried cranberries, finely chopped
1 Tbsp finely chopped uncrystallised ginger (find at supermarkets)
200g white or dark chocolate melts, melted
2 Tbsp finely chopped pistachios

1 Follow Christmas biscuits recipe (left), adding chopped chocolate, cranberries and ginger in Step 4.
2 Shape each dough half into a 5cm-wide log and wrap in plastic wrap. Freeze for 1 hour.
3 Preheat oven to 180°C. Line 2 large oven trays with baking paper. Remove plastic wrap. Using a serrated knife, slice dough logs into 1.5cm-thick discs.
4 Arrange discs on prepared trays about 3cm apart. Bake for 12–14 minutes or until firm to touch. Set aside on trays to cool completely.
5 Dip half of each biscuit endways into melted chocolate then return to oven tray and scatter with pistachios. Set aside for 30 minutes to allow chocolate to set. Serve.

Christmas trees

Preparation time: 25 mins plus 30 mins chilling and 2 hours setting
Cooking time: 15 mins
Makes about 50

1 quantity Christmas biscuits dough (see recipe, left)
Finely grated zest of 1 lemon
Sugar stars, to decorate

BUTTERCREAM ICING
250g butter, chopped, softened
3 cups icing sugar mixture, sifted
Green gel food colouring, to tint

1 Follow Christmas biscuits recipe (left), adding lemon zest in Step 4 once a smooth dough has formed. Knead until well incorporated.
2 Shape each dough half into a disc. Wrap with plastic wrap and refrigerate for 30 minutes.
3 Preheat oven to 180°C. Line 2 large oven trays with baking paper. Roll out each disc between 2 sheets of baking paper until 5mm thick. Using a 8cm-long tree-shaped cookie cutter, cut shapes, re-rolling as necessary.
4 Arrange on trays about 3cm apart and bake for 12 minutes or until firm to touch. Set aside on trays to cool completely. ▶

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Bauble bickies

Christmas mice

Santa's reindeer

5 Meanwhile, to make buttercream icing, put butter in the bowl of an electric mixer and, using paddle attachment, beat on medium until smooth. Add icing sugar and beat on low until incorporated. Increase speed to high and beat for 5 minutes or until light and creamy. Tint with a little food colour and beat again.
6 Spoon into a piping bag fitted with a 5mm star nozzle. Pipe icing onto trees in dots, starting from the bottom and working up. Decorate each top with a sugar star. Set aside for 2 hours or until icing has just set. Serve.

Bauble bickies

Preparation time: 25 mins plus 1 hour chilling and 30 mins setting
Cooking time: 15 mins
Makes about 45

1 quantity Christmas biscuits dough (see recipe, page 72)
240g packet 2m liquorice straps
290g white chocolate melts, melted
2 x 145g packets M&M's Minis
3 x 55g packets milk chocolate buttons

1 Follow Christmas biscuits recipe (see page 72), without adding anything at Step 4.
2 Shape each dough half into a 5cm-wide log and wrap firmly in plastic wrap. Freeze for 1 hour to firm up dough.
3 Preheat oven to 180°C. Line 2 large oven trays with baking paper. Using a serrated knife, slice dough logs into 1.5cm-thick discs.
4 Arrange discs on prepared trays about 3cm apart. Bake for 12 minutes or until firm to touch. Set aside on trays to cool completely.
5 From liquorice, cut 45 thin strips about 10cm long.
6 Dip top half of each biscuit into melted chocolate then return to oven tray. While chocolate is still wet, decorate with M&M's, a chocolate button and a liquorice strip behind button in a loop. Set aside for 30 minutes to allow chocolate to set. Serve.

Christmas mice

Preparation time: 25 mins
Cooking time: 20 mins
Makes about 32

1 quantity Christmas biscuits dough (see recipe, page 72)
64 flaked natural almonds
240g pack 2m liquorice straps
Ready-to-roll red icing

1 Follow Christmas biscuits recipe (see page 72), without adding anything at Step 4.
2 Preheat oven to 170°C. Line 2 large oven trays with baking paper. Shape 1 Tbsp of dough into an oval. Pinch 1 end to form head with eye holes and shape the other end to create body. Repeat with remaining dough to make 32.
3 Arrange on prepared trays, 4cm apart. Stick flaked almonds into dough, near pinches, to form ears. Bake for 20 minutes or until firm to touch.
4 Meanwhile, cut 32 x 5cm-long thin strips from liquorice to form tails. Cut 64 x 3mm-squares of liquorice and roll each to form small rough balls for eyes. Set aside. Roll 32 x 4mm-balls from red icing to form noses. Set aside.
5 While biscuits are still warm, insert liquorice tails into rounded end, 2 liquorice eyes into eye indents, and stick on icing noses. Set aside to cool completely.

Santa's reindeer

Preparation time: 25 mins plus 30 mins chilling and 2 hours setting
Cooking time: 15 mins
Makes about 50

1 quantity Christmas biscuits dough (see recipe, page 72)
290g white chocolate melts, melted
Ready-to-roll red icing

1 Follow Christmas biscuits recipe (see page 72), without adding anything at Step 4.
2 Shape each dough half into a disc. Wrap with plastic wrap and refrigerate for 30 minutes.
3 Preheat oven to 180°C. Line 2 large oven trays with baking paper. Roll out each disc between 2 sheets of baking paper until 5mm thick. Using 5cm- and 7cm-long reindeer-shaped cookie cutters, cut shapes, rerolling as necessary.
4 Arrange on trays about 2cm apart, putting smaller shapes on 1 tray and larger on the other. Bake for 12 minutes or until firm to touch. Set aside on trays to cool completely.
5 Spoon melted chocolate into a piping bag and snip tip to make a 2mm-dia. hole. Pipe chocolate around edge and to create eyes, spots and chest for each biscuit. Roll a small ball of red icing for several reindeer and stick to chocolate to create Rudolph's nose. Set aside for 2 hours or until chocolate has set hard.

Cook's tips

- You can freeze cooked biscuits prior to decorating. Put in labelled zip-lock bags and freeze for up to 1 month. To freshen them up, arrange on oven trays in a single layer and bake for 5 minutes. Set aside to cool on trays before decorating.
- Store finished biscuits in an airtight container for up to 1 week.

Photography Andre Martin, styling Stephanie Souvlis, food preparation Ellie Vernon, Mandy Sinclair, Kayla Cameron

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THE WHITSUNDAYS

How are you supposed to resist fresh Queensland prawns? You're not! Pair with this incredible sauce for a tropically inspired meal you'll remember for years to come. See me make these dreamy island recipes on *BHG* TV. Check you guide for details.

Turn to page 201 for Whitsundays travel tips.

Prawns with spicy hazelnut mayo

This vibrant, zingy dipping sauce makes prawns even more addictive.

Recipe on page 80

SEEN ON BHG TV

make them for Christmas

Savoury ham and cheese barbecued scones

Yep, these tasty bakes are cooked entirely on the barbie! Pack 'em full like a burger.

Recipe on page 80

food IN A flash

Keep the season's parties going with Fast Ed's entertaining ideas

Cook's tip

Green goddess dressing
This rich, light, creamy and delicate dressing is tasty over almost anything. Try these salad combos:

- Cooked pasta, crispy bacon, red onion, baby kale and cornichons.
- Mixed leaves, tomato, cucumber and watercress.
- Avocado, capsicum, shallots, orange segments and basil.

Green goddess dressing

Preparation time: 5 mins
Cooking time: nil
Makes 1½ cups

125ml buttermilk
1 bunch chives, finely sliced
1 bunch tarragon, finely chopped
½ bunch flat-leaf parsley, finely chopped
Juice of 2 lemons
2 anchovy fillets, finely chopped
4 cloves garlic, minced
½ cup mayonnaise
Sea-salt flakes and freshly ground black pepper, to season

1 In a blender, puree buttermilk, herbs, juice, anchovies and garlic until smooth.
2 Mix in mayo, season and serve.

Whitehaven dream – the pine-coco mocktail

Preparation time: 5 mins
Cooking time: nil
Serves 4

4 drinking coconuts
½ bunch mint leaves
4 kaffir lime leaves, sliced
2 Tbsp brown sugar
6cm piece ginger, cut into fine batons
¼ tsp ground cardamom
Juice of 2 limes
2 cups pineapple juice, chilled
½ cup coconut cream, chilled

1 Using a sharp knife, cut a hole in top of each coconut, then strain coconut water into a large bowl. Set aside coconuts and coconut water.
2 Put mint, lime leaves, sugar, ginger and cardamom in a jug and pound with a muddling stick or rolling pin.
3 Add juices and 3 cups of the reserved coconut water (save the remainder for another use). Using a funnel, pour mixture into the reserved coconuts. Set aside for 10 minutes to infuse, then top with coconut cream. Serve with a straw.

Whitehaven dream – the pine-coco mocktail

This refresher is all the best summer flavours in one drink. Serve in a coconut and you'll be in paradise!

Mixed rice and garden vegetable salad

Cook the rice, dice the veg and stir – this satisfying salad is full of crunch and colour!

Recipe on page 80

Mixed rice and veg salad

Savoury barbecued scones

Prawns with spicy mayo

Mixed rice and garden vegetable salad

Preparation time: 15 mins
Cooking time: 25 mins
Serves 4

1 cup mixed rice (tricolour or SunRice Mountain Blend)
2 cucumbers, seeded, diced
½ red capsicum, diced
½ green capsicum, diced
½ yellow capsicum, diced
1 red onion, finely sliced
½ cup fresh coconut flesh, diced
2 sticks celery, thinly sliced on the diagonal
1 cup cherry tomatoes, halved
¼ cup raisins, chopped
½ cup pecans, chopped
2 cloves garlic, minced
2 Tbsp apple cider vinegar
2 tsp honey
2 Tbsp extra virgin olive oil
Sea-salt flakes and freshly-ground black pepper, to season

1 Put rice and 1L water in a medium saucepan over a medium heat. Cook for 25 minutes or until rice is tender. Drain well and set aside in a large bowl to cool.
2 Add cucumber, capsicum, onion, coconut, celery, tomato, raisins and pecans then toss well. Transfer to a serving bowl.
3 Mix garlic, vinegar, honey and oil in a medium bowl, then season. Pour over salad and toss to coat. Serve.

Savoury ham and cheese barbecued scones

Preparation time: 15 mins
Cooking time: 15 mins
Serves 4 (2 scones each)

3 cups self-raising flour, plus extra, to dust
1 tsp bicarbonate of soda
1 tsp fine salt
½ tsp ground white pepper
1 bunch chives, finely sliced
300ml buttermilk
2 bunches mini asparagus spears, trimmed, split lengthways
1 Tbsp extra virgin olive oil
Sea-salt flakes and freshly ground black pepper, to season
1 Tbsp dijon mustard
350g thinly sliced ham off the bone
200g sliced Swiss cheese
½ red onion, finely sliced

1 Sift flour, bicarb, fine salt and white pepper into a large bowl then stir in chives. Pour in buttermilk and mix very gently with a wooden spoon to form a dough. Divide into 8 pieces. On a lightly floured surface, flatten each into a disc until 2cm thick.
2 Preheat a lidded barbecue flat plate and grill plate to medium. Line flat plate with a non-stick barbecue liner (buy from barbecue stores). Cook scones for 3 minutes each side or until golden and just cooked.
3 Meanwhile, put asparagus and oil in a bowl. Toss to coat. Season. Cook on grill plate for 2 minutes or until just softened.
4 Split scones with a serrated knife then spread with mustard. Arrange ham, cheese, asparagus and onion inside, then arrange in a roasting pan. Put pan on barbecue resting rack, close lid and cook for 5 minutes or until cheese melts. Serve.

Prawns with spicy hazelnut mayo

Preparation time: 10 mins
Cooking time: nil
Serves 4

½ cup hazelnuts, toasted, skinned
4 cloves garlic
1 tsp capers
1 tsp smoked paprika
½ tsp ground cumin
½ tsp dried thyme
Sea-salt flakes and freshly ground black pepper, to season
2 free-range egg yolks
2 Tbsp apple cider vinegar
250ml extra virgin olive oil
1kg cooked prawns, peeled, tails intact, chilled
Lemon wedges, to serve

1 To make mayo, use a mortar and pestle to grind hazelnuts, garlic, capers, spices, thyme and a generous amount of salt until a paste forms. Transfer to a large bowl.
2 Add egg yolks and vinegar then whisk well. Add oil in a steady stream, whisking constantly, until thickened. Season with pepper. Serve with prawns and lemon wedges.

Speculaas slice with lemon glaze

Preparation time: 10 mins plus 20 mins chilling
Cooking time: 25 mins
Makes 6 pieces

Cooking oil spray, to grease
150g unsalted butter, chopped, softened
150g brown sugar
1 Tbsp cocoa powder
½ tsp baking powder
1 tsp ground cinnamon
½ tsp ground cloves
¼ tsp ground ginger
¼ tsp ground cardamom
¼ tsp ground nutmeg
¼ tsp fine salt
Pinch ground white pepper
Finely grated zest of ½ lemon, plus 1 tsp juice
40ml milk
1½ cups (225g) plain flour
½ cup pure icing sugar, sifted
Pinch cream of tartar, sifted

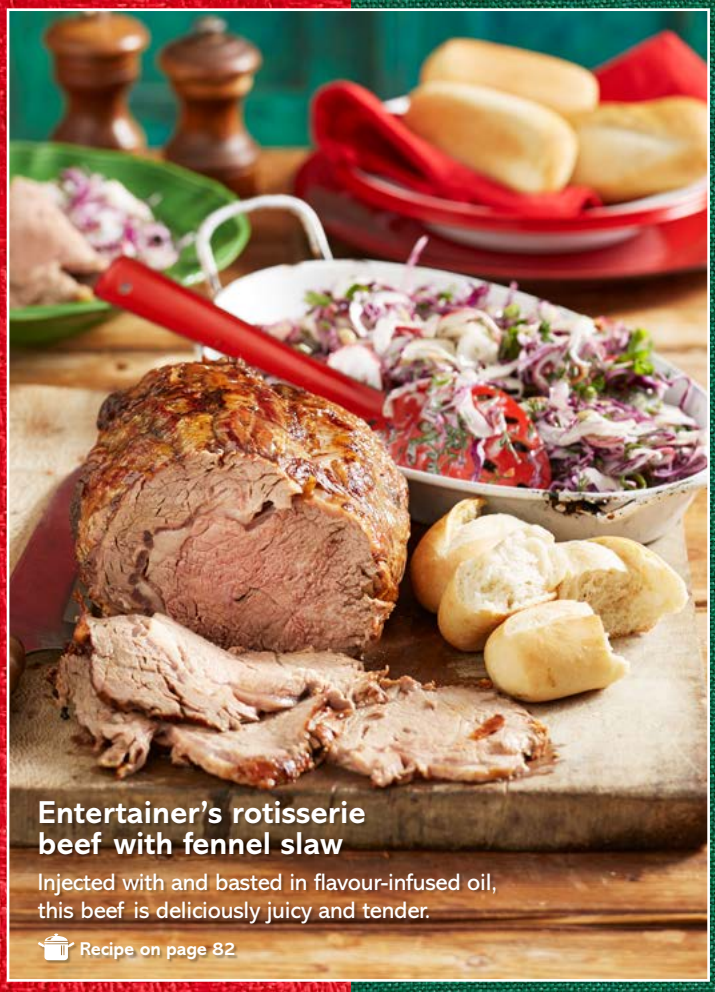
1 Preheat oven to 180°C. Grease a 22 x 15cm Festive Pan (see opposite) with cooking oil. Put butter and sugar in the bowl of an electric mixer and, using paddle attachment, beat until light and creamy. Fold in cocoa, baking powder, spices, salt, pepper and lemon zest. Gradually beat in milk until smooth.
2 Fold in flour and beat until smooth. Press dough firmly into prepared pan and refrigerate for 20 minutes. Bake for 22–25 minutes or until golden. Set aside for 5 minutes to cool then turn out onto a wire rack to cool completely.
3 To make glaze, put icing sugar and cream of tartar in a medium bowl. Whisk in 1 Tbsp of the lemon juice until a smooth mixture forms.
4 On a chopping board, trim edges of slice and cut into six portions, following imprinted lines. Spread each slice thinly with a little glaze and allow to set. Serve. ▶

Better Homes and Gardens SHOP

Speculaas slice with lemon glaze

Speculaas is a European biscuit made at Christmas, often imprinted with a character or story. Buy the Festive Pans to make yours magical. Two for $19.95 from bhgshop.com.au.

Recipe opposite



Entertainer's rotisserie beef with fennel slaw

Injected with and basted in flavour-infused oil, this beef is deliciously juicy and tender.

Recipe on page 82

Popcorn chicken

With a crispy coating, this snack will make you the canapé king or queen! Serve in bamboo cones for an extra-special touch.

Recipe on page 82

Banana rocky road choc-pops

Keep the kids entertained with both making and eating these choccie noms.

Recipe on page 82

Entertainer's beef with slaw

Popcorn chicken

Banana rocky road pops

Cook's tips

Entertainer's rotisserie beef with fennel slaw

- Buy a 60ml syringe from the chemist or a marinade injector from a barbecue shop.
- You can also cook beef in oven. Put on a rack on an oven tray in 180°C oven for 1½ hours for medium (until it reaches 65°C internal temp).
- If fennel bulbs have green fronds attached, reserve and add to slaw.

Popcorn chicken

- MasterFoods, McCormick and El Khabia all make versions of harissa spice mixture, available in supermarkets.
- Three cups is more breadcrumbs than you'll need, but the excess ensures you get an even coating. Leftovers must be discarded as they've been in contact with raw chicken.

Banana rocky road choc-pops

Decorate with edible dried flower petals, hundreds and thousands, chopped pistachios, dried rose petals, chocolate crunch balls, chopped peanut brittle, silver leaf or freeze-dried raspberry powder.

Entertainer's rotisserie beef with fennel slaw

Preparation time: 15 mins plus 30 minutes resting
Cooking time: 1½ hours
Serves 12

2.2kg whole beef scotch fillet, trimmed
375ml extra virgin olive oil
12 fresh bay leaves
6 sprigs thyme
1 Tbsp peppercorns
Thickly sliced zest of 2 lemons
Sea-salt flakes and freshly-ground black pepper, to season
2 bulbs baby fennel
¼ head red cabbage
4 radishes
4 green shallots, finely sliced
1 bunch dill, chopped
½ cup flaked almonds, toasted
¼ cup dried cranberries, chopped
¼ cup mayonnaise
¼ cup plain yoghurt
Juice of ½ lemon
Small crusty rolls, to serve

1 Dry beef with paper towel. Pierce all over with a metal skewer. Put oil, bay, thyme, peppercorns and lemon zest in a small saucepan. Heat until sizzling. Set aside to cool then strain through a fine sieve.
2 Preheat barbecue to medium (or for oven cooking, see Cook's tips, above left). Using a syringe, inject ½ cup of the infused oil into holes in beef. Truss with cooking string. Season. Thread beef onto a rotisserie prong. Cook for 1½ hours, basting regularly with the remaining oil, until medium. Rest for 30 minutes.
3 Meanwhile, shave fennel, cabbage and radish with a mandoline. Put in a large bowl with shallots, dill, almonds and cranberries. Mix mayo, yoghurt and juice in a small bowl. Season with salt and toss through fennel mixture.
4 Carve beef and serve with slaw and crusty rolls.

Popcorn chicken

Preparation time: 10 mins
Cooking time: 20 mins
Serves 6

800g chicken breast fillet, cut into 2cm pieces
1 Tbsp powdered harissa (see Cook's tips, left)
1 Tbsp onion powder
1 cup plain flour
4 free-range egg whites
125ml milk
3 cups panko breadcrumbs
Vegetable oil, to deep-fry
Smoky barbecue sauce

1 Put chicken, harissa and onion powder in a large bowl. Toss to coat then set aside for 5 minutes to marinate. Add flour and toss to coat.
2 Put egg whites and milk in another large bowl, whisking to combine. Put crumbs in another bowl. Dip chicken pieces in egg mixture then toss in crumbs and set aside.
3 Pour oil into a medium saucepan until 5cm deep. Heat to 180°C on a cook's thermometer, or until a cube of bread turns golden in 30 seconds. Cook chicken, in about 4 batches, for 3 minutes or until golden and crispy. Drain well on paper towel. Serve with barbecue sauce.

Banana rocky road choc-pops

Preparation time: 5 mins
Cooking time: nil
Makes 5

15 marshmallows
2 bananas, peeled, cut into 2cm-thick slices
200g dark chocolate, melted
Decorations (see Cook's tips, left)

1 Thread a marshmallow then a banana slice on a wooden skewer. Repeat twice.
2 Repeat Step 1 to make 4 more skewers.
3 Dip skewers in melted chocolate then sprinkle each with decorations. Set aside on a tray to set, then serve.

Hey gang!

This is prime time for entertaining, so once you've revamped your space (see page 160), there's plenty here to keep everyone happy. See me make these on the *Better Homes and Gardens* TV show. Check your local TV guide for scheduling info.

Go to **bhg.com.au/food** for more fantastic recipes

Photography Andre Martin, Benito Martin; styling Stephanie Souvlis; food preparation Sarah-Jane Hallett

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So, you're booking a table for dinner. You've got your local faves just around the corner. Easy. Or you could mix it up and try that new place everyone's talking about across town. Done.

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For most it's just a flight, rugged 10-hour four-wheel drive and a stunning barge ride away. All to set foot on an island that only five people call home. Two of these people, who with the help of Ristorante frozen pizza, turned their home into a pizzeria for one night only.

The special event saw diners casually drop in (after two days of travelling) and be warmly welcomed into Kieran and Tory's home, come pizzeria. Tables of friends, foodies, and even the not so local, locals sat feasting on an Italian inspired menu of salads, wine and a selection of thin crust pizzas.

Speciale, with its ham, pepperoni, mushrooms and creamy mozzarella was a hit. While Spinaci and the classic Mozzarella had Kieran and Tory rushing to keep up with demand.

But you're wondering why? Why open a pizzeria at the edge of civilisation? It's all to prove that any home, even the most remote in Australia, can enjoy a restaurant quality experience with Ristorante frozen pizza.

So save yourself the road trip, the tanks of petrol and the playlist that gets old way too fast. Book a night in and turn your own home into a pizzeria tonight.

Check out all the action from Kieren & Tory's Pizzeria at facebook.com/Dr.OetkerAustralia

Photos by Dominic Loneragan and Garth Oriander

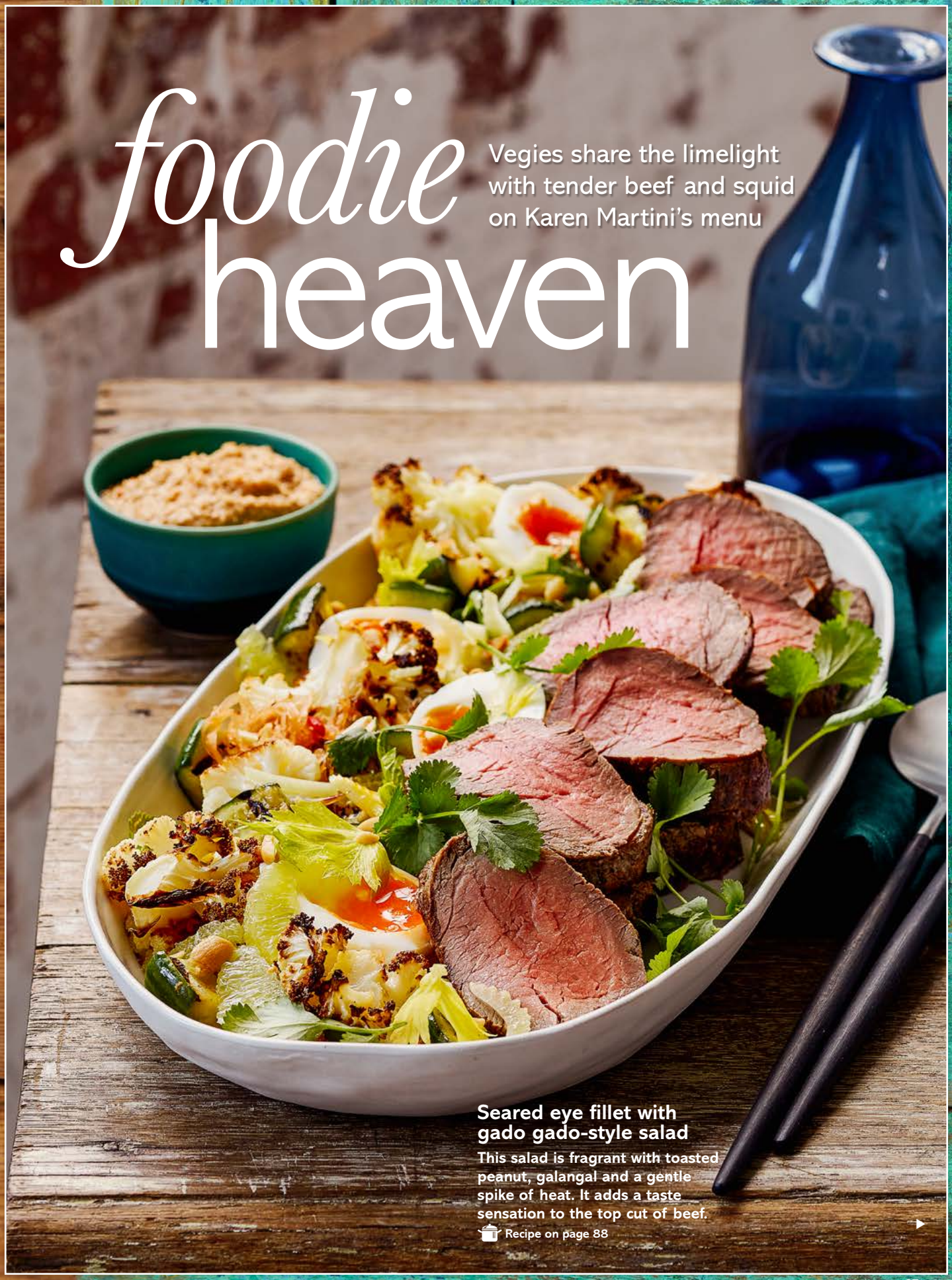
Zucchini and feta fritters

Greek feta and the tangy lemony flavour of sumac – a spice derived from Middle Eastern berries – lift these fritters to divine heights.

Recipe on page 90

foodie heaven

Vegies share the limelight with tender beef and squid on Karen Martini's menu



Seared eye fillet with gado gado-style salad

This salad is fragrant with toasted peanut, galangal and a gentle spike of heat. It adds a taste sensation to the top cut of beef.

Recipe on page 88

Barbecued calamari with tomato and pea salsa

Grilled calamari, when cooked over real coals, can take up intense flavours. The meal marries the charry maritime notes with spice and vibrant herbs.

Barbecued calamari with tomato and pea salsa

Preparation time: 20 mins
Cooking time: 5 mins
Serves 6

6 small or 4 medium calamari, cleaned, wings attached (about 1kg uncleaned)
1 Tbsp extra virgin olive oil
Sea-salt flakes and freshly ground black pepper, to season
Juice of ½ lemon
Grilled lemon halves, to serve

TOMATO AND PEA SALSA
100ml extra virgin olive oil
30ml sherry vinegar
2 ripe tomatoes, finely diced
3 green chillies, deseeded finely sliced
1 small clove garlic, finely grated
1 lemon, peeled, segmented, roughly chopped
2 handfuls mint leaves, finely chopped
2 handfuls dill fronds, finely chopped
2 handfuls flat-leaf parsley leaves
2 tsp ground cumin
Sea-salt flakes and freshly ground black pepper, to season
¾ cup frozen peas, blanched, chilled or fresh podded peas

1 To make tomato and pea salsa, combine all ingredients except peas in a large bowl. Season then set aside for 15 minutes for flavours to infuse.
2 Split calamari hoods lengthways so they open out flat, then cut in half lengthways. Cut tentacles in half.
3 Pierce 1 edge of each calamari piece with a skewer and thread through to stop from curling during cooking. Attach 2 pieces of tentacle to each skewer.
4 Heat barbecue to high. Drizzle calamari with oil. Season. Grill for 2 minutes each side. Drizzle with juice. Stir peas into salsa. Serve skewers with salsa and lemons on the side.

Cook's tip

Barbecued calamari with tomato and pea salsa
No coal barbie? You can do a pretty good job with a super-hot griddle pan – just weigh down and flatten the calamari with a heavy pan or skillet to get better contact.

Seared eye fillet with gado gado-style salad

Preparation time: 20 mins
Cooking time: 1 hour 15 mins
Serves 4

1 small cauliflower, keeping leaves if nice
2 Tbsp extra virgin olive oil
Sea-salt flakes and freshly ground black pepper, to season
800g eye fillet
2 lebanese cucumbers, cut in 3cm chunks
3 inner stalks celery, leaves reserved, stalks finely sliced
1 lime, segmented
150g kimchi, chopped
4 free-range eggs or 6 quail eggs, soft boiled, peeled, halved
Roasted salted peanuts, to garnish
Coriander sprigs, to garnish

PEANUT SAUCE
250g raw peanuts
3 small red chillies, finely chopped
2 cloves garlic, finely chopped
40g galangal, chopped
1 stalk lemongrass, white part only, chopped
30g palm sugar
½ tsp sea-salt flakes
40ml coconut oil
250ml coconut water
Juice of 1 lime
1½ Tbsp kecap manis
1 Tbsp fish sauce

1 Preheat oven to 180°C. To make peanut sauce, spread raw peanuts on an oven tray and roast for 15 minutes or until golden. Set aside to cool before rubbing off skins.
2 Put chillies, garlic, galangal, lemongrass, palm sugar and salt in a food processor or mortar and process or crush until a smooth paste forms. Add peanuts and continue to process. Slowly add oil and coconut water until a sauce forms. Stir in lime juice, kecap manis and fish sauce.
3 Slice cauliflower in 3cm slices in a cross section, leaving some leaves attached. Put on an oven tray. Drizzle with 1 Tbsp of the oil and season. Roast for 35 minutes or until golden and tender.
4 Meanwhile, season beef. Heat a large frying pan over a high heat. Sear beef for 8 minutes, turning, until browned. Transfer to an oven tray and bake for a further 15 minutes or until cooked to your liking. Set aside for 10 minutes to rest before slicing.
5 Heat a chargrill pan over high heat. Grill cucumber pieces until lightly charred. Set aside. Toss celery stalks in a large bowl with the remaining oil and lime segments.
6 Arrange sliced beef on a platter with cauliflower, cucumber, celery mixture, kimchi and eggs. Scatter with roasted peanuts and garnish with reserved celery leaves and coriander. Serve with peanut sauce. ▶

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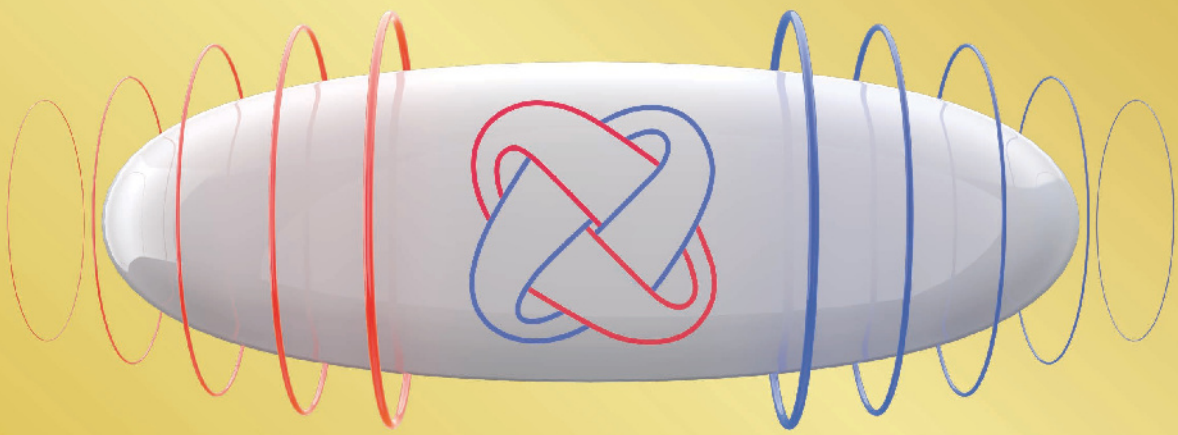

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Do I look familiar?

Due to changes in TV scheduling, this recipe originally featured in May. Here it is again, in case you missed it.

Spiced tomato and chilli soup with smoked bacon

Zhoosh up this staple soup with a kick of chilli, smoked paprika and a delightfully crispy bacon swirl!

Spiced tomato and chilli soup with smoked bacon

Preparation time: 10 mins
Cooking time: 1 hour 20 mins
Serves 8–10

1kg ripe tomatoes (see Cook's tip, above right)
2 long red chillies, chopped
1 red onion, sliced into thick rounds
4 cloves garlic, sliced
3 sprigs thyme, leaves picked
2 tsp ground cumin
1 tsp sweet smoked paprika
1 tsp fennel seeds
100ml extra virgin olive oil
Sea-salt flakes and freshly ground black pepper, to season
1L chicken stock
2 Tbsp tomato paste
150ml pure cream
6 rashers rindless smoked bacon, finely chopped
Handful flat-leaf parsley leaves, roughly chopped
Sour cream, to swirl
Sliced sourdough, to serve

1 Preheat oven to 180°C. Blanch tomatoes in boiling water for 30 seconds or until skins begin to come away. Drain, peel and discard skins. Put tomatoes, chilli, onion, garlic, thyme, cumin, paprika and fennel seeds on a large oven tray. Pour over oil, season and toss. Roast for 50 minutes.

2 Put tomato mixture, stock and tomato paste in a large saucepan over a medium heat. Simmer for 25 minutes or until mixture thickens slightly. Blitz with stick blender until smooth. Stir in cream, remove from heat and season.

3 Meanwhile, put bacon in a large frying pan over a medium heat. Cook for 5 minutes or until crisp. Put on paper towel for 5 minutes to cool, then put in a bowl and mix in parsley.

Cook's tip

Spiced tomato and chilli soup with smoked bacon
Want to skip blanching and peeling? Use an 800g can of peeled whole tomatoes instead. In Step 1, drain tomatoes (reserving juices) before roasting. In Step 2, add juices to pan before simmering.

4 Put soup in bowls. Swirl in sour cream and bacon mixture. Serve with sourdough.

Zucchini and feta fritters

Preparation time: 25 mins
Cooking time: 10 mins
Makes 16

600g (4–5 medium) zucchini, unpeeled, coarsely grated
1 tsp sea-salt flakes
4 green shallots, finely chopped
1 small clove garlic, finely chopped
200g Greek-style feta, crumbled
2 Tbsp finely chopped coriander
2 Tbsp finely chopped flat-leaf parsley
2 free-range eggs, well beaten
½ cup plain flour, sifted
2 Tbsp rice flour, sifted
2 tsp ground coriander
Sea-salt flakes and freshly ground black pepper, to season
100ml neutral oil (such as vegetable oil)
Sumac, to serve (available from supermarkets)
Snow pea tendrils, to serve

SPICED YOGHURT (optional)
200g thick Greek yoghurt
Squeeze of lemon juice
3 pinches sea-salt flakes
½ tsp ground cumin

1 Toss zucchini and salt in fine sieve over a large bowl. Set aside for 15–20 minutes to drain.

2 To make spiced yoghurt, combine all ingredients in a large bowl. Set aside.

3 Rinse zucchini under cold running water and squeeze out excess liquid. Pat dry with paper towel. Transfer to a large bowl. Add shallots, garlic, feta, herbs and beaten egg. Stir in flours and ground coriander and season.

4 Put oil in a large non-stick frying pan. Heat over a medium heat until oil is sizzling. Drop tablespoons of zucchini mixture into hot oil and flatten gently. Fry for 2 minutes on each side, or until golden brown. Drain on paper towel.

6 Serve hot or warm with a sprinkle of sumac, pea tendrils and spiced yoghurt, if using.

Karen Martini

Hello foodies!

The aroma of grilled calamari is one of my favourite things. Simply a squeeze of lemon and I'm pretty happy, but my Tomato and pea salsa elevates it even further. This salsa-with-a-difference is also delicious on grilled fish, seared scallops or an omelette. See me make all these recipes on the *BHG* TV show. Check your local TV guide for scheduling information.

Go to bhg.com.au/food for more fabulous recipes.

Photography Marina Oliphant; styling Deborah Kaloper, Karina Duncan; food preparation Emma Warren

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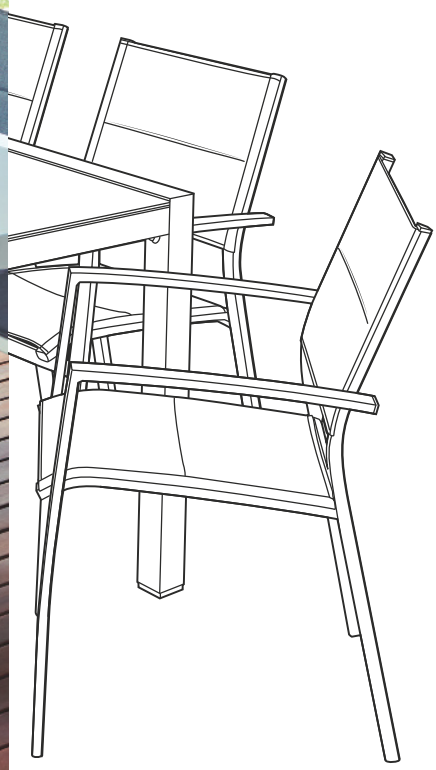

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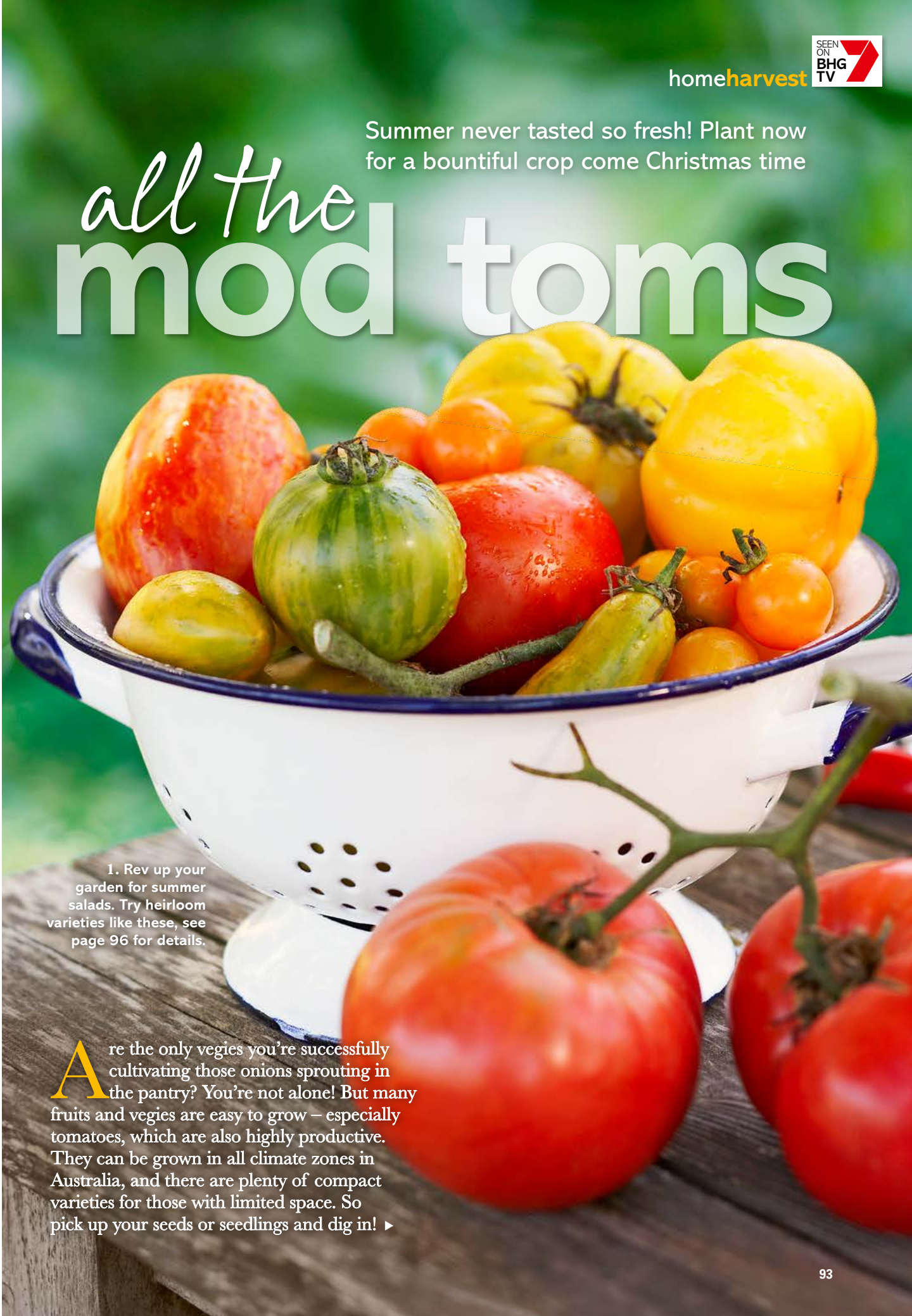


1. Rev up your garden for summer salads. Try heirloom varieties like these, see page 96 for details.

Are the only vegies you're successfully cultivating those onions sprouting in the pantry? You're not alone! But many fruits and vegies are easy to grow – especially tomatoes, which are also highly productive. They can be grown in all climate zones in Australia, and there are plenty of compact varieties for those with limited space. So pick up your seeds or seedlings and dig in! ▸

How to grow them

Climate Tomatoes are warm-season frost-susceptible plants and need a growing season of about three months. In cold areas, seedlings can be started in a greenhouse or a bright space indoors, to give them a head start, then planted outside when threat of frost has passed.

Aspect The plants need plenty of sun to grow leaves and ripen fruit. Give them a spot which gets at least five to six hours of sunlight per day. Avoid locations exposed to strong wind as tall plants can fall over and be damaged if they aren't protected.

Soil Tomatoes do best in a crumbly, easy-to-dig soil with plenty of added organic matter, such as compost and manure. If your soil isn't ideal, give them a raised bed and fill it with a good-quality vegetable-growing mix.

Water Your seedlings need a good drink regularly to help them establish. As plants mature, reduce to soaking whenever the soil is dry 2–3cm beneath the surface layer – check by poking your finger into the soil. When the plants have heavy crops of fruit and during hot spells, increase watering frequency.

Mulch To help conserve soil moisture during summer, spread a layer of fine-textured mulch once your seedlings have developed into small plants. Avoid piling it up against the stems.

Fertiliser At the planting stage, apply a controlled-release fertiliser for vegetables and water in thoroughly. Then, use liquid fertiliser periodically (every two weeks or so) to encourage healthy growth, choosing a formulation especially for flowering and fruit-bearing plants.

Picks for small spaces

Not all little tomatoes grow on small vines, so make sure you plant compact small-fruiting varieties if you're growing them on a balcony or patio. Consider Pot Tom, Tumbling Red, Tomatoberry, Tiny Tom, Cherry Fountain, Red and Yellow Pygmy and the dual-purpose salad and sauce Mini Amish Paste from The Diggers Club. Patio Prize bears medium-sized fruit. For info on where to buy, see page 96.

2. If you love sweet tomatoes, leave them to ripen on the vine.

3. Cherry tomatoes require minimal care and the plant bears more fruit than the larger varieties.

■ **Staking** Use stakes for your vines to clamber over. Drive them into the ground in a teepee style, tying together where they cross at the top. You can also keep them upright and use four to make a box shape.

■ **Pests and diseases** Tomatoes should never be planted in the same soil two years in a row. It is best to move them around to a different patch each year to prevent the build up of disease-carrying organisms in the soil. You may return to the original bed after a break of about three seasons. The most common pests to look out for are fruit fly (in warm areas) and caterpillar. There are specific sprays for both pests or, for caterpillar control, you can use Tomato & Vegetable Dust from Yates.

4. Increase productivity by growing your tomatoes on a structure that allows the sun to reach the fruit for even ripening. Bend a mesh frame into a cylindrical shape, secure with tie wire and dig it into the soil.

steps

GROW YOUR TOMS FROM SEED

Growing plants from seed gives you a chance to experiment with the more unusual varieties, such as heirlooms. Sow your tomato seeds about 6 weeks before planting out into the garden.

Gather your supplies

- Terracotta pot and saucer
- Seed-raising mix
- Tomato seed
- Watering can with gentle spray
- Propagation pots

Here's how

STEP 2

STEP 1 Fill terracotta pot with seed-raising mix to about 2cm below rim.

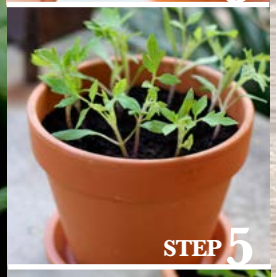
STEP 2 Make shallow depressions around edge of pot with finger. Place a pair of seeds in each.

Tip Having 2 seeds doubles your chances of having at least one successful sprout.

STEP 3

STEP 3 Add seed-raising mix on top to just cover seeds. Gently compress soil with fingers, as good seed-to-soil contact is essential for germination. Use watering can to gently water.

STEP 4 Place pot indoors on a sunny window ledge that receives 4 hours of sunlight each day or outside in a protected area where sun still reaches.



STEP 5

STEP 5 Wait 2–3 weeks until seeds have sprouted to about 5–6cm tall.

STEP 6 Replant seedlings into propagation pots (1 per pot) filled with seed-raising mix. If both seeds in a hole have germinated, one may be weaker than the other, in which case it's better to only replant the stronger seedling. If both seedlings are strong enough to plant out, gently tease roots apart and put each into separate propagation pots. Water thoroughly so sides of pots are saturated.

STEP 6

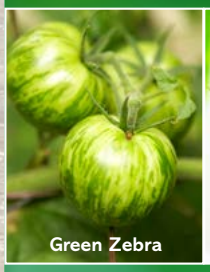
STEP 7 Place in a sunny, sheltered position for another 3–4 weeks to allow seedlings time to establish a strong root system. Gradually expose to sun. Then plant whole pot into garden bed to protect sensitive root system and cover with soil. Over time pot will decompose, providing both structure and nutrients.

STEP 7

Tip In windy areas, hammer a few stakes into the soil surrounding the root ball then loosely tie vines to stakes using cloth plant tie or twine.

FOR PROJECT SUPPLIES, SEE STOCKISTS PAGE

Heirloom varieties



Green Zebra

Black Krim

Tingerella heirloom

Heirloom tomatoes come in a rainbow of colours, shapes and sizes and are especially flavoursome. Unlike many modern varieties, they were not bred for shelf life and shipping, which has led to loss of taste.

Green Zebra is a compact heirloom variety known for its bright green colouring. It's beaut for growing in pots.

Black Krim is one of the most popular heirloom tomatoes, loved for its stunning colour and rich, salty taste. The globe-shaped fruit has a deep purple blush, which is unique to the variety.

Tingerella heirloom is quite beautiful and the vine bears a tasty round fruit with red and orange stripes. They are suited to container gardening and have a flavour similar to the popular Roma tomato.

Try the Heartbreaker, which is a compact variety bearing juicy, pinkish-red fruit. Other tasty toms include Hungarian Heart, Brown Berry, Black Cherry, Big Beryl, Jaune Flamme, and Ananas Noir. Aunt Ruby's German Green Grape tomatoes stay green even when ripe, which adds visual interest on the vine and the plate.

See it!

The award-winning Tomato Festival Sydney will be celebrating its fourth annual event in 2017. There are cooking demonstrations, tastings, talks, plant sales and guided walks.

What Tomato Festival Sydney
Where Royal Botanic Garden, Sydney
Dates 18–19 February 2017
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Prices Entry is free, with certain workshops and events ticketed
More info rbgsyd.nsw.gov.au

Where to buy
A wide variety of heirloom tomato seeds are available to purchase from The Diggers Club. Call (03) 5984 7900 or visit diggers.com.au.

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SEEN ON BHG TV

make them for Christmas

Help the kids plant a fairy wonderland just in time for Christmas!

work a little magic

Hold on to those broken pots! There are tiny folk who would love to live in them. You can transform terracotta shards into a miniature layered garden and create a magical world! They make wonderful gifts, too... ▸

Do I look familiar?

Due to changes in TV scheduling, this project originally featured in June. Here it is again, in case you missed it.

What we planted

- *Angelonia angustifolia* 'Serena White'
- Freckle face *(Hypoestes phyllostachya)*
- Floss flower *(Ageratum sp.)*
- Nerve plant *(Fittonia sp.)*

FOR PROJECT SUPPLIES, SEE STOCKISTS PAGE

G'day DIYers!

This project is a wonderful way to give your kids a love of gardening. Encourage them to take ownership of it with regular watering. You can see me and my daughter Heidi create this garden on the *BHG* TV show. Check your local TV guide for scheduling info.

Go to bhg.com.au for more fun outdoor projects

BUILD A LAYERED FAIRY GARDEN

Gather your supplies

- Broken terracotta pots or intact pots (to be broken), various sizes
- Craft drill or file (such as a Dremel Multi-Tool)
- 1 large shallow terracotta pot (to be left intact)
- Potting mix
- Small pebbles
- Small garden ornaments (such as a fairy house and fairies)
- Plants (see Notes, below, and What we planted, left)

You'll also need

Safety glasses; disposable dust mask; protective gloves; hammer; trowel

Notes ■ Choose plants with small leaves or bonsai trees to keep everything on a fairy-sized scale. ■ Go for plants with a variety of colours and textures, just as you would in a real garden.

Here's how

STEP 1 If working with intact pots, put on safety glasses and dust mask and use craft drill or file to create a weakened outline and break out a big piece. *Tip* You can also use a hammer to break pots. Wear gloves for safety.
STEP 2 Arrange pot shards in the large pot, layering to create platforms on different levels.
STEP 3 Fill with potting mix, making sure pot shards stand upright and stay in place.
STEP 4 Start planting larger plants, leaving space for the ornaments.
STEP 5 Fill in gaps with smaller plants and water in.
STEP 6 Place the larger ornaments in spaces. Carefully break additional pot shard into small pieces and place as step pathway.
STEP 7 Scatter pebbles around plants and steps, then arrange fairies and remaining ornaments around your layered garden.
STEP 8 Place in a sunny position and water weekly.

Photography Brent Wilson

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Scotts

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1 Hibiscus

An iconic summertime flower, hibiscus bloom loud and large. They're prolific, flowering from late spring right through until autumn and often into winter. There's a colour to suit everyone, ranging from tropical sunset shades to soft pastel pinks, apricots and whites. They'll grow in temperate gardens, too – anywhere frost-free will suit. Position in full sun and feed generously in spring. Prune back in winter.
Uses Plant as flowering hedges or large feature shrubs – they look fab around a swimming pool.
Position Full sun
Height 1–3m

They're the mainstays of the summer garden – a line-up of dependable shrubs that will flower their heads off all summer long and ask for little in return. Planted along fences and around swimming pools, as front hedges or filling spaces between feature trees, these hardy troopers add a structural backbone to the backyard. They'll give you the most colour for the least amount of work. And each year they'll bounce back and do their flowery thing once more!

Yes, you can have a vibrant display of flowers at your place – these plants make it easy!

shrub

Beautiful blooms to colour your Christmas

2 Abutilon

Known as Chinese lanterns for their elegant hanging bell-shaped flowers, abutilons are among the most generous blooming shrubs – they'll often flower from spring until the end of autumn. Fast growing, you can use them to fill spaces in a hurry, but they do need pruning once or twice a year. Colours include red, white, peach pink and orange.
Uses Plant as tall accents in mixed shrubberies or as feature plants. Dwarf forms make great container plants.
Position Sun or light shade
Height 1–2m

up shiny

and see you all the way through summer!

3 Hebe

Compact in size but generous in blooms, hebes are handy helpers for bringing colour to the front of beds or in containers. They bear appealing little flower spikes which coat the plants through summer with blue, purple, lilac, pink and white. They come in different heights, from little bun-shaped shrubs to plants more than a head high. After flowering, trim back in autumn or winter to keep them tidy and bushy.
Uses Plant as borders to shrubberies, along pathways, as poolside shrubs or in large containers.
Position Full sun to light shade
Height 0.5–1.5m

4 Plumbago

Producing a haze of powdery blue blooms in summer and well beyond, plumbago mirrors the clear blue sky. The flower clusters are reminiscent of phlox and they literally cover the plant. It's semi-scrambling, so can spread broadly if left to its own devices – trim back once or twice a year to keep it in shape. The cultivar 'Royal Cape' is more compact in its growth and bears more intense blue flowers than the original species. There's also a white form.
Uses Try as a billowy hedge (lovely against a picket fence), as a background plant in a mixed shrubbery, or as a feature plant in a large container.
Position Full sun
Height To 2m

Photography Adobe Stock, Alamy

Plants in stunning blues and purple hues

5 Duranta

Charming when in flower and a fabulous screening shrub when not, duranta is dependable and needs no special attention. It's a hardy and vigorous evergreen that, if left untrimmed, can eventually become quite large – though newer varieties are more compact. The flowers can be mauve, blue, white or, in the case of 'Geisha Girl', a striking purple edged with white. They appear on and off from late spring through to autumn.

Uses Plant as a flowering hedge or screening plant, or use lower-growing forms along edges and paths.

Position Full sun to light shade

Height 1–4m

bring cooling colour as the temperature rises...

6 Pentas

This soft-wooded shrub is a lovely and showy inclusion in the garden. Clusters of small starry flowers appear throughout the warmer months in a range of bright colours including pink, red and white. While they're not frost-hardy, they're very fast-growing, so in cooler areas you can replant them each year for a special summer showing. They can become a little straggly, so trim back periodically to keep them tidy.
Uses Put them at the front of shrub beds, or grow in pots and dot them around outdoor living areas.
Position Full sun or very light shade
Height 0.5–1m

7 Abelia

With clusters of small white bells on arching canes, *Abelia* x *grandiflora* makes a pleasing background shrub for summer gardens. The small, glossy dark green leaves look attractive all year round, and even in winter there's colour on offer, thanks to the rusty-coloured calyces which remain long after the last flowers fall. Plants can be trimmed back in winter if required, but leave them alone in summer to show off the attractive arching shape of the shrub.
Uses Place toward the back of mixed shrubberies, or use as an untrimmed flowering hedge.
Position Sun or light shade
Height 1–2m

You'll be tickled pink by your garden when

8

Hydrangea

With big blowsy flowers in cool blue, pastel pink or soft white, hydrangeas are one of summer's signatures – in the garden and in cut bunches indoors at Christmas. They love semi-shade so are useful for spots under trees or alongside shaded house walls (east-facing rather than west). *Hydrangea macrophylla* offers two types of flower heads: mopheads with large rounded flowers (shown) and lacecaps with flatter blooms.
Uses **Plant as hedges in partial shade or dotted through beds beneath branches. They look lovely in big tubs or half wine barrels on patios or poolside.**
Position **Partial shade or positions with morning sun and full afternoon shade**
Height **1–1.5m**

it's packed full of fabulous florals!

1. Standard pink roses make a real statement when underplanted with scarlet begonias.

2. Generous in blossom, flowering peach trees (*Prunus persica*) deliver the delights of spring to any temperate garden. Give yours full sun and space to spread.

garden OF enlightenment

Visit a garden full of spirit and enchantment – and come away with a bunch of inspired ideas

There's an old saying, 'You're nearer to God in a garden than anywhere else on earth.' So it's no surprise to find that this amazing landscape, with its oriental garden themes and botanical artistry, surrounds a Buddhist retreat in the Hills District of Sydney. It's a garden which celebrates the spirituality of nature – and just wandering around it is enlightening! So come for a tour of the Golden Wheel Buddhist Garden and pick up a few ideas for your place. ▸

3

A garden of inspiration

Although it's large in scale, wherever you look around this landscape there are brilliant elements that could be adapted and used in any sized garden.

Pots feature prominently, many showcasing clipped plants, adding formality and structure to different parts of the garden. Shaped azaleas look fabulous when in spring flower, while tightly trimmed buxus balls, repeated in rows, add shapely foliage all year round.

Fruit trees figure widely within the design too, the fruit providing offerings for inside the temple. Among these is a range of citrus varieties, including the amazing Buddha's hand (*Citrus medica*), with its amazing fingered fruit. These make stand-out container specimens for large tubs and their skin has a wonderful sweet fragrance. ▶

Design ideas for you

- Include clipped greenery within your landscape design so that even when no plants are in flower, there are interesting shapes to draw the eye.
- Give your garden a seasonal injection of spring zing each year by including plants such as flowering peach trees, azaleas, camellias, magnolias or other favourite blossoms.
- Grow citrus in large pots and tubs, to enjoy their scented blossoms and colourful fruit. Dwarf lemons, cumquats or Buddha's hand citrus all look fabulous.
- Make a feature of walls, or even tree trunks, by attaching small epiphytic orchids, such as dendrobiums.
- Position fragrant flowering plants near doors or windows that are frequently open, so you get to enjoy the scent indoors as well.

3. Create great balls of blooms in spring by clipping and shaping a row of potted azaleas.

4. Put your plant collections on display – simple wooden shelves make the ideal stage.

5. For extra impact, try this idea and shape the upper layers of the garden, too – these beautifully rounded shrubs are murrayas.

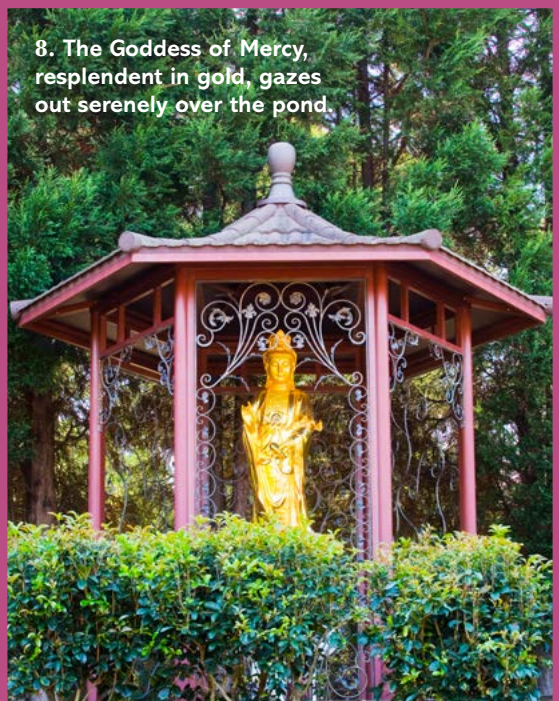
6. Japonica camellias give an extended flowering season, starting in winter and continuing through spring, according to the variety.

4

5

6

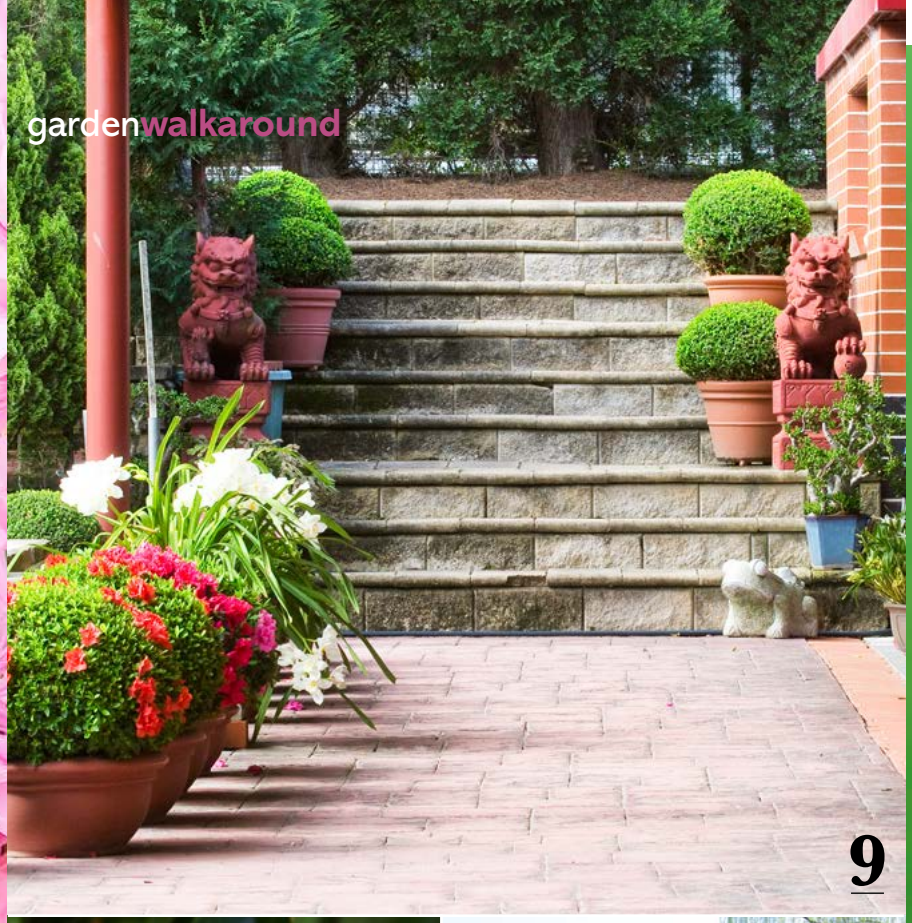
7. A potted Buddha's hand citrus makes a striking feature beside the koi pond.



8. The Goddess of Mercy, resplendent in gold, gazes out serenely over the pond.

About the garden

Surrounding the Golden Wheel Buddhist Retreat in the Hills District of Sydney, the garden covers an area of five acres. It was started 18 years ago by Gary Yap, the founder of the retreat, who transformed it from empty land into the lush landscape it is today. Now under the care of its resident Buddhist community, the garden is occasionally opened to the public during spring.



9

Indeed, smell is important throughout the garden's design, and a number of scented plants are grown close to the temple, so their perfume can be enjoyed as the breeze floats through the open doors – sweet osmanthus (*Osmanthus fragrans*) and *Magnolia champaca* are two of the favourites for this purpose.

In spring, one of the garden's extraordinary displays comes into its own – blossoms. Eighty flowering peach trees (*Prunus persica*) all burst into bloom simultaneously, in shades of white, pink and rose red. A lovely idea for your garden too, the trees are symbols of springtime, longevity and good fortune – what other reasons could you need to plant one?

10

11

12

9. Wide steps offer a platform for ornamental statues and potted buxus topiaries, while a row of trimmed azaleas adds colour to the foreground.

10. If you love orchids, do as they do here and pot up pure white varieties as eye-catching feature plants.

11. Looking to introduce a touch of calm to your garden scene? Add a pond, then sit back and watch the koi.

12. Bonsai feature broadly in this oriental-inspired garden. This glorious gnarled juniper is one of the oldest and most beautiful.

Photography Brent Wilson

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before

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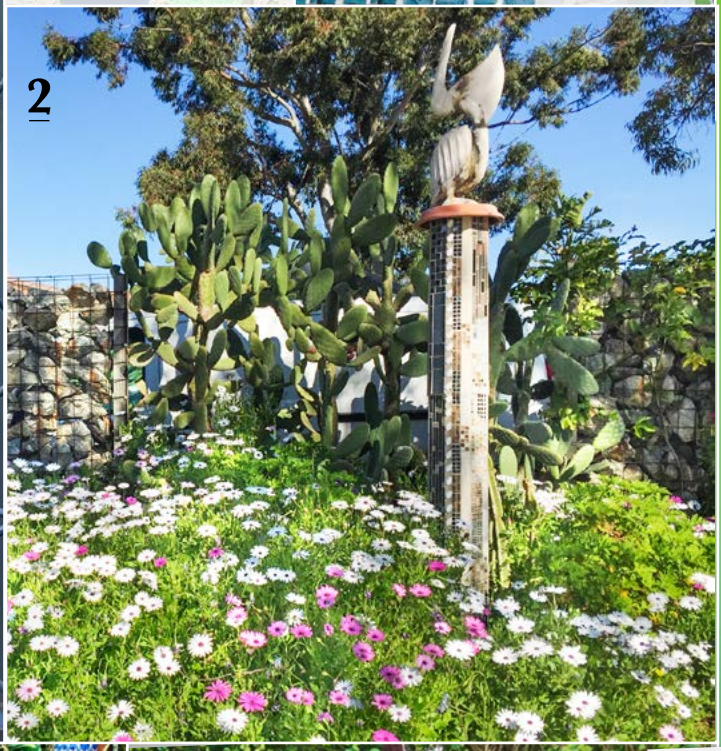
3. Take a leaf from the garden blooms and give any surface a lift with handmade pieces.

1. You can gather ideas for your mosaic art from any style you like, such as cubism.

2. Here's a project for the ambitious mosaic artist – for a dramatic statement try creating a totem pole, such as this, among delightful African daisies (*Osteospermum* sp.).

1



2

4. Turn an old dining table into a gorgeous decorative centrepiece for the backyard!

Itsy bitsy teenie weenie colourful mosaic bikini!

About the garden

At Gandhara, you'll find yourself immersed in colour and texture around every corner! The 800sqm block has been transformed over 37 years from a standard suburban block to a fun and expressive garden. It's a masterpiece of design and the owners, Lisa and Paul Petale, have used their love of mosaics to embellish the entire garden with ornamental works, including walls, furniture and artworks. They also run classes to inspire others with their passion for pieces (see below).

See it!

If you'd like to learn how to make a mosaic, you can take a class with the creators of this space!

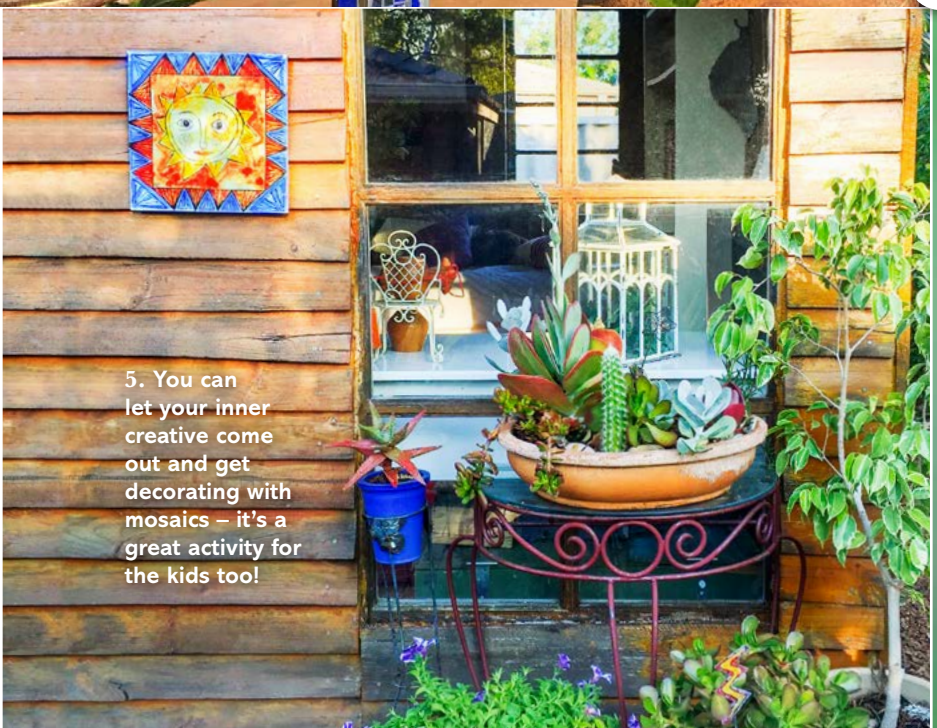
What Gandhara Garden
Where 135 Coolibah Drive, Greenwood, WA
Open Children's Holiday Workshops, 9am–12pm and 1–4pm.
Prices $70 (all material included)
More info Adult Workshops are also offered during school terms and private commissions undertaken. Call (08) 9448 4227 or visit workshedmosaics.com.au.

SEEN ON BHG TV 7

now take me to funky town

Feed your imagination and sense of wonder – check out this garden full of character and colour!

Take an opportunity to explore the inner workings of two creative gardeners' minds here at Gandhara Garden in Western Australia. Be inspired to use decorative materials, recycled artwork and a collection of hardy, drought-tolerant plants to create an eclectic landscape like this. ▸



5. You can let your inner creative come out and get decorating with mosaics – it's a great activity for the kids too!

Here's what you can make...

steps

mosaic an ornament

Add colour and detail to your garden – make this clever ornamental piece by rounding off a bought concrete planter and creating your own design.

Gather your supplies

- Round concrete pot
- 3kg sand and cement mix
- Weldbond sealant
- Tiles in Aqua, White and Black
- Liquid Nails tile adhesive
- White Colourgrout
- Waterproof exterior sealer

You'll also need

Plastic buckets (4); trowel or spatula; fine-grit sandpaper; lint-free cloth; mosaic glass cutters; large paintbrush; sponge

STEP 1 Put concrete pot upside down on a flat surface. Combine sand and cement mix with water according to pack instructions to consistency of cookie dough and apply a handful to top of pot using trowel.
STEP 2 Using your hands, form cement into a rounded dome shape, using sides of pot to guide you. Let dry.
STEP 3 Lightly sand to smooth cement. Wipe over with cloth to clean surface.
STEP 4 Mix 1 part sealant with 5 parts water. Apply sealant to entire exterior of pot with a paintbrush or sponge in a circular motion. Let dry for 1 hour.
STEP 5 Place pot right way up in plastic bucket.
STEP 6 Draw a pattern freehand on concrete.
STEP 7 Use mosaic glass cutters to break tiles into smaller fragments – these are called tesserae.
STEP 8 Starting at the top of the pot and working your way around and down, apply adhesive in small sections at a time and while still wet, gently press tesserae into glue.
STEP 9 Mix up grout according to pack instructions to consistency of toothpaste and apply using trowel or spatula, pushing into gaps.
STEP 10 Let grout dry for 30 minutes. Wipe over with clean damp sponge, rinsing it regularly in bucket of warm water.
STEP 11 Polish with soft dry cloth to remove any chalky residue. Apply waterproof exterior sealer. Let dry for 48 hours.

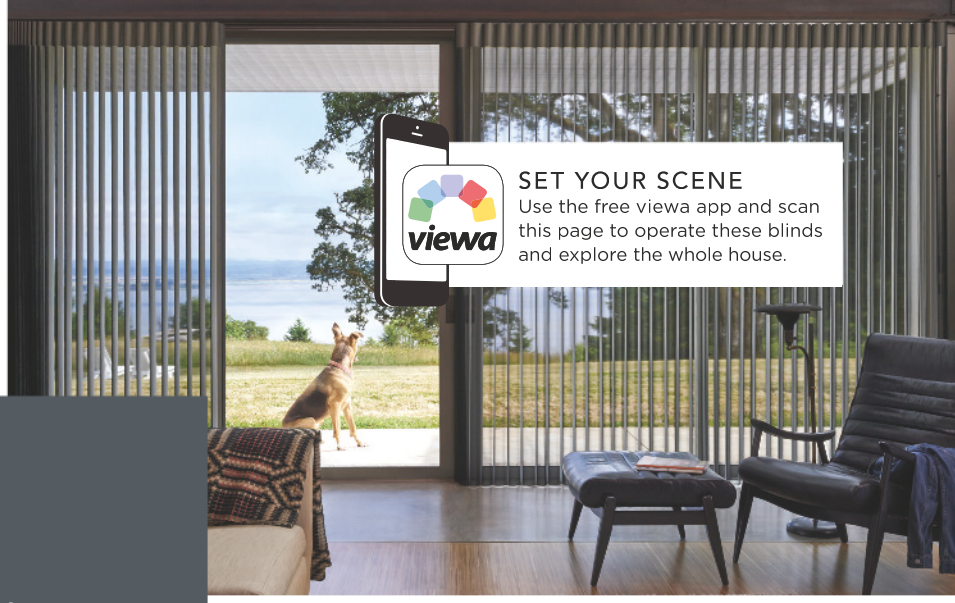
Make a planter too!

Want to mosaic a planter to match your spherical ornament? Follow the instructions from the Mosaic an ornament project (left) from Step 4 onwards (skipping Step 5). When you've finished the mosaic and let it dry, fill planter with potting mix and plant a striking sculptural form, such as this agave.

Ideas for you

- Be bold with colour in your garden, including plants, pots and ornaments.
- Bring elegance to your outdoors with the furniture you choose, then use mosaic to add textural elements.
- Be design savvy and incorporate soft curves that meander throughout your garden. You can imitate this in your mosaics where the lines aren't rigidly perfect. Try other subtle patterns to play up the geometry.
- Limit the mosaics to a few statement pieces – they will be brilliant features.

FOR PROJECT SUPPLIES, SEE STOCKISTS PAGE



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10/2016

tile a table

Pick a combo of shapes and colours you love and create an attractive outdoor setting using an existing table as the base and tiling it using mosaic techniques.

Gather your supplies

- Outdoor table
- Aluminium strapping 25–30mm
- Black Colourgrout
- Liquid Nails tile adhesive
- Hexagonal tiles and square tiles
- Waterproof exterior sealer

You'll also need

Lint-free cloth; fine- and coarse-grit sandpaper; measuring tape; sheet-metal cutters; drill; screws; Stanley knife; mosaic glass cutters; scissors; trowel or spatula; plastic bucket; sponge

Note You can tile your mosaic directly onto the original tabletop if the surface is flat and whole. If the top is damaged, replace it with backing board – marine plywood is a good option for an outdoor table. Use a jigsaw to cut the backing board to shape then glue to the original tabletop with Selleys Liquid Nails (or an appropriate adhesive according to the surface of your table). This ensures the surface of your table is sufficiently supported and adequately prepared for tiling.

STEP 1 Give your table a clean to remove any oil or dirt. Using coarse sandpaper, sand surface. Follow with fine sandpaper for a smooth, even surface finish. Wipe over.
STEP 2 Draw your design onto tabletop in pencil.
STEP 3 Use tape measure to measure circumference of tabletop. Use sheet-metal cutters to cut strapping to length, allowing a 20cm overlap.
STEP 4 Spread tile adhesive around edge of tabletop then bend strapping around.
STEP 5 Use a tile to give you the height the strapping should extend above the table surface and adjust strapping to height. Trim off excess strapping and secure with screws at equal points around table.
STEP 6 Use Stanley knife to cut sections of tiles to fit design.
STEP 7 Apply tile adhesive to table surface to fix a small sheet of hexagonal tiles.
STEP 8 Use mosaic glass cutters to cut smaller fragments of tile. Add where needed to form a complete design.
STEP 9 Fill in the rest of the space on either side of hexagonal strip with square tiles, following the curved shape of metal strapping. Apply tile adhesive and cut lengths of tiles with scissors and smaller fragments with mosaic glass cutters as you fill in design.
STEP 10 Mix up grout according to pack instructions to consistency of toothpaste and apply using trowel or spatula, pushing into gaps.
STEP 11 Let grout dry for 30 minutes then wipe over with clean, damp sponge, rinsing it regularly in bucket of warm water.
STEP 12 Allow table to dry for at least 2 days. Apply waterproof exterior sealer. Place outside in your garden.

FOR PROJECT SUPPLIES, SEE STOCKISTS PAGE

Ready to think around the square?

steps

Photography Brent Wilson; styling and project Katie Budd

NISSAN PATHFINDER

DISTRACTIVITY

Use this to keep the little darlings busy while you check out some great design

Which road leads to the ice cream?

PTH0483/A

SEEN ON BHG TV 7

garden**design**

LENDING A *hand*

Make your garden special with metal beds, screens and ornaments

1. For a raised garden bed, try Podium Landscape Rings. Simple to set up, you can use them as circular beds or open up and interlock for continuous edging.

The *BHG* TV team designed a memorial garden in honour of Paul Sanderson, who died fighting a fire last year, at his station in North Rothbury in the Hunter Valley, NSW. Jason Hodges set the theme with plantings of heat-hardy native plants along with nonflammable metal ornaments, then framed the station's original bell with a decorative screen.

Metal as anything

Are you after an almost-instant makeover? The metal screen and garden bed rings used here are part of the Oxy-Shield landscaper's steel range from Whites Group. For more info, see whitesgroup.com.au.

2. Check out this flame-shaped sculpture nestled among the natives... Available in two designs, you can bolt them down or secure through mounting holes.

3. The metal screen provides an awesome backdrop for the fire station's original bell and memorial plaque.

SCREEN IT OFF

If you want to block out unwanted views or add character to an empty wall, try Whites Oxy-Shield screens. Designed for constant exposure to the elements, they oxidise and form a surface resistant to corrosion. Then after a few weeks they develop a rich, earthy patina.

Gather your supplies

- 90 x 90 x 2400mm H4 treated pine posts (3)
- Dulux Weathershield Low Sheen Acrylic in Black
- 1800 x 900mm Whites Oxy-Shield Decorative Screen Panels (2)
- Metal self-tapping screws

You'll also need

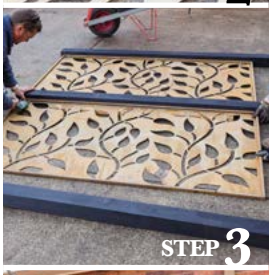
Power drill; post-hole digger; spirit level; crowbar; quick-set concrete

Here's how

STEP 1 Paint posts with 2 coats of low sheen acrylic, letting dry after each coat.
STEP 2 Lay out 2 posts and secure to metal screen using screws, positioning screen about 50mm from top of posts.
STEP 3 Repeat Step 2 to attach remaining screen and post to assembly.
STEP 4 Using a post-hole digger, excavate holes for posts, approximately 600mm deep. Position screen and post assembly in holes and check it's level, adjusting as necessary.
STEP 5 Set in position with quick-set concrete, using a crowbar to blend concrete and water.

steps

STEP 2



STEP 3

STEP 4

FOR PROJECT SUPPLIES, SEE STOCKISTS PAGE

Photography Phil Aynsley; project Katie Budd

NISSAN

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December

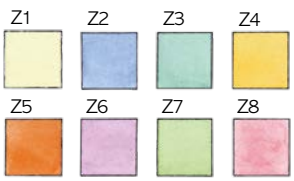
gardendiary

It's going to be a long, lovely summer in the garden!

Jacaranda

In each issue we give ideas, tips and planting advice for different climate zones, so it's important to find the zone number for your area. Naturally, there will be cooler, warmer, wetter and drier areas in each zone, so ask a horticulturist at your local nursery which zone best matches your conditions.

Key to climate zones



Include eggplants in your patch – they're prolific croppers.

PLANT NOW

Flowers

All zones
Ageratum, portulaca and sunflower.

Zones 2–5
Aster, begonia, calibrachoa, Californian poppy, celosia, cosmos, dahlia, impatiens, marigold, nasturtium, petunia, phlox, salvia, Sturt's desert pea and verbena.

Zones 6–8
Alyssum, calibrachoa, gomphrena, petunia, phlox, salvia, vinca and zinnia.

Vegetables

All zones
Capsicum, eggplant, lettuce, tomato and zucchini.

Zones 2–5
Beetroot, broccoli, brussels sprouts, cabbage, carrot, celery, endive, pumpkin, radish and silverbeet.

Zones 6–8 Beans, chilli, cucumber, marrow, squash and sweet corn.

Dreaming of a white Christmas?

Don't hold your breath for snow, but you can have a white Christmas – Aussie-style! Just plant up terracotta pots with spreading white petunias (pictured), seek out a few white hydrangeas or consider elegant pots of white gardenias by the front door. There are gorgeous white phalaenopsis orchids to be had and nothing beats the crisp appeal of white candytuft (*Iberis* sp.) slotted in pockets around the garden. For a real headturner, find an old wheelbarrow, paint it white and fill it with stylish white annuals, such as petunia, calibrachoa and verbena. Santa will love it!

Petunias

gardendiary

WHAT'S ON

In one of Australia's greatest flower displays, more than 5000 roses will be blooming their heads off for the fourth annual State Rose and Garden Show, 19–20 November, at the Victoria State Rose Garden in Werribee, just a 40-minute drive from Melbourne. You can go on a tour of the five-hectare garden, learn from experts and peruse plants on sale. For the kids, there are gardening activities, games and face-painting. Entry is free. See vicstaterosegarden.com.au.

December IN THE GARDEN

This month...

■ **Keep colour coming** through summer and into autumn with plantings of alyssum, aster, carnation, cosmos, dahlia, dianthus, impatiens, marigold, nasturtium, petunia, phlox, Queen Anne's lace, salvia, sunflower and zinnia. Feed fortnightly with a liquid fertiliser to keep them at their best.

■ **Deadhead and lightly prune** roses and lavenders after flowering.

■ **Watch out for 'stink bugs'** on citrus and other plants. The sap-sucking critters, also called bronze orange bugs, stunt foliage and flower growth and fire off a foul-smelling secretion when disturbed. Hard-to-see nymphs turn orange or brown as they mature in spring and summer. Spray with insecticidal soap to sort them out.

■ **Plant up late tomatoes.** Try Pink Bumble Bee, judged the tastiest at last year's Melbourne International Flower and Garden Show. It's from the Diggers Club (diggers.com.au) and available in nurseries under the United Nurseries label.

■ **Turn the garden blue** with plumbago, blue salvias and drought-tolerant blue statice (*Limonium perezii*). Also, a blue hydrangea can make a beaut indoor display over Chrissie. Plant outside in the new year.

■ **Set up a scarecrow** in your vegie garden and let the kids deck him out in Christmas gear.

■ **Treat flowering plants** and veg to a fertiliser pick-me-up. Try equal parts Charlie Carp, which supplies a nutrient boost, and Seasol, which helps plants cope with hot days, in a spray.

■ **Check your lemon tree** for yellowing leaves. This could be caused by the cold or a lack of potassium. If you didn't fertilise in early spring, do so now with a citrus-specific plant food.

■ **Brighten up** open expanses of garden beds with a few mass plantings of cheerful cosmos in its many colours. You'll be amazed by the show from just one seed packet!

■ **Control fruit fly** on apricots, peaches and nectarines with insecticide – but tread carefully. Seek out a safe spray, like Yates Nature's Way Fruit Fly Control, produced from natural soil bacteria. Spray as a band or spot-spray on the lower trunk and foliage once a week.

■ **Apply a liquid wetting agent** to pots to help prevent them drying out over summer.

■ **Protect trees** over dry days by digging shallow channels around them a little way from the trunk. Regularly fill with water to ensure moisture gets to roots where most needed.

■ **Feed tree ferns** with a half-strength solution of liquid fertiliser.

■ **In fire-prone areas,** ensure roof gutters are clear, mow long grass and clear rubbish.

■ **To stop green caterpillars** eating your veg the eco-friendly way, flick 'em off foliage then put them under your boot!

Plan for months of sunshine and plenty of growing time

Sound the trumpet

Well-behaved climbing plants are a gardener's best friend, and one of the loveliest for spring and summer colour is mandevilla. Its large trumpet-shaped blooms appear through the warm months and its moderate size means you can use it to cover an obelisk, archway or screen. They're also a great choice for containers – just provide a tripod of bamboo stakes for it to scramble over.

Photography Tony Fawcett, Getty Images. Prices are approximate and a guide only

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gardendiary

WHAT'S NEW

... at the nursery

Stunning when cascading over a wall or embankment and superb as a weed-suppressing groundcover, *Convolvulus* 'Lilac Moon' can be relied on to deliver masses of small open flowers throughout the warmer months. Low-maintenance and hardy in dry conditions if occasionally given a deep watering, it grows well in most free-draining soils. You can grow it among larger perennials and shrubs, plus, it copes well in coastal areas and doesn't need to be pruned. It's bred by Plant Growers Australia, pga.com.au.

FULL SUN

PART SHADE

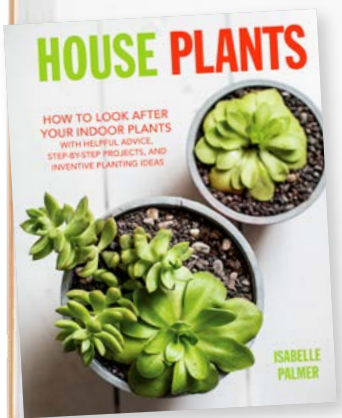
HEIGHT 10CM

WIDTH 1M

FERTILISE IN SPRING

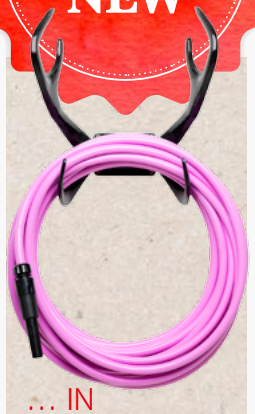
SUITS POTS

BEST ZONES 2–7



... IN PRINT

House Plants: *How To Look After Your Indoor Plants* by Isabelle Palmer (Cico/Hardie Grant Books, $39.99) will turn anyone into an indoor enthusiast. With superb illustrations, this hardback contains a wealth of information on setting up terrariums and indoor hanging gardens and herb plants, pests and diseases and tips on plants for sun and shade. It's UK-published, but the content is universal. For stockists, visit hardiegrant.com.au.



... IN WATERING

Feeling extravagant? Check out this black Scandinavian reindeer mount ($525) with a 20m non-kinking pink hose ($179) and black plastic nozzle ($90) by Garden Glory. The antlers aren't real but sure look good! They come in various colours and the hose is lead- and cadmium-free, so it's safe to drink from. Items sold separately. Call 1300 867 333 or go to top3.com.au.

... IN GLOVES

Designed for potting, weeding, seeding, planting and all dirty or wet garden jobs, the Green Hands Disposable Garden Gloves are great for using on their own or under fabric gardening gloves. The tough material gives you the most feeling without breaking, keeping hands dry and clean while working. Available at Bunnings, Home Timber & Hardware and leading retailers, rhinogloves.com.au.

... in planters

They may look weighty, but the PrimoLITE Lily Pots are actually made from lightweight resin, so it's a breeze to move them. Strong and durable, they come in a range of bright colours and four sizes: 33 x 27cm, $24.98; 38 x 32cm, $34.98; 46 x 38cm, $49.98; and 55 x 47cm, $59.98. Available from Bunnings, bunnings.com.au.

... in sprout growers

Germinate in your kitchen with a GEFU sprouting jar, which recently won an international design award. It's so easy – soak seeds briefly, strain and leave in a well-lit spot to sprout. The jar is $59.95 from kitchenwarehouse.com.au. For more stockists, see vgminternational.com.au.

... in loppers

Take the pain out of pruning with Fiskars' PowerGear Steel Bypass Loppers. Long handles maximise leverage and they're claimed to be three times easier to use than standard tools. With a 25-year guarantee, the large size ($105) cuts through green branches 55mm-dia. and the small ($65) cuts through 38mm-dia. Visit fiskars.com.au.

Only the sun knows you're wearing it.

NEW Neutrogena Ultra Sheer® Fluid Face SPF 50

Daily sun protection with a weightless, non-shiny finish that lets your skin breathe.

The first fluid sunscreen with Helioplex® provides high, broad spectrum UVA/UVB protection, that won't feel sticky or greasy.

95% of women agree this formula looks and feels invisible*

Non-greasy. Invisible. Weightless.

Neutrogena®

Dermatologically tested

Always read the label. Use only as directed.

J&J CI 2016 Neutrogena® is a registered trademark. A/P: 147478.

*n=225, Study #N09-112. ASMI 26698-0916

feel-good FEEDING

Healthy soil, healthy plants – it's the first step to a productive patch. Add a shovel-load of quality compost around the base of the plants and fork it into the soil, though be careful not to damage the roots, as vegetables often are shallow-rooted. Nitrogen, phosphorus and potassium are the essential nutrients that are used in high amounts by your vegetables, and they each have a very specific job.

For luscious leaves

A nitrogen-rich fertiliser, such as a general purpose soluble, will promote lush growth. Dilute in a watering can according to the product instructions and apply to the roots, where it will be best taken up.

For fit flowers and fruit

Next step is to look after the flowers and fruit – they need a phosphorus-rich fertiliser such as blood and bone. Apply a generous handful to every 3–4 square metres and blend it into the soil with your fingers. It will help vegies such as broccoli to flower more and fruit delicious heads.

For overall resilience

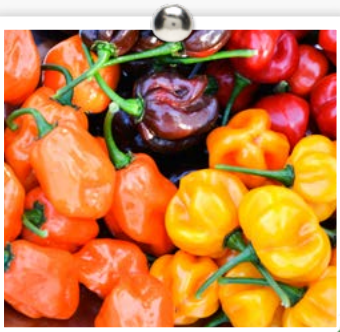
Fertilisers rich in potassium will help strengthen cell walls – especially beneficial for tender plants and anything that requires staking. Sulphate of potash works well on tomato and capsicum plants, and fruit trees will also benefit from a dose.

Top tips for the organic gardener

- Control insect pests without damaging beneficial insects. Instead of chemical-based products, use organic products such as the Yates Nature's Way range.
- Place plants that benefit each other close together such as tomatoes and basil. When growing them side-by-side, the intense aroma of basil confuses insect pests, deterring them from your tomatoes. Plus their lush green foliage also shades the base of the tomato plants, keeping their roots cooler on hot days.
- As a natural pest deterrent, sow decoy plants near roses or fruit and veg. An example is nasturtium, which attracts pests to feed on it.
- Plant a double row of crops then fertilise one row at half strength to stagger the harvest.

New edibles from Floriana

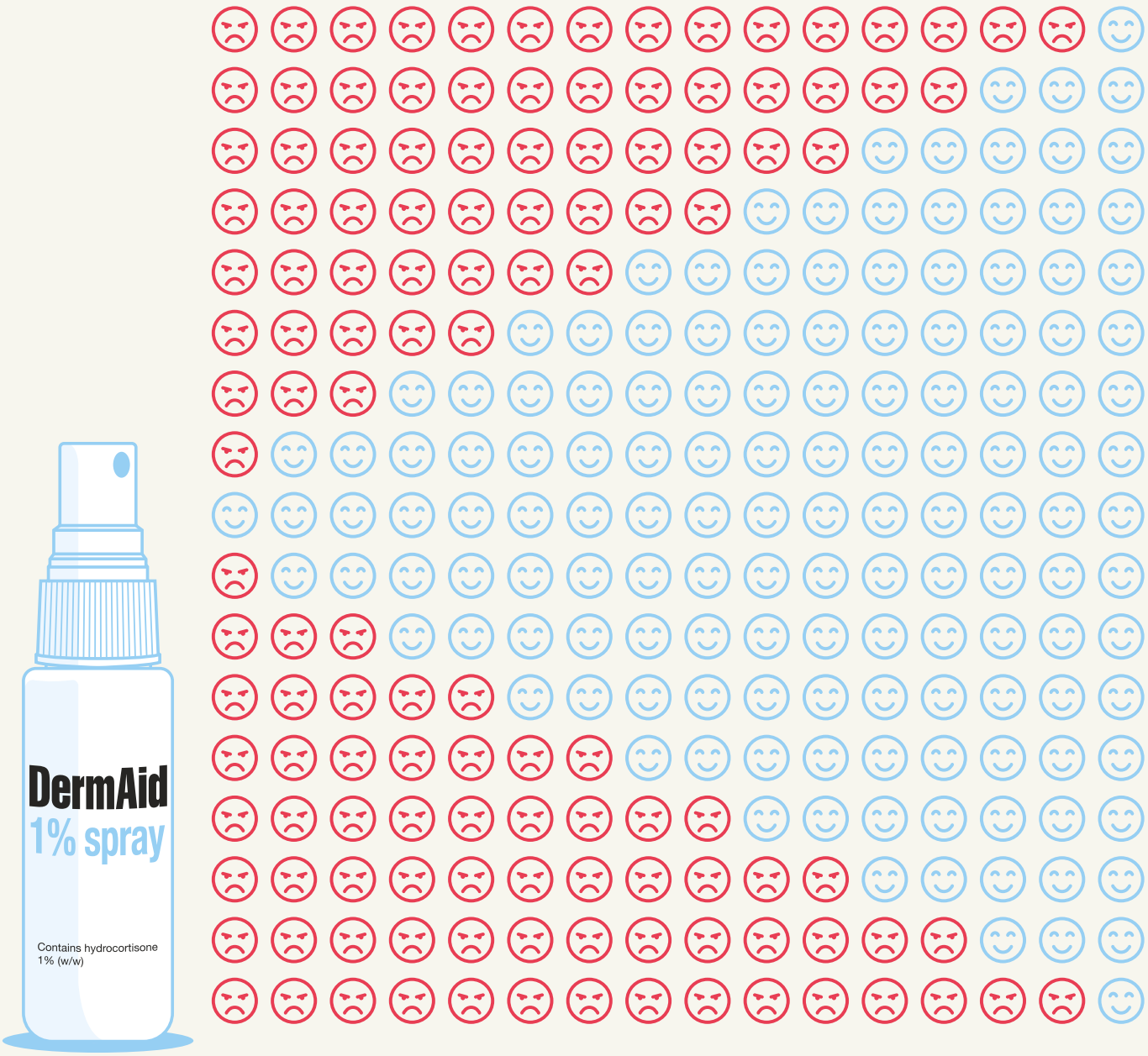
- **Cut & Cook Advanced** is redefining vegetable planting with a range of already-fruiting tomato, chilli, capsicum and eggplant varieties. They all thrive in their pots, so there's no need to transplant. You'll recognise them for the small fruit already growing – guaranteeing your success. Put them straight out on your balcony or patio.
- **Floriana Fusion packs,** in their convenient trays of six, are relaunching this spring. Try the Habanero chilli mix of three different colours or the Italian herb mix – brilliant for adding to pizza and pasta. The Tomato cocktail mix will supply you with small, sweet tomatoes.
- **Tomato Genuwine** is a new hybrid from the Fresh Start range. It maintains the big tomato flavour its parents are known for (heirloom varieties Costoluto Genovese and Brandy Wine), but has an earlier maturity and superior disease resistance – what a bonus!
- **Strawberry Delizz** from the Fresh Start range is grown to an advanced size for a stronger start in your garden. It's a compact and easy-to-grow strawberry, suiting both gardens and pots. Unlike other strawberries, the fruit grows above rather than through the foliage, before ripening and trailing back down.



Where to buy

The Floriana range is available to purchase from Bunnings Warehouse during spring. The Cut & Cook range is available from November and the Fusion and Fresh Start ranges are available from September and October.

■ Call 1800 650 341 or visit floriana.com.au.



DermAid soothes angry skin

For the fast relief of minor skin irritations

- SUNBURN
- DERMATITIS ECZEMA
- ITCHY RASHES
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- RASHES DUE TO JEWELLERY & COSMETICS

Available exclusively in pharmacy.

ego™ the science of healthy skin™

www.egopharm.com

Your pharmacist's advice is required. Always read the label. Use only as directed.
If symptoms persist see a healthcare professional.

ASMI 26747-0916

EGO0641

Convert your thinking this SPRING

There has never been a better time for a spring clean out. Sell to Cash Converters today.

At **CASH CONVERTERS**, you can sell your quality, unwanted items – iPhones, iPads, Xbox and Playstation consoles and so much more – for instant cash. By visiting a store, there's no waiting for an online buyer to respond or a stranger to come to your home. Simply head in-store with your items and 100 points of ID. Cash Converters will work out a fair price with you and you walk away with instant cash. Spring is the perfect time to clear out your home and get some easy cash in your pocket.

SELL TO CASHIES AND WALK OUT WITH INSTANT CASH.

4 TIPS FOR GETTING MORE FOR YOUR GOODS

1 KEEP IT CLEAN
The better presented your items are, the better price you'll get. So whether you're selling an iPhone, an Xbox or a game, be sure to give it a clean.

2 BRING ALONG ALL ACCESSORIES
A game console with controllers will always get a better price. It's the same as a phone with the charger.

3 LESS SCRATCHES, MORE CASH
Any items that aren't scratched or damaged will be easier for Cash Converters to sell – which means they can offer you a better price. Check that your items are in good working order too.

4 KEEP THE BOX IT CAME IN
An original box, packaging or set of instructions will all help get you a better price.

FOR MORE INFORMATION VISIT **CASHCONVERTERS.COM.AU**

cashconverters

December

moongardening

Turn the moon to your advantage by following this guide from Milton Black

HOW TO USE YOUR GUIDE this December

Best days
Second-best days
On these days, thin out seed boxes, sow all types of seeds and plant seedlings that produce their crop above the ground. These include all varieties of peas, beans, corn, cabbage, cauliflower, broccoli, brussels sprout, eggplant, lettuce, celery, silverbeet, spinach, endive, Chinese cabbage, tomato, cucumber, asparagus crowns, artichoke, marrow, pumpkin, capsicum, melon, zucchini, chicory, sprouts, rhubarb, all herbs (except garlic) and all agricultural crops, such as sunflower, grains, cereals, canola and cotton. During these days, you can also plant flowering shrubs, annuals, flowers (not bulbs), cactus, flax, tree ferns, passionfruit vines and kiwifruit. Plant all fruit trees and trees that produce edible nuts, such as almond, pecan, macadamia and walnut. Grapes and banana can also be planted during these times. Take cuttings from established trees and shrubs, and propagate. This is also a good time for planting trees and climbers, and sowing new lawns.

Best days
Second-best days
On these days, sow all seeds and plant seedlings of root vegetables that grow their crop BELOW the ground, such as carrot, parsnip, radish, beetroot, onion, leek, swede, turnip, sweet potato, seed potato, yams, cassava, peanuts, garlic and ginger. This is a good time to plant flowering bulbs, or bulbs for propagation and development rather than flowers. Also, plant bare-rooted trees, to develop root growth, and refurbish established lawns.

A favourable time for transplanting all types of established trees, shrubs, ferns and bulbs.

Weed and lightly feed. Water with seaweed-type products only.

Destroy or spray weeds, pests and noxious growth. Burn off, cut lawns, do heavy pruning and clear rubbish – don't plant or transplant anything. Prepare soil and fertilise garden beds for future planting, spread and make compost, feed all established plants, shrubs and lawns, then water in. This is the best time for dethatching or coring lawns.

Do not plant or transplant anything, as the moon is adversely aspected with the sun.

Any questions? Email milton@miltonblack.com.au

Sun	Mon	Tue	Wed	Thur	Fri	Sat
				1 Moon enters Capricorn at 6:52pm	2 ♑	3 ♑
4 Moon enters Aquarius at 5:44am	5 ♒	6 Moon enters Pisces at 2:31pm	7 First Quarter Moon in Pisces 7:03pm	8 Moon enters Aries at 8:15pm	9 ♈	10 Moon enters Taurus at 10:41pm
11 ♉	12 Moon enters Gemini at 10:41pm	13 ♊	14 Full Moon in Gemini 10:05am Moon enters Cancer at 10:08pm	15 ♋	16 Moon enters Leo at 11:15pm	17 ♌
18 ♌	19 Moon enters Virgo at 3:52am	20 ♍	21 Last Quarter Moon in Virgo 11:56am Moon enters Libra at 12:40pm	22 ♎	23 ♎	24 Moon enters Scorpio at 12:32am
25 ♏	26 Moon enters Sagittarius at 1:19pm	27 ♐	28 ♐	29 Moon enters Capricorn at 1:12am New moon in Capricorn 4:53pm	30 ♑	31 Moon enters Aquarius at 11:29am

You must plant all **ABOVE**-ground crops during the moon's **WAXING** cycle.
You must plant all **BELOW**-ground crops during the moon's **WANING** cycle.

ON TIME

Times given in the moon-gardening calendar are in **Australian Eastern Standard Time**, AEST. This applies to NSW, the ACT, Queensland, Victoria and Tasmania. For South Australia or the Northern Territory, deduct half an hour. For Western Australia, deduct two hours. **During Daylight Saving Time, add one hour.**

ZODIAC SIGNS

The 12 signs of the zodiac are divided into four groups: fire, air, earth and water.

Fire signs: Aries and **Sagittarius** are in harmony with all fruit. **Leo** is in harmony with nuts and all seed-producing crops. **Earth signs: Capricorn** and **Taurus** are in harmony with all root vegetables that produce crops below the ground, including garlic. **Virgo** is in harmony with all herbs. **Air signs: Libra**, **Aquarius** and **Gemini** are in harmony with plants that produce flowers and perfumes. **Water signs: Cancer**, **Scorpio** and **Pisces** are in harmony with above-ground crops, including trees, shrubs, lawns and leafy, juicy and fleshy vegetables.

These symbols indicate which part of the zodiac the moon is in on a particular day

- ♈ Aries
- ♉ Taurus
- ♊ Gemini
- ♋ Cancer
- ♌ Leo
- ♍ Virgo
- ♎ Libra
- ♏ Scorpio
- ♐ Sagittarius
- ♑ Capricorn
- ♒ Aquarius
- ♓ Pisces

BETTER INSPIRATION
THIS MONTH
CHRISTMAS GIFT IDEAS

WE'VE GOT *Christmas* COVERED

We reckon Santa shouldn't get to have all the fun finding the perfect present! We've got a sleigh full of ideas for your favourite people

Whether you're on the hunt for perfect pressies for your loved ones, or you're sprucing your place up for the festive season, there's a lot of running around at this time of year! Wouldn't it be great to find everything you need in one place? Gift-giving is a breeze at Bunnings, with a huge range to keep everyone happy, from barbecue-loving dads to active kids and gardening grandmas. Or let them choose what they want for Christmas with a gift card. Head instore today and have yourself a magical, stress-free Christmas with all the trimmings.

Bunnings has everything you need to get your home looking fabulous – plus it's a one-stop shop for all your Christmas giving!

gift *ideas* sorted!

Spot-on gifts they'll love

THE ENTERTAINER

You'll find great gifts for anyone who loves relaxing and entertaining outside, from barbecues to outdoor decor and accessories.

THE DIY-ER

Bunnings is your one-stop shopping destination for all the DIY-ers on your gift list. Grab some handy tools or ask them to drop a few hints.

THE DECORATOR

From stylish lamps to handy storage, Bunnings has hundreds of gift ideas to brighten every room in your home.

THE GARDENER

Whether it's something pretty in a pot to brighten a windowsill or serious gardening gear, the gardener in your life will love your choice.

KIDS

With amazing swing sets, cool cubby houses, sand pits and more, you'll find a gift for the kids that's sure to bring plenty of Christmas cheer.

GIFT CARDS

Give the gift of choice with a Bunnings gift card. You can pick one up instore, create a photo gift card online or email an eGift card with a personal photo and message.

1. Poinsettia Plant 125cm, from **$7.98.** **2.** Brilliant Copper Derby Metal Table Lamp, **$59.90.** **3.** Karcher 1700W K3 High Pressure Cleaner with Home Kit, **$299.** **4.** Bakerstone 59 x 42 x 16cm Pizza Oven Box, **$125.** **5.** Matador 3-piece Stainless Steel BBQ Tool Set, **$33.90.** **6.** Bosch 3-piece cordless set, **$199.** **7.** Swing Slide Climb six Function Swing Set, **$169.** **8.** GARDENA Kids Plastic Wheelbarrow With Tools, **$39.** **9.** Digital Tap Timer from Holman, **$99.** **10.** Gasmate Odyssey Two Burner BBQ with Trolley, **$599.** **11.** Fiskars Medium Soft Grip Bypass Pruner, **$20.98.**

Available at BUNNINGS warehouse

bunnings.com.au/christmas

for the love of garden

Sweet dreams are made of fresh leafy wallpaper…

As the bed is the focal point of your bedroom, go reclaimed timber for a country look and load up with floral cushions – perfect partners!

Why buy new when a revamped stool looks the part so much better? Leg it with 'knee-high painted socks' and/or a 'knee' for a true one-off piece.

Soften roughened woodsy elements with natural linen and cushions in country florals and ticking. For similar bedding, try Sheridan, I Love Linen and In The Sac.

Photography timeincukcontent.com

Your home, a gorgeous haven, ready for the special months ahead. Sound good? On the following pages are 48 glorious ideas, in three fab garden-inspired themes. They'll have you aching to start papering, painting and layering for a space that speaks to your cool style the minute you walk through the door, so read on. ▶

Elevate the everyday

1. Lend country charm to vignettes with mismatched jugs, goblets, vases and any old bottles you may have lying around. Even newly minted recycled glass vessels will fit the brief. Loving the retro-look of the chintz floral cloth!

coming up beautiful

More gardening? Yes! But now in your decor. Set up your home for the joys of the warm weather and the silly season to welcome all!

FOR SHOPPING DETAILS, SEE STOCKISTS PAGE

Keep your cool

Feeling hot, hot, hot? Not if you install a ceiling fan, you won't! Keep heat at bay with the refreshing breeze of an enviro-friendly ceiling fan. Check out the light-adaptable Airfusion Akmani DC Fan in Brushed Chrome/Teak, 152cm, Six-speed with Remote, $695, Beacon Lighting.

G'day crate!

2. Old wooden containers upcycle into the prettiest of country-style displays. To keep the look fresh, paint the crates in summery pastel shades and hang them with the birds. And if you prefer to avoid scouring op shops for old crates, you can buy them new at bhgshop.com.au.

A bird in the hand

3. Set the country garden scene with a woodland wallpaper featuring exquisite birdlife, butterflies and berries. Complement with tongue-and-groove panelling on the ceiling and paint-distressed walls.

2

3

IDEAS *at a glance*

- A mainstay of a country garden look is casual furniture with a lived-in appearance, so think comfort when choosing your sofa. Materials tend to be natural with stripes and plaid prints, perfect for coordinating with florals. Linens and cottons are right at home in this setting. Look for reproduction garden prints of traditional designs.
- When it comes to walls, flooring and ceilings, wood is key. If you don't have it already, emulate the look by sourcing salvaged timber with inherent history and character in spades.
- Handmade is right at home as are rough and unfinished surfaces. Glossy and polished perfection need not apply!
- Opt for indoor/outdoor rugs and floral-inspired fabrics wherever possible. They'll keep the messes of everyday life from overwhelming you.

Prices are approximate and a guide only

Line your walls with beautifully aged timber boards – the more rough and rustic the better. Or take the easy route with wallpaper.
Love the fitting? You can recycle jars and have an electrician do the installation. Or forgo the hassle with the similar Vintage Oval Mason Jar Pendant Light, $79.95, bhgshop.com.au.
Go eclectic in the dining room with mixed furnishings. You can keep the fabrics fabulously fresh and flowery. PS, don't forget a vase or more of garden blooms.
FOR SHOPPING DETAILS, SEE STOCKISTS PAGE

4

It's a bird's life

4. Time to strip your rooms of their heavy winter 'coat' as the garden feel is all about light, bright and carefree interiors. Go white from floor to ceiling – at least on the walls – and look to cheerfully exuberant fabrics inspired by nature to put a smile on your dial.

IDEAS *at a glance*

- Combine vibrant painterly effects, bold brushstrokes and embroidered designs to add textural and tactile interest to your garden themes.
- Coordinating ranges give you the confidence to mix-and-match fabrics. Consider one design for a cushion front and its coordinate for the back.
- Beautiful fabrics deserve a fine finish. Pipe, flange or add a trim such as pompoms to give your cushions decorative edge.

6

5

Peony panache

5, 6. This grey sofa has style but the room itself has embraced petal power. Wow, what a difference fabric with oversize peonies, foxgloves and foliage in fun fuchsia, heather and lime makes to the space. Feeling confident? ▶

FOR SHOPPING DETAILS, SEE STOCKISTS PAGE

Photography harlequin.uk.com/Domestic Textile

Expect a cool change this summer.

Toshiba's Inverter range allows you to take control of your indoor weather at the touch of a button. With inverter energy efficient technology and attractive design, these quiet, yet powerful air-conditioners combine these features to deliver faster cooling and comfort. So let Toshiba take the heat out of your summer. Visit **toshiba-aircon.com.au**

Get Cool Fast.

TOSHIBA
AIR CONDITIONING

inspired by botanicals

Half and half sheers from refreshing at the top and leafy blues at the bottom you'll let in delicious long hours of daylight while preserving your view at the same time.

You'll doubly appreciate timber flooring in summer. Aesthetically pleasing, it's also a pleasure underfoot! Perfect for the theme.

FOR SHOPPING DETAILS, SEE STOCKISTS PAGE

Green, blue and citrine add up to interior heaven

IDEAS *at a glance*

- Dive into a palette of refreshingly serene greens and blues – colours drawn from a cool country garden.
- Rather than teaming blue-greens with crisp white, aim for muted stone shades for a sophisticated scheme. Note the calming influence of the distressed wallpaper – it tones down the vividness of the colours without lessening their visual impact.
- Layer patterns and textures to add intriguing detail and depth to your interiors. Mix silks, cottons and voiles along with prints, weaves and embroideries. The botanical designs of reeds, pussy willow, grasses and fennel silhouettes play nicely with stripes, which dissolve into one another.

Although the modular seating differs in fabric, working within the graphics and florals of a strict palette ensures cohesiveness.

Colour-coded

7. Accessorise with tone-on-tone blue and green ornaments and glassware. Retro or modern, all shapes and materials are fair game – the only rider being the colours.

Photography harlequin.uk.com/Domestic Textile

In the shade

8. Extend any room refresh to your lamps. Use leftover fabric like a twiggy or reed design. Then create your own leafy artwork. Dry leaves, arrange, label and frame. So creative you artist, you!

Keep your cool

Let a cool and very welcome change sweep through your interiors this summer. Check out the outstanding energy efficiency of the powerful Digital Inverter Split System range of air conditioners by Toshiba.

living the blooming brights

Inspired by wild and wonderful desert life, hot and dazzling colours are the thing

It's liberating to know you can balance bold pattern – be it tribal or otherwise – by sharing it around your room to rugs, seating and windows.

Ground your scheme by going neutral on the floor with a sisal carpet or large-area rug. It sets off a smaller patchwork kilim rug.

FOR SHOPPING DETAILS, SEE STOCKISTS PAGE

The green-blue of teal walls is a backdrop for perfect brights. And it's a colour you can find in many ethnic patterns, so finding accessories to match will be a simple task.
Accessorise with authentic cushions in ethnic and Native American weaves. Their brilliant colours welcome you to a razzle dazzle summer.
Energise with a statement armchair in a tangy oasis lime. Then share the colour with fabric designs elsewhere in the room – it's a fail-proof method of getting it right.

The road to china

9. Support your style with true-to-theme china and recycled glassware. Tessellated Middle Eastern and Moroccan-inspired designs are relatively easy to source. As for colours, turmeric, teal and terracotta, as well as indigo and Majorelle blue will help cement your theme.

That's entertainment

10. Let fabric design direct your choices. Here, the colours of the thoroughly contemporary chairs are drawn from the window covering's Navajo-inspired woven geometric print. The effect is fun, lively and entertaining! ▶

Keep your cool

A year-round air purifier with a cooling function is ideal for summer so put Dyson's Pure Cool Tower (right), $699, on your shopping list. Unless, of course, you prefer the bladeless design of the AM09 Hot+Cool Fan, $699, Dyson.

IDEAS *at a glance*

- When it comes to furniture, mix the modern and classic with the rustic. The combination is eclectic and signals your adventurous nature.
- Prevent adjoining spaces from appearing disconnected by creating a pleasing flow using one colour or more throughout the spaces. It could be in a cushion in one room and a wall in another.
- Put your china on display in a neutral glass-door cabinet that lets vivid colour and pattern sing.
- So, you fell in love with a Turkish rug you just had to have, despite it being on this side of small – at least for your dining room. As long as the front legs of the chairs all rest on the rug, you're good to go.

Photography timeincukcontent.com. Prices are approximate and a guide only

ENJOY PEACE OF MIND WITH A FIVE YEAR WARRANTY

Cool *change*

Stay cool this summer with the **Toshiba Split System Air Conditioner** that delivers a new level of comfort

From backyard barbecues to beach days, there's a lot to love about an Aussie summer. But the scorching hot temperatures can cause discomfort, leaving us desperate for relief. That's where the **Toshiba Split System Air Conditioner** comes to the rescue. With sophisticated technology, clever features and a sleek design, it offers next-level comfort. The energy efficient airflow management system knows whether to cool a room quickly or maintain the temperature, while its whisper-quiet operation enhances tranquillity.

3 ways to beat the heat this summer

1

INVEST IN AN AIR CONDITIONER

Cool comfort is at your fingertips with a quality air conditioner from Toshiba.

2

GET SHADY

Heat can come through unprotected windows so keep curtains and external window shades drawn.

3

CLOSE YOUR DOORS

If you've got your air conditioner on, don't forget to shut your windows and doors for maximum efficiency.

FOR MORE COOLING SOLUTIONS, VISIT **TOSHIBA-AIRCON.COM.AU**

TOSHIBA
AIR CONDITIONING

11

Study pattern

11. Keeping its function in mind, colour has the ability to give each room its own identity while maintaining a feeling of unity. Here, the energy and playful nature of the arresting yellow walls works well for a study area. Woven baskets or pots are right on theme and can be found at fair trade and homeware stores specialising in ethnic goods. PS, a dining table makes room for two to share a study.

A sea of calm

12. Rest and relaxation is the domain of the bedroom. And you can promote this feeling with a refreshing blue upholstered bed. Its modern aesthetic is balanced by the tribal cushions, throws and multiple rugs, which add the necessary spice.

Keep your cool

Escape the steaming heat with a sleek air conditioner with noise control and economy mode. Designer Series air conditioners, POA, Fujitsu General.

12

FOR SHOPPING DETAILS, SEE STOCKISTS PAGE

Photography Phil Aynsley, Getty Images. Prices are approximate and a guide only

— THE HAPPINESS PROJECT —

reece

Bathroom Happiness™

Maximise storage with hooks, rails, cabinets and shelves.

1.

2.

3.

4.

Choose a bath that's perfect for mums, dads, teens and bubs.

family HARMONY

The perfect family bathroom is a union of function and style. Create a bathroom that breathes in time with your family. Find the rhythm.

5.

Rimless technology for ease of cleaning and better hygiene for the whole family.

6.

GOOD LOOKING PRACTICALITY

The sweet spot where style and function meet.

7.

8.

9.

A rail shower with adjustable height is the perfect fit for family members of all sizes.

1. Posh Dominique MKII 750 Mirror Cabinet **$POA** | **2.** Posh Domaine 750 Ensuite Wall Hung Vanity Unit° **$POA** | **3.** Posh Solus 220 Bath Outlet˜ **$44.99** | **4.** Posh Solus 1780 Freestanding Bath# **$1068.99** | **5.** Roca The Gap Rimless Close Coupled Back to Wall Toilet Suite WELS 4 Star, 4.5/3,3.3 av ltrs per flush **$788.00** | **6.** Mizu Soothe Back to Wall Freestanding Bath# **$1758.99** | **7.** Mizu Soothe Basin Mixer WELS 4 Star, 7.5 ltr/min **$218.99** | **8.** Mizu Drift 465 Semi Inset Basin# **$298.99** **9.** Hansgrohe Croma Select E Multi Rail Shower WELS 3 Star, 9 ltr/min **$237.00** | **˜Mixer sold separately** | **#Waste sold separately** | **°Tapware sold separately**

IT'S TIME TO CREATE A BATHROOM YOU LOVE

REECE.COM.AU/THEHAPPINESSPROJECT

CANDLES

Some chemical substances found in scented candles can release volatile organic compounds into the air as they burn.

POLLEN

Indoor plants and flowers can release microscopic pollen into the air.

CARBON DUST

Wood burning fireplaces can emit particulate matter during combustion.

FLOOR TREATMENTS

Some carpets, rugs and varnishes can emit fumes from the manufacturing process.

FOR MORE INFORMATION VISIT
DYSON.COM.AU/PUREHOTCOOLLINK

Pure Intelligence

THE NEW **DYSON PURE HOT+COOL LINK** KEEPS UP WITH YOUR EVER CHANGING ENVIRONMENT, REMOVING ALLERGENS, POLLUTANTS AND ODOURS IN THE AIR WHILE COOLING OR HEATING YOU WHEN REQUIRED.

OUTDOOR AIR POLLUTION

Tree pollen, vehicle exhaust fumes and other particulate matter can find their way into your home.

MOULD

Bacteria and mould can gather and grow in soft furnishings and textiles.

BREATHE EASY

The new Dyson Pure Hot+Cool Link features a 360˚ glass HEPA filter to remove 99.95 per cent of fine particles, such as allergens and pollutants in the air*.

INTELLIGENT AND CONNECTED

This clever all in one machine purifies all year round, keeps you cool in summer and warm in winter. In auto mode, it monitors your indoor air, reacts to changes in air quality then reports it to the Dyson Link app, which you can also use to remotely control your machine.

ALLERGY AND ASTHMA FRIENDLY

Certified asthma & allergy friendly™ by Allergy Standards Limited and approved by the National Asthma Council Sensitive Choice® program.

SLEEP WELL

The automatic night-time mode is a plus for light sleepers, using only the quietest airflow settings and dims the display.

*Laboratory tested to EN1822 of fine particles from the air

dyson pure hot+cool link

Discover a world of possibilities for beautiful wall and ceiling finishes with easycraft.

Visit **easycraft.com.au** and get inspired to start a project for your home today.

easycraft
stylish solutions for walls and ceilings

sofa so good

Hooray! You've purchased your living room basics: a neutral sofa and rug. You might have even mustered up the courage to pick out a coffee table and an easy chair to fill your floor plan. But how do you pump up the pizzazz? With soft furnishings, of course! Here are three looks to love… ▸

Put down the remote control and pick up your stylist's wand – it's time to be a lounge wizard!

1

Leap away from using only shades of grey!

2

3

get the look

Lennon Embroidery Cushion, $75, Matt Blatt.

Eadie Cotton Velvet Cushion, $95, No Chintz.

Mercer + Reid Monstera Cushion, $49.95, Adairs.

Star Gazer Throw in Dark Indigo, $189, Pony Rider.

Home Republic Malmo Linen Cushion in Indigo, $59.95, Adairs.

get the look

Zesty Floral Cushion, $89, Matt Blatt.

Moleskin Cushion Cover in Cumquat, $115, No Chintz.

Mila Textured Cushion, $15, Target.

Cora Stripe Texture Cushion, $25, Target.

Nelson Cushion in Orange, $55, Matt Blatt.

Desert Flower Cushion, $20, Target.

Morgan & Finch Wyndham Plain Throw in Coral, $49.95, Bed Bath N' Table.

get the look

Castillo Cushion, $59.95, Freedom.

Home Republic Tribal Chevron Pleated Cushion, $49.95, Adairs.

Hessian Freyed Cushion in Natural, $20, Target.

Home Republic Tribal Dots Pleated Cushion, $49.95, Adairs.

Abrigo Cushion, $69.95, Freedom.

Ripple Throw in Black, $69.95, Kas.

Photography Chris Jones; styling Lisa Hilton. Prices are approximate and a guide only

1 Cool character

If your eye instantly dives into the cool side of the colour wheel, go for a scattering of cushions and throws in denim-inspired hues, deep indigo, vibrant emerald and everything in between. Search out leafy prints and embroidery with a contemporary twist.

2 Summer dreaming

Take your creative lead from the spice and seduction of summer with soft furnishings in a carnival of hot reds, coral and hints of buttery yellow. Look for intricate beading, pompom fringing and textured fabrics that you simply must run your hand over.

Baltimore 3-Seat Sofa in Light Grey, $1446, Matt Blatt.

3 Classic style

Love drawing the eye with pattern instead of colour? Lean towards black and white – it's timeless! Tribal prints and Moroccan-style detailing are so hot right now. Pick fringed, tufted, frayed and tasselled cushions to take texture to the next level.

FOR SHOPPING DETAILS, SEE STOCKISTS PAGE

Clean and PROTECT

Care for your timber floor with O'Cedar Clean and Shine and enjoy its natural beauty for years to come.

Timber floors are very much at home in Australia, giving comfort underfoot in winter and summer alike. The huge choice of beautiful timbers available for flooring also means a plethora of colours, textures and finishes. If shown some regular TLC, a timber floor will retain its beauty for many years. Using a quality product specifically designed to care for your floor is the best way to ensure its beauty and longevity.

LOVE YOUR WOOD O'Cedar Clean and Shine thoroughly cleans and protects your timber floor, with no streaking and no rinsing. It is a specialist timber cleaning formula that has been developed to safely clean wooden floors, and it can also be used to clean your outdoor timber furniture before applying O'Cedar Outdoor Timber Care. O'Cedar Clean and Shine is silcone free, so it won't leave a build-up, and has a fresh, clean fragrance that's not overpowering.

HELP CLEAN AND PROTECT YOUR TIMBER FLOOR WITH THESE TIPS:

1. Use rugs and runners in high traffic areas to minimise wear and tear on timber floors.
2. Before you mop a timber floor, run over it with a soft-bristled broom or vacuum cleaner to remove any hard grit that could scratch your floor's surface.
3. Using a damp (never saturated) mop and O'Cedar Clean and Shine together means less elbow grease for you, and better protection for your floor.

LOVE YOUR WOOD? VISIT **OCEDAR.COM.AU**

To ensure it works to your expectations, test in an inconspicuous area.

O'Cedar
100 years of Australian woodcare

The art of bending wood has been around for centuries and hasn't changed, despite modern technology. Steam is used to soften and elasticise the timber, which is then bent around a form and held in position until it dries. While it may seem like the realm of a master craftsman, anyone can manage this awesome skill. Here's a simple steam box you can build and a circular shelf unit to make.

round the bend

MAKE A STEAM BOX

Gather your supplies

- **Sides** 200 x 17mm plywood, length to suit (2)
- **Bottom and Top** 166 x 17mm plywood, length to suit (2)
- **Back and Door** 200 x 200 x 17mm plywood (2)
- **Dowel** 200 x 12mm-dia. Tasmanian Oak, 7 pieces per metre length of box
- Wallpaper steamer and hose

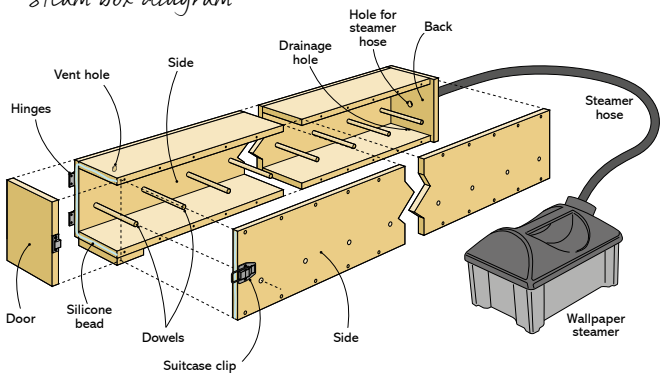
You'll also need

Measuring tape; pencil; drill; 12mm spade bit; hammer; 50mm screws; various sized drill bits; silicone; hinges; suitcase clip

Here's how

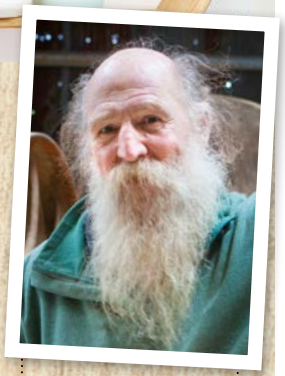
STEP 1 Along one side, measure and mark for dowel holes 70mm from bottom edge. Make first dowel 50mm from one end and space following dowels 150mm apart. Use 12mm spade bit to drill holes ▶

Steam box diagram



Forget fancy machinery! All you need to steam wood for bending is a device to make steam and a space to retain it with the timber inside. A wallpaper steamer and this simple box does the job. Sit your timber on the dowels in the box so the steam will penetrate all around it. To make Don's circular shelf project (on next page), make your box 2m long.

steps **Circular shelf**



Meet the hometown hero

Don O'Connor runs Timber Benders, the last remaining wood bending business in Australia. Most of the large machinery in Don's workshop is more than 150 years old and still going strong. Projects Don has been commissioned to complete range from bespoke furniture through to architectural features such as curved window frames and outdoor structures like curved benches and playground equipment.

For more info, visit timberbenders.com.au.

FOR PROJECT SUPPLIES, SEE STOCKISTS PAGE

through side for dowels. Repeat measuring and drilling on other side.
STEP 2 Insert dowels loosely into holes on one side. Line up other end of dowels with holes on other side and bring together. Tap sides with a hammer to make dowels almost flush with opposite face of sides. Place bottom and top between sides, flush with edges, and tap sides again until joins are tight. Screw through sides into top and bottom to secure.
STEP 3 Drill hole through centre of back to suit diameter of hose from wallpaper steamer. Make it a tight fit. Screw back to one end of box.
STEP 4 Run bead of silicone around other end of box and let dry. Screw hinges to side of box and attach door. Press door against end of box then install suitcase clip to pull door against silicone.
STEP 5 On bottom of box near back, drill a drainage hole to allow water from steam condensation to escape. On top of box drill a vent hole to allow steam to escape so pressure inside doesn't build up.
STEP 6 Connect hose from wallpaper steamer to hole in back and start steaming. Sit door end of steamer on a block so water inside flows to drainage hole.

DON'S CIRCULAR SHELF

Don's beginner's project is 500mm in diameter and made with White Ash timber that he's dressed to 6mm thick. Check with your specialist timber supplier on what they have that's suitable for bending and adjust project dimensions accordingly.

Gather your supplies

- **Circle** 85 x 6 x 1800mm
- **Centre shelf** 85 x 6 x 488mm
- **Shelves** 85 x 6 x 415mm

You'll also need

Scrap timber for form and to put under clamps; timber panel (at least 600mm square); sander; steam box; heavy-duty gloves; polyurethane adhesive; clamps; router fitted with 6mm rounding over bit; square; drill; nails; wood filler; furniture oil; rag; 9mm drill bit; rope to hang shelf unit

Here's how

STEP 1 To create a form to bend the timber, draw a 500mm diameter circle on square panel. Screw 6–8 scrap timber blocks equally around outside of circle. Screw another 6–8 scrap blocks on inside of circle to support inside face of timber being bent. Refer to Step 5 picture to see timber in form.)
STEP 2 Dress raw timber circle and shelf pieces by sanding until smooth. On opposite sides of circle timber, taper each end from full thickness to nothing over 100mm for a scarf joint. These tapered ends come together when circle is joined so thickness of timber at join is same as rest of circle.
STEP 3 Steam circle timber for 15–20 minutes. The rule of thumb is an hour per 25mm of timber thickness.
STEP 4 Wearing heavy-duty gloves and working quickly, bend circle timber around your form.
STEP 5 Spread polyurethane adhesive across tapers at ends and bring together. Clamp join using scrap wood under clamps to protect timber. Let glue set.
STEP 6 Use sander across scarf joint to smooth timber and remove excess glue.
STEP 7 Rout edges on one face of circle with a 6mm rounding over bit, then sand smooth. If you don't have a router, round with a sander. Use the same technique to round edges on timber for shelves.
STEP 8 Fit centre shelf across circle. Use a square on your bench to make sure it is sitting correctly. Predrill then nail through circle into each shelf end.
STEP 9 Place uncut shelf timber over circle, parallel with centre shelf and 120mm above it. Mark edges of circle on one end of shelf timber, then cut and nail in position. Repeat to make final shelf.
STEP 10 Fill nail holes with wood filler. Let dry then sand smooth. Apply two coats of furniture oil with a rag, allowing to dry after each coat.
STEP 11 At the 11am and 1pm positions on circle, drill 9mm holes through circle timber. Thread rope through holes, knot ends, then hang.

Photography Chris Jones, Simon Griffiths; styling Lisa Hilton; project John Rae; diagram Stephen Pollitt

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Thinking Outside

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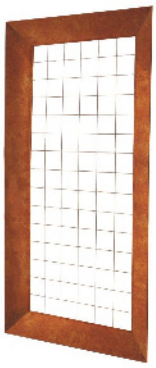
Landscaper's Steel

Interlocking Edging Strips

Tree Ring

Podium Landscape Rings



Montage Framed Trainer

Leaf Screen

Spiral Screen

Bamboo Screen

Galaxy Screen

Interlocking Edging Strips

Tree Ring

Garden Screens

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Ready to redo your backyard for a big season of entertaining? Try this ultimate makeover with striking pavers, vertical garden and decked boardwalk! Choose one of these five projects or give them all a go to create an awesome outdoor area. Everyone will want an invite!

FOR SHOPPING DETAILS AND PROJECT SUPPLIES, SEE STOCKISTS PAGE

project 1

project 2

PROJECT 1
Green a wall Add an extra dimension to your garden by going vertical. A range of plants with long, flowing foliage sit inside a simple cage made from reinforcing mesh. As they grow they'll create a green screen that's the stuff of dreams! Turn to page 164 for the how-to.

PROJECT 2
Build a boardwalk and barbecue platform
Lead the way to your outdoor entertainer with a wide timber boardwalk from the back door. Use the same techniques to build a platform next to the barbecue bench so the cook is centre stage.

free PROJECT SHEET see page 166

1. Mix and match materials and colours in your space. Use the outdoor setting to tie the whole scheme together.

project 5

project 3

here's your party plan

Give your outdoor entertaining zone the wow factor, then welcome everyone around

project 4

PROJECT 3
Pave the way What a great backyard flooring option! Pavers are durable and the range of colours and sizes allows you to choose your favourite and add impact. The best bit? You can lay them yourself and save a bomb compared to other surfaces, like concrete.

PROJECT 4
Float a barbecue bench Make the cooking station a striking feature of your outdoor zone. This barbecue bench appears to float above the surrounding garden beds. There's plenty of room for all the cooking utensils and even a big ice bucket so cold drinks are close at hand!

PROJECT 5
Bench your storage Seating and storage are two things you can never have too much of out back. With this handy project you can combine them! The top of the bench lifts off, providing space for storing pillows and other bits and pieces. ▶

Pick a colour to sprinkle through your scheme – bright orange adds energy to any space

2. Break up boring bricks with art made from timber offcuts. Screw leftover decking from your boardwalk or bench projects to a piece of formply, then hang it off timber battens screwed to the wall. Easy!

3. Add outdoor furniture to complete your entertainer – a comfy lounge for lazy afternoons and a table for when the troops come round.

FOR SHOPPING DETAILS AND PROJECT SUPPLIES, SEE STOCKISTS PAGE

LAWN SOLUTIONS AUSTRALIA

Exclusive to Lawn Solutions Australia

Ph: 1300 883 711 **lawnsolutionsaustralia.com.au**

PLANTS YOU'LL LOVE

Create lush surroundings for your next party or backyard getaway with this line-up of plants. Go for hanging plants for your vertical garden so the foliage drapes down to create a green screen.

Acacia cognata 'Limelight'

Rhipsalis houlletiana

Kalanchoe sp.

Pteris cretica

Blechnum 'Silver Lady'

Hatiora bambusoides

Zamia furfuracea

Rhipsalis ewaldiana

Lomandra longifolia 'Tanika'

Alocasia wentii (elephant ear)

project 1

GREEN A WALL

Define different spaces in your garden in a subtle way with a vertical garden. Made from panels of reinforcing mesh, this clever project is easy to make. You can hang it down the side of an existing pergola, as done here, or install new posts for a freestanding screen.

Gather your supplies

(To make 1 panel)

- 2.4 x 4m reinforcing mesh with 200mm squares
- 1.8 x 1.05m reinforcing mesh with 150mm squares
- **Posts** 90 x 90mm x 3m H4 treated pine
- 160mm terracotta pots to suit
- Plants from list, at left

FOR PROJECT SUPPLIES, SEE STOCKISTS PAGE

You'll also need

Angle grinder with metal-cutting and grinding discs; metal file; MIG welder; mesh fixing clips: 50mm galvanised hex head screws for timber; potting mix

Notes

- When using power tools and welders, wear all safety gear required. For more information, refer to your equipment pack instructions.
- If you're not comfortable welding, twist tie wire tightly around mesh to join strips to panel (in Step 2). ▶

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WHY YOU'LL LOVE IT

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→ **High quality:** Enjoy peace of mind with quality materials and an easy swing function to open and close.
→ **Compact 1.5 litre total capacity:** The space-saving and cost-effective alternative to bottled water easily fits in the fridge door.
→ **Proven MAXTRA filtration:** The high-performing water filter lasts up to eight weeks.

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OR CALL **1300 557 762**

BRITA

steps

Here's how

STEP 1 Use angle grinder fitted with metal-cutting disc to cut bars protruding from ends of large mesh sheet. Cut sheet into 2 panels of equal size. Cut smaller mesh sheet into strips 1 square-wide and 1.8m long. Switch to a metal-grinding disc to remove sharp edges on all cuts. Finish cuts with a metal file.

STEP 2 With a helper to hold them in place, position panels upright so they are 150mm apart. Place 1 mesh strip between them at horizontal bar second from top. Make strip flush with 1 end of panels. Use MIG welder to tack-weld strip to both panels along its length (or use tie wire, see Notes on page 164). Repeat to attach more strips, leaving 2 squares of mesh between each strip and alternating which end of panels strips are flush with.

STEP 3 1 end of cage will sit against existing pergola post. For other end of cage, install a new post. Notch top of post to go around beam on pergola and dig a hole to take bottom of post. Compact earth around post in hole. Screw to pergola beam.

STEP 4 Lift mesh cage into position between posts. Slip mesh fixing clips over bars on strips flush with end of cage. Screw through clips into post using hex head screws. Pot plants in terracotta pots, adding potting mix if required. Place terracotta pots in mesh cage.

FOR PROJECT SUPPLIES, SEE STOCKISTS PAGE

free PROJECT SHEET

We've put the step-by-step instructions to make all these projects on a project sheet. The sheet includes descriptions of the pre-cut elements and a complete list of the tools you'll need to finish the job.

To get your project sheet, visit bhgshop.com.au/projectsheets where you can download the project sheet, or post a stamped ($2), self-addressed C5 (162 x 229mm) envelope to *Better Homes and Gardens*, Here's Your Party Plan, GPO Box 7812, Sydney NSW 2001. Please allow up to 10 days for postal delivery.

Photography Greg Fahey, Brent Wilson; styling Jacqui Pix; projects Darren Baensch, Grahame Rowe; diagram Steven Pollitt

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Thinking Outside

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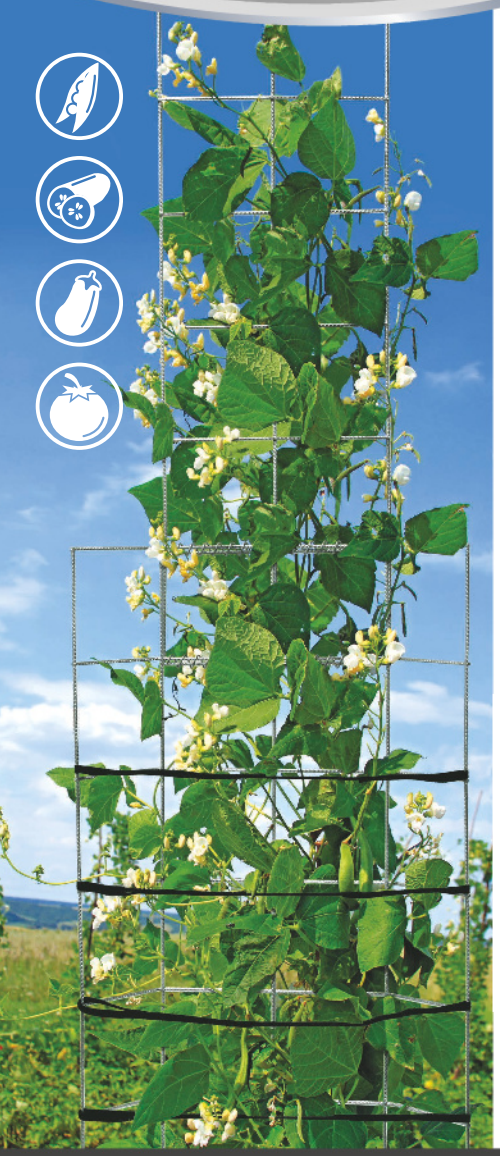
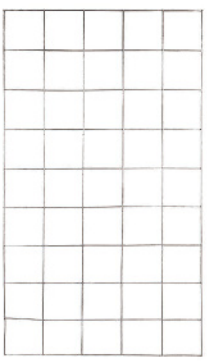


Ready to Grow

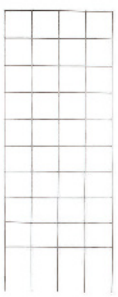
Tomatoes, beans, passionfruit, and even heavier produce like eggplant and cucumbers - Grip & Grow's sturdy winged design supports them all. With plant ties included, the ready-to-use kit simply pushes into the ground so you're set up and ready to grow in seconds - no stakes, no construction!

ALSO AVAILABLE
(no ties)

Featuring ribbed bar which provides additional grip for growing climbers



Wall Frame
1800x1000mm



Vegie Frame
1500x600mm

Decorative Arch
1910x970mm

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SUMMER 2016/17

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OPPOSITE PAGE: Retreat 7-Piece Outdoor Bar Setting (W200 x D86 x H99cm), $3299; Salt & Pepper Salut Red Wine Glasses (Set of 6), $39.95; Marine Round Board, $49.95.

THIS PAGE: Spritz 4-Piece Outdoor Lounge Package, $2599; Hardware Lane Jug in White, $69.95; Riviera Stripe Rectangular Cushions in Cement, $54.95 each; Fairfield Cushion in Grey, $49.95; Revive Glasses in Pale Green, $7.95 each; Jells MDF Round Platter in Copper, $29.95. All other items stylist's own.

Inspired BY PALM SPRINGS

Vivid 7-Piece Outdoor Dining Setting (W220 x D88 x H74cm), $2999; Cement White Wash Round Planters (Large), $19.95 each; Melamine Shallow Bowl in White, $34.95; Cement White Wash Vat (Large), $39.95; Melamine Bowl in White (Small), $9.95. All other items stylist's own.

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Westport 5-Piece Outdoor Corner Modular Package, $2699; Twine Outdoor Rug (160 x 230cm) in Cream/Beige, $399; Shade Outdoor Cushion in Grey, $44.95; Tropix Outdoor Cushion in Multi, $44.95; Kazu Cushion in Natural, $49.95; Luka Cushion in Orange, $89.95; Columbis Cushion in Neutral/Black, $39.95; Verona Tumblers in Clear, $10.95 each; Mila Square Plate in Foam (Small), $19.95. All other items stylist's own.

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Power through your maintenance to-do list in just a few hours

sort out your cracks!

Those fiddly jobs around your home may feel like they're never-ending, but you'll be surprised at how little time some of them can take. Try these speedy projects to get you started and make a dent in your DIY list.

Project 1

SEAL GAPS AROUND WINDOWS

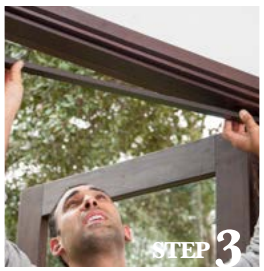
While it may seem insignificant, small gaps between your window and its frame will allow hot air into your home in summer and cold air in winter. Here's a simple solution to improve energy efficiency.

Gather your supplies
30 x 12mm meranti timber

You'll also need
Measuring tape; pencil; handsaw; undercoat; paintbrush; enamel paint to match window; 30mm nails; hammer; filler; sandpaper

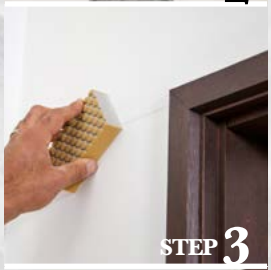
Here's how
STEP 1 Measure the inside of the window frame where the gap is. To make beading, cut meranti with handsaw to length.
STEP 2 Undercoat beading and let dry. Apply 2 coats of enamel paint to match the colour of the window and let dry after each coat.
STEP 3 Place beading on the inside of the window frame so the edge is flush with the rebate in the frame where the window sits. Nail beading into place.
STEP 4 Fill nail holes and let dry. Sand smooth then spot prime with undercoat before touching up paintwork.

steps



Project 2

steps



FIX A SMALL CRACK

Cracks appearing in the walls of your home are a fact of life, but nothing to worry about. Caused by natural building movement, they usually appear around windows and doors, which are the weakest areas of walls. Remedying them is a simple process you can knock over in a morning.

Gather your supplies
Quick-drying wall filler

You'll also need
Old chisel; fine sanding sponge; undercoat; paintbrush; interior acrylic to match wall

Here's how
STEP 1 Use an old chisel to slightly widen crack. Smooth off rough edges from surrounding plasterboard.
STEP 2 Fill crack with quick-drying wall filler. An all-in-one dispenser and scraper means you don't need any other tools.
STEP 3 Use a fine sanding sponge to smooth filler so it's flush with surrounding wall. Remove dust.
STEP 4 Spot prime the repair with undercoat and let dry. Finish off with interior acrylic to match wall colour.
Tip For a seamless finish, you could give the whole wall a fresh coat of paint.

FOR PROJECT SUPPLIES, SEE STOCKISTS PAGE

Photography John Halfhide, Adobe Stock, Alamy; project Greg Sparke

Quick fix filler

The simple and easy solution, perfect for those quick repairs around the home.

Spakfilla One Shot is the ultimate filler for those niggly little dents, chips, holes and hairline cracks around your house. Super easy to apply, this product is designed as a single application, but it is the perfect quick fix for multiple small jobs that only need a small amount of filler. One Shot promises easy application, no mess and no wastage. So what are you waiting for? Fill her up!

- ✔ **EASY TO APPLY** just cut, squeeze and scrape
- ✔ **SINGLE USE** no wastage
- ✔ **LESS MESS** simply throw away once the job's done

DIY PROJECT

EVERYDAY WALL REPAIRS

Rearranging your framed photos and artworks might leave you with wall hangers in all the wrong places. Never fear – it's a simple case of removing the old fixing, patching the hole with Selleys Spakfilla One Shot, then fitting a new hanger to suit your updated artwork. Easy!

SUPPLIES NEEDED:

- Selleys Spakfilla One Shot
- Utility knife
- Paint scraper
- Fine sandpaper
- Undercoat
- Acrylic paint to match wall
- Painting equipment

HERE'S HOW:

STEP 1 Use utility knife to dig out wall plugs so they are a few millimetres below wall surface. Use paint scraper to scrape back any loose flakes around holes or cracks.

STEP 2 Unclip backing scraper on Spakfilla and cut top tab off the One Shot unit. Reattach scraper.

STEP 3 Squeeze pack and apply filler into the crack or hole and scrape off excess. Allow to dry (two hours for thin applications).

STEP 4 Once dry, lightly sand filled area until flush with the wall.

STEP 5 Prime area with undercoat. Let it dry. Apply acrylic paint to blend patches with existing wall colour.

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NIVEA Firming Body Oil reduces the appearance of stretchmarks, nourishes, evens, and firms skin in 2 weeks.

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TRIED & TESTED

SEE WHAT OUR TRUSTED REVIEW/CREW PANEL HAD TO SAY ABOUT NIVEA'S NEW 4 IN 1 FIRMING BODY OIL

ALEX NOONAN
CONTENT DIRECTOR, BEAUTYcrew.COM

BEAUTYcrew, Australia's newest and hottest beauty destination, is happy to introduce you to the REVIEW/crew – a group of the most trusted advisors made up of beauty addicts just like you. In our recent trial, our panel put NIVEA 4 in 1 Firming Body Oil to the test.

"Simply brilliant! I have exceedingly dry skin, especially over the winter months, and this lovely oil has quickly become my 'go to' product to 'get out of the desert free.'"

KAREN

"My biggest worry was that it might be too oily or greasy. This was not a problem at all; it's light and quickly absorbed and left no greasy residue."

LORRAINE C

BEAUTYCREW.COM.AU
NIVEA.COM.AU/BODYOIL

"Absolutely love this product - within two weeks I felt my skin was smoother and more firm. It is very lightweight but still very moisturising. Highly recommend!"

ALEX L

"My skin felt amazing and stayed silky and hydrated all day. I would recommend this product to others 100 per cent."

LORRAINE M

"Having used the product for just over a week, I've found that my skin has more of an even tone and being moisturised, it looks a lot firmer. I am very impressed with this product."

MICHELE

4 IN 1 OIL THAT ABSORBS QUICKLY

New NIVEA 4 in 1 Firming Body Oil is a multi-purpose oil that can be used all over your body to care for your skin. Delivering firmer looking skin in two weeks, it absorbs quickly to nourish intensively, reduce the appearance of stretch marks and even skin tone.

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So silky – meet the new body treats you'll love

Ready to reignite your good habits? How about nurturing your skin with body oils, checking you're getting enough zzzs and overcoming belly bloat for good? The hot tips are all here

better you

Photography Abode Stock, Getty Images

6 TOP body oils for sensuous skin

Prepare to feel fresh, fabulous and fully moisturised

Feel like it's high time to ditch the jeans and don a dress? Well it's also the moment to say goodbye to thick moisturisers and hello to lightweight luscious body oils.

The golden days

Body oils help give you softer, firmer-looking skin, and a healthy glow, just what you want in time for summer! And don't worry, they won't leave you feeling greasy as they soak in quickly and deeply, keeping skin moisturised all day. Pick any of these powerful products to target cellulite, promote better sleep or give you radiance… or choose a blend that provides multiple benefits. What's not to love?

1 Every woman dreams of supple and smooth skin – and here's the solution! This powerful formula can nourish thoroughly, even out skin tone, reduce the appearance of stretch marks and firm up skin in two weeks. Massage on dry or wet skin.
4 in 1 Firming Body Oil, $14.95, NIVEA.

Photography Adobe Stock, Getty Images. Prices are approximate and a guide only

2 Indulge yourself with a lightweight, ultra-hydrating mist any time of day. It contains vitamins and beneficial botanicals to smooth, soften and bring out your natural glow. To top it off, this spray-on dry oil is scented with an uplifting fragrance. Dry Oil Body Mist, Cactus and Pink Pepper, $49.50, AHAVA.

3 Keep your skin hydrated and healthy – the natural extracts help protect and condition skin to restore its suppleness. Essential oils, including lavender and jojoba, refresh and revive the senses. Ultra Revitalising Body Treatment Oil, $59, Ultraceuticals.

4 Need help getting your beauty sleep? Massage this potent, aromatic dry-feel oil all over your body and let it relax your muscles and boost your skin. It features cedarwood, sweet orange, lavender, evening primrose and olive oils. Sleep Cedrus Body Oil, $78, Molton Brown.

5 Target unwanted dimples with an uplifting citrus body oil formulated to combat cellulite, detoxify deeply and condition the skin. It works to reduce the build-up of toxins caused by a poor diet, stress and a sedentary lifestyle. Cellutox Active Body Oil, $69, Elemis.

6 Shimmy on in to a summertime soiree with your body hydrated and looking subtly bronzed. This feather-light moisturising oil glides on and gives you a dry, long-lasting, streak-free finish and a gorgeous glow. Honey Bronze Shimmering Dry Oil, $32.95, The Body Shop.

FOR SHOPPING DETAILS, SEE STOCKISTS PAGE

get selfie-ready

Here's how to look your photogenic best

Whether it's for a family pic, social media post or work, we all find ourselves in front of the camera. Make-up can look great in real life but doesn't always photograph well. Use these six tips to make yourself snap-happy.

1

Shine-proof

Stop shiny patches from making your complexion look blotchy with a loose powder or mineral make-up. Either set your make-up with a translucent loose powder or wear a mineral power foundation instead of a liquid. Try **4-in-1 Pressed Mineral Makeup Broad Spectrum SPF15, $59, PUR Cosmetics.**

2

Sparkles begone

Matte eye shadows are your most flattering choice in photos. Anything with shimmer will accentuate wrinkles and texture, and in photographs it can show up as white spots. Try **Eye Palette Sculpture, $39, Napoleon Perdis.**

3

Brows are key

Shaped eyebrows frame your eyes and balance your features. If you haven't already mastered the art, now's the time. It's easy, no matter how thin or thick yours are – head to a Benefit Brow Bar in Myer for tips and tricks. Try **Gimme Brow, $39, and Goof Proof Brow Pencil, $42, Benefit Cosmetics.**

FOR SHOPPING DETAILS, SEE STOCKISTS PAGE

WIN

Beautiful brow kit

Tell us in 25 words or less why you'd like to have better-looking brows and you could win 1 of 10 Benefit Cosmetics brow prize packs, valued at $148 each. To enter, write your answer, name and address on the back of an envelope and post it to: *BHG* Benefit Cosmetics Comp, GPO Box 7812 Sydney NSW 2001.

4

Line them up

Defining your pout for smile impact. Apply lip liner using the same colour as your lippy or a nude shade. It will give your lips definition and you can make them look that touch fuller by drawing the line just outside your lipline. Try **Retractable Lip Liner, $9.95, NYX Cosmetics.**

5

Pearly whites

Science says whiter teeth make you appear more attractive. These strips can remove up to 10 years of stains and you'll start seeing results in a week. Try **3D White Whitestrips, $34.99, Oral-B.**

Eyes wide open

Brighten under your eyes to look refreshed. Use a concealer a shade lighter than your skin tone. Start with the applicator tip and follow the lines down from the inner corner of each eye, then blend outwards. Try **Lumi Magique Concealer, $27.95, L'Oréal.**

6

Visit bhg.com.au/terms-and-conditions for full terms & conditions. Entrants must be 18+. Competition opens 13/10/16 09:00 AEDT & closes 9/12/16 17:00 AEDT. Winners judged at Promoter's premises 12/12/16 11:00 AEDT. Winners notified by mail & published at bhg.com.au on 16/12/16. Total prize value up to $1480. The Promoter is Pacific Magazines Pty Ltd, 8 Central Ave, Eveleigh NSW 2015 (ABN 16 097 410 896).

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Nourish *your skin*

Keep your skin looking and feeling its best with the new Palmolive Oil Infusions range that hydrates the skin and invigorates the senses.

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Infusion of essential oils and botanical extracts

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Being in pain is no joke. Here's how to manage it before it manages you

gain, not pain!

Feel a right royal pain somewhere? It's your body telling you something's out of whack. Listen carefully to the message being sent for useful clues on how to fix it fast!

Take it personally

No two people experience pain in quite the same way. What lays you low might be a mere blip on someone else's radar. Why? Blame your brain. Whether your ache is fleeting ('ouch, who put that brick wall there?'), recurrent (headache, period pain) or chronic (the kind that totes overstays its welcome), it's all a result of complex brain processes involving a combo of individual physical, emotional and environmental factors.

Which boo-boo are you?

■ **ACUTE**
Comes on suddenly and is fairly short-lived; perhaps you stubbed your toe, twisted your ankle or are recovering from illness or surgery. Acute pain tends to respond well to fairly straightforward treatment plans.

■ **RECURRENT**
Temporary or cyclical physical suffering, such as a migraine or period pain.

■ **CHRONIC OR PERSISTENT**
An ongoing condition, disorder or disease lasting longer than three months. It's often tougher to pinpoint and treat. It may eventually be fully resolved, but sometimes requires long-term care and attention. Chronic pain can have a huge impact on quality of life and can lead to secondary conditions including anxiety and depression.

MAKE IT STOP!

All pain has one thing in common: we want it gone, *now*! Whether it's a dull ache in the background or a 'hey look at me!' throb, managing pain so you can get on with business is a priority.

Common painkillers (analgesics) such as paracetamol, ibuprofen and aspirin are available without a prescription. They come in tablet, capsule, liquid, patch, gel and cream forms and work well for mild to moderate temporary pain or inflammation. They work by blocking prostaglandins – hormone-like chemicals released by the body when pain strikes.
Note Over the counter (OTC) meds are not necessarily free from side effects. Check with your doctor, always read the label and take only as directed.

WHAT ELSE HELPS?

Want to manage pain without using medication? There are many options worth investigating. Often, simple lifestyle changes can help you not only manage pain, but possibly even prevent it.

■ MEDITATION AND RELAXATION THERAPY

Exciting new research shows how mindfulness meditation may help rewire the way information is processed in the brain to provide natural pain relief.

■ CHIROPRACTIC

A chiropractor manipulates the spine to adjust and correct misalignments that lead to pain. It can ease soreness in the back and neck, sciatica, arthritis and sports injuries. To find a practitioner, visit chiropractors.asn.au.

■ EXERCISE

It may seem counterintuitive, especially when you're hurting, but gentle exercise can work wonders for relief as well as prevention. It improves flexibility and promotes a healthy weight. Try walking, yoga, Pilates or aqua exercise. You don't need to run a marathon, just move a little every day.

■ WILLOW BARK AND TURMERIC

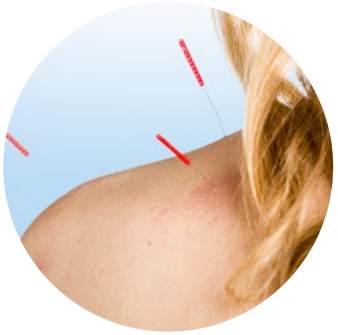
Renown for anti-inflammatory and healing properties, both herbs are recommended for lower back pain and arthritis.

Pop a natural pill! Turmeric is thought to help the hurt

They're available at health food stores in supplement form. Ensure you check with your doctor before adding them to your diet.

■ TENS MACHINE

A TENS (transcutaneous electrical nerve stimulation) machine is a non-invasive device that sends small electrical pulses to stimulate the nerves, which is said to help ease acute and chronic pain. They are available for use at home. Check major pharmacies or visit tensmachineaustralia.com.au.



■ ACUPUNCTURE

This age-old Chinese therapy is said to rebalance the body's natural energy pathways. A qualified practitioner places tiny needles into the skin but it doesn't hurt. Go to acupuncture.org.au.

■ EAT CLEAN

A diet full of fresh wholefoods and light on processed, chemical-laden ones will help reduce inflammation.

■ SLEEP

Getting inexplicable aches and pains? Try to get more, and regular, shut-eye – you'll feel the difference.

■ FIND YOUR PEEPS

Join a support group who share your issue – it can provide valuable insight.

Still in the hurt locker?

■ **Pain Australia** is a national not-for-profit organisation with the goal of improving pain treatment and management across Australia. For information on specific conditions and to find pain clinics near you, visit painaustralia.org.au.

■ **Pain Link** is a confidential helpline for anyone who's suffering. You'll talk to someone living with (or who has previously lived with) chronic pain. It's run by the Australian Pain Management Association. Call 1300 340 357 or visit painmanagement.org.au.

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Elmore Oil is made with 100% natural active oils from melaleuca and eucalyptus. Try it for temporary relief from muscular aches and pains. Available in leading pharmacies.

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CHC71901-0916

10 ways to

Regain your trim and toned tummy, on

Rock your slinkiest frock this party season with a muffin-top-free belly. You'll feel better and your health will be as happy with the results as your Facebook profile.

Bloat be gone

Whether it's a festive soiree or a hot date, the last thing any gal needs is an uncomfortable, bloated belly to come along and spoil her fun. Most cases happen because excess air is trapped in your digestive tract.

Certain foods and drinks are more likely to puff you up. Bad habits (like eating too fast or talking with your mouth full – your mum was right again) can also cause you to swallow air, adding to the problem.

A gassy tummy usually, eventually, resolves naturally, but to stop it happening in the first place, a few simple changes to your diet and routine will do the trick. And, if you're prepping for a big night out, try on the following tips and strategies for size!

CAN YOU BEAT IT? YES YOU CAN!

1 Up your H_2O

Water is nature's great cure-all, and drinking more of it helps keep things moving. Pep up the process by sipping a large cup of hot water with a generous splash of organic, unfiltered apple cider vinegar first thing each morning.

2 May the coffee be with you

Is there no end to the miracle of the bean? A cup is not only a morning lifesaver but a natural laxative, which can relieve a puffy tummy. Steer clear of creamy or sugary add-ins and artificial sweeteners, as they can make things worse.

3 Slow the roll

Where's the fire? Eat more slowly to allow your stomach time to handle the load. Ideally, you should chew your food until it's mushy, think apple sauce, to make digestion easier. Bonus, eating slowly helps your brain register fullness so you'll also avoid overeating, another belly-bloat demon.

4 Get some culture

Probiotic yoghurt containing *Lactobacillus acidophilus* and/or *Bifidobacterium lactis* can restore an out-of-whack digestive system. Go for plain varieties and add honey or fruit for a hint of sweetness. Avoid artificial sweeteners, which can be hard to digest. Give kefir a go too; it's a type of fermented drinkable yogurt that can help soothe a troubled tummy.

5 Smart-size me

Ditch generous platefuls for smaller, more frequent meals and don't eat right before you hit the sack. Digestion slows at night so a full tummy at bedtime may cause morning bloat and your clothes won't like you in the morning.

6 Gum can gum up the works

Chewing gum can cause an overproduction of stomach acid, which can interfere with the digestive process. Also, you risk swallowing air while you're snapping those bubbles.

7 Make like a monkeys

A banana a day helps keep the bloat at bay. They're full of prebiotic fibre, aiding good gut bacteria, and an excellent source of potassium, which acts as a natural diuretic. Other potassium-rich foods include asparagus, rockmelon, mango, tomato and sweet potato.

8 Fennel your energy

Fennel seeds have compounds to relax the digestive tract. Chew them whole (with your mouth closed!) or sip on a cup of fennel tea. (Ginger and peppermint teas will also work.)

9 Bean there, done that

Although beans and lentils are good for us, they can push out the tum. Avoid them before an event, especially if you're not accustomed to eating them. Same applies to cruciferous friends like kale, broccoli, cabbage and cauliflower.

Leading up to a slinky dress event, don't add salt to food and avoid sodium-rich processed and fast foods. Excess sodium can cause water retention and bloating.

the reg, with these effective natural solutions

banish bloat

10 **Get your A into G**

Regular exercisers report much less bloat than their more sedentary cousins. If you're bothered by bloat, hit the gym or go for a long walk. Gentle side-to-side stretching can also help move gas on out. Or, try the wind-relieving yoga pose, right (no joke, folks).

Wind-relieving yoga pose

Begin by lying flat on your back (maybe choose somewhere private for this one). Pull both knees to your chest as far as is comfortably possible.

Clasp both hands around your knees and hold the position for about a minute.

Slowly lower and straighten your right leg, holding only your left knee to your chest for 1 minute. Don't forget to breathe.

Slowly bring your right knee back to your chest and hug both knees once more for 30 seconds.

Lower your left leg and continue holding the right to your chest for 1 minute.

Finally, draw both knees back to your chest before exhaling and releasing.

health check

Chronic bloating can be caused by several health issues. See the doc pronto if you have persistent bloating with:

- **Chronic constipation or diarrhoea.**
- **Blood in your pee or stools.**
- **Unintentional weight loss.**
- **Nausea, vomiting, pain, cramps.**

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calm YOUR Christmas crazy

Is the cray-cray of the silly season threatening to put a dampener on your fa-la-la? Here's how to stop your tinsel getting in a tangle!

The lead-up to Christmas can make you feel a little unhinged. Along with juggling your regular chores, there's extra pressure to perform the odd Christmas miracle. Whether it's feeding the masses, showering your fam with the best gifts or preventing family factions causing each other actual bodily harm, the festive season has a way of ramping up stress levels to 11.

Keep your cool, Yule

But let's think about it for a sec. Who made this your circus? Who said creating the 'perfect' Chrissie was your duty? Almost always a peek in the mirror will reveal it's actually you! It's OK, we all do it. But this year, why not say a big 'heck no' to the stress? Here's how to take a Christmas chill pill and have a sweet silly season instead…

Eat this, not that

Watch your sugar and refined carb intake. Choose foods that nourish and sustain rather than quick pick-me-ups that drop you like a hot potato (such as muffins, cakes, chocolate bars and greasy fast food). Instead, choose foods like avocados, almonds, blueberries, bananas, citrus fruit, oatmeal, salmon, sliced turkey and whole grains. Ironically, you could also choose an actual hot potato!

Take a hike

Literally. When the crazy threatens to overwhelm, put on your runners and head outside for an energising walk or hit the gym if that's your thing. This simple stress-buster will help release a calming cocktail of feel-good endorphins.

Clean up your space

It's hard to find your zen under clutter, whether it's your desk or kitchen counters. Carve out 20 minutes a day, pick a room and just do it. You'll breathe easier and, bonus, there will be room for the tree!

Make a list (and check it twice)

Lists save lives! Well, they can at least save your sanity by helping you keep track of the million and one things filling your headspace. ▶

Resist the urge to spend big

Avoid the trap of spending beyond your budget because you think it's expected. It's not. (If it is, the problem lies elsewhere.) Small gifts given with great love win every time. If you make a mean jam or relish or can whip up your own divine sugar scrub, even better. Put them in pretty jars, tie a ribbon on 'em and give with gusto.

Ask for help

Anxiety and resentment build when you think you have to do it all yourself or when you think you're the only one capable of doing things 'properly'. Newsflash: you're not an island. Delegate, divide and conquer! Enlist able-bodied peeps, whether it's for cooking, cleaning, stringing lights, sending out cards or gift-wrapping.

Embrace 'good enough'

Nothing is as stress-inducing as the pursuit of perfection. Those who love you don't care if your house isn't film crew-ready or that you're still 5 kilos from your goal weight. And if things go awry? Adopt the 'one day we'll look back on this and it'll all seem funny' approach. You're not failing, you're making memories!

Tap into the power of 'no'

What sparks your anxiety may be water off someone else's back. Identify your stressors and act accordingly. Your sister, for example, might relish event planning and playing hostess while you, on the other hand, would sooner poke out your left eye. When you know and accept such truths, life becomes simpler because, whatever the situation, you get to say things like, 'No, not this time, but thank you so much for asking.'

Stop caring what others may be thinking

Is Christmas a competition? Nope. Something about the birth of a child a long time ago and, more recently, about sharing food and fun times with those you love. It's OK if your neighbours have more lights and blow-up reindeers on their front lawn than you.

Be caffeine-savvy

We love a good espresso around here but also know too much of a good thing can be problematic. When you start talking too fast and your heart is racing, you'll know you've overdone it! Stick to your usual per day and opt for calming chamomile tea later on.

Put yourself first

It's been scientifically proven (although we can't reveal our sources) that women experience far less stress and get more done when they look like a million bucks. So, hit the salon to freshen up your highlights and get your greys squared away. Don't forget your nails and a nice massage while you're at it! Lunch with the girls and a mimosa won't hurt either. You are welcome!

If you have kids expecting a visit from Santa, advise them he only delivers to children who gather the old toys they no longer play with and donate them to charity.

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what's your QUIZ

Getting enough precious zzzs is key to good health, good looks and general wellbeing. It's right up there with food and water on the daily must-have list. (Along with, you know, espresso and dark chocolate!) Without quality sleep, things can get grim. But how much do you really know about it?

Even J Russ knows about the power of sleep!

Q The older you get, the less sleep you need.

a. True.
b. False.

A False. Adults need between 7½ and 9 uninterrupted hours per night, regardless of age. Just because you can 'function' on less, doesn't make it ideal.

Q Lack of sleep causes you to put on weight.

a. True.
b. False.

A True. When you don't get enough sleep, your brain releases an appetite hormone that tricks your brain into thinking you're hungry. Your body doesn't need those extra kilojoules so stores them as fat. This trick also involves making you crave sugar. Bad trick!

Q What is REM?

a. A critical stage of the sleep cycle.
b. Didn't they sing *Man on the Moon*?

A A. REM stands for rapid eye movement and it's the fifth, or 'dreaming', stage of sleep. Sleep comes in five different stages, with each of these cycles of stages taking about 90 minutes. To reap the most benefit, you need to complete several full cycles each night. (And yes, they did.)

Q Can you make up for lost sleep by napping or sleeping late on the weekend?

a. No.
b. Yes.

A B, with caveats. A small sleep debt can be repaid by taking a nap, which should be either 15 to 20 minutes or about 90 minutes. Any longer, you risk waking up groggy in the middle of a sleep cycle. Sleeping late on weekends is nice but won't help pay back a long-term sleep debt; to do that, try adding an hour each night until you're consistently getting at least 7 hours of shut-eye.

Q How often should you get a new mattress?

a. Every 2 to 3 years.
b. Every 5 to 7 years.
c. Never, if you bought a good one.

A B. After many years of use, mattresses, even quality ones, become less supportive. If you're waking up tired and achy or otherwise feel like your sleep quality has deteriorated, it might be time to reinvest. Replace pillows every two years, too.

Q A nip of something strong can help you sleep.

a. True
b. False.

A B. Alcohol may help you get to sleep faster but the quality of this sleep will be greatly diminished. Opt for chamomile tea instead.

Q What should you do if you feel tired at the wheel?

a. Turn up the music and wind down the window.
b. Stop for coffee and get back on the road.
c. Pull into a safe spot and catch a few zzzs or stop at a hotel.

A C, every time. Nodding off at the wheel when driving, even for a microsecond, can be deadly.

sleep IQ?

Think you know sleep? Take our quick quiz to brush up on your smarts

FUN FACT

Humans are the only mammals who deliberately put off going to sleep when they're tired. You'll never catch a koala putting off grabbing some zzzzs though; those guys sleep for around 22 hours a day! By contrast, giraffes get by just fine with less than two hours a day.

Oh, and one more thing...
No phones or tablets in bed. They emit enough light to mess with your ability to sleep well.

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Nurture good habits for a healthy outlook

Keep abreast of things

Regular self breast checks are an easy and important way to monitor any changes that could be an early sign of breast cancer. To help you stay in the habit of self-checking, QV Skincare has partnered with the McGrath Foundation to turn an everyday moisturiser into a valuable self-checking tool. It comes with an educational leaflet to give you the how-to. QV Self Check Breast Cream is $8.15 ($2 of which is donated to the foundation) and available from pharmacies.

SWITCH IT UP

Whether you need a lift after a relationship break-up, feel insecure or just crave a big change, it can be a challenge to keep the wheels in motion. *Turn Yourself On*, by Sydney-based relationship coach Marina J, is a practical guide to turning your life around, based on her experience coaching women all over the world. There are relatable examples and useful tools. It's $24.99 and available in bookstores and from marinaj.net.

FROM OUR ADVERTISERS

Wash easy

Hand washing is one of the simplest ways to help prevent the spread of germs. The new Dettol Liquid Hand Wash formula kills 99.9 per cent of germs and is clinically tested to keep your skin moisturised for three hours. $2.89 from supermarkets and pharmacies, dettol.com.au

Inside help

Vagisil ProHydrate Plus Internal Hydrating Gel provides long-lasting relief from vaginal dryness for more comfortable intimacy. It contains the ProHydrate Complex, a unique blend of moisturisers including hyaluronic acid, which feels like your own natural moisture. It's $21.99 from Chemist Warehouse, chemistwarehouse.com.au.

Photography Adobe Stock

The product most recommended by doctors for scars & stretch marks.*

*ACA Research HCP Study, July 2015

"I am so thrilled that I was able to hear about Bio-Oil. I tried for a very long time to take care of uneven skin tone and melasma on my face with no effect at all, but I have been using Bio-Oil for 3 months now and I am so amazed at the progress. I look in the mirror often just to make sure it is really what I am seeing!"
Debbie Jensen

Bio-Oil® is a specialist skincare product formulated to help improve the appearance of scars, stretch marks and uneven skin tone. Its unique formulation, which contains the breakthrough ingredient PurCellin Oil™, is also highly effective for ageing and dehydrated skin. For comprehensive product information and results of clinical trials, please visit bio-oil.com. Bio-Oil is available at pharmacies and selected retailers at the recommended selling price of $14.95 (60ml), $24.95 (125ml) and $34.95 (200ml). Individual results will vary.

Nordic 142cm 3 blade DC fan in mint (main), blue or grey (insets) $595.

Airfusion Akmani
152cm 3 blade DC fan
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AUSTRALIA'S LARGEST *range of fans*

Ceiling fans are a must-have addition to an energy-conscious home, giving you year-round comfort whilst helping to cut your heating and cooling costs. Shop Beacon for expert advice on Australia's largest range of ceiling fans to suit every room – even alfresco areas.

Moonah 122cm 4 blade fan in white $159.

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Call 1300 BEACON for a store near you
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Beacon LIGHTING

Make a splash in the horizon pool

Beachside cabins at Tropica Island Resort on Fiji's Malolo Island

island *time*

Get away from it all and dive into a relaxing tropical holiday…

The Point, Malolo Island

CHEAT IT!

Only on the islands for a few hours for a stopover? Chill out Fijian style at the Essence of Fiji Rejuvenation Centre near Nadi International Airport. The Transit Pass includes a foot spa, refreshments, wi-fi and a shuttle service to and from the airport. Book at rejuvenationcentrefiji.com.

Don't worry, it doesn't take long to adjust your internal clock to Fiji time. As soon as you lie back on a hammock and look across the calm turquoise waters and surrounding coral reef, a certain calmness comes over you. Finally you can relax. It's how Australians Sue and Rob Cecconi felt when they first set foot on the island of Malolo in 2009. They loved it so much they bought it, rejuvenated it and named it Tropica Island Resort.

The retreat, catering especially for adults, is known for two things: celebrations (honeymoons and weddings are popular here) and rejuvenation. Picture this: lolling in a freshwater horizon pool and sipping on a cocktail while watching the sunset – bliss! Then taking a walk through the gardens, past the waterfalls, rock walls and fish ponds to your cabin, known as a *bure*. It's here your absolute private beachfront with swaying palms is revealed! The bures, all with wooden decks, are made for lounging about all day – but be warned, there's no TV.

If those digs don't get you in the zone, there are spa treatments available – the signature Tropica massage uses Fijian oils.

Hungry? In the restaurant menu the changes daily and there are cooking classes on offer. But, best of all (yes, even better than the setting!), is the warm island hospitality from the moment you arrive. You'll be greeted with a welcoming song from staff and return visitors say it's the staff that keep them coming back.

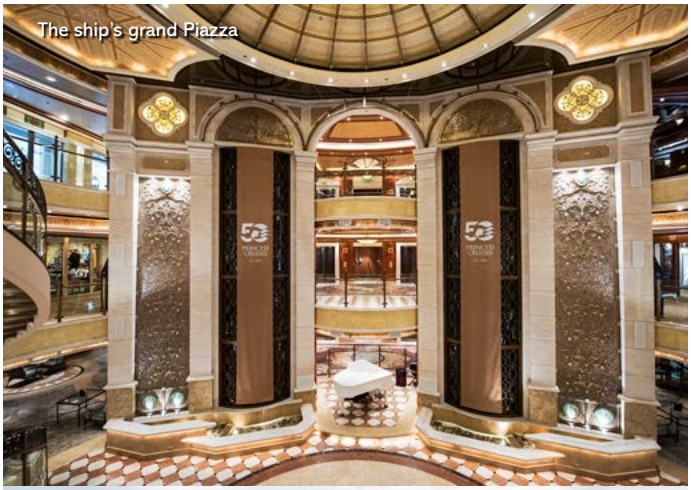
Getting to Tropica Island is easy, just hop on a South Sea Cruises catamaran transfer from Port Denarau Marina. It operates three times a day. Seaplane transfers are also available.

Find out more Check online for special deals at the resort. Go to tropicaisland.com.
Fly Fiji Airways fly to Fiji from Australia and onward to other destinations such as a new route to San Francisco. Visit fijiairways.com.

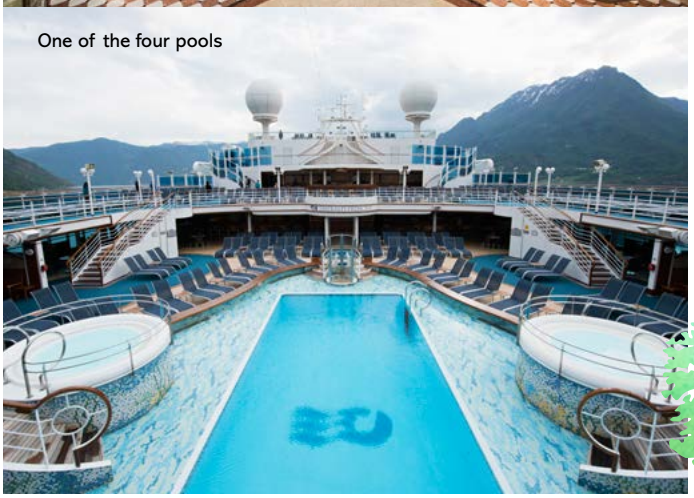
take the ~~trip~~ ship of a lifetime

She's new and she's beautiful

You'll be in awe of the spectacular locations you can visit. Here, the Norwegian fjords.



The ship's grand Piazza



One of the four pools

With the promise of 'come back new', you'll board the impressive *Emerald Princess* full of excitement and anticipation of both relaxation and adventure! Once you've embarked, the first task is to explore the ship. And tell you what, she's a beauty! For astonishing views, a balcony stateroom is recommended, complete with the new Princess Luxury Bed, specially designed for the most heavenly sleep at sea – or for renewing your marriage! For those who fancy a dip, you can plunge into one of four pools, or simply lay back and watch the ever-changing scenery in one of seven hot tubs – heaven!

And how about the food? There are buffets that go on forever, three gorgeous dining rooms, gastropub, grill, poolside pizzeria and, the pièce de résistance, Curtis Stone's fine-dining restaurant SHARE. You're absolutely spoilt for choice and will never go hungry – lucky there's a state-of-the-art gym on board!

Emerald Princess coming 'home' to Australia

Cara Thomas, *BHG* Project Manager, said the trip to Norway changed her life forever.

If it's a drink you're after, bars – there are many! Top tip: try the Adagio Bar, for a sunset sail-away tipple, or the luxurious Vines Bar.

But the real adventure begins on the shore tours. Hiking to glistening blue glaciers, travelling across lofty peaks, exploring local fish markets – yes, you will fall in love with your destination, no matter where your cruise takes you!

Make sure you make time to simply sit back, take a deep breath and watch the landscape go by. You might be lucky enough to have one of those life-changing experiences, where, at that moment, nothing else matters. And isn't that what travelling is all about? You'll 'come back new', that's what you'll do!

What? Princess Cruises' *Emerald Princess* carrying over 3000 passengers and 1200 crew

Where? Sydney will be the ship's home port from November until April next year, offering a series of cruises to New Zealand, Tasmania and the South Pacific. There's an 11-night trip to New Caledonia and Vanuatu in January.

Find out more Call 13 24 88 or visit princess.com.

A balcony stateroom

APP OF THE MONTH

Google Translate

No matter how much cramming you do before you go, unless you're fluent in the language of your travel destination, you'll come across a phrase on a sign, in a menu or in a taxi that you don't understand. Phrase books aren't always easy, especially when dealing with signs written in different scripts like Chinese or Arabic. The Google Translate App has a unique and handy camera feature that recognises characters and translates from photos instantly into 29 languages! The app also features voice and text translation in 103 languages and downloadable translation data in 52 languages to use when you're unable to get online. The app is free and available from Google Play and iTunes.

Destination of the month

Watch Fast Ed cook in the Whitsundays on *BHG* TV.

THE WHITSUNDAYS, QUEENSLAND

Feeling the sand slip through your toes on Whitehaven Beach is something every Australian should aim to try once in their lifetime. The seven-kilometre stretch of idyllic coastline on Whitsunday Island, the largest of the 74 islands in the Whitsundays, can be visited on a day-long boat trip from Airlie Beach or on a chartered boat. Want to hire your own boat but have little experience? No problems. With a bareboat charter you'll get an afternoon's worth of learning the ropes and the vessel will come with maps and charts. Just make sure you check in by radio with the charter company twice daily. You can sail from Airlie Beach in endlessly pristine waters, with the rolling forested hills of the isles on the horizon. Dive off the back to swim with turtles, stop in for fish and chips at Hamilton Island or skip across to Hook Island and visit the Ngaro Aboriginal Cultural Site. If you sail with a group of eight, it ends up being cheaper than staying on land! What a way to enjoy the Whitsundays!

Where? The Whitsundays, Qld

When? Year-round, though there is a higher risk of meeting with marine stingers from October to May. During this period, jellyfish are prevalent in the waters around the mainland and islands and have occasionally been found out on the reef. You can buy or hire stinger suits.

Fly Airlines fly to Proserpine, near the Whitsunday Coast, and to Hamilton Island. See webjet.com.au.

Find out more tourismwhitsundays.com.au. Charters are available at whitsundayescape.com.

insider tips
on good health overseas

Travel portal Smartraveller (smartraveller.gov.au) reveals how to look after your wellbeing.

✔ I'M GOING TO SOUTH-EAST ASIA, COULD I GET THE ZIKA VIRUS?

The mosquito-borne disease is transmitted by certain species of Aedes mosquito. First, check health.gov.au to see if the country you're visiting is affected. If it is, or if there are other mosquito-borne diseases present, wear long-sleeved shirts and long pants; apply insect repellents containing DEET or picaridin; wear permethrin-treated clothing and gear such as boots, pants, socks, and tents; use insecticide-treated bed nets; and stay in screened-in or air-conditioned rooms. These measures are necessary day and night.

✔ ARE THERE DANGERS GETTING DENTAL WORK DONE OVERSEAS?

Medical tourism refers to travelling to another country for medical or dental treatment. Many people do it because treatment is much cheaper. If you plan to travel overseas for dental work, keep in mind that the quality of care you receive may not be of the same standard you would expect here. Health standards in some countries, including doctor training, infection rates and rates of complications are not as good as in Australia.

✔ AM I COVERED IF I GET SICK ON A CRUISE SHIP IN AUSTRALIA?

Medicare benefits are only payable to cruise passengers travelling between two Australian ports, with no stops outside Australia, and only if services are provided by an accredited Medicare provider. Before you depart, contact the cruise operator to find out whether a Medicare-accredited doctor will be available. Medicare benefits aren't payable for journeys between an Aussie port and a foreign one or between two foreign ports. To choose the appropriate travel insurance, see smartraveller.gov.au.

SLEEP FOCUS MASK

On any overseas trip with long-haul flights and time-zone changes, it's imperative to get enough sleep and quickly sync your body clock with your destination. One easy way is to invest in a good-quality sleep mask. The Sleep Focus Mask uses several innovative ideas to help you get a good night's sleep. This lightweight mask is fully adjustable and has a hypoallergenic, breathable foam frame so you can blink naturally and wear it comfortably all night. It has light-activated stripes of gently-glowing blue light to help you relax and drift into a much-needed deep sleep. $69 each.

To buy, visit bhgshop.com.au

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Terms and conditions apply. Valid for stays between 1 December and 31 January 2017. Prices based on one or two guests staying in a Deluxe King View room and relate to accommodation only. Blackout dates may apply. Not to be used in conjunction with any other offer. Pacific Magazines Pty Ltd is not liable or responsible for any third party promotion offered to *BHG* readers.

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Sunset safaris are the best

It's official! Once again, APT has been named the Best at the 2016 AFTA National Travel Industry Awards. And, there are so many reasons why, from the places we go, to our dedicated team and of course our valued guests, people like you. To celebrate them all, we're offering the best deals across all the best destinations.

INCLUDED – Three-night Chobe River game-viewing safari aboard the boutique Zambezi Queen

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*Conditions apply. Prices are per person (pp), AUD, twin share and include port charges. Prices are correct as at 9 September 2016, but may fluctuate due to changes in availability, surcharges, fees or taxes. Please enquire for more details. Prices based on AFZ17: June to October 2017 departures (Balcony cabin – Zambezi Queen). **ALL OFFERS:** Offers are subject to availability, not combinable, available on new bookings only and may be withdrawn at any time. A limited number of offers are available on selected departures. All offers are strictly limited and available until sold out. **DEPOSITS & FINAL PAYMENTS:** A non-refundable deposit of $3,000 pp is due within 7 days of booking. Final payment is due 100 days prior to the tour's departure date. All air may be ticketed upon receipt of the first deposit. **$1,000 AIR CREDIT PER COUPLE:** $500 pp airfare credit is based on two passengers travelling together on AFZ17, departing June to October 2017. Airfare credit cannot be redeemed for cash and is not transferable. Flights are with South African Airways and must be booked by APT. Australian Pacific Touring Pty Ltd. ABN 44 004 684 619. ATAS accreditation #A10825. APT4838

join a cruise to the heavenly gardens

OF THE MEDITERRANEAN

There's still time to come with me! Let's cruise exquisite gardens and sights aboard a luxury small ship around Italy and Greece together

Garden lovers and history buffs, this is the cruise for you! Join Julia Zaetta, editor of *Better Homes and Gardens*, on an adventure to discover the wonderful wildflowers, gardens and history of the Mediterranean while cruising on a boutique ship. Setting off from **Athens**, you'll travel the stunning coastline from **Greece to Italy**, taking in the sights, learning about ancient civilisations and visiting famous gardens. Along the way, your onboard garden historian, Dr Toby Musgrave, will teach you about the plants of the region, how amazing!

Highlights of the 12-day holiday include **Kefalonia,** made famous as the location of *Captain Corelli's Mandolin*. Wander through the island's botanical gardens and national park, renowned for its fir tree forest. private tours of the **San Giuliano** and **Princess Borghese gardens** in **Sicily** and **La Mortella** on the **island of Ischia**, near Naples. You'll stop at **Taormina**, the walled Sicilian town in the shadows of volcano Mount Etna, you'll walk the cobbled streets to the **15th century Corvaja Palace** and the impressive ancient Greek theatre. Take in the breathtaking views of the active volcano among the ruins.

You'll share the *MS Island Sky* with just 99 other guests. There's a choice of two fine-dining restaurants plus a massage and beauty spa to help you relax after busy days sightseeing. The trip includes airport transfers on the first and last day, tipping and port taxes, most meals, drinks with lunch and dinner and a choice of touring options in selected locations.

Book now, don't miss it!

exclusive to **BHG READERS**

AN EXTRA NIGHT FOR FREE!

Botanica World Discoveries is offering *BHG* readers a free night's accommodation in Athens before the cruise at the Hilton Hotel Athens. **It's valued at $390 per couple and includes breakfast.**

Cruise? Mediterranean Wildflowers, History, Gardens and Architecture of the Gods 12-day Cruise with *Better Homes and Gardens* editor Julia Zaetta.
Where? Athens, Greece, to Naples, Italy
When? 22 April–3 May 2017
Price From $14,495 per person
How to book Quote 'BHG BOT'. Call 1300 305 202 or visit botanica.travel.

Terms and conditions apply, refer to the Botanica brochure. Pacific Magazines Pty Ltd is not liable or responsible for any third party promotion offered to *BHG* readers.

BOTANICA WORLD DISCOVERIES
Gardens – History – Art – Music – Gourmet

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Now, for the KIDS

When arvo tea is done, whip off the top and you're ready to play!

sand-sational table

The kids will love this colourful outdoor table that turns into a sandpit! It's easy to make and will keep them entertained forever...

1. Woo hoo, there's a sandpit in there!

One piece of furniture – double the fun!

Gather your supplies

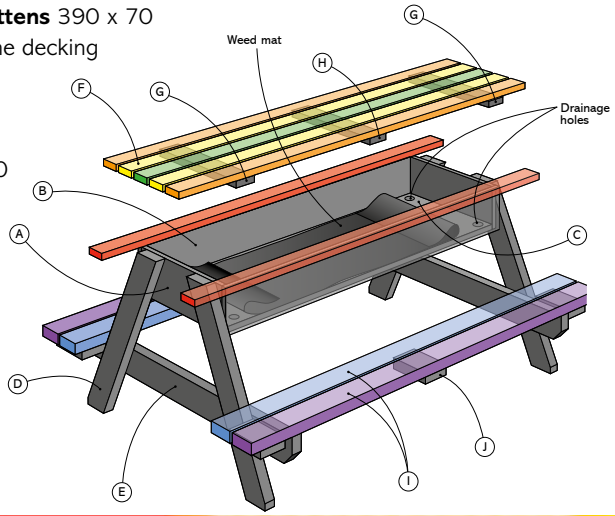
- 1220 x 610 x 18mm marine plywood (2)
- 90 x 35 x 2400mm H3 treated pine (5)
- 70 x 22mm x 3000mm treated pine decking (4)

Components

- **A Sandbox ends** 420 x 150 x 18mm marine plywood (2)
- **B Sandbox sides** 1200 x 150 x 18mm marine plywood (2)
- **C Sandbox base** 1164 x 420 x 18mm marine plywood
- **D Legs** 696 x 90 x 35mm H3 treated pine (4)
- **E Seat supports** 1100 x 90 x 35mm H3 treated pine (2)
- **F Table slats** 1500 x 70 x 22mm treated pine decking (7)
- **G End table battens** 400 x 70 x 22mm treated pine decking (2)
- **H Centre table battens** 390 x 70 x 22mm treated pine decking
- **I Seat slats** 1500 x 90 x 35mm H3 treated pine (4)
- **J Seat battens** 150 x 90 x 35mm H3 treated pine (6)

Notes

- When using power tools, wear all safety gear required. For more information, refer to your equipment pack instructions.
- Check all components against actual unit as you build before cutting to size.
- Glue, countersink and predrill all joints unless otherwise noted.



2. There's plenty of room for the whole crew to play.

Welcome TO SAND CITY!

steps

You'll also need

Power saw; drill; countersinking bit; various sized drill bits; exterior PVA glue; 50 and 40mm wood screws; tape measure; clamp; 50mm (8) and 65mm (48) galvanised batten screws; undercoat; painting equipment; Dulux Weathershield Low Sheen Extra Bright Acrylic in Black, Jubilation, Red Clown, Grass Court, Flamboyant Orange, Magnetic Blue, Persian Plush; 25mm spade bit; weed mat; washed sand (2 bags)

Here's how

STEP 1 Butt sandbox end (A) into sandbox side (B) and screw together using 50mm wood screws. Place assembly around sandbox base (C). Screw through sandbox end and sides into base every 300mm to join. Repeat to attach second sandbox end and side to base.

STEP 2 Cut leg (D) at a 27° angle on 1 end. Along 1 edge measure 650mm from this cut and mark. Use this as the start point for another 27° cut, ensuring it goes in same direction across timber as other cut. At 1 end of leg, cut off point on angled cut to help prevent timber splitting. This end is the bottom of leg. Repeat to cut remaining 3 legs.

STEP 3 Clamp 1 leg against sandbox end so angled cut at top is 35mm from corner of box and flush with top. Screw through box into leg using 50mm batten screws. Repeat to attach remaining legs to box.

STEP 4 On end of seat support (E), measure 30mm from 1 edge then cut off corner from this mark. Repeat to cut off corner at other end along same edge. Place seat support on inside of legs, cut-corner side down, so top of support is 330mm from top of sandbox. Screw support to legs using 65mm batten screws. Repeat to create second seat support and attach to legs at other end of table.

STEP 5 Apply undercoat to all components and let dry. Apply at least 2 coats of colours to all components (refer to diagram), allowing to dry after each coat.

STEP 6 Place red table slat (F) on long side of sandbox so it overhangs each end of box by 150mm and inside of box by 5mm. Screw through slat into box. Repeat to attach remaining red slat on other sandbox side.

STEP 7 Place other table slats upside down on sandbox so ends line up with ends of red slats. Make gap between slats 10mm. Place 1 end table batten (G) across loose slats, 170mm from slat ends. Make batten flush with edge of 1 orange slat (closest to a red slat). This will make it overhang other orange slat by 10mm. Screw through batten into slats using 40mm screws. Repeat to attach second end table batten to other end of slats. Make end of batten flush with the orange slat the batten at other end overhangs, so battens are offset. Attach centre table batten (H) to middle of loose slats.

STEP 8 Place seat slats (I) upside down on seat supports with a 10mm gap between them. Screw 1 seat batten (J) to slats 55mm from end. Repeat to attach second seat batten to other end and a third batten to centre of seat slats. Repeat to create second seat slat assembly.

STEP 9 Place seat slat assemblies right way up on seat supports. Screw through slats into supports.

STEP 10 Use spade bit to drill drainage holes in corners of sandbox base.

STEP 11 Cut weed mat to fit in bottom of sandbox. Cut another piece to put over sand before the top goes on.

STEP 12 Fill sandbox with washed sand, top with weed mat and fit tabletop on top of sandbox.

FOR PROJECT SUPPLIES, SEE STOCKISTS PAGE

Photography John Halfhide; styling Jacqui Pix; diagram Stephen Pollitt

Better Homes and Gardens SHOP

readeroffer

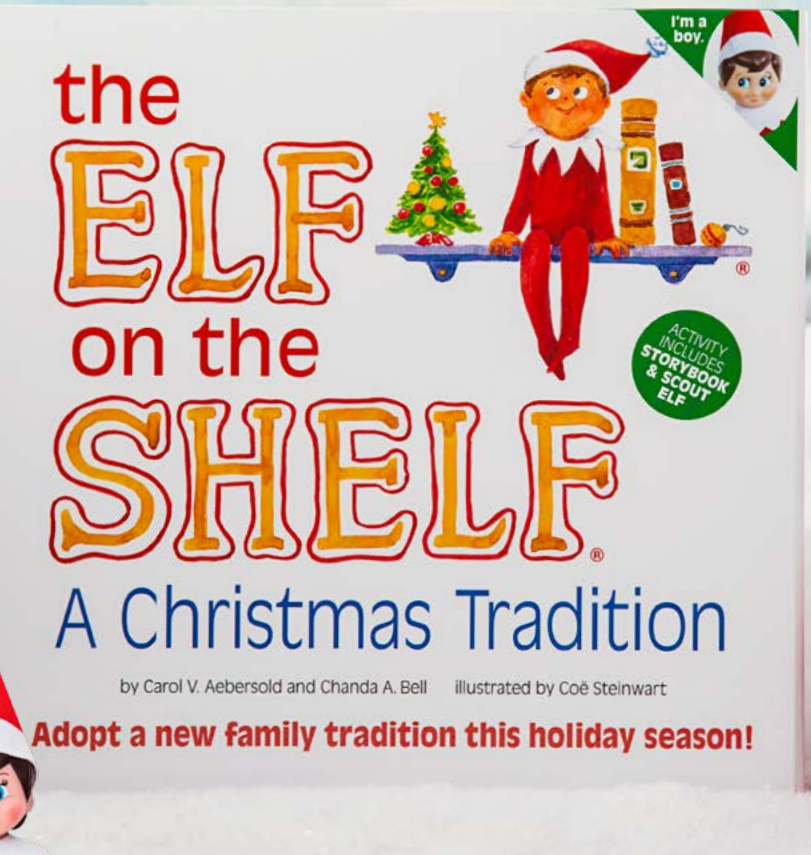
Boy scout elf Code: EOTS001

Girl scout elf Code: EOTS004

start a new Christmas tradition!

Adopt your magical scout elf and let the hide-and-seek fun begin

Capturing the hearts of children everywhere – and parents, too – are these magical, and a little bit mischievous, scout elves. They watch the kids during the day and report to Santa at night, helping him manage his naughty and nice lists. When they get back from the North Pole, they find a new place to sit and wait for the kids to find them. Oh, the excitement!



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- 1 scout elf (of your choice)
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$69.95 each set plus P&H
Shipping commences 1 October 2016

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Boy scout elf Code: EOTS003

Girl scout elf Code: EOTS002

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Better Homes and Gardens

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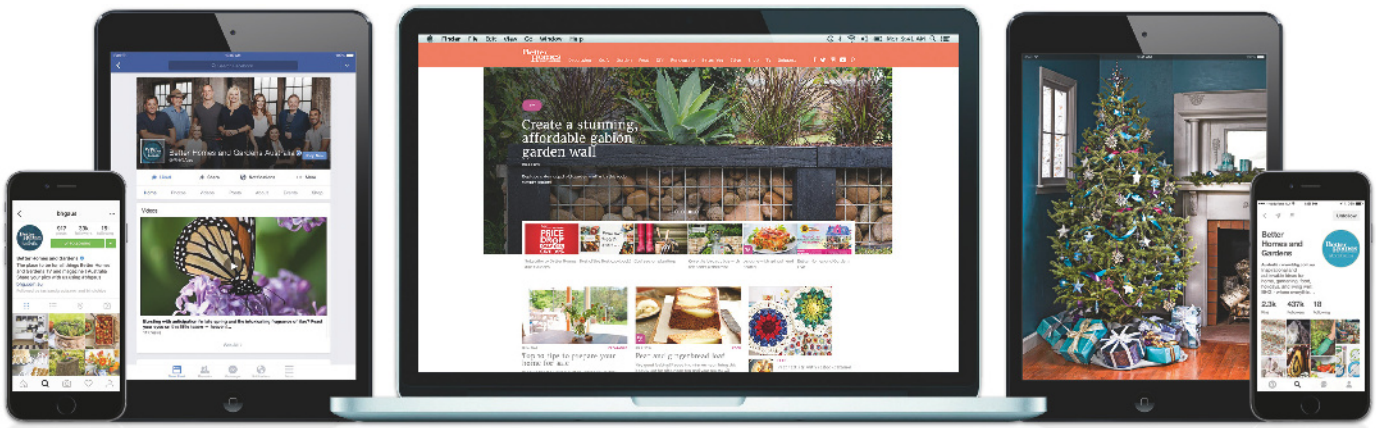

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Now, for the KIDS

Tidy up by installing this ultimate work 'n' play station

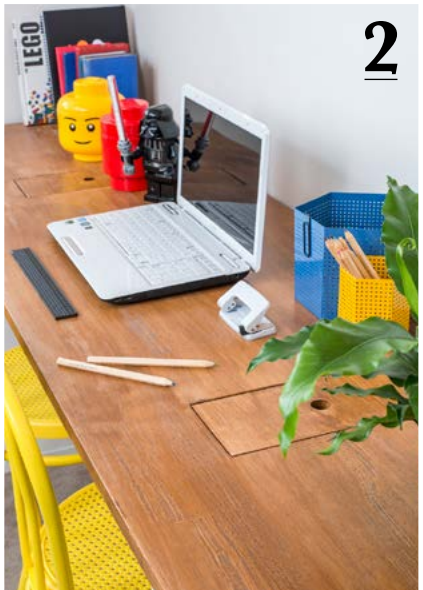
free
Work 'n' play station
PROJECT SHEET
see next page

space to work and play

Are your kids' building blocks taking over your home? Rein them in with handy shelves, baskets, display areas and secret stashing spots. Then disguise them in a large workstation – bonus, you've created a productive place for doing homework too!

Turn an under-utilised play area into a smart kids' zone

1



2

3

Double duty

1. Make a desk by using two storage units as end supports and wrapping off-the-shelf timber benchtops over the top and down the sides.

Room to move

2. Nothing beats a work surface of epic proportions! Spread out and study with a task lamp and desktop stationery storage.

Secret stash

3. Timber lids cut into the surface of your desk conceal nifty compartments for storing stationery, building blocks and other toys. ▶

FOR SHOPPING DETAILS AND PROJECT SUPPLIES, SEE STOCKISTS PAGE

free
Figurine display
PROJECT SHEET
see right

Colourful cubes

4. Make optimal use of the storage units at either end of your desk by sliding in boxes with handles in your choice of bright colours.

On display

5. Every brickmaster needs a special spot to show off his or her collection of mini-figures. Made using a ready-made picture frame, PVC pipe and bright spray paint, this creation is easy and inexpensive. The best bit? You can make more display pieces as your collection grows.

Mimic the look

6. Give standard floating shelves the appearance of building blocks by customising the front edge with short pieces of dowel. They're cute as! To do this, lightly sand your shelf with fine-grit sandpaper, then brush away dust. Cut 20mm lengths of 35mm diameter dowel with a saw, then use PVA glue to attach them in evenly spaced positions on the front edge of shelf (use masking tape to hold in position until dry). Remove tape, then transfer shelf to a drop sheet in a well-ventilated area. Apply two thin coats of self-priming spray paint in your choice of colour to all surfaces, allowing paint to dry after each coat. Hang finished shelf in a level position, following product instructions.

Four by four

7. Flat-pack cube storage systems are a handy tidy-up solution in kids' play areas – a big four by four cube unit like this one allows space for displaying items up top, plus plenty of basket storage down below. You can give the hyacinth baskets a custom look by using painter's tape to mask up the bottom third, then applying a burst of blue spray paint. Ta-da!

Brick art

8. Continue the theme of colourful building blocks with simple wall art in the playroom. To do this, mask up different sized rectangles on your wall using painter's tape. Paint the inside of the masked rectangles in two coats of your colour of choice, allowing paint to dry after each coat. Remove tape. To give the look of building bricks, paint round MDF craft shapes (sometimes sold as placemats) in the same colour as the rectangles. Allow to dry, then attach them using self-adhesive picture-hanging strips. Top tip for renters: cut and paint MDF rectangles instead, then glue round craft shapes on top with PVA. Hang the completed artworks with removable picture-hanging strips.

Tip You can use paint test pots for small projects like this.

free
PROJECT SHEET

So it's easy for you to follow, we've put the step-by-step instructions on a project sheet. The project sheet also includes a complete list of the materials and tools you'll need to do the job.

To get your project sheet, visit bhgshop.com.au/projectsheets and download it, or post a stamped ($2), self-addressed C5 (162 x 229mm) envelope to *Better Homes and Gardens*, Space to Work and Play, December 2016, GPO Box 7812, Sydney NSW 2001. Please allow up to 10 days for postal delivery.

Life clicks when everything has a place!

Photography Chris Jones, Phil Aynsley, Shutterstock; project Rebecca Low; styling Paul Wells

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Now, for the KIDS

1

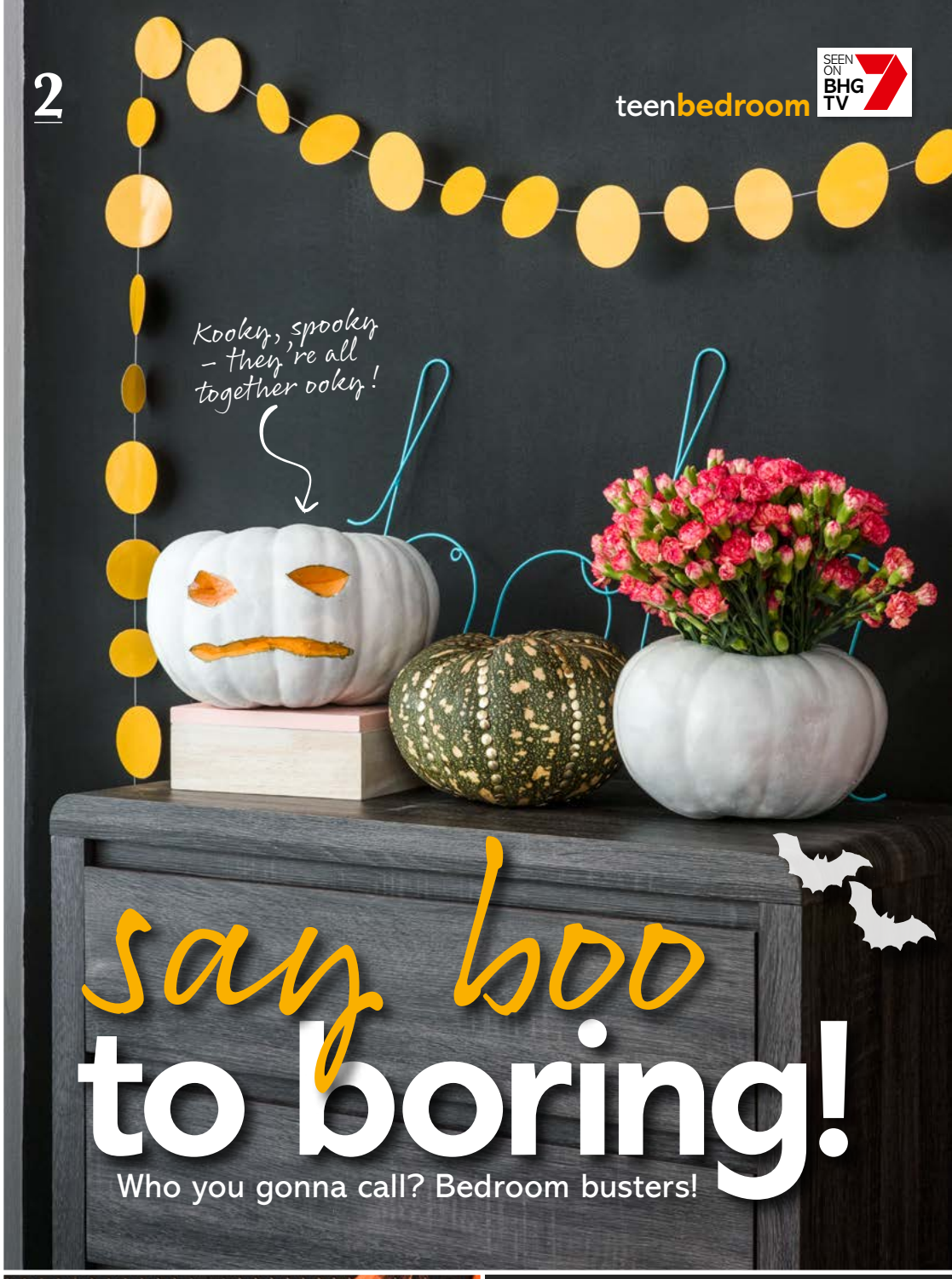
Set your scene

1. With a four-post bed anchored against a single wall painted in dramatic matt black, you can introduce splashes of high-energy colour with vivid bedding, paper garlands and wall decorations. Then, look up! Paint the ceiling in stripes of sparkling gold for the ultimate bit of bedroom bling.

Smashing pumpkins!

2. With a nod to Halloween (31 October), decorate a trio of pumpkins. You can carve out faces jack-o'-lantern style, hollow out a painted pumpkin and insert a vase, or even embellish a pumpkin with golden thumbtacks.

Does your teen's bedroom need a redo? Try these ideas with a twist – go bold with a black feature wall, add a shimmering striped ceiling and layer up the colour with bright bedding and garlands. Feeling halloweeny? Add cool pumpkin decos and spooky pillows, too.



say boo to boring!

Who you gonna call? Bedroom busters!

Seeing stripes

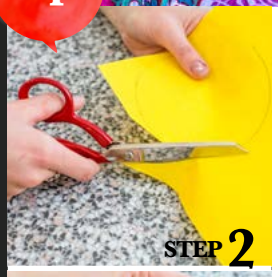
3. When it comes to giving your bedroom a new look, every surface is fair game – ceiling as well. Create glitz overhead with stripes in gold, or any other preferred colour!

Pegboard bedhead

4. Make a place to display photos and keepsakes with a headboard of painted pegboard – turn to page 218 for the how-to.

FOR SHOPPING DETAILS, SEE STOCKISTS PAGE

steps



ALL EYES ON YOU CUSHION

Gather your supplies

- Ready-made cushion cover and insert to suit
- Felt sheets in orange and yellow
- Scissors
- Perle 5 embroidery cotton in 2–3 desired colours, plus black
- Size 3 embroidery needle

Here's how

STEP 1 Using a photocopier, enlarge the Eye template (below) to a size that fits the face of your cushion cover. Cut out shapes.

STEP 2 On orange felt, trace enlarged templates and cut 1 small circle and 1 eye shape. On yellow felt, trace and cut 1 large circle.

STEP 3 Using 2 strands of contrasting perle cotton, stitch the smaller felt circle to the centre of the larger one, using blanket stitch (see Blanket stitch diagram, right)

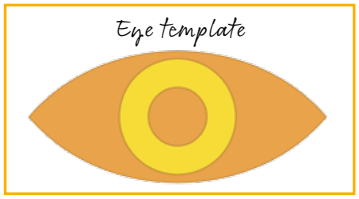
STEP 4 Now stitch the edge of the larger circle to the centre of eye shape, using 2 strands of chosen thread and blanket stitch.

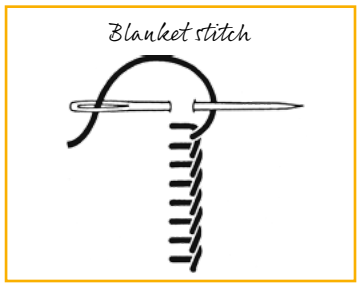
STEP 5 Remove cushion insert and stitch completed shape to cushion cover using 2 strands of thread and blanket stitch.

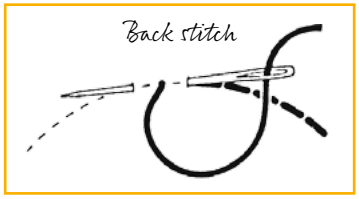
STEP 6 Using 2 strands of black thread and back stitch (see Back stitch diagram, below), work outline along top of eye, then add eyelashes, grading them in an arc from short to long, then short again.

STEP 7 Put insert back into cover.

Tip If you prefer, use stranded embroidery cotton instead of perle. ▶







free PROJECT SHEET

So it's easy for you to follow, we've put the step-by-step instructions for the striped ceiling on a project sheet. The project sheet also includes a complete list of the materials and tools you'll need to do the job.

To get your project sheet, visit bhgshop.com.au/projectsheets and download it, or post a stamped ($2), self-addressed C5 (162 x 229mm) envelope to *Better Homes and Gardens*, Say Boo to Boring, December 2016, GPO Box 7812, Sydney NSW 2001. Please allow at least 10 days for postal delivery.

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PEGBOARD BEDHEAD

Gather your supplies

- Primed pegboard
- Dulux Duramax self-priming spray paint in Flat Black

You'll also need

Power saw; straightedge; clamps; 42 x 19mm dressed pine, length to suit; fine-grit sandpaper; drill; button head screws; sturdy zinc plated hooks with screws (2); drop sheet

Note When using power tools, wear all the safety gear required. For more information, refer to your equipment pack instructions.

Here's how

STEP 1 Measure and mark pegboard to fit your bed frame, then cut using a power saw along a clamped straightedge. Mark pine to same length as 1 narrow end of pegboard, then cut pine with saw. Rub over all cut edges with sandpaper until smooth. Brush away dust.

STEP 2 On your work surface, align pine batten flush with 1 narrow end of pegboard. Starting at 1 side edge of headboard assembly, use drill to drive a button head screw through 1 hole of pegboard into pine batten. Repeat this every 15 or so pegboard holes to secure batten and pegboard together.

STEP 3 At each side edge of headboard assembly, use screws to attach a hook through pegboard into pine batten, spaced about 3–4 holes in from edge of pegboard.

STEP 4 Brush away dust or use a vacuum to thoroughly clean headboard assembly. Transfer assembly to drop sheet in a well-ventilated area. Apply 2–3 thin coats of spray paint to front, hooks and sides, letting dry after each coat.

STEP 5 Hang bedhead by securing hooks over top rail of four-post bed so face of pegboard hangs on the outside of bed frame.

STEP 6 You can hang lightweight objects from pegboard hooks (or bend paperclips to make your own) and tape up your photos.

FOR PROJECT SUPPLIES, SEE STOCKISTS PAGE

steps

Photography Chris Jones; styling and project Paul Wells; diagrams Lorenzo Lucia; words Georgina Bitcon (sewing project)

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Witches fingers

These might make your blood run cold but are a tasty snack during the witching hour! They're free from dairy and have no refined sugar so you can scare those trying to be healthy!

Witches fingers
Preparation time: 10 mins
Cooking time: 20 mins
Makes 24

½ cup medjool dates, pitted
½ cup desiccated coconut
½ cup rolled oats
½ cup blanched almonds, plus extra 24 for nails
3 Tbsp coconut oil
125ml orange juice
Red food gel colouring, to decorate

1 Preheat oven to 170°C. Line an oven tray with baking paper. Combine all ingredients except extra 24 almonds and food colouring in the bowl of a food processor and process until a paste forms.
2 Divide dough into 24 pieces and roll each into a finger-shaped log.
3 Arrange on prepared tray then press an extra almond into 1 end of each finger. Brush almonds with a little red colouring then bake for 18 minutes or until golden. Cool on a wire rack then serve.

SEEN ON BHG TV

Now, for the KIDS

Eyeball pasta

Oh my, dinner just got gross! Your monstrous minions will be full up to their eyeballs and ready for Halloween adventures after a plateful!

Recipe on next page

be a scary cook!

Serve Fast Ed's ghoulish food for a ghostly gathering or coffin break

Pigs might fly

Halloween doesn't have to be scary! How about magical? You can attach your cookies to helium balloons for a jaw-dropping trick-or-treat.

Eyeball pasta

Preparation time: 5 mins
Cooking time: 10 mins
Serves 4

1 brown onion, finely diced
4 cloves garlic, minced
1 tsp capers, finely chopped
1 Tbsp extra virgin olive oil
1 cup roasted red capsicum
2 cups tomato passata
2 tsp brown sugar
1 tsp red wine vinegar
Sea-salt flakes and freshly ground black pepper, to season
400g dried fettuccine
½ cup finely grated parmesan
10 balls bocconcini, halved
1 Tbsp pesto

1 To make pasta sauce, heat a large non-stick frying pan over a medium heat. Add onion, garlic, capers and oil, cooking for 3 minutes or until softened. Add capsicum, passata, sugar and vinegar. Simmer, stirring occasionally, for 5 minutes. Puree with a stick blender then season.
2 Meanwhile, cook fettuccine in a large saucepan of rapidly boiling salted water until al dente then drain well.
3 Return pasta to pan off the heat and toss through parmesan. Spoon into serving bowls, top with sauce then arrange 5 bocconcini pieces on top of each bowl. Pipe a drop of pesto onto each bocconcini piece to make pupils then serve.

Cook's tips

Pigs might fly

- To make a piping bag, cut a 35cm square of baking paper in half diagonally to make 2 triangles (set aside 1 for another use). Curl 1 corner inwards towards apex of triangle to form a cone. Curl other corner around cone to meet apex at back. (Bottom tip of cone should now be sealed.) Fold over apex into cone (or staple) to secure. Fill with icing and snip off bottom tip.
- If you want to make more individual pig biscuits, skip sandwiching in Step 7.

Pigs might fly

Preparation time: 1 hour plus 30 mins chilling
Cooking time: 20 mins
Makes 12

400g plain flour
500g pure icing sugar
1 tsp fine salt
250g unsalted butter, chopped, softened
2 Tbsp milk
1 free-range egg white
Juice of ½ lemon
Pink and black food colouring, to tint
String, to decorate
Helium balloons, to decorate

1 Preheat oven to 160°C. Line an oven tray with baking paper. Sift flour, 100g of the icing sugar and salt into a large bowl. Add butter and rub gently with fingertips until mixture resembles breadcrumbs. Pour in milk and mix until a smooth dough forms. Roll dough between 2 sheets of non-stick baking paper until 4mm thick then put in the fridge for 30 minutes to chill.
2 Cut out dough with a pig-shaped cookie cutter and arrange on prepared tray, half facing left, half facing right. Make a small hole using a chopstick just behind pig's head then bake for 18 minutes or until pale golden. Allow to cool completely on tray.
3 To make icing, sift the remaining icing sugar into a large bowl. Whisk in egg white and lemon juice until very smooth.
4 Put ¼ of the icing in a medium bowl and reserve. Put the remaining in another bowl and tint with pink colouring until deep pink. Spoon into a baking paper piping bag (see Cook's tips, left). Pipe icing around edges of biscuits and allow to set. Pour a little of the remaining pink icing within border, tilting to coat, then set aside to allow icing to set.
5 Tint reserved icing a paler shade of pink then spoon into a piping bag and snip tip. Pipe ears, snout and tails on top of firm icing, as well as dots on body, reserving remaining icing. Allow icing to set.
6 From remaining pale pink icing, tint ½ with black colouring and set aside the remainder, covered with plastic wrap. Spoon black icing into a piping bag and snip tip. Pipe on eyes and allow icing to set.
7 Sandwich iced biscuits (or see Cook's tips, top left) using the reserved pink icing and lining up holes. To serve, thread a piece of string through hole and attach to helium balloons.

Photography Andre Martin, Benito Martin; styling Stephanie Souvlis; food preparation Sarah-Jane Hallett

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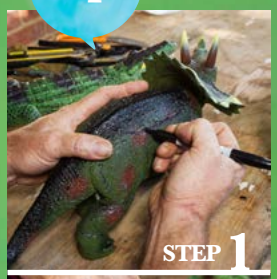
SEEN ON BHG TV 7 kidsproject

make them for Christmas

now hear me roar!

Play santasaurus and make planters from old toys

steps



You can make fantastic pot plants from old plastic toys – think dinosaurs, crocodiles and even pigs! Just cut out, spray-paint and plant – your gift-giving will be off to a roar-some start!

Gather your supplies

- Hollow plastic or rubber toy
- Dulux Duramax Plastic Primer Spray Paint
- Dulux Duramax Spray Paint (try colours Copper Rose Bright Finish, Wiggle Gloss, Gogo Blue Gloss or Rich Red Velvet Gloss)
- Succulent potting mix
- Succulents (such as echeveria)

You'll also need

Permanent marker; Stanley knife; scissors; drop sheet; dust mask

Notes
- Choose bright, modern paint colours.
- Choose plants that won't grow too big for the planter.

Here's how

STEP 1 Using a permanent marker, draw an oval shape on the back of toy.

STEP 2 Using a Stanley knife, slice into rubber at the marked line along straight parts. It may take a couple incisions to slice through rubber.

STEP 3 Use scissors to cut out ends. Discard cut-out.

STEP 4 Put toy on a drop sheet in a well-ventilated area. Wearing a dust mask, spray with plastic primer, coating entire surface, inside and out. Allow to dry completely.

STEP 5 Spray the entire toy with your selected colour, inside and out. Let dry.

STEP 6 Half-fill inside of toy with potting mix. Add plants, filling with more potting mix around edges, as required. Moisten soil without saturating.

Note There's no drainage hole, so be sparing with water.

FOR PROJECT SUPPLIES, SEE STOCKISTS PAGE

Photography Phil Aynsley; project Katie Budd

family circle

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* Installation not included.

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AIR CONDITIONING

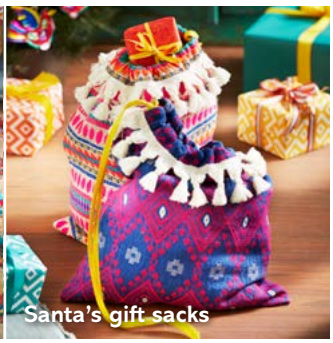
NOW FOR THE fun part

Everything you need to make a very Merry Christmas!

from page 24

DIY table linens

Tie on a tassel


Santa's gift sacks

DIY TABLE LINENS

Gather your supplies

1.1m cotton linen blend fabric; 1.5m cotton linen blend fabric; iron; sewing machine; general sewing supplies; matching thread

Here's how

Napkins (makes 4)

STEP 1 From 1.1m fabric, cut 4 pieces 55 x 55cm.

STEP 2 See How to make perfect corners (below), press in sides on 1 square, 1.5cm all around. Fold over another 1.5cm and press. Unfold. Trim off each corner. Fold in 1 corner and adjacent sides. Fold in sides again. Press and pin corner. Repeat for other corners.

STEP 3 Referring to How to top-stitch (below), stitch around all sides, 1cm from edge.

STEP 4 Repeat Steps 1–3 with remaining squares to make remaining napkins.

Table runners (makes 2)

STEP 1 From 1.5m fabric, cut 2 pieces 1.5m x 55cm.

STEP 2 Referring to How to make perfect corners diagram (below), press in sides on 1 rectangle, 2.5cm all around. Fold over another 2.5cm and press again. Unfold and trim off each corner. Fold in 1 corner and adjacent sides. Fold in sides again. Press and pin corner. Repeat for other corners. Top-stitch around all sides, 2.2cm from edge.

STEP 3 Repeat Step 2 with remaining fabric to make another runner.

TIE ON A TASSEL

Gather your supplies

Patons Cotton Blend 8 ply (50g) in assorted colours; 15 x 15cm piece of stiff card; yarn needle

Here's how

STEP 1 Using 2 strands at once from different-coloured balls, wrap yarns 20 times around card.

STEP 2 Using yarn needle, pass a length of yarn under the wrapped yarn at top of card. Tie in a firm knot to secure, leaving a tail for attaching (see Tassel diagrams, below). Slide wrapped yarn off cardboard.

STEP 3 Wrap a length of yarn around neck of tassel and knot to secure. Using needle, bury yarn ends through centre of tassel. Cut loop ends.

STEP 4 Repeat Steps 1–3 to make more tassels.

SANTA'S GIFT SACKS

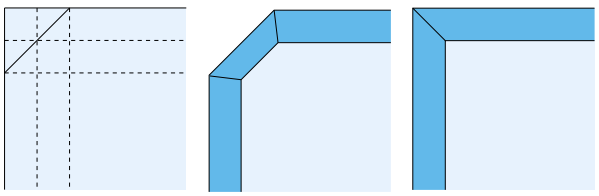
Gather your supplies

Fabric; thread to match; sewing machine; general sewing supplies; small amount of cream tassel braid; safety pin; ribbon

Here's how

STEP 1 From fabric, cut a piece 75 x 50cm. Using zigzag stitch, seam finish all sides. With right sides facing, fold in half. With a 1cm seam allowance, pin and stitch side seam and base seam. ▶

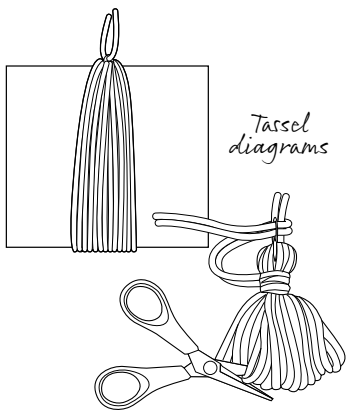
How to make perfect corners diagram



1. Use an iron to press sides in.
2. Fold over pressed hems and press again.
3. Unfold, and trim corner off fabric.
4. Fold corner in towards centre, at innermost crease.
5. Fold in sides to second crease. Fold in again.
6. Press into shape, pin in position and top-stitch around.

How to top-stitch

1. Place fabric right side up.
2. Lengthen stitch on your machine to 3.5 or longer and use thread to match your fabric.
3. Line up fabric edge to stitching guide on machine or use a strip of tape.
4. Stitch slowly and carefully.



FOR PROJECT SUPPLIES, SEE STOCKISTS PAGE

Festival meets festive

Colour-blocked knit balls

Bonbon treats

STEP 2 Fold over top edge of bag 5cm. With 1cm seam allowance, pin and stitch 4cm down from top edge to create a casing for the drawstring.
STEP 3 Top-stitch, hand-stitch or hot-glue braid around top of bag at casing seam. Using a seam ripper make a small opening in 1 of the casing side seams. Using a safety pin, feed ribbon through casing.

FESTIVAL MEETS FESTIVE

Gather your supplies
Kaisercraft MDF antler; brown acrylic paint; paintbrush; Mod Podge Paper Matte; wood grain scrapbooking paper; soft cloth; craft knife and cutting mat; Patons Cotton Blend 8 ply (50g) in assorted colours; pompom maker or 2 pieces of card; felt needle; felt balls; embroidery thread; ribbons; hot-glue gun and glue sticks; Command picture-hanging strips

Here's how
STEP 1 Paint sides of MDF antler brown and leave to dry. Brush front of MDF with Mod Podge and cover with several sheets of wood grain paper. Work from centre outwards, smoothing out any air bubbles with a soft cloth. Leave to dry. Lay shape on cutting mat, paper side down and use a craft knife to cut away excess paper. Brush paper with a coat of Mod Podge to seal and leave to dry.
STEP 2 Using picture as a guide (see above), use 2 colours of yarn at once to make pompoms for headpiece (see Pompom diagram, below). To make garland, use needle to thread balls onto thread.
STEP 3 Loop ribbons and hot-glue in place. Hot-glue pompoms and tie on garland.
STEP 4 Attach to wall with picture-hanging strips.

COLOUR-BLOCKED KNIT BALLS

Easy Knitting
Finished size 8cm-dia.

Gather your supplies
Patons Cotton Blend 8 ply (50g) 1 ball each:
Colourway 1: 1st Colour (C1) Shade 30 Persian Green, 2nd Colour (C2) Shade 24 Fresh Green.
Colourway 2: 1st Colour (C1) Shade 18 Bright Red, 2nd Colour (C2) Shade 25 Flamingo.
Colourway 3: 1st Colour (C1) Shade 35 French Blue, 2nd Colour (C2) Shade 17 Aqua.
All: 1 pair 3.25mm knitting needles; yarn needle; 8cm-dia. polystyrene ball

Note This ball has been worked on smaller needles at a firmer tension than usually recommended for this yarn.

Here's how
Tension: Correct tension is not essential for this project.

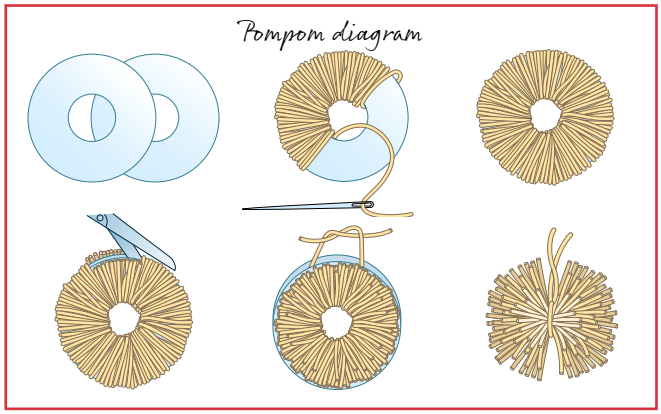
Using 3.25mm needles and C1, cast on 8 sts.
1st row: K1, * inc in next st, rep from * to end … 15 sts.
2nd and following alternate rows: Purl.
3rd row: (K1, inc in next st) 7 times, K1 … 22 sts.
5th row: (K2, inc in next st) 7 times, K1 … 29 sts.
7th row: (K3, inc in next st) 7 times, K1 … 36 sts.
9th row: (K4, inc in next st) 7 times, K1 … 43 sts.
11th row: (K5, inc in next st) 7 times, K1 … 50 sts.
13th row: (K6, inc in next st) 7 times, K1 … 57 sts.
Work 4 rows stocking st, beginning with a purl row.
Change to C2.
Work 3 rows, beginning with a purl row.
21st row: (K6, K2tog) 7 times, K1 … 50 sts.
22nd and foll alt rows: Purl.
23rd row: (K5, K2tog) 7 times, K1 … 43 sts.
25th row: (K4, K2tog) 7 times, K1 … 36 sts.
27th row: (K3, K2tog) 7 times, K1 … 29 sts.
29th row: (K2, K2tog) 7 times, K1 … 22 sts.
31st row: (K1, K2tog) 7 times, K1 … 15 sts.
33rd row: K1, * K2tog, rep from * to end … 8 sts.
Break off yarn (leaving a 30cm end), thread end through remaining sts, draw up tightly and fasten off securely.

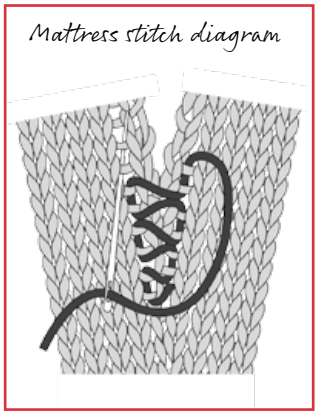
To make up
Using mattress stitch (see below), join side edges, placing polystyrene ball inside before completing seam.

BONBON TREATS

Gather your supplies
Wood grain scrapbooking paper (1 sheet per bonbon); glue or tape; bonbon snaps (optional); small gift; Patons Cotton Blend 8 ply (50g) in assorted colours; 5cm tassels (ready-made or see Tassel diagrams, previous page); cream tassel braid

Here's how
STEP 1 Using photocopier, enlarge Bonbon template (see page 232). Cut out and trace onto wood grain paper. Cut ▶





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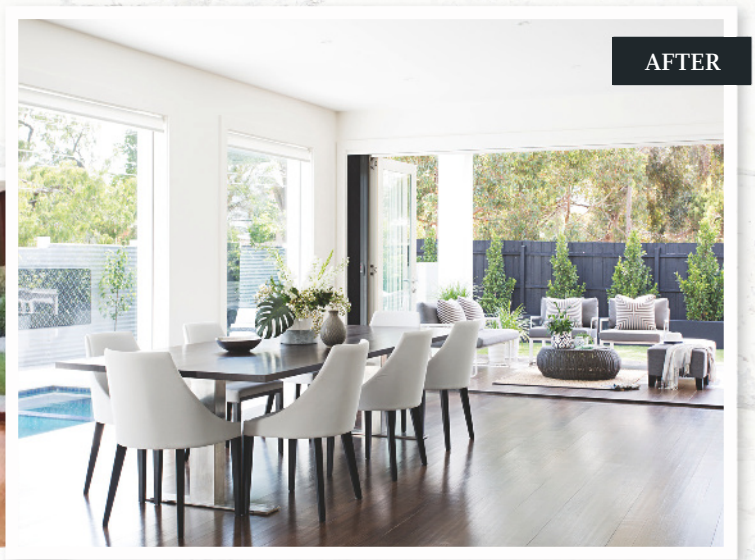

MINOR RENOVATION

A small project costing up to $100,000. This could be any room, or rooms, within your home.

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$5,000!

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Visit www.homebeautiful.com.au for full terms & conditions. Entrants must be 18+ & be the current registered owner of the property. Competition opens 05/09/16 10:00 AEST & closes 13/11/16 18:00 AEDT. Winners judged at Promoter's premises 16/11/16 11:00 AEDT. Winners notified by mail. Total prize value up to $15,000. The Promoter is Pacific Magazines Pty Ltd 8 Central Ave, Eveleigh NSW 2015 (ABN 16 097 410 896).

Wrapped in colour reindeer

Tiered tabletop spinner

Magic mushrooms

Fully loaded wreath

out and roll into a tube. Secure in place with glue or tape.
STEP 2 Insert a bonbon snap (optional). Fill with gift. Tie each end closed with yarn. Tie on tassels and cream tassels cut from braid.
STEP 3 Repeat Steps 1–2 to make more bonbons.

WRAPPED IN COLOUR REINDEER

Gather your supplies
Florist's or armature wire; wire-cutters; tacky craft glue; papier-mache reindeer; Patons Cotton Blend 8 ply (50g) in assorted colours; small amount of black polymer clay; small amount of leather or vinyl

Here's how
STEP 1 Using picture as a guide, cut 3 lengths of wire for each antler extension. Glue and bind wires with yarn to each existing antler where they overlap.
STEP 2 Mark where colour sections will go on reindeer with pencil. Working with 2 colours of yarn at once, filling 1 zone at a time, wrap and glue yarn to reindeer. Cover body and antlers. When fully wrapped, bend antlers into shape.
STEP 3 From clay, roll 2 eyes and bake following pack instructions. From vinyl, cut 2 C-shaped eyelids to fit eyes. Glue eyes and lids in place.

TIERED TABLETOP SPINNER

Gather your supplies
PVA glue; Kaisercraft Tiered Spinner; black chalk paint; stiff-bristled paintbrush; clear furniture wax; soft cloth

Here's how
STEP 1 Slot together precut MDF pieces, gluing with PVA at joins. Leave to dry.
STEP 2 Paint all over with 2 coats of black (or colour of your choice) chalk paint, leaving to dry after each coat.
STEP 3 Using a stiff-bristled paintbrush, coat spinner with wax. Leave for 10 minutes. Rub wax with a soft cloth to create a buffed, sealed finish.

MAGIC MUSHROOMS

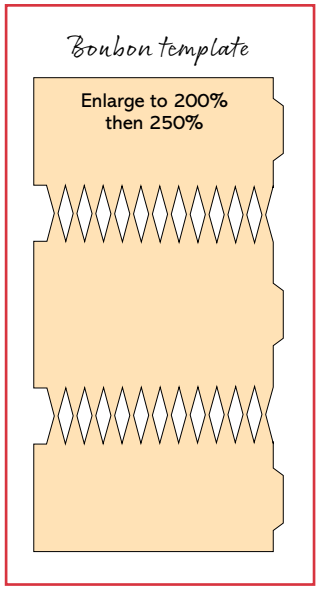
Gather your supplies
Assorted shades of brown felt; cream felt; brown embroidery threads; embroidery needle; 3mm ribbon (optional); small amount of hobby fill

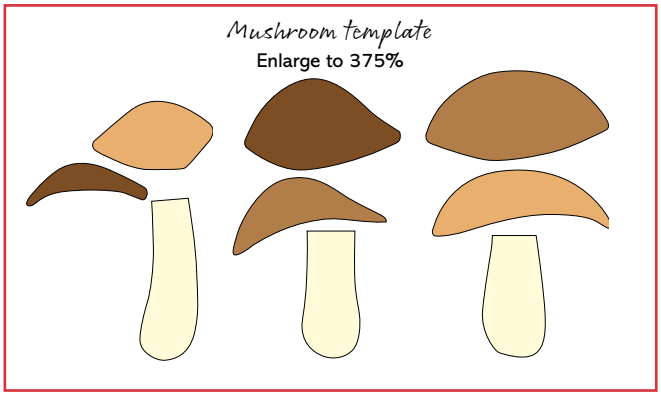
Here's how
STEP 1 Using a photocopier, enlarge Mushroom template (see below). Cut out and use as a template to cut felt pieces from colours as pictured.
STEP 2 Lay top of the mushroom dome on top of larger dome piece then, using embroidery thread, whip stitch (see diagram, below) in place. Whip stitch together the front and back of mushroom dome, leaving bottom edge open for stuffing. (If planning to hang on your tree, catch a loop of 3mm ribbon between felt layers at top of dome as you stitch.) Slip-stitch (see diagram, below) together front and back of stalk, leaving top open for stuffing. Using picture as a guide, embellish with long stitching. Fill each piece lightly with hobby fill. Insert stalk and slip-stitch the opening closed.
STEP 3 Repeat Steps 1–2 to make more mushrooms.

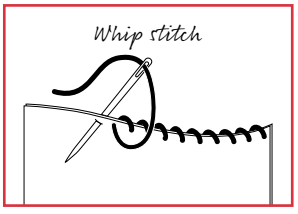
FULLY LOADED WREATH

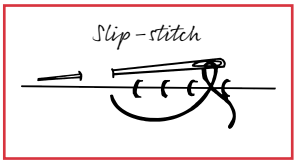
Gather your supplies
Wire wreath base; wide brown ribbon; hot-glue gun and glue sticks; wire-cutters; 22-gauge wire; small pine cones; felt balls; sharp scissors; yarn; pompom maker or 2 pieces of card; felt in assorted colours; faux Christmas branch picks

Here's how
STEP 1 Wrap wire base with ribbon, overlapping edges as you wrap and hot-glue ends.
STEP 2 To make pine cones, cut 25cm lengths of wire and feed each through base of pine cone. Twist ends together to secure. Repeat to make 10 more wired pine cones. ▶









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Snow-family portrait

thread; twigs; hot-glue gun and glue sticks; polymer clay for nose; black seed beads; small amount of felt or fabric; felt balls; matching embroidery thread; wire

Here's how

STEP 1 For each snowman, make 2 or 3 pompoms and trim to size (see Pompom diagram, page 230). Using doll needle and a double strand of sewing thread, stitch pompoms together, passing needle down through centres and up through centre to top multiple times. Knot thread ends together. Using scissors, trim base of pompom so it will sit flatter on the ground.

STEP 2 Trim 2 twigs to make arms and hot-glue in place, inserting twigs into pompom a little. From polymer clay, roll a small ball. Roll side of ball to lengthen into a carrot shape. Bake in oven following pack instructions. When cool, hot-glue to front of face, pushing flat side of nose into pompom. Stitch a seed bead in place for each eye.

STEP 3 To dress snowmen, make a scarf or bandanna. Measure snowman then cut a thin strip of felt and tie or stitch in place. To make ear muffs, cut a felt ball in half. Wrap a short length of wire with embroidery thread, securing ends of thread in place with glue. Bend into an arc and hot-glue each wire end to the cut side of a felt ball. To make a tie, cut a thin strip of felt to wrap around neck. Secure with hand-stitching or glue at front of snowman. Cut an elongated kite shape for tie. Cut a small strip for top of tie. Wrap small strip around thin end of kite strip. Glue or hand-stitch in place.

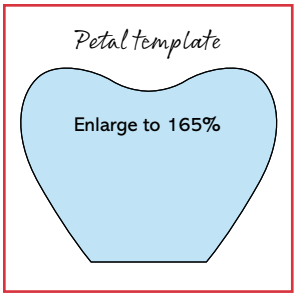
STEP 4 To make pompoms, use a pompom maker or 2 rings of card (see Pompom diagram, page 230) to make a 4cm-dia. pompom. Hot-glue to end of wire. Repeat to make 3 more.

STEP 5 Working on a large table, experiment with placement of elements on wreath, positioning larger elements first. When happy with placement, take a photo on your phone to refer to. Working 1 area at a time, hot-glue and wire elements on wreath, using later elements to cover wires and glue.

SNOW-FAMILY PORTRAIT

Gather your supplies

Pompom maker or 2 rings cut from card; cream yarn; doll needle; matching sewing



Photography Andre Martin, Benito Martin, Sue Stubbs; styling Lisa Hilton; projects Kim Davies, Australian Country Spinners; diagrams Stephen Pollitt

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let's hook

Is it a circle or a square? It's both! Order

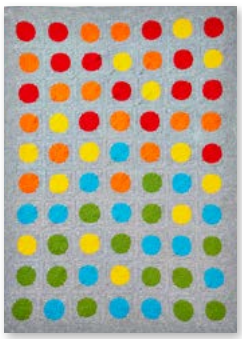
Make room on your Christmas wish list for one of these beauties! This throw kit in rainbow brights or playful pastels takes a classic crochet motif beyond the everyday square. Crocheted in super-soft premium acrylic with fantastic stitch detail, these summery throws are set to become the star attraction in your home – or a gorgeous gift for the ones you love. The finished throw measures about 115 x 160cm.

Playful pastels throw kit

12 Panda Thorobred 8 ply 100g balls (100% premium acrylic)

Radiant rainbow throw kit

12 Panda Thorobred 8 ply 100g balls (100% premium acrylic)



Included in each kit

- 12 Panda Thorobred 8 ply 100g balls (100% premium acrylic)
- 4.25mm crochet hook
- Instruction leaflet
- Wool needle for sewing seams

Photography Benito Martin; styling Lisa Hilton

Leave the mag open on these pages as a subtle hint for Santa or give

To order your gorgeous throw kit

Better Homes and Gardens SHOP

Crochet me or gift the kit!

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your kit to crochet for Christmas!

Playful pastels kit

Gotta love these chalky pastels with lashings of white! Each motif starts as a circle and ends as a square – and it's less complicated than it sounds. It's just the one motif repeated again and again, changing only the colour of the circle.

Radiant rainbow kit

Like a rainbow after a storm, this colourful crocheted throw is dreamy. Make 70 of the squares and you're all done!

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CARNIVAL SPIRIT

Carnival Cruise Line draws on its American heritage to show Australians how to have a hauntingly good time on Halloween.

Guests onboard the cruise line's locally based ships *Carnival Spirit* and *Carnival Legend* on 31 October are in for a frightfully fun time at sea. Highlights include pumpkin carving, a witches' brew bubbling at the bar and deathly delicious desserts, plus trick or treating and a ghoulish dress up party that lasts well into the witching hours.

For a Halloween spooktacular, *Carnival Legend* and *Carnival Spirit* are offering eight-night cruises from Sydney to New Caledonia on 26 and 28 October 2017, respectively, priced from $869* per person quad share (or twin share from $1049*).

*subject to availability, conditions apply

For more information, visit carnival.com.au

stop THE chomp

Puppies are a joy to have around, but their tiny razor-sharp teeth can destroy your house in minutes! Here's how to save your furniture and help your pup.

If you come home to find your puppy's obedience school certificate ripped to shreds, don't punish your fur baby – chewing is normal puppy behaviour. It aids teething and healthy mouth development.

One way to minimise damage while you're out is to keep your pup in a pleasant room and stock up on durable chew toys or raw meaty bones – they're a tasty treat and toy! Ask your vet what's best, and remember, never give your pooch cooked bones.

To defend anything on the chew list from those gnashers, use a deterrent spray. You can make your own: just combine 2 cups apple cider vinegar with 1 cup white vinegar in a spray bottle.

Key point – show your mini monster attention so it becomes too stimulated and tired to nibble away! If your pup's chewing is excessive or causing injury, check with your vet for advice.

Why they chew

Puppies start teething at two months old when their baby teeth come through, and between four and six months (the destructive stage!) when adult teeth grow. Here's some of the reasons why they chew:

- **Boredom** A restless pup is much more chew-destructive.
- **We brush, dogs chew** Gnawing helps canines keep their teeth clean and strong.
- **It's how they learn** Puppies explore and learn about their environment by sniffing and biting on things – including meeting and greeting your favourite shoes!
- **Stress relief** Chomping down can help them de-stress. Some dogs carry items around in their mouth for comfort.
- **Love the munch** Chewing can turn into an obsession, so consult your vet if it goes on well beyond the teething phase.

Words Caroline Zambrano; photography Getty Images

I'm not really naughty, just a bit stressed.

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Dr. Barry (Veterinarian)

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Julia Zaetta,
Editor

Editor's note

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Featuring a classic stripe design, these Onkaparinga beach towels are made from the finest quality cotton. Available in four stylish colours, they're a great gift idea or a gorgeous addition to your beach bag this summer. RRP from $69.95. Visit onkaparinga.com.au

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The deep shadow lines of Scyon's Linea weatherboard present all the features of weatherboarding without the maintenance of timber. Whether it's Hamptons-style or traditional charm you're after, Linea is an easy and durable way to get the look. Visit scyon.com.au

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TAKE A TEA BREAK AND MAKE IT EXCEPTIONAL

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Merry Christmas, page 24

Summer Celebration: ● **Country Road:** Scope dinner plates, $19.95 each. ● **Early Settler:** Floriana bowl $29. Trattoria dinner plate $27.95. ● **Lost & Found:** Duck egg blue enamel pitcher, $27. ● **Papaya:** Trattoria side plates, $17.95ea. St Claire Pearl Grey linen tablecloth, $99.95, and linen table runner, $49.95. Vecchio antiqued 80 x 80cm wall panel graphite, $169. Azure frosted mini bottle, $29.95. Fresco resin pinecone, $39.95. Fresco wooden basket, $29.95. Nomad tray, $39.95. ● **Pottery Barn:** Santino recycled wine glasses, $14 each. Hanging mercury glass Mason jar, $14. ● **Ruby Star Traders:** Enamel jug, $49.95. Concertina Ball silver/white, $23.95 (set of 6). Decadence antique blue and antique cream glass ball, $9.95ea. Red scalloped ball deco, $6.95. Hammered matt silver platter, $35.95. ● **Swing Gifts:** Resin pinecone deco on string, $8.95ea. ● **Vandoros Fine Packaging:** Wrapping paper and ribbons. ● **Wheel&Barrow:** Natural organic noodle bowl, $6. Elite cutlery, $4.95ea.

Bo ho ho: ● **Early Settler:** Metal pail/bucket, $59. Kantha throw, $179. ● **Myer:** Vue Indira hammered jug, $49.95. ● **Papaya:** Yasmin tray, $69.95. ● **Pillow Talk:** Wanderer oblong cushion, $39.95. Selection of fake flowers. ● **Porter's Paints:** Porter's Original Eggshell acrylic in Evergreen, $103.58/4L. ● **Pottery Barn:** Hanging mercury glass mason jar, $14. ● **Ruby Star Traders:** Green baroque glass votive, $14.95. Turquoise and green glass scalloped ball decos, $6.95ea. Blue glass paisley deco, $6.95. Felt reindeer, $14.95. Turquoise and green glass diamond tree decos, $6.95ea. ● **Shack:** Maddison Jute rug, $355. ● **Vandoros Fine Packaging:** Wrapping paper and ribbons. ● **West Elm:** Small rectangular tray, $39–$59.

Woodland: ● **Bed Bath N' Table:** Antique style blackboard tray, $39.95. ● **Country Road:** Tapas wine glasses, $12.95ea. Hemmed napkins, $34.95/pk4. ● **Domayne:** Robert Gordon Glow Hardware Lane dinner plates, $36.95ea. Side plates, $22.95. ● **Koch & Co:** Natural wood slice, from $24.20. ● **Pillow Talk:** Earl dipped lantern, from $32.95–$39.95. Glass hanging jar lantern, $7.95–$12.95. ● **Porter's Paints:** Engine Room Eggshell acrylic, $103.58/4L. Porter's Original Eggshell acrylic in Engine Room, $103.58/4L. ● **Spotlight:** Pinecone garland, $19.99. Birch covered candles, $19.99. ● **Swing Gifts:** Natural sisal fawn clip birds, $9.95ea. Meadow faux fur grey racoon, $9.95. Meadow faux fur grey squirrel, $9.95. Large white wash timber trees with bell, $24.95 (set of 2). Small timber tree with gold bell, $3.95ea. Clip-on natural feather bird with white breast, $5.95. Silver wash timber animal/fox deco, $4.95ea. ● **Vandoros Fine Packaging:** Wrapping paper and ribbons. ● **West Elm:** Gold cutlery 5 piece set.

All the mod toms, page 93

● **Bunnings Warehouse:** Osmocote 10L Professional Seed Raising, $6.98. Jiffy 60mm Round Peat Pot, $6.88/pk26. Northcote 16cm Terracotta pot, $1.40. Northcote 15cm terracotta saucer, $2.55.

Work a little magic, page 99

● **Bunnings Warehouse:** Tuscan Path 4–6mm Mini Pebbles, $6.49/2kg. 33cm Terracotta Pot, $13.45. 27cm Terracotta Pot, $5.45. 41cm Terracotta Bowl, $34.98. 32cm Terracotta Pot Super Bloomer, $16.98. ● **Fairy Gardening Australia:** Scilla Fairy, $23. Box Tree Fairy, $23. Buttercup Fairy, $23. Fuchsia Fairy, $23. Strawberry Fairy, $23. Lilac Fairy, $23. Baby Dragon, $10. Bunny Frog and Tortoise, $15.40. Fiddlehead Striped Ground House, $53.20. Gnomes Nook, $69.96.

Now take me to funky town, page 114

● **Bunnings Warehouse:** Selleys Ezi Press Liquid Nails, $7.98. Mosaic Glass Cutter, $29.95. Rubber pointed trowel, $13.45. Australian Builders 3kg Sand and Cement Mix, $6. Davco 1.5kg White Sanitised Colourgrout, $7.58. Davco 1.5kg Black Sanitised Colourgrout, $7.58. ● **Kmart:** Round concrete pots, $15.

Lending a hand, page 120

● **ANL:** Large sandstone boulders, $220ea. Mulch. Native mix soil. Deco Granite in Gold. Rapid-set concrete. ● **Bunnings Warehouse:** Oxy-Shield Leaf Screen, 1800 x 900mm, $145. Oxy-Shield Podium Landscape Rings, $79. Monument Flame and Monument Leaf metal garden sculptures, $94ea (available in NSW only). 90 x 90 x 2400 H4 posts. Dulux Weathershield Low Sheen in Black, 4L.

Coming up beautiful, page 134

For the love of garden: ● **Anne Callingham Interiors:** Lewis

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& Wood Beech in Document Green 136cm-wide wallpaper (sold by the metre). G'day crate: ● **Domestic Textile:** Sanderson Woodland Chorus wallpaper in Sky Blue/Multi (215706). It's a bird's life: ● **Domestic Textile:** Harlequin Persico in Mandarin/Aurora/Sage from the Fauvisimo collection(curtains); Trattino in Ocean/Lime/Fuchsia 120515 120519 from the Fauvisimo collection (cushion on sofa); Harlequin Verdaccio in Turquoise/Lime/Fuchsia 120519 from the Fauvisimo collection; Harlequin Floreale fabrics in Fuchsia/Heather/Lime 120524 and Turquoise/Ocean/Marine 120525 from the Fauvisimo collection (cushions on sofa); Flux in Sunset/Fuchsia 131853 from the Fauvisimo collection (cushions on sofa); Harlequin Settola in Turquoise/Lime/Fuchsia 120506 from the Fauvisimo (cushions). Peony panache: ● **Domestic Textile:** Harlequin Fauvisimo Floreale fabrics in Fuchsia/Heather/Lime 120524 from Fauvisimo collection (panel and cushion on sofa and floor); Harlequin Pennello in Sunset/Fuschia/Jute 131844 from the Fauvisimo collection (cushion on sofa); Harlequin Trattino in Ocean/Lime/Fuchsia 120515 from the Fauvisimo collection (rectangular cushion on floor). Inspired by botanicals: ● **Domestic Textile:** Sanderson Woodland Chorus Wallpaper in Sky Blue/Multi, Domestic Textile. Harlequin Kalamia wallpaper in Stone/Champagne 111384 from Callista collection; Harlequin Hortelano in Aqua/Silver 131 893 from Callista Fabrics collection (dip-dyed curtains); Harlequin Potentilla in Natural/Putty 130258 and Pearl/Aqua 130256 from Kallanthi Fabrics collection (upholstered dining chairs); Kalamia in Emerald/Ocean 120563 (lampshade) from Callista Fabrics collection; Harlequin Angeliki in Ocean/Shell 131935 from Callista Fabrics collection (table runner). Living room: ● **Domestic Textile:** Harlequin Papier in Flint 110598 wallpaper from the Poetica range; Harlequin Salice in Marine 120514 from Fauvisimo collection of fabrics (cushion); Harlequin Floreale in Turquoise/Ocean/Marine 120525 from Fauvisimo collection of fabrics; Harlequin Flux in Aqua/Lagoon 131854 from Fauvisimo fabrics collection; Setola in Ocean/Steel/Lime 120508 from the Fauvisimo fabrics collection; Harlequin Speckle fabric in Sgraffito 131870; Speckle in Denim 131872; Strato fabric in Lime/Aqua 131860 and Aqua/Marine 131861. Living the blooming brights: ● **Marco Fabrics:** Clarke & Clarke Cherokee in Cayenne fabric from the Navajo collection; Highlander in Palm fabric. That's entertainment: ● **Marco Fabrics:** Clarke & Clarke Chooli in Capri/Plum fabric from the Navajo collection, Marco Fabrics. ● **Space:** For similar chairs, Masters Kartell chairs in Mustard, Rusty Orange and Sage Green. ● **Freedom:** For similar chairs in home office, Brandon dining chair in Turquoise/Oak, $129ea.

Sofa so good, page 153

● **Matt Blatt:** Baltimore 3-seater sofa in Light Grey, $1446. Fandango rug, $495. Puzzled Cat framed print, 160 x 120cm, $895. ● **Pearsons Florist:** Cut flowers. Cool character: ● **Adairs:** Republic Mineral oblong cushion in Elements, $49.95. Mercer + Reid Reefton cushion in Seaglass, $39.95. Capri basket/pot in Indigo, $34.95. ● **Bed Bath N' Table:** Sophia bowl, $34.95. ● **Freedom:** Series mug, $8.95. Jet dinner plate, $8.95. ● **Incy Interiors:** Pony Rider linen throw in Navy, $189. ● **Matt Blatt:** Potted Boston fern, $112, in Electra planter, $180. Evergreen plant, 90cm, $125. Replica Jens Risom lounge chair in White, $750. Replica Eames kids table in White, $165. Summer dreaming: ● **Freedom:** Bianco vase small in Stone, $39.95. ● **Target:** Lisa T Gold tealight, $8. ● **Matt Blatt:** In Bloom vase in Orange, $98. Elephant grass pot basket, $99. Barrel glass bottle, $295/large. Replica Pierre Paulin Slice Chair in Orange, $795. Stockholm tables, $197/nest of 2. Classic style: ● **Country Road:** Ira timber tray, $99.95. ● **Freedom:** Matt Black dinner plate, $12.95. Conch deco, $14.95. ● **Matt Blatt:** Origin cushion in Black, $60. Potted Boston fern, $112, in Electra planter, $180. Loop concrete planter, $171. Rapa Nui statue, $49/small. Replica Jens Risom lounge chair in Black, $750. Slater Industrial coffee tables, $395/large; $295/small. ● **West Elm:** Handcrafted silk cushion, $49. Acrylic glasses, $6ea. ● **Stylist's own**: Vase and hat.

Round the bend, page 157

Shopping details: ● **Bed Bath N' Table:** Bamboo tray in Mint, $39.95. ● **Matt Blatt:** Century sideboard, $1895. Stone drawer handles in Blue, $16ea. 1959 Vespa model, $78. Echeveria loose faux succulent, $15. Replica Kay Bojensen Teak Monkey, $85/small. Stockholm vase in Orange and White, $18/small. Telephone wire bowl in assorted colours, $48/small. Zappo pattern vase in Blue, $33/large. Feather canister, $33/medium, $22/small. Project supplies: ● **Bunnings Warehouse:** 2400 x 1200 x 17mm plywood, $65. 12mm Tasmanian oak dowel, $7.15/2.4m. Suitcase clip, $5.97. 35mm butt hinge, $3.20ea. Silicone $3.85/40g. Wagner wallpaper steamer, $99.

Here's your party plan, page 160

Project supplies: ● **ANL:** 2.4 x 4m reinforcing mesh. ● **Bunnings Warehouse:** 90 x 90mm H4 treated pine, $15.27/m. 1800 x 1050mm reinforcing mesh, $26.60. Mesh panel fixing clips, $16.69/pk50. 50mm galvanised hex head screws for timber, $4.20/pk10. 160mm terracotta pot, $1.40ea. Shopping details: ● **Bunnings Warehouse:** Drinks Party tub, $59. Citronella concrete candle, $9.98. ● **Freedom:** Bates Vessel 16cm in white, $19.95. Bates vessel 20cm in white, $34.95. Bates vessel 34cm in white, $54.95. Clear water decorative bowl in 15cm in Blue, $24.95. Jodhpur decorative large bowl in Vintage Timber, $99. Sonora Vessel, $49.95/large, $39.95/small. Valmonte vessel in Grey, $44.95. ● **Rapee:** Lock cushion in Steel, $49.95. Eden cushion in Orange, $29.95. Kiosk cushion in Steel $49.95. Kiosk cushion in Orange, $49.95. May cushion in Dove, $44.95. Zircon cushion in Orange $54.95. Kingston cushion in Steel, $49.95. Calais orange throw $69.95.

Sort out your cracks!, page 174

● **Bosch Australia:** Power tools. ● **Bunnings Warehouse:** 30 x 12mm Meranti, $3.55/1.8m. Selleys Spakfilla One Shot, $4.98/20g. ● **Dulux:** 1 Step Acrylic Primer, Sealer & Undercoat, $26.90/500ml. Wash & Wear Low Sheen Acrylic $26.90/500ml. Aquanamel Semi Gloss, $51.90/1L.

Sand-sational table, page 207

● **Bosch Australia:** Power tools. ● **Bunnings Warehouse:** 90 x 35mm H3 treated pine, $3.94/m. 1220 x 610 x 18mm marine plywood, $50. 70 x 22mm treated pine decking, $5.85/3m. 50mm treated pine wood screws, $15.90/pk100. 40mm treated pine wood screws, $10.95/pk100. 65mm galvanised batten screws, $19/pk100. 50mm galvanised batten screws, $7.80/pk25. Washed sand, $7.95/20kg. Weed control mat/$4.98/5m. ● **Dulux:** 1 Step Primer, Sealer & Undercoat, $52.90/2L. Weathershield Low Sheen Extra Bright Acrylic, $71.90/2L. ● **Stanley:** Hand tools

Space to work and play, page 211

Project supplies: ● **Bunnings Warehouse:** Clever Cube 4 x 4 storage unit in White, $119. Clever Cube 1 x 2 storage unit in White, $33. Marquee rubberwood timber benchtop, 2400 x 600 x 25mm, $89. Handy Shelf floating shelf in White, 600 x 240 x 38mm, $25.98. Clever Cube water hyacinth baskets, $19.90ea. Clever Cube flexi storage fabric inserts in Green and Red, from $4.80ea. PVC pipe, 50mm dia, $9.03/length; 90mm-dia., $6.03/length. Osram 60w light globe, $8.95. Reinforced handy shelf brackets, $2.38ea. ● **Cabot's:** Stain & Varnish Water Based Satin in Sutherland Teak. ● **Dulux:** Duramax High Performance Enamel Gloss in True Blue and Bright Delight (orange). ● **IKEA:** Ribba picture frame, 40 x 50cm, $14.99. Shopping details: ● **Bunnings Warehouse:** Rouge Living Cascade task lamp, 45cm, $20. ● **Fantastic Furniture:** Pencil cushion, $18. Bistro chairs in Yellow, $19ea. Jazz armchair in Red, $349. All other items, including the Lego collection, privately owned. ● **Target:** Round rug with blue centre, $25.

Say boo to boring!, page 214

Project supplies: ● **Bunnings Warehouse:** Zenith zinc-coated CD6 25kg sturdy hooks with screws WIC6000. Pegboard. ● **Dulux:** Duramax High Performance Enamel spray paint in Flat Black. Design Flat Black (used on feature wall). Design Metallics in Metro Mars (used on ceiling). Wash & Wear Low Sheen in Vivid White. Aquanamel Semi Gloss in Vivid White (used on doors and trim). ● **Spotlight:** Felt sheets in assorted colours. Shopping information: ● **Castle and Things:** Velvet pillow cases in Yellow and Hot Pink, $49ea. Velvet cushion in Orange with pompom trim, $49. ● **Fantastic Furniture:** Paris double bed with four-post extension in White, $299. Groove 5 drawer tallboy, $299. Groove bedside table, $99. ● **Base Warehouse:** Garlands. Halloween accessories. ● **Bunnings Warehouse:** Rouge Living 32cm Black Serena Table Lamp, $20. ● **Spotlight:** Assorted cushions and cushion inserts. Quilt cover. Desk accessories. Decorative lightning bolt and cloud lights. Artworks (framed and wire 'love' sign).

Now hear me roar!, page 224

● **Bunnings Warehouse:** Dulux Duramax 325g Plastic Primer Spray Paint, $11.45. Dulux Duramax 340g Spray Paint in Copper Rose Bright Finish, Wiggle Gloss, Gogo Blue Gloss, Rich Red Velvet Gloss, $11.45.

Now for the fun part, page 229

● **Annie Sloan:** Soft waxes in White, Dark and Clear. ● **Koch & Co:** Artificial flowers. ● **Spotlight:** Americana Décor red paint, $6.49. American Décor chalk paints, $18.99ea. Faux birch branches, $16.99–$19.99. Linen fabric in Olive, $29.99. Papier-mache stars, $2.99ea. Circle rug, $69.99. Patons Cotton Blend 50g balls, $5.99ea. Belly basket, $24.99. Mexican Poncho Los Daimnt, multi fabric, $19.99/m. Mexican Poncho Hacienda Org/Pink fabric, $19.99/m. Tasell upholstery trim, $2.99/roll. Scrapbooking paper pads, from $9.99. Papier-mache deer, $5.99. Acrylic craft felt, $1.99/sheet. Large glass baubles, $9.99. Decoart chalkboard glass paint, $6.49. Wire wreath frame, $6.99. Kaisercraft round timber coasters, $0.99ea. Bonbon tubes, $3.49. Sculpey polymer clay, $4.99ea.

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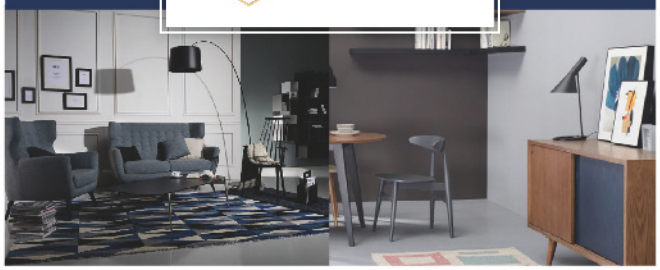

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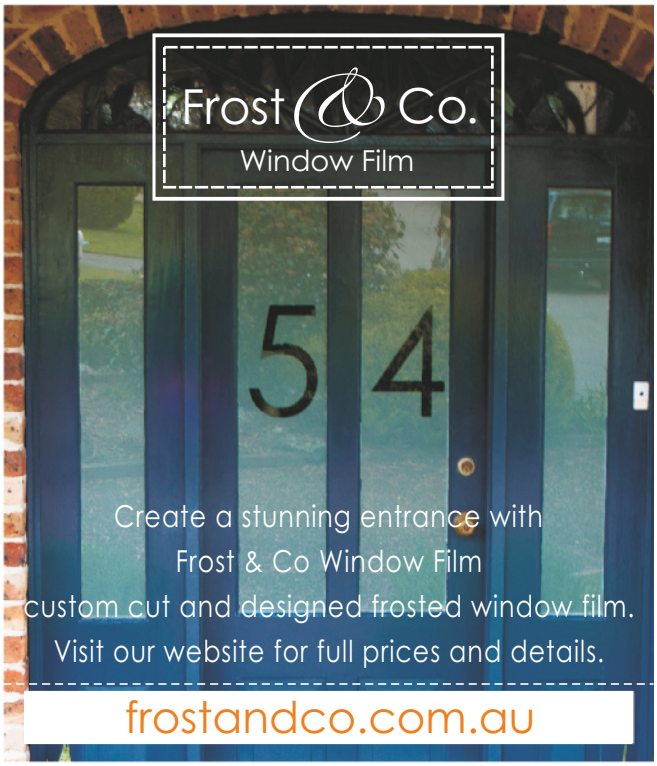

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DECEMBER

MAKE IT YOUR BEST MONTH EVER WITH *BETTER HOMES AND GARDENS*

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
GARDENING TIP Top up mulch on your veggie patches, herb gardens and ornamental beds. This is especially important if you are heading away these holidays.			With new technology, clever features and a sleek design, **Toshiba's N3 series** raises the standard in air conditioning. It combines whisper-quiet operation with optimum airflow management and an advanced filtration system, to deliver a new level of comfort. For more information, visit **toshiba.com.au** 1	2	**SYMPHONIC SANTA** South Bank Parklands, QLD 2–3 Dec. 3	**BONDI TO BRONTE OCEAN SWIM** Bondi, NSW 4 Dec. 4
 5	**Whites' Garden Up Mix'n'Match** range gives you the freedom to plant what you like, where you like. Create a vertical garden on any surface – bricks, timber, slat walls, wire mesh and trellis – with the wide range of pot styles and hooks in the Mix'n'Match range. Available at Bunnings. Visit **whitesgroup.com.au** 6	7	Better Homes and Gardens **JANUARY ISSUE** **ON SALE!** 8	**THE FINDERS KEEPERS MARKETS** Sydney, NSW 9–11 Dec. 9	**MAKE A WISH SELLING FRESH XMAS TREES** Glenelg Football Club, SA 10–11 Dec. & 17–18 Dec. 10	**BEENLEIGH CRAFT AND FARMERS MARKET** Beenleigh, QLD Every Sunday 24 Apr. to 11 Dec. 11
CHRISTMAS MELODIES Melbourne, VIC 12 Dec. 12	**EXPLORERS PLAYGROUP CHRISTMAS CRAFT WEEK** North Sydney, NSW 12–15 Dec. 13	**IN SEASON** HYDRANGEA 14	 15	**DON'T MISS!** *Better Homes and Gardens* TV Channel 7, 7pm 16	**THE HANDMADE EXPO MARKET** Booval, QLD 17 Dec. 17	**WOOLWORTHS CAROLS IN THE DOMAIN** Sydney, NSW 18 Dec. 18
 Experience a touch of luxury every day with **Fluffy Fragrance Temptations.** Be transported to another world with beautifully soft fabrics that stay delicately fragrant for up to 14 days. RRP $3.99/500ml or RRP $6.99/500ml. 19	20	**PENRITH SHOWGROUND MARKETS** Penrith, NSW every Wednesday until 28 Dec. 21	**DJB PHOTOGRAPHY WALK** Sydney Opera House, Sydney, NSW 22 Dec. 22	The **Orion 15 light pendant** in matte black with smoke glass shades is a dynamic new look in lighting. Place over a kitchen bench or dining table to create a stunning centrepiece. Also available with five lights and in brushed brass with amber glass shades. Visit **beaconlighting.com.au** 23 24		**CHRISTMAS DAY** National 25 Dec. 25
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MISSION HEALTH

BE BREAST AWARE! YOUR HEALTH IS IN YOUR HANDS

21 **BEAUTY SECRETS** TO LIVE BY THIS SUMMER

mission HEALTH
BE BREAST AWARE THIS OCTOBER

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PRICELINE.COM.AU

OCTOBER 2016

Breast NEWS EVER

your health in your hands

be breast aware!

October is Breast Cancer Awareness Month. Are you as proactive about your breast health as you could be?

It's recommended that women of all ages are aware of how their breasts normally look and feel and report changes to their GP.

Source: **canceraustralia.gov.au**

Gather close girls, we have some serious questions for you. Not to get all personal and up in your business, but when was the last time you gave your boobs a seriously thorough, hands-on going over? When did you last stand topless in front of your bathroom mirror and look closely at the state of your breasts for any suspicious development? Are you overdue for your annual GP check-up or mammogram? Do you even remember when your last check was?

When did you last check up?

Yep, we all know we should be doing regular self breast checks, along with keeping our appointments, but in our busy lives, sometimes we're not as diligent as we might be. We mean to, but forget. Perhaps a fear of actually discovering something amiss stops us. (Yes, we know, chop logic.) Or, when it comes to self-exams, it could be we're not really sure what we're actually feeling or looking for, or how to perform the check correctly.

Find your normal

To be fair, sometimes it's tricky knowing what's normal and what's not. The landscape of your breasts can change throughout the month as hormones fluctuate. A lumpy area might appear then simply disappear. Some breasts are naturally more dense and lumpier than others. The key is learning what's normal for you. Keep a close check on things and always follow up with your doc if you have a concern.

A force to be reckoned with

This October, as part of their Mission Health 2016 initiative, Priceline Pharmacy has joined with Cancer Australia to encourage women to take the online breast cancer risk calculator, Your Risk and Breast Cancer. You can find the online calculator at canceraustralia.gov.au and priceline.com.au/mission-health.

For more information, visit
cancer.org.au
canceraustralia.gov.au
cancerscreening.gov.au
priceline.com.au
or call Cancer Council on **13 11 20**

Be breast aware

Priceline Pharmacy is also partnering with Cancer Council, one of the most-recognised cancer charities in Australia. The Cancer Council's focus is on research, prevention and support – making them the perfect partner for Priceline Pharmacy's Mission Health 2016 campaign.

How to perform a breast self-exam

The key is to do it thoroughly and frequently. Try any of these techniques:

- Soap up in the shower and run your hands over your breasts, slowly and gently pressing the entire area, including up in and under your armpits.
- Lay down (in bed is a good option) with one arm raised above your head while you touch your breast with the opposite hand. Switch arms and repeat. A little body lotion or oil can help give you a smoother read.
- Stand in front of the mirror and note the shape and size of your breasts. Look for any unusual dimpling, thickening, swelling, discharge or irritation, such as nipple flakiness or redness.

Anyone, regardless of age, who notices a change any new or unusual changes promptly to their general practitioner.

Who needs a mammogram?

- Women aged 50 to 74 are encouraged to have a free mammogram every two years through the BreastScreen Australia program and will receive a reminder in the mail.
- Women 40 to 49 or over 75, free two-yearly screening is available, but you won't receive a reminder.
- Women under 40 have denser breast tissue, which can make diagnosis via mammogram more difficult so they're not the target for mammography.

Reduce your cancer risk

- Eat a balanced and nutritious diet rich in fruits and vegies
- Maintain a healthy weight
- Be physically active
- Don't smoke
- Limit alcohol consumption

Source: ***canceraustralia.gov.au***

21 BEAUTY SECRETS

Perfect your summer beauty routine with these great ideas that will keep you gorgeous from head to toe

BEAUTY ESSENTIALS

Every bathroom needs a few essentials to keep you looking good! A whitening toothpaste brightens your smile, and a quality razor keeps skin silky-smooth. A hydrating eye serum is another must, along with handy brushes and sponges that deliver flawless make-up.

1

2

3

4

5

1. *Colgate¥ Optic White High Impact White 85g, $9.99; **2.** Gillette Venus Snap Razor Cosmo Pink, $15.99; **3.** Sukin Antioxidant Eye Serum 30mL, $19.99; **4.** *Real Techniques Multi-tasking set, $49.99; **5.** *Real Techniques Miracle Complexion Sponge 2-pack, $28.99.

Model wears crop top by Adidas, singlet by Cotton On and leggings by Adidas. On cover: model wears top by Under Armour.

Prices are Priceline's normal national selling prices and are subject to change.
Prices and stock may vary from store to store and online. While stocks last.
*Products available at selected stores. Call Customer Service on 1300 88 44 11 for your nearest stockist.
¥ Always read the label. Use only as directed. ASMI26826-0916

BODY

Beautiful, radiant skin is the ultimate accessory when it comes to summer style. From replenishing body balms to anti-ageing moisturisers and firming body oils, it's worth taking some time for yourself each day with nourishing products designed to bring out the best in your skin.

6 7 8 9 10 11 12

6. La Roche-Posay Lipikar Baume AP + 400mL, $37.99; **7.** Billie Goat Soap Moisturiser for sensitive skin 250mL, $17.99; **8.** Save Our Skin by Innoxa DécoLift 30mL, $59.99; **9.** Neutrogena Rapid Wrinkle Repair Moisturiser SPF15 29mL, $39.99; **10.** Palmolive Oil Infusions Body Moisturiser Jasmine 400mL, $9.99; **11.** Le Tan Self Tanning Spray Coconut Water 175mL, $19.99; **12.** Nivea 4 in 1 Firming Body Oil 200mL, $14.99.

FRAGRANCE

If you want to shine this summer, why not experiment with a new signature fragrance? Make the right impression and find one that complements your confident style. You can even get a matching fragrance designed for the man in your life.

20. Zadig & Voltaire This is Her! Eau de Parfum 100mL, $120; **21.** Zadig & Voltaire This is Him! Eau de Toilette 100mL, $99.

20 21

HANDS AND FEET

Summer means beach holidays and festive events. Treat yourself to an at-home mani and pedi for beautiful hands and feet that are ready to show, complete with a soothing cream. And if you're wearing heels, don't forget to use an insole for maximum comfort.

13 14 15 16

13. Scholl Velvet Smooth Wet & Dry Electronic Foot File, $89.99; **14.** Scholl Velvet Smooth Electronic Nail Care System, $59.99ea; **15.** Sukin Hand and Nail Cream 125mL, $9.99; **16.** Scholl Gel Activ Insoles Everyday Heels, $19.99

HAIR

Whether your locks are short or long, dark or light, all hair needs a little TLC. If your hair is dry and brittle, an oil treatment can help restore moisture. And if dandruff is an issue too, there are products designed to fix the problem while addressing dullness and damage.

17 18 19

17. OGX Renewing Argan Oil of Morocco 100mL, $24.99; **18.** OGX Renewing Argan Oil of Morocco Shampoo, 385mL, $17.99; **19.** *Head & Shoulders Damage Rescue Shampoo 350mL, $12.49.

bettershopping

Planning a trip to the shops? Here's a round-up of products you may like to check out

SMOOTH AND FIRM RESULTS

Olay Regenerist Microsculpting Cream 50g is Olay's award-winning marvel in a jar. From day one your skin will feel smoother, by day 14 skin looks firmer and more elastic, and by day 28 you can farewell the look of 10 years of wrinkles. $48.99 Available at Priceline and Priceline Pharmacy stores or online at priceline.com.au.

GO DEEPER FOR DAILY CLEANSING

Neutrogena Deep Clean Micellar Gel to Foam - Normal to Oily Skin uses Micellar technology in a dual gel to foam format that is gentle enough to use every day. It removes makeup and impurities, and deeply cleanses to leave skin clean, fresh and healthy looking. $16.99. Available at Priceline and Priceline Pharmacy stores or online at priceline.com.au.

GOT THE BUZZ ON BEETOX?

Instantly activate your skin cells to reduce wrinkles, smooth fine lines and lift sagging skin with Skin Doctors Beetox 50mL. People allergic to bee stings should not use this product. If uncertain, patch test before using. Avoid contact with eyes. Store below 30 degrees celsius. $59.99. Available at Priceline and Priceline Pharmacy stores or online at priceline.com.au.

NATURAL HYDRATION

Nourish your skin with superfood nutrients. Redwin Perfect Naturals Coconut Balm lets you naturally hydrate your lips, or target specific dry areas with coconut oil, papaya extract, and jojoba oil. It's 100 per cent petroleum free and contains no nasty additives. Redwin Coconut Balm 25g. $5.99. Available at Priceline and Priceline Pharmacy stores or online at priceline.com.au.

A UNIQUE BLEND OF GOODNESS

Billie Goat Original Soap is handmade using fresh Australian goat milk and a unique blend of nourishing oils that work together to cleanse, nourish and moisturise your skin. Billie Goat Original Soap 100g. $8.99. Available at Priceline and Priceline Pharmacy stores or online at priceline.com.au.

BEAUTY IN THE BUFF

Scholl Velvet Smooth Express Pedi gives you soft, smooth and beautiful feet effortlessly. Simply rotate the file over hard skin and see the dead skin disappear. Includes an ergonomically designed handle, replaceable roller head with diamond crystals and gentle rotating action. Battery operated and ready to use. $54.99. Available at Priceline and Priceline Pharmacy stores or online at priceline.com.au.

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mission HEALTH

BE BREAST AWARE THIS OCTOBER

WE'RE 100% FOR BREAST AWARENESS MONTH

With ***one in every 8**** women in Australia being diagnosed with breast cancer, our aim is to help women realise the ***importance of being breast aware***.

Visit **priceline.com.au/mission-health** to find out more.

*Sourced from Cancer Council Australia

priceline.com.au

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FREE! 36-page BONUS Christmas cookbook

Better Homes and Gardens.

your amazing Christmas cookbook

With step-by-steps and new twists on your all-time faves

Back by popular demand, the good pud, coins and all!

Maple syrup chicken with stuffing balls – yum!

Hasselback beetroot – the hit of the day

entertaining at its best

NUMBER ONE FAVOURITE
Chrissie pudding – fruity, spicy and a little bit boozy

- Slow-cook pork with chorizo and port
- Bring on the crackling – *crazy great!*

RECIPES WITH ONLY 5 INGREDIENTS

Better Homes and Gardens
DECEMBER 2016

welcome to Christmas!

Hello, hello! It's so exciting you're here with us, because you're about to experience some of the most thrilling festive food you've ever been inspired to serve. With amazing recipes, step-by-step pics and all awash with delightful twists, tips and hints, Christmas will be glorious for you all over again. Go feast your eyes and tastebuds and if we've helped make your Big Day super-special, it's the best gift we can give you. So enjoy and Merry Christmas all!

Julia Zaetta

Add a sprig of tradition to your setting with a twist of conifers and berries

Contents

4 Cheers for chicks
Making Christmas lunch is a dream with these roast chicken recipes – soak overnight in brine for flavoursome and moist meat or baste in maple syrup and thyme. Plus, a sumptuous version of stuffing!

10 Time to ham it up
Your Christmas table will look sensational with ham as its centrepiece – the bigger the better, glistening with glaze and decorated with festive garnishes.

16 Roast a pork crackler
Slow and steady wins the roast race – especially when served with flavour-boosters like chorizo, sage and chipotle chilli as well as the crunchiest crackling on the planet.

22 Now for the sideshows
Round out dinner with a vegie smorgasbord – crispy potatoes, cheesy cauliflower, roast hasselback beetroot and your new favourite recipe for brussels sprouts.

26 Pudding on the ritz
Make sure you've left room for dessert! Adorn your pud with chocolate leaves and sparklers and slather with brandy butter.

30 Stacks of fab pavlova
For the final flourish, Aussie style, it's got to be pav! These sweet stacks, loaded with fruit and toppings, are meringue masterpieces.

Food editor and recipes Elle Vernon
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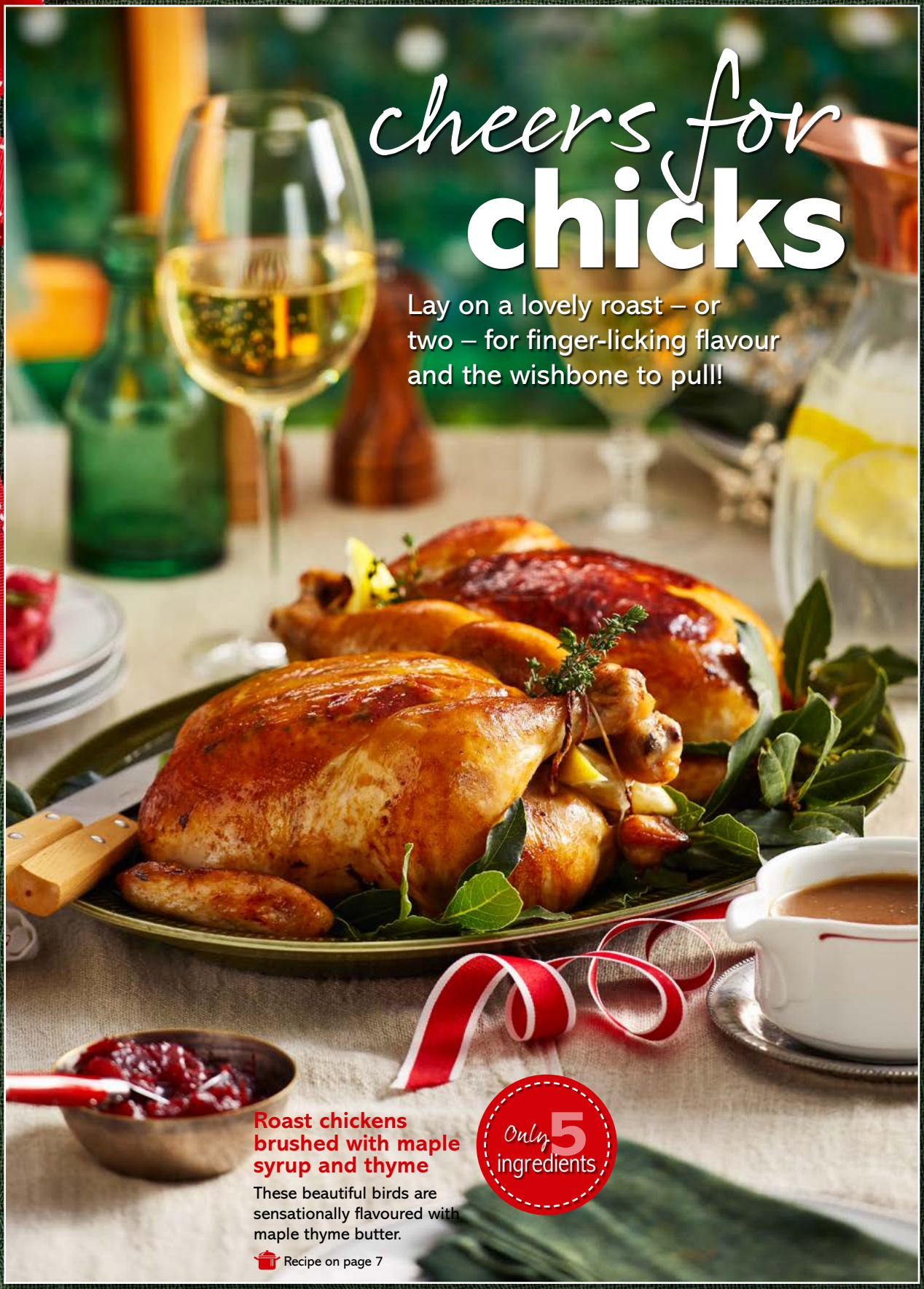
Offer an olive branch at the table along with anything lovely from your garden
Merry Christmas xox



cheers for chicks

Lay on a lovely roast – or two – for finger-licking flavour and the wishbone to pull!

Roast chickens brushed with maple syrup and thyme

These beautiful birds are sensationally flavoured with maple thyme butter.

Recipe on page 7

Only 5 ingredients

Roast chicken brined in maple syrup and thyme
Brining adds festive flavour and protects against overcooking. All it takes is a little planning.
Recipe on next page
with a twist
Serve with these moreish baked stuffing balls! See recipe, page 9

with a twist

Easy step-by-steps to Roast chicken brined in maple

Preparation time: 20 mins plus 12 hours brining and 20 mins standing
Cooking time: 2 hours 10 mins
Serves 6

2.8kg whole chicken
4 large brown onions, halved
2 lemons, cut into wedges
2 bunches thyme, 1 branch bay leaves or other fresh herbs, to garnish

BRINE

A good brine is much more than just salt water

½ cup fine salt
½ cup caster sugar
¼ cup maple syrup
3 sprigs thyme
2 tsp whole black peppercorns
1 fresh bay leaf
1 clove garlic, quartered
2 strips orange zest

MAPLE AND THYME BUTTER
150g butter, chopped, softened
1 Tbsp maple syrup
6 sprigs thyme, leaves picked
Sea-salt flakes and freshly ground black pepper, to season

STEP 1 Put all brine ingredients and 500ml water in a medium saucepan. Bring to the boil over a high heat, stirring occasionally, until salt and sugar dissolve. Remove from heat and transfer to a deep lidded plastic container large enough to fit chicken (see Cook's tip, right). Put liquid in fridge for 15 minutes or until cooled to room temperature. Once cool, add 1.75L cold water, stirring until combined.
STEP 2 Meanwhile, remove neck bones from chicken if still present, then rinse chicken and cavities under cold running water. Pat dry with paper towel. Put chicken in container so it is completely immersed in brine and seal lid. Refrigerate for 12–24 hours.
STEP 3 To make **Maple and thyme butter**, put butter in a large bowl and beat with a wooden spoon until smooth. Stir in maple syrup and beat again until combined. Stir in thyme and season. Form into a log on a piece of baking paper and roll up tightly. Freeze for 30 minutes or refrigerate overnight until butter is firm.
STEP 4 Preheat oven to 220°C. Remove chicken from brine and rinse under cold running water. Pat dry with paper towel. Use fingertips to separate chicken skin from flesh on breasts.
STEP 5 Slice ten 5mm-thick rounds from butter log and reserve the remaining in fridge. Push butter rounds under chicken skin then put skin neatly back in place.
STEP 6 Ensure chicken wing tips are tucked up behind back.
STEP 7 Tie chicken legs together firmly with kitchen twine.
STEP 8 Stuff cavity with ½ of the lemon wedges.
STEP 9 Tie parson's nose to legs with kitchen twine and secure tightly.
STEP 10 Arrange onions in the base of a large roasting pan in a single layer. Sit chicken on top. Pour in 250ml water. Cover chicken with baking paper then cover pan tightly with foil so no steam escapes.
STEP 11 Put in oven and immediately reduce heat to 180°C. Roast for 1½ hours. Remove foil and baking paper and roast, brushing with pan juices every 10 minutes, for a further 40 minutes or until skin is golden brown and juices run clear when a skewer is inserted into chicken thigh. Let stand for 20 minutes before serving garnished with herbs and the remaining lemon wedges.

Cook's tip

If you don't have a large plastic container, at the end of Step 2, put chicken in a large snap-lock bag and pour in brine. Seal bag, expelling air, and put in a bowl to keep chicken submerged.

syrup and thyme

Roast chickens brushed with maple syrup and thyme

Preparation time: 20 mins
Cooking time: 1 hour 30 mins
Serves 8–10

Only 5 ingredients

2 x 1.6kg whole chickens
4 large brown onions, halved
2 lemons, cut into wedges
Thyme sprigs, to garnish
Maple and thyme butter (see recipe, opposite, Step 3)

1 Preheat oven to 220°C. Remove neck bones from chickens if necessary, then rinse chickens and cavities under cold running water. Pat dry with paper towel. Use fingertips to separate chicken skin from flesh on breasts.
2 To prepare chickens, follow Steps 5–9 of recipe opposite.
4 To cook chickens, follow Step 10 of recipe opposite then put in oven and immediately reduce heat to 180°C.
5 Roast for 50 minutes. Remove foil and baking paper and roast for a further 40 minutes, brushing with pan juices every 10 minutes or until skin is golden brown and juices run clear when a skewer is inserted into chicken thigh. Let stand for 10 minutes before serving garnished with thyme sprigs and remaining lemon wedges.

HOW TO MAKE CHICKEN GRAVY

Pour **pan juices** (from Step 5) into a jug. Skim off as much fat as possible from the surface then return ¼ cup of the juices to the pan. Add 2 Tbsp **plain flour** and cook, stirring, until a thick paste forms and it sticks to bottom of pan. Add 1½ cups **chicken or vegetable stock**, whisking until combined and smooth, adding less stock for a thicker gravy, more for a thinner one. Bring to a simmer then strain or serve chunky.

HOW LONG TO COOK YOUR CHOOK

The rule of thumb is 25 minutes per 500g chicken. The best and most reliable way to check whether your chicken is cooked is to test the internal temperature of the meat with a digital food thermometer. It should reach 75°C.

... AND WITH STUFFING

If you're adding stuffing to the cavity of your chicken, add 6 minutes per 100g stuffing to the total cooking time.

Lemon rind
Freshly grated lemon peel infuses bold flavour into chicken without adding fat.

Kitchen twine
Also called cooking or butcher's string – find at your local supermarket.

5 tips for top chicken

1 Try to buy free-range organic chicken – not only does this support better treatment of animals, it also gives a superior result. When you get it home, pat the chicken dry and refrigerate uncovered for 2–12 hours before cooking to help create crisp skin.

2 Brining enhances the chicken flavour as well as ensuring it stays moist during cooking. It's essential the brine mixture is cold, not hot or warm, before the chicken is submerged. Brined chicken doesn't require any seasoning, as the salty brine will have already imparted plenty of flavour.

3 If you choose not to brine your chicken, season the skin well with salt and pepper before cooking. Basting also helps keep the chicken moist, gives a desirable golden colour and imparts extra flavour.

4 Yes toothpicks are handy after a meal, but they're equally useful in the kitchen! If your chicken skin splits, use toothpicks as you would a needle and thread to join the skin back together. Just be sure to remove them once the chicken is cooked.

5 To test if your chicken is cooked, insert a skewer into the thigh at the thickest part. If the juice runs clear, your chicken is cooked. You can also use a cook's thermometer, which should reach 75°C when inserted into the thickest part of the thigh, not touching the bone.

Bay leaves
The aromatic leaf from the bay laurel tree imparts a bittersweet, spicy, pungent flavour.

Fine salt
Virtually 100 per cent sodium chloride, it's the purest of salts so is the best for brining.

Peppercorns
Black pepper carries the strongest of the peppercorn flavours.

Garlic
No matter how simple the recipe, garlic with chicken is always a hit!

Ham with spiced fig glaze and nut crust
This good-looking leg has double the yum factor with both a sticky-sweet glaze and a crunchy coating of almonds and pistachios. Yes please!
Recipe on page 13
with a twist
time to
ham it up
It's awesome hot from the oven and maybe even better as leftovers (if there are any!)

Baked apple, hazelnut and brioche stuffing

Preparation time: 15 mins
Cooking time: 30 mins
Serves 6 as a side

1 Tbsp extra virgin olive oil
20g butter, chopped
1 brown onion, finely diced
1 Granny Smith apple, peeled, cored, coarsely grated
½ cup raisins
Finely grated zest of 1 lemon
⅓ cup hazelnuts, finely chopped
2 Tbsp sage leaves, finely chopped
2 free-range eggs
3 cups fresh coarse brioche breadcrumbs
Extra 2 cups fresh brioche, roughly chopped (for tray bake)
Sea-salt flakes and freshly ground black pepper, to season
½ cup chicken stock (for tray bake)
9 thin slices prosciutto
Extra virgin olive oil cooking spray (for stuffing balls)
Chopped flat-leaf parsley leaves, to scatter (for tray bake)

1 Preheat oven to 180°C. Put oil and butter in a large frying pan over a medium heat. Once butter is melted, add onion and cook, stirring occasionally, for 5 minutes or until onion is soft. Set aside in a large bowl for 5 minutes to cool slightly. Stir in apple, raisins, zest, hazelnuts, sage and eggs, then add breadcrumbs and season.

MAKE AS A TRAY BAKE...
2 Stir in extra chopped brioche. Spoon mixture into a 26 x 18cm shallow oval roasting pan. Drizzle over chicken stock. Cover with foil and bake for 25 minutes.
3 Remove foil, tear prosciutto into strips and arrange on top of stuffing. Bake, uncovered, for a further 20 minutes or until golden. Scatter with parsley and serve.

... OR AS STUFFING BALLS (see page 5)
2 Form 2 tablespoons mixture into a ball. Repeat with remaining mixture to make 18.
3 Line an oven tray with baking paper. Cut prosciutto slices into quarters. Wrap each ball firmly with a piece of prosciutto and put on tray, seam side down. Spray with olive oil. Bake for 20 minutes.

Baked apple, hazelnut and brioche stuffing
Make this stuffing as prosciutto-wrapped balls (see page 5) or as a tray bake to serve family-style – it's a winner either way!

Baked ham with blood orange marmalade glaze

The magic ingredient in this sensational bake? Blood orange marmalade. Look for a top-quality jar in delis, supermarkets or specialty food stores. For more glaze ideas, turn to page 15.

Recipe on next page

Only 5 ingredients

Easy step-by-steps to Baked ham with blood orange marmalade

Preparation time: 30 mins
Cooking time: 50 mins
Serves 12

6kg whole ham leg
Cloves, to stud
1 bunch fresh herbs, berries or flower buds, to decorate

MARMALADE GLAZE
330g jar blood orange marmalade
¼ cup brown sugar
Finely grated zest and juice of ½ orange (to make 3 Tbsp juice)

STEP 1 Combine all marmalade glaze ingredients in a small saucepan. Heat over a high heat. Bring to the boil, stirring until smooth. Set aside. (This can be made a day ahead.)
STEP 2 Preheat oven to 180°C, ensuring oven rack is at the lowest possible position.
STEP 3 Put ham on a chopping board, rind side up. Using a sharp knife, cut around ham shank, 10cm from end of shank bone, through rind only.
STEP 4 Starting at opposite end, insert thumb and fingers between rind and fat.
STEP 5 Run thumb slowly from side to side, peeling back rind from the fat as you go.
STEP 6 Remove rind completely from cut in shank.
STEP 7 Using a small sharp knife, score fat with diagonal parallel cuts 4cm apart. Repeat in the opposite direction to create a diamond pattern.
STEP 8 Cover ham shank with foil and transfer to large oven tray.
STEP 9 Insert a clove into centre of each diamond.
STEP 10 Brush ham fat with ⅓ of the glaze. Add 375ml water to the base of tray. Put in oven and bake, brushing with the remaining glaze every 10 minutes, for 50 minutes or until golden and sticky.
STEP 11 Remove foil from shank and transfer ham to a platter. Decorate shank with napkin, herbs, berries or flowers and slice at the dinner table (see How to carve like a pro, opposite).

Revel in the 'oohs' and 'aahs' when you bring this beauty to the table!

glaze

How to carve your ham like a pro

1. Make a vertical cut 10cm from shank. Make another cut at an angle and remove the wedge.
2. Cut several vertical thin slices right down to the bone.
3. Carve along the bone and remove slices, then serve.

Tip Avoid cutting in the same direction as the grain of the ham.

with a twist

Ham with spiced fig glaze and nut crust

Preparation time: 20 mins
Cooking time: 50 mins
Serves 12

6kg whole ham leg
120g blanched almonds, roasted, very finely chopped
⅓ cup pistachio kernels, very finely chopped
Fresh herb sprigs, eucalypt leaves or berries, to decorate

SPICED FIG GLAZE
280g fig jam
Juice of ½ orange (to make 3 Tbsp juice)
¼ cup brown sugar
2 tsp dijon mustard
½ tsp ground allspice
½ tsp ground ginger

1 Put all spiced fig glaze ingredients and ½ cup water in a small saucepan over a high heat. Bring to the boil, stirring until smooth. Set aside to cool.
2 To prepare ham, follow Steps 2–6 of recipe opposite.
3 Cover ham shank with foil and transfer to large oven tray. Brush ham with ½ of the glaze and add 375ml water to the base of tray. Bake for 25 minutes then brush with remaining glaze and bake for a further 25 minutes or until lightly golden.
4 Meanwhile, combine almonds and pistachios in a medium bowl.
5 Remove ham from oven and immediately scatter over the nut mixture and gently press to adhere nuts to glaze.
6 Remove foil from shank and transfer ham to a platter. Decorate shank with herbs, leaves or berries and slice at the dinner table (see How to carve like a pro, above left).

Brown sugar
Use brown sugar to add caramel colour to your glaze and impart a delicate flavour.

Fig jam
Forget figgy pudding (just for the moment…) and give fig a starring role in the main course.

5 tips for top ham

1 If you're buying a new roasting pan for this year's feast, measure the inside of your oven before you head to the shops. This tip also applies when ordering or buying your ham. Order from your butcher at least four weeks before Christmas and ask them to keep it in their cool room until two days before the big day to save space in your fridge. On that note, if you have a spare fridge in the garage, clear aside a few beers to store your ham.

2 If you're not buying your ham from the butcher, ensure you buy Aussie ham from the supermarket or deli. Aussie hams will have an Australian pork symbol on the packaging. If you buy a ham on the bone you can be guaranteed it's Australian, as imported hams are boneless.

3 When peeling back the rind from the fat, it's important to take your time to reduce your chances of tearing the fat or the rind.

4 Don't like the flavour of cloves? Easy, just leave them out. And, an alternative to the decorative diamond pattern is cutting straight parallel lines from the shank end to the opposite end of the ham, 1cm apart. Or, to make it even easier, don't make any cuts in the fat at all.

5 Glazed hams can be served warm or cold. If serving the ham cold, you can glaze and cook the ham up to two days in advance then just serve it straight from the fridge on the day.

Orange zest and juice
The fresh bold tang of orange will enliven any flavours, even those as strong as ham.

Cloves
This strong spice isn't everyone's favourite, but many people love it and as studs, it's spectacular.

Dijon mustard
It adds subtle spiciness to the glaze, and you can serve extra at the table.

Blood orange marmalade
Imbue your ham with this sophisticated sweet-sour flavour.

Glazes to gush over

Try these intriguing combos for a tastebud-delighting twist.

1. Apricot and Grand Marnier (orange-flavoured liqueur)

Put 250g **apricot jam** in a small saucepan over a medium heat. Bring to a simmer then add 60ml **Grand Marnier** and simmer for a further 5 minutes or until thick and syrupy.

2. Ginger beer and honey

Put 125ml **ginger beer**, 1 cup **honey** and 1 Tbsp roughly chopped **ginger** in a medium saucepan over a high heat. Bring to the boil and cook for 10 minutes or reduced by ⅓. Remove ginger pieces.

3. Cranberry, lime and peppercorn

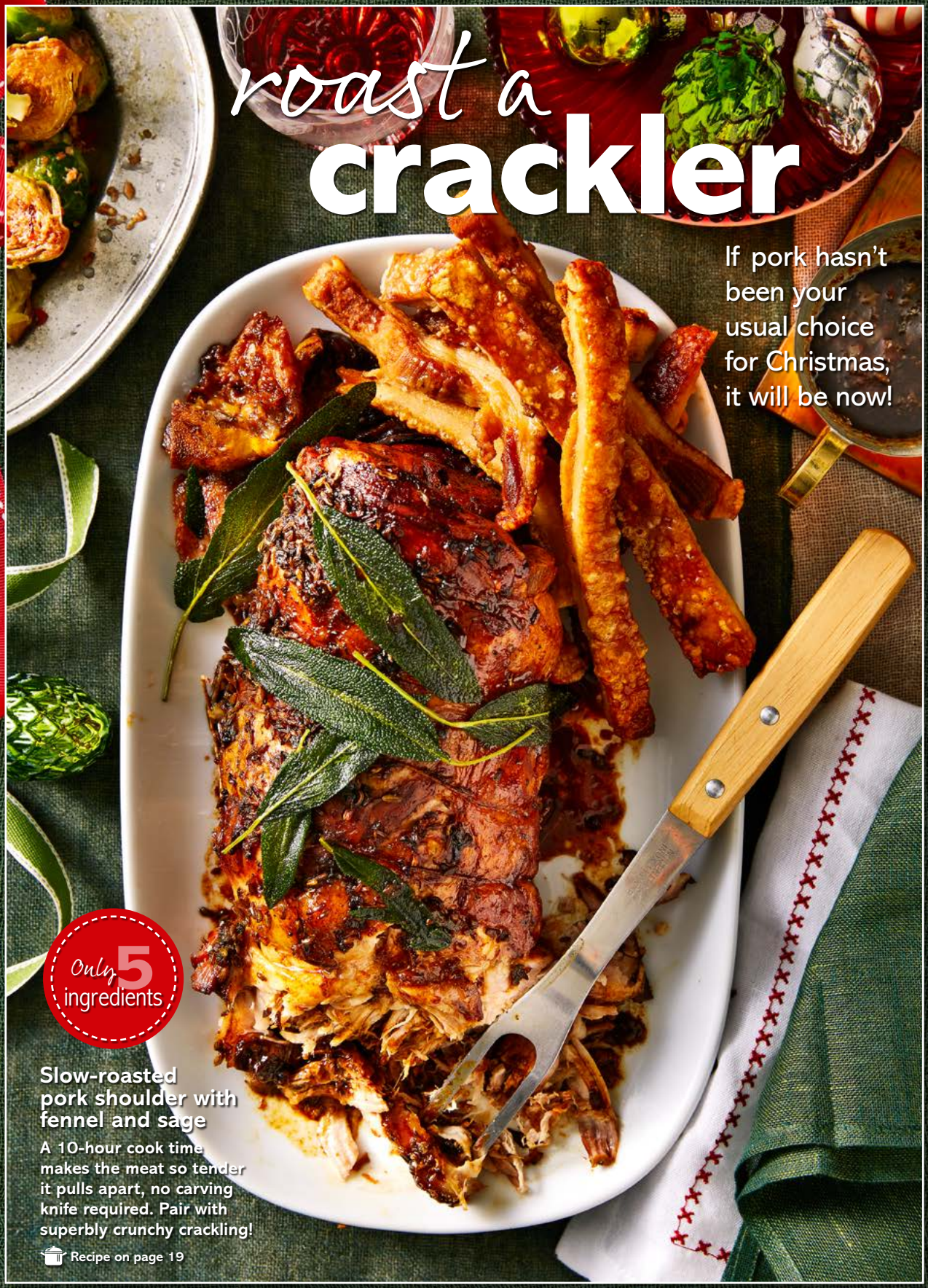
Put 250g **cranberry sauce** and 1 Tbsp picked **green peppercorns** (available canned from supermarkets) in a small saucepan and bring to a simmer over a medium heat. Add 3 Tbsp **lime juice** and 1 Tbsp **brown sugar** and simmer for a further 5 minutes or until thick and syrupy.

Or try one of these enticingly easy straight-off-the-shelf flavour-makers:

4. Mango chutney

5. Char siu sauce (a Chinese-style barbecue sauce, find it in the Asian aisle of the supermarket)

6. Lime marmalade



roast a crackler

If pork hasn't been your usual choice for Christmas, it will be now!

Only 5 ingredients

Slow-roasted pork shoulder with fennel and sage

A 10-hour cook time makes the meat so tender it pulls apart, no carving knife required. Pair with superbly crunchy crackling!

Recipe on page 19

Slow-roasted pork shoulder with chipotle, chorizo and port

What a topper – spicy Spanish chorizo sausage layered over divinely tender pork on a bed of wilted silverbeet.

Recipe on next page ▶

with a twist

Easy step-by-steps to Slow-roasted pork shoulder with chipotle,

Preparation time: 25 mins
plus overnight drying
Cooking time: 10 hours 35 mins
Serves 6–8

2.6kg boneless tied pork shoulder, skin separated (ask your butcher to do this for you)
1 Tbsp chipotle in adobo sauce *Chipotle is a tasty Mexican chilli, see page 20*
1 Tbsp port
1 clove garlic, finely grated
1 tsp sea-salt flakes, plus extra 3 tsp
1 Tbsp extra virgin olive oil, plus extra 1 Tbsp
2 x 150g chorizo, cut lengthways into 5mm-thick slices *Chorizo is a spicy sausage, see page 20*
200ml chicken stock
½ bunch silverbeet, leaves roughly chopped
Brioche buns and coleslaw, to serve

STEP 1 Line a 2cm-deep oven tray with baking paper. Slice pork skin into 2cm-wide strips and arrange on tray. Refrigerate, uncovered, overnight or while pork shoulder cooks, to dry out.
STEP 2 Preheat oven to 130°C. Put chipotle, port, garlic and salt in a large bowl and stir until combined. Stir in oil.
STEP 3 Sit pork in a large roasting pan and pour chipotle mixture over the top.
STEP 4 Massage in chipotle mixture.
STEP 5 Arrange chorizo slices on top of pork to cover. Pour stock into pan. Cover pork with a sheet of baking paper and then cover pan tightly with a double layer of foil to ensure no air escapes. Roast for 10 hours or until pork is falling apart. Set aside, covered, to keep warm.
STEP 6 Increase heat to 220°C. Drizzle pork skin with the extra oil.
STEP 7 Sprinkle over the extra salt and massage until well coated. Roast for 25 minutes or until crisp and golden. Carefully drain off pork fat from base of tray.
STEP 8 Remove foil from pork shoulder. Reduce heat to 180°C. Pour ½ of the pan juices into a jug and set aside.
STEP 9 If chorizo slices have fallen off during cooking, rearrange on top of pork.

Cook's tip

For ultra-succulent meat, pull pork then pour over reserved pan juices before serving.

Arrange silverbeet around pork, spooning pan juices over the top of silverbeet.
STEP 10 Return pork to oven, uncovered. Roast for 10 minutes or until chorizo is golden, pork is hot and silverbeet has wilted. Serve with brioche buns, coleslaw, crackling and reserved pan juices on the side.

chorizo and port

Slow-roasted pork shoulder with fennel and sage

Only 5 ingredients

Preparation time: 25 mins
plus overnight drying
Cooking time: 10 hours 35 mins
Serves 6–8

2.6kg boneless tied pork shoulder, skin separated (ask your butcher to do this for you)
1 clove garlic, finely grated
1 Tbsp fennel seeds
1 Tbsp finely chopped sage leaves, plus extra fried leaves, to serve
1 tsp sea-salt flakes, plus extra 3 tsp
½ lemon
1 Tbsp extra virgin olive oil, plus extra 1 Tbsp
Freshly ground black pepper, to season

1 To prepare pork skin, follow Step 1 of recipe opposite.
2 Preheat oven to 130°C. Combine garlic, fennel, sage and salt in a large bowl. Finely grate zest of half the lemon and add to bowl. Stir in oil then massage all over pork shoulder.
3 Pour 200ml water into a large roasting pan and put pork in. Add lemon to pan. Cover pork with a sheet of baking paper and then cover pan tightly with a double layer of foil to ensure no air escapes. Roast for 10 hours or until pork is falling apart. Remove from oven and set aside, covered, to keep warm.
4 To cook pork skin, follow Steps 6 and 7 of recipe opposite.
5 Follow Step 8 of recipe opposite. Brush with remaining pan juices then return pork to oven, uncovered. Roast for 10 minutes or until hot. Season with pepper. Serve with crackling and topped with extra fried sage leaves and reserved pan juices.

Salt
The secret to crunchy crackling is salt – it reacts with the pork skin, making it puff up.

Chorizo
A Spanish-style sausage, chorizo is spicy and smoky.

Fennel seeds
Add a warming anise flavour and aroma to rich roast pork.

5 tips for top pork

1 For delightfully light and crisp crackling, it's important to start off by drying the pork skin out in the fridge. Do this either overnight or while your pork is roasting. If you don't have time, put pork skin on a wire rack in the sink and pour boiling water over the top. Pat dry with paper towel.

2 Chipotle in adobo is a Mexican chilli sauce made from smoked dried jalapeños. It's available in cans at the supermarket. Look for it in the Mexican or international food section.

3 If you choose to buy the pork from your local butcher, you can ask them to separate the skin from the pork meat for you.

4 When you slow cook pork, it becomes so tender the meat can be 'pulled' or easily broken into individual pieces. This allows it to be easily piled into buns. Shredding the pork saves you having to carve, too.

5 Leftover pork can be stored in the fridge, tightly wrapped in foil or stored in an airtight container, for up to three days. Take any meat off the bone before storing to prevent bacteria from forming.

Garlic
Grate or crush and massage well into your pork.

Sage
It has a savoury, slightly peppery flavour and is a traditional ingredient in Christmas stuffing.

Lemon zest
The fresh, zingy hit of citrus balances out rich ingredients.

Chipotle in adobo
Look for this chilli canned in its sweet and tangy adobo sauce.

Pork crackling

For best results, chill pork skin overnight. Then, this indulgently crispy and salty side only takes 25 minutes to cook!

Recipe on page 18 (see Steps 1, 6–7)

now for the sideshows

There's so much more to vegetables than just potatoes – though they're amazing too!

Roast beetroot with figs, goat's cheese and thyme

Love this delightful new take on the hasselback potato.

Recipe on page 24

Golden rosemary roast potatoes in duck fat

These are splendiferous spuds, so make enough to serve up seconds!

Recipe on next page

Only 5 ingredients

Roast brussels sprouts with mint, chilli and bacon salt

Forget everything you've ever believed about brussels sprouts and meet your new fave vegie.

Recipe on next page

Whole roast cauliflower cheese

Baked whole, this family-favourite side dish is topped with two types of cheese, cheddar and parmesan.

Recipe on next page

Roast pumpkin wedges

Cut large, it may look simple, but the pumpkin is packed with fabulous flavours thanks to honey, sumac, lemon and oregano.

Recipe on page 25

Only 5 ingredients

Roast beetroot with figs, goat's cheese and thyme

Preparation time: 20 mins
Cooking time: 1 hour 5 mins
Serves 6

12 small-medium beetroot, peeled (see Cook's tips, below)
2 Tbsp extra virgin olive oil
2 Tbsp red wine vinegar
1 Tbsp brown sugar
2 cloves garlic, minced
2 tsp thyme leaves
Sea-salt flakes and freshly ground black pepper, to season
1 small red onion, shaved
4 figs, cut into wedges
50g goat's cheese

1 Preheat oven to 180°C. Line an oven tray with baking paper. Trim stem end of each beetroot so it sits flat. Using a small sharp knife, create cuts at 5mm intervals almost all the way, but not completely through, to form a hasselback or accordion pattern.
2 Combine oil, vinegar, sugar, garlic and thyme in a small bowl. Drizzle mixture over beetroot into cuts. Cover tray tightly with foil and roast for 45 minutes or until almost tender.
3 Remove foil and season. Scatter with onion shavings and roast for a further 15 minutes. Add figs and roast for a another 5 minutes or until figs are warm.
4 Arrange beetroot, onion and figs on a serving platter. Scatter with goat's cheese and serve.

Cook's tips

Roast beetroot with figs
Wear kitchen gloves to peel beetroot to avoid stained hands.

Golden rosemary roast potatoes in duck fat
Duck fat is available at specialty food stores or try essentialingredient.com.au. You can also find it fresh chilled in delis, butchers and greengrocers. Or, look for frozen potatoes in duck fat in your supermarket.

Golden rosemary roast potatoes in duck fat

Only 5 ingredients

Preparation time: 15 mins
Cooking time: 55 mins
Serves 6

2kg washed red potatoes, peeled, cut into 6cm chunks
2 Tbsp fine semolina
200g duck fat (see Cook's tips, below left)
4 cloves garlic, skin on, smashed
4 sprigs rosemary
Sea-salt flakes, to season

1 Put potatoes in a large saucepan of salted water over a high heat. Bring to the boil then reduce to a simmer and cook for 12 minutes or until just tender.
2 Drain and return potatoes to pan, off the heat. Cover pan with lid and shake to roughen edges, or use a fork to scrape the edges of each potato. Sprinkle semolina over potatoes and toss to coat.
3 Meanwhile, preheat oven to 220°C. Put duck fat in a large deep roasting pan and heat in oven for 5 minutes.
4 Carefully transfer potatoes to pan with hot fat. Roast for 10 minutes then remove from oven. Turn potatoes then add garlic and rosemary, and roast, turning every 10 minutes, for a further 30 minutes or until golden brown and crisp. Season with salt and serve.

Roast brussels sprouts with mint, chilli and bacon salt

Preparation time: 15 mins
Cooking time: 20 mins
Serves 6

Available at supermarkets

3 Tbsp extra virgin olive oil
2 cloves garlic, minced
600g brussels sprouts, trimmed, halved lengthways
Freshly ground black pepper, to season
25g butter, chopped
3 tsp balsamic vinegar
Finely grated zest and juice of 1 lemon
½ red chilli, finely chopped

BACON SALT
5 rashers rindless shortcut bacon
2 Tbsp sea-salt flakes

1 To make bacon salt, heat a large non-stick frying pan over a high heat. Add bacon and cook, turning occasionally, for 5 minutes or until crisp and golden. Set aside on paper towel to drain excess fat and to cool completely.
2 Put cooled bacon in a food processor and process until very fine crumbs form. Transfer to a medium bowl then add salt and stir until combined. Set aside.
3 Preheat oven to 200°C. Heat oil and garlic in an ovenproof frying pan over a high heat. When hot, add brussels sprouts and cook, stirring occasionally, for 5 minutes or until starting to brown. Season with pepper and scatter with butter.
4 Transfer pan to oven. Roast uncovered for 5 minutes or until light golden brown. Stir in balsamic vinegar and lemon zest and juice and roast for a further 5 minutes. Scatter with chilli and season with pepper. Serve sprinkled with a little bacon salt.

Whole roast cauliflower cheese

Preparation time: 15 mins
Cooking time: 1 hour 20 mins
Serves 12

2 small whole cauliflowers (approx. 800g each), leaves removed
3 Tbsp extra virgin olive oil
Sea-salt flakes and freshly ground black pepper, to season
200ml dry white wine
50g garlic butter, chopped
10g parmesan, finely grated
Finely chopped flat-leaf parsley leaves, to garnish

BÉCHAMEL SAUCE
40g garlic butter, chopped
2 Tbsp plain flour
1½ cups milk, warmed
½ cup coarsely grated cheddar
Sea-salt flakes and freshly ground black pepper, to season

1 Preheat oven to 200°C. Trim base of cauliflowers so they sit flat. Arrange in a large roasting pan.
2 Drizzle with oil and rub in using your hands. Season generously.
3 Pour wine into base of pan. Cover pan tightly with a layer of foil to ensure no steam escapes and roast for 40 minutes.

4 Remove from oven, remove foil and spoon pan juices over cauliflowers. Scatter with garlic butter. Roast for a further 30 minutes, spooning juices over cauliflowers again halfway through cooking.
5 Meanwhile, during the last 10 minutes of roasting, make béchamel sauce. Melt garlic butter in a medium saucepan over a medium heat. Stir in flour and cook, stirring constantly, for 2 minutes or until a paste forms and bubbles, but don't let it go brown. Add warm milk, ¼ cup at a time, continuing to stir as the sauce thickens and only adding more milk once liquid has been absorbed and mixture is smooth. Reduce heat to low, add cheese and cook, stirring, for 2 minutes or until cheese has melted. Season.
6 Increase oven to 250°C. Pour as much béchamel sauce as you like over cauliflowers then sprinkle parmesan on top.
7 Return cauliflowers to oven for 10 minutes or until sauce is light golden. Serve immediately scattered with parsley and any remaining béchamel on the side.

Roast pumpkin wedges

Preparation time: 15 mins
Cooking time: 40 mins
Serves 6

Only 5 ingredients

4kg whole Kent pumpkin
3 Tbsp extra virgin olive oil
2 Tbsp honey
2 tsp sumac — *Sumac has a lemony flavour. It's available at supermarkets*
Finely grated zest and juice of 1 lemon
2 Tbsp oregano leaves
Sea-salt flakes and freshly ground black pepper, to season

1 Preheat oven to 180°C. Line a large roasting pan with baking paper.
2 Wash pumpkin thoroughly and cut into wedges. Remove and discard seeds.
3 Combine oil, honey, sumac and lemon juice in a bowl and rub over pumpkin. Arrange pumpkin in tray, skin side down so pieces stand upright. Roast for 40 minutes, brushing with pan juices halfway through cooking.
4 Scatter with lemon zest and oregano then season and serve.

Honey and orange glazed carrots and radishes
The combination of colours is as much a part of the joy as the tasty glaze of orange juice, honey and mustard.

Honey and orange glazed carrots and radishes

Preparation time: 10 mins
Cooking time: 35 mins
Serves 6

Juice of ½ orange (to make 3 Tbsp juice)
2 Tbsp extra virgin olive oil
2 Tbsp honey
1 Tbsp dijon mustard
2 tsp wholegrain mustard
2 fresh bay leaves
2 sprigs thyme
3 bunches baby Dutch carrots, trimmed, unpeeled, fronds reserved
Sea-salt flakes and freshly ground black pepper, to season
2 bunches radishes, trimmed

1 Preheat oven to 210°C. To make glaze, put orange juice, oil, honey, mustards, bay leaves and thyme in a small saucepan over a high heat and whisk. Boil vigorously for 2 minutes or until reduced slightly. Remove from heat.
2 Put carrots in a large roasting pan. Pour over hot glaze, season and toss. Roast for 15 minutes. Add radishes and roast for a further 15 minutes or until vegetables are tender and glaze is sticky and golden. Season and serve scattered with reserved carrot fronds.

SAVE TIME WHEN SERVING YOUR SIDES THIS CHRISTMAS

You can cook, serve, store, freeze and reheat, all from the one dish – so easy! Thermostone 3L Baking Dish With Lid, $28.99, Décor, decor.com.au.

pudding on the ritz

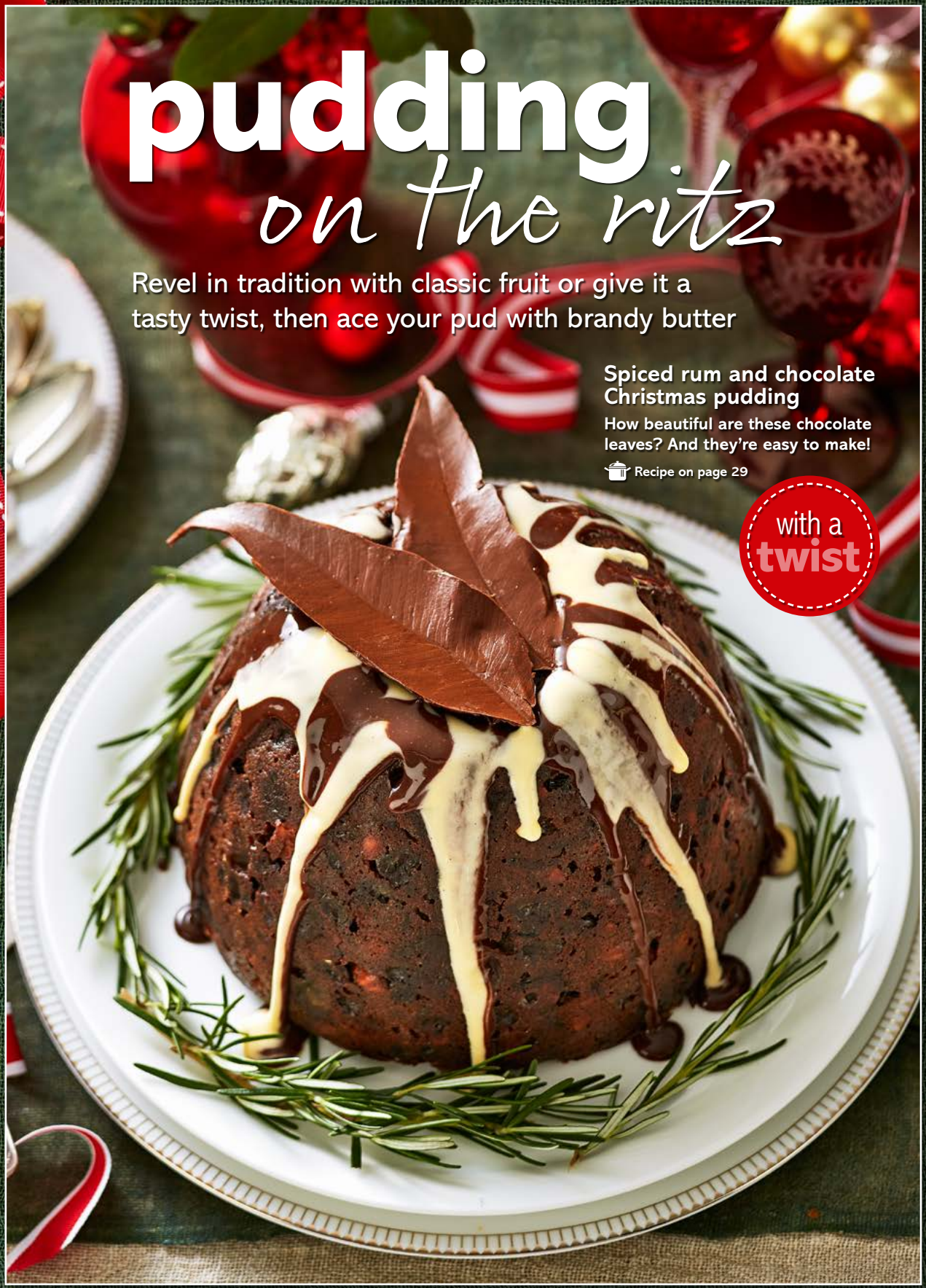
Revel in tradition with classic fruit or give it a tasty twist, then ace your pud with brandy butter

Spiced rum and chocolate Christmas pudding

How beautiful are these chocolate leaves? And they're easy to make!

Recipe on page 29

with a twist



Brandy butter

Butter, icing sugar and brandy – yummo! Chill it in decorative moulds or wrap in paper for a handmade feel.

Recipe on page 29

Classic Christmas pudding

Fill with your favourite fruit mince, keep it moist with brandy, then slow cook to rich and boozy perfection!

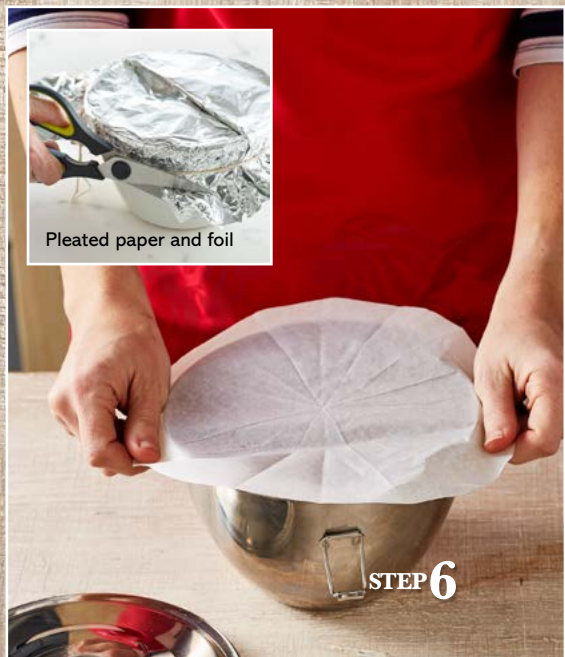
Recipe on next page

Easy step-by-steps to Classic Christmas pudding

Preparation time: 20 mins
plus 6 hours soaking
Cooking time: 5 hours
Serves 12

200g raisins
250g sultanas
250g currants
200g blanched almonds, roughly chopped
½ cup brandy
250g butter, chopped, softened, plus extra, melted, to grease
1¼ cup firmly packed brown sugar
Finely grated zest of 1 orange
1 tsp vanilla extract
4 free-range eggs, lightly beaten
⅔ cup plain flour, sifted
1 tsp mixed spice
1 tsp ground ginger
1 tsp ground cinnamon
¼ tsp fine salt
⅓ cup almond meal
125g fresh white breadcrumbs
Holly leaves, to decorate
Sparklers, to decorate (optional)
Vanilla bean custard, to serve
Vanilla ice-cream, to serve
Brandy butter, to serve (see recipe, opposite)

STEP 1 Put fruit, almonds and brandy in a large bowl and toss to coat. Cover with plastic wrap and set aside at room temperature for 6 hours or overnight.
STEP 2 Put butter in the large bowl of an electric mixer and beat on medium, using paddle attachment, for 2 minutes. Add sugar, orange zest and vanilla and beat for a further 5 minutes or until pale and fluffy.
STEP 3 Add eggs, one at a time, beating well after each addition.
STEP 4 Sift flour and spices into a large bowl. Stir in salt, almond meal and breadcrumbs until combined. Add fruit mixture and butter mixture and beat with a wooden spoon until well combined.
STEP 5 Brush an 8-cup (2L) capacity pudding basin with melted butter and line base with a circle of baking paper. Spoon batter into prepared basin. Smooth surface.
STEP 6 If using a basin with a lid, cut a circle of baking paper large enough to cover surface of pudding, plus a 4cm overhang. If using a basin without a lid, cut a round of baking paper large enough to cover surface of pudding. Cut a 25cm-long piece of baking paper and place on a clean dry surface. Top with a 25cm-long piece of foil. Form a pleat in the centre, lengthways. Put on top of basin, baking paper side down. Secure with kitchen twine. Trim excess paper and foil.
STEP 7 Secure lid. Put an upturned saucer or trivet in the base of a large deep saucepan. Put pudding on top. Pour in enough boiling water to come halfway up sides of basin. Put over a high heat and bring to the boil. Reduce heat to low, cover with saucepan lid and steam for 5 hours. Top up with boiling water, as necessary.
STEP 8 Remove pudding from water and stand for 10 minutes. Store (see Cook's tip, opposite) or invert onto a serving plate and decorate with holly and sparkler, if using. Serve with custard, ice-cream and brandy butter.



with a twist

Spiced rum and chocolate Christmas pudding

Preparation time: 20 mins
plus 6 hours soaking
Cooking time: 5 hours
Serves 12

200g raisins
250g sultanas
250g currants
200g blanched almonds, roughly chopped
½ cup spiced rum
250g butter, chopped, softened, plus extra, melted, to grease
1 ¼ cup firmly packed brown sugar
1 tsp vanilla extract
4 free-range eggs, lightly beaten
⅔ cup plain flour
2 Tbsp Dutch cocoa
1 tsp mixed spice
¼ tsp fine salt
⅓ cup almond meal
125g fresh white breadcrumbs
100g dark chocolate, roughly chopped
Chocolate sauce, to serve
Vanilla custard, to serve
Chocolate leaves, to serve (see recipe, above right)
Brandy butter, to serve (see recipe, right)

1 Put fruit, almonds and rum in a large bowl and toss to coat. Cover with plastic wrap and set aside at room temperature for 6 hours or overnight.
2 Put butter in the large bowl of an electric mixer and beat on medium, using paddle attachment, for 2 minutes. Add sugar and vanilla and beat for 5 minutes or until pale and fluffy. Add eggs, 1 at a time, beating well after each addition.
4 Sift flour, cocoa and mixed spice into a large bowl. Stir in salt, almond meal and breadcrumbs until combined. Add fruit mixture and butter mixture then beat with a wooden spoon until well combined. Stir in chocolate.
5 To cook pudding, follow Steps 5–7 of recipe opposite.
6 Remove from water and stand for 10 minutes. Store (see Cook's tip, right) or invert onto a serving plate. Drizzle with chocolate sauce and custard and garnish with chocolate leaves to serve.

HOW TO MAKE CHOCOLATE LEAVES

Melt 200g **dark chocolate.** Wash and thoroughly dry 6 **eucalyptus leaves.** Use a small clean dry brush to apply a thin layer of melted chocolate to back of leaves. Refrigerate for 30 minutes or until chocolate is firm. Brush on another layer of chocolate and chill for a further 30 minutes or until chocolate is firmly set. Carefully peel leaves away from chocolate. If chocolate is beginning to break, apply another layer of chocolate and allow to set again before peeling leaves away.

HOW TO MAKE BRANDY BUTTER

Put 200g chopped, softened **butter** in the large bowl of an electric mixer and beat, using paddle attachment, until fluffy. Sift in ½ cup **icing sugar mixture** and beat until creamy. In a slow steady stream, pour in 3 Tbsp **brandy**, beating until incorporated

Tips ■ If making ahead of time, refrigerate until 1 hour before serving, then set aside at room temperature.
■ For a decorative effect, spoon brandy butter into jelly moulds or muffin tin then refrigerate. To serve, dip base of moulds in warm water before tapping butter out.

Cook's tip

If you make your pudding ahead of time, mature it for seven days for extra flavour. To do this, following cooking, remove from basin, wrap in plastic wrap and put in an airtight container in a cool, dark place, or refrigerate. Unwrap pudding daily and brush with rum or brandy then rewrap.

Chocolate, almond and banana pavlova stack

Chocolate swirl, toffee banana, honeycomb and two toppings – load it up!

Recipe on page 32

stacks of fab pavlova

You've never served pavs like these before – they're sensational!

Christmas cherry berry pavlova stack

Celebrate with fresh fruit, raspberry liqueur and vanilla cream in a light and crunchy meringue case.

Recipe on page 33

Easy step-by-steps to Chocolate, almond and banana pavlova stack

Preparation time: 25 mins
plus 15 minutes cooling
Cooking time: 1 hour 20 mins
Serves 10

6 free-range egg whites
½ tsp cream of tartar
1½ cups caster sugar
2 Tbsp cornflour
3 tsp white vinegar
50g dark chocolate, melted
2 Tbsp flaked almonds
600ml thickened cream
2 tsp vanilla extract
2 bananas, sliced thinly into rounds
100g chocolate-coated honeycomb, roughly chopped
¼ cup caramel sauce
¼ cup chocolate sauce
Store-bought chocolate stars, to garnish

TOFFEE BANANAS
2 Tbsp caster sugar
2 bananas, skin on, halved lengthways

STEP 1 Preheat oven to 150°C. Trim baking paper to fit on 3 large oven or pizza trays. Use a 20cm-dia. plate or the base of a loose-bottomed cake tin to trace a circle in the centre of each sheet. Line trays with marked baking paper, ink side down.
STEP 2 Put egg whites in the bowl of an electric mixer and beat, using whisk attachment, until foamy. Add cream of tartar and beat for about 2 minutes or until stiff peaks form. Gradually add sugar, 2 Tbsp at a time, beating well until mixture is thick and glossy and no longer grainy.
STEP 3 Add cornflour and vinegar and whisk again until just combined.
STEP 4 Evenly spoon mixture into centre of each marked circle. Use back of spoon to spread meringue to edges of each circle.
STEP 5 Drizzle melted chocolate over meringue discs. Use spoon to gently swirl chocolate to create a marble effect.
STEP 6 Scatter 1 disc with almonds.
STEP 7 Put meringue discs in oven. Immediately reduce heat to 120°C and bake for 1 hour 15 minutes or until dry to touch. Turn oven off and leave meringue discs to cool completely in oven with door ajar.
STEP 8 Meanwhile, 15 minutes before serving, make toffee bananas. Sprinkle sugar into a large non-stick frying pan and shake pan to evenly coat pan with sugar. Put banana halves in pan, cut side down. Cook for 3 minutes or until caramelised. Remove from pan and set aside for 5 minutes to cool. Remove skins.
STEP 9 Put cream and vanilla in the bowl of an electric mixer and beat, using whisk attachment, until soft peaks form.
STEP 10 Put 1 meringue disc (without almonds) onto a serving plate. Spoon ⅓ of the cream mixture on top. Scatter with ½ of the banana rounds and ⅓ of the honeycomb.
STEP 11 Top with second (non-almond) meringue disc, ½ of the remaining cream mixture, all of the remaining banana rounds and ½ of the remaining honeycomb.
STEP 12 Top with almond-covered meringue disc, the remaining cream mixture, the remaining honeycomb and the toffee bananas. Drizzle with chocolate and caramel sauces and garnish with chocolate stars. Serve immediately.

Christmas cherry berry pavlova stack

Preparation time: 25 mins plus 1 hour chilling and 15 mins cooling
Cooking time: 1 hour 20 mins
Serves 10

6 free-range egg whites
½ tsp cream of tartar
1½ cups caster sugar
2 Tbsp cornflour
3 tsp white vinegar
600ml thickened cream
2 tsp vanilla extract
3 x 125g punnets raspberries
Fresh cherries, to garnish

CHAMBORD-POACHED CHERRIES
½ cup caster sugar
500g cherries, pitted
80ml Chambord (black raspberry liqueur) or brandy

1 To make meringue discs, follow Steps 1–4 of recipe opposite.
2 To bake meringue discs, follow Step 7 of recipe opposite.
3 Meanwhile, to make Chambord-poached cherries, put sugar and 125ml water in a small saucepan over a high heat. Stir until sugar dissolves then bring to the boil without stirring. Boil for 5 minutes or until sugar turns light golden. Remove from heat and stir in cherries and Chambord then return to a low heat, stirring until mixture is syrupy.
4 Set aside for 15 minutes to cool slightly then transfer to a large bowl and put in fridge for 1 hour or overnight to chill.
5 When ready to serve, follow Step 9 of recipe opposite.
6 Put 1 meringue disc onto a serving plate. Spoon ⅓ of the cream mixture on top. Scatter with ⅓ of the raspberries and a little of the Chambord cherries.
7 Top with second disc, ½ of the remaining cream mixture, ½ of the remaining raspberries and a little more of the Chambord cherries.
8 Top with the remaining disc, the remaining cream mixture, the remaining raspberries and a little more of the Chambord cherries, allowing syrup to drizzle down sides.
9 Garnish with fresh cherries and serve immediately with remaining Chambord cherries on the side.

Eggs
Look for free-range and locally laid – try a farmers' market, or your neighbour with a backyard coop.

Spiced rum
You'll find a few varieties at large liquor stores – it adds Christmassy flavours as well as keeping the pudding moist.

Dried fruit
Buy a pre-mix from the supermarket or, to blend your preferred combo, purchase the ingredients individually.

5 tips for top desserts

1 To halve the soaking time of your dried fruit mix, heat up the brandy before adding.

2 You can cook your pudding a couple of months in advance. To store, remove from basin, wrap in plastic wrap and put in an airtight container in the fridge for up to 6 weeks or the freezer for up to 3 months. To defrost, set out overnight at room temperature. Then, to reheat, return to greased basin. Cover and cook, as per Classic Christmas pudding recipe on page 28 (Steps 6–8), steaming for 45 minutes. Or, put upturned pudding on a large microwave-safe plate and cover with a microwave-safe bowl. Microwave on high/100% for 6 minutes.

3 To continue the tradition of discovering a coin in your slice of pud, you can purchase a Christmas Pudding Coin Pack of threepences and sixpences from the Royal Australian Mint, ramint.gov.au. Never boil your pudding with modern coins in it – they're made from copper and nickel, so will turn green during cooking.

4 After cooking your meringues for pavlova, always let them cool slowly and completely by leaving in switched off oven. This makes them less likely to collapse.

5 When cooled, baked meringue discs can be frozen on baking paper in a large zip-lock bag for up to 1 week. Defrost at room temperature before using.

Butter
There is no substitute for real butter! Try organic if you can find it.

Cream of tartar
It stabilises the egg whites and increases volume for a fluffy pav.

Dutch cocoa
Due to its method of refinement, it has a milder flavour and darker colour than regular cocoa.

Dark chocolate
With less sugar than regular chocolate, dark choc adds rich flavour.

Breadcrumbs
A must-have to add texture to pudding, make from white bread or buy ready-made.

Cherries and chocolate sauce are a match made in heaven, so ensure there's plenty to pour!
Chambord-poached cherries
These juicy cherries take on the rich flavour of raspberry liqueur – and they're so speedy to make!
Recipe on page 33 (see Steps 3–4)
Deco tip: decant your favourite store-bought toppings

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Fabulous festive food with all the trimmings

Ham-tastic with blood orange marmalade glaze

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HAM IT UP WITH GLORY GLAZES!
Pick 'n' mix – sticky, nutty, sweet and tangy

- Show-stopping vegies – new big stars
- Fully loaded stacked pavs – just fab

EASY TO FOLLOW STEP-BY-STEPS

Choc-rum pudding – loving the leaves

Pulled pork with super crackling