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ANTENNA
Soft, warm touches –
like these velvet
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seasonal change on
our news pages





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Fact of the month: 48% of NZ House & Garden readers visited an art gallery or museum last year (Source: Nielsen CMI Q4 2013-Q3 2014)





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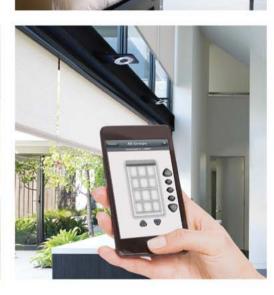




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Sally Duggan

SIGN UP FOR SALLY'S EMAIL NEWSLETTER AT ONLINE | NZHOUSEANDGARDEN.CO.NZ.



Experts say creating a lovely, functional corner like the one above can actually make you happier, by removing friction and making the act of tidying up pleasant. For more happy storage ideas, see page 85.

From the editor

HE TRAFFIC IN Auckland this morning was dire and I spent 40 minutes gazing at the personalised number plate on the Mercedes in front of me as I ground down the on-ramp on the northern motorway.

"DO IT," it said. It was a message tailor-made for me.

It's a year since I wrote about an ingenious shoe storage solution I'd seen in a Plimmerton home – a wall unit adjacent to the front door, with outdoor shoes stacked in a rainbow of colour-themed cells - and vowed to create one in my home.

But I never did. And on the way out of the house this morning I stumbled over my husband Nick's size 13 Crocs left inside the front door.

"I wish you'd put them away," I said, grumpily.

"No point. I'll just need to get them out again," he said.

It was a circular, energy-sapping conversation: one we've had 9876 times before. There is no doubt that Nick and I would grouse less if we got our shoes organised. And, as the storage feature on page 85 of this magazine reminds us, there are endless clever ways we could do it. We could use baskets, slideout units, shelves or, for the ultimate neat-freak solution, stacked boxes, each with a little picture of the shoes inside.

The possibilities are endless and I get excited when I think about them, because I do believe that sweet, workable systems in your home make you happier. Which raises the question, why don't I just do it?

Before writing this editor's letter, I googled handy tips on Getting Things Done. To make sure you tackle a task rather than just think about it, experts suggest setting aside an uncluttered time and – this is the crunchy bit – getting systems in place so you've got the things you need on hand and don't waste time looking for things. (Or, they might have added, tripping over things.) In other words: to get organised, I need to get organised. Hah.

Here, then, is some better advice from us at NZ House & Garden. Make yourself a cup of tea. Sit somewhere comfy with this new issue and look at all the gloriously ordered homes. Admire our ingenious storage solutions then, while you are still feeling inspired... DO IT.

SALLY DUGGAN



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BEHIND THE SCENES

JANICE MARRIOTT & VIRGINIA PAWSEY

Town & Country columnists, see page 110



Janice and Virginia have just released their fourth book, Changing Lives, which chronicles their changing lifestyles through their letters.

How do you select the letters for the book?

V: There are so many letters that both of us have had favourites land on the cutting room floor because there isn't room.

J: We edit out boring daily details but we never add to the letters – they

never add to the letters – they are always genuine.

Do you write with eventual publication in mind?

V: I have always been mindful of style when writing to Janice. Janice was a brilliant essay and

story writer at school and just the thought of writing to her led me to write as well as I possibly could.

J: We don't think of them as for publication, but we do decide what the theme of our emails will be for the year ahead, such as gardening or food, and limit ourselves to that topic.

What are your tips for those hoping to establish a letter-writing relationship?

V: The biggest challenge is finding a person who is committed to writing back. You need a framework for the correspondence; sharing gardens, food and recipes, books or films ensures you have something to write about and adds a discipline to the process – you have to write regularly to capture the immediacy of what's happening.

J: If you agree to write to someone and limit yourself to one topic you both love, you will find the letters keep coming and

keep being written.

How have you adjusted to your new lifestyles?

J: Oh! How to keep this answer short? Auckland has so many public spaces, and beautiful beaches, and, I think, great public transport.

V: The Lockwood house we built is beautifully warm, light and airy. I don't miss my old home at all. I made the decision when we drove out the gate for the last time not to look back.

We have 10 copies of Changing Lives to give away; enter at nzhouseandgarden.co.nz.



A CLEVER COMPOSITION

Greer Clayton's moody blue living room (see page 18) received an injection of pink for the cover, styled by art director Richard Brunton. "It was clever that Richard pulled a pink colour from the painting and linked it through with cushions and throws," says Greer. "It's great fun playing around with props to narrow it down to a balanced composition – adding in and taking away colour and looking at the shots as they came together."

PHOTOGRAPH BELINDA MERRIE | STYLING RICHARD BRUNTON

CREDITS Cushions from Country Road and Mulberi; bright pink throw from Mulberi; candles and throw with grey square design from Country Road; vases from Indie Home Collective; all other items homeowner's own.



ElizabethArden

NEW YORK

TALKBACK

The cook's private life

Thank you, Dennis Walton, for saying you are *not* a fan of the open-plan kitchen (The Curator's Eye, April). I have always wanted my own private kitchen, like the ones my aunties had in their rural homes. When I visited for morning or afternoon tea, I knew that hours had been spent in their small (and, by today's standards, inadequate) kitchens, preparing sponges, scones, slices and biscuits. Meanwhile, out in the main dining room the table was laid with a special cloth and all the paraphernalia. I read that one of the reasons that the kitchen became an "open stage" was so that the big ticket items (fridge, ovens, coffee machines, dishwashers etc) could be viewed by guests. Hurrah for all that stuff... but I do enjoy the privacy and intimacy of my kitchen and don't need an audience to watch me create. Janette Bilton, Whangarei



Your wish, our command In Wellington recently, I took a trip on the cable car and leaned over to see green trees and beautiful homes. Love to see inside one, I thought, and took another trip just to experience it again. Thank you, Dennis Walton and NZ H&G, for fulfilling my wish (April). Now I can imagine myself on that seat by the window, with my magazine at hand and the cat on my lap. Greta Fisher, Auckland



Foxy tricks

In answer to editor Sally Duggan's query (From the Editor, April) about displaying family treasures:

I have my late mother's fur draped over the bottom of the bed at my home in Wanaka. My aunt Margaret Richards has hers displayed over an antique chair at her home in West Melton. Barbara Richards, Hyde

I would put the brass kettle and fox furs in individual boxed frames and hang them like pictures on the wall with lighting either in the boxes or above. I have done this with artefacts I brought with me from Zimbabwe. Anna Yamanis Davies, Silverstream

I inherited my grandmother's fox fur and I remember always feeling sorry for the fox, even as a child. I enquired about having it made into a teddy bear, but there was not enough fabric, so I donated it to the local repertory society. After it had gone, my guilt about having such an article vanished too. *Margaret Thomson, Timaru*

Sitting pretty

Inspired by the images in your magazine, I boldly wallpapered three walls in our conservatory and was thrilled with the result. Our two cats also love it and have snaffled the best seats. (Yes, dirty paws on the cream cushions!) As you commented in your piece about indulgent owners (Detail of the Month, April)... it must be love. *Shona Tupe, Napier*



DETAIL OF THE MONTH

It has to be Nelson homeowner Glenn Cormier's steel-wall-and-magnets system for displaying his photographs (page 66). Actually, make that "testing" his photos, as ex-commercial photographer Glenn says the beauty of the rotating arrangement is that he can "live with them for a while to see if I like them or not". Just the thing for those of us with a magpie eye.

We love your letters

Email editor@nzhouseandgarden.co.nz.



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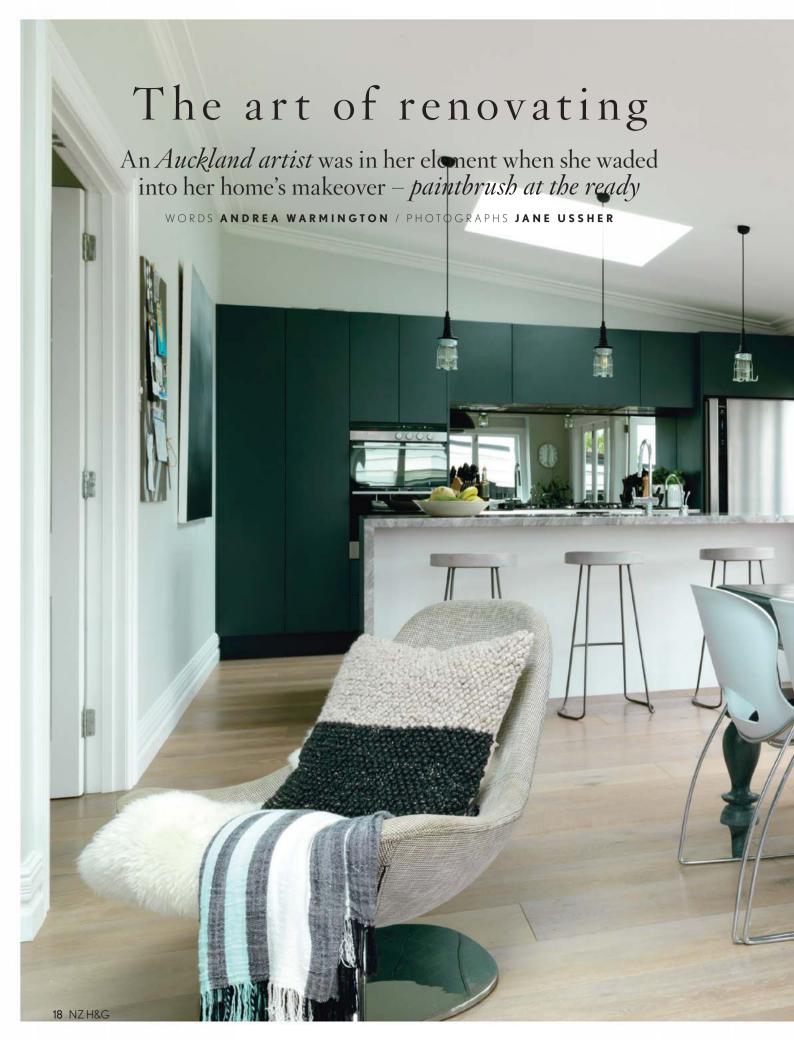




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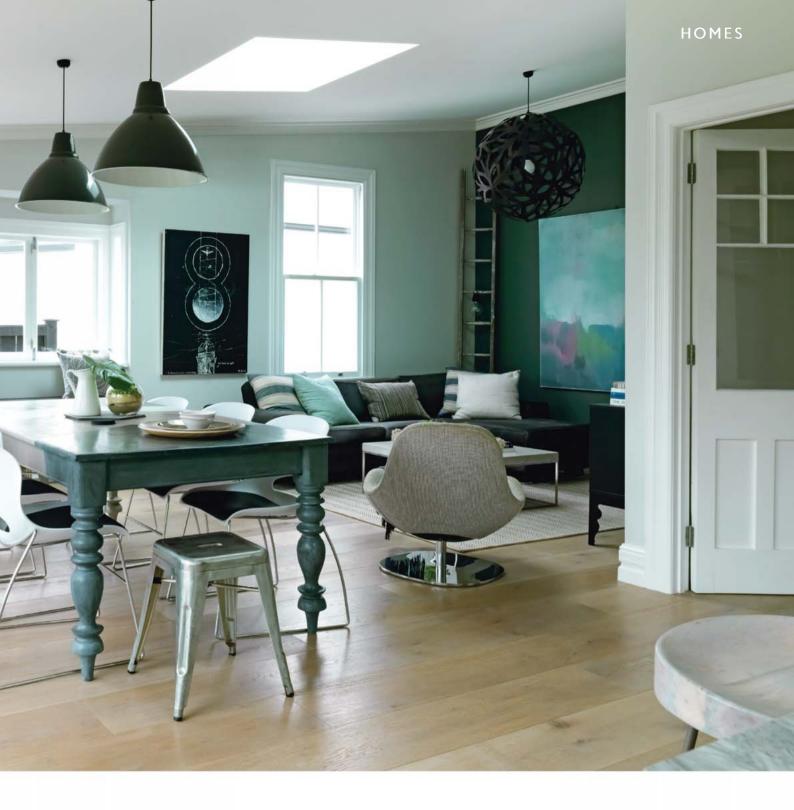








THESE PAGES (clockwise from above) The bay window in the living area is dual-purpose, says Greer: "It has some sneaky storage underneath, using every bit of space available"; a painting by John Davis hangs between the windows; the old painter's ladder was found in the shed at Greer and Roger's old house: "I love that it's got that old gnarly paint still on it"; a black ply David Trubridge light shade hangs in the living area and the striped cushions are from James Dunlop Textiles. Greer and Roger Clayton with Riley, eight, and Rafferty, six. Greer's Water Garden diptych hangs in the living room – she has a solo exhibition at Parnell Gallery opening on 21 July.



AINT IS GREER CLAYTON'S speciality: the artist exhibits her abstract painted canvases, produces striking paint effects on the walls of her Devonport home, teaches furniture-painting workshops from her garage-turned-studio and, somehow, manages to fit in a little bit of colour consultancy, helping those who aren't quite as confident when it comes to using liquid colour. "Paint is the thing," she says with a grin.

Greer's love affair with paint has been lifelong. She studied at the Elam School of Fine Arts in Auckland and, after graduating and a spell living in London, found herself in Sydney. It was there that she began working as a colourist with Porter's Paints, learning how to mix colours and achieve unusual paint effects. "It was a really good background for understanding paint; what you can use it for and how you can experiment with it," she says.

And experiment she does. There's not an unpainted surface in Greer and husband Roger's recently renovated villa (and that includes the furniture), where the couple and their children Riley, eight, and Rafferty, six, have lived for the past three years. >



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In Rafferty's bedroom, Greer marked off triangles on the walls to reference the unusual slope of the ceiling, which she then painted in graduating shades of blue chalkboard paint. Rafferty and his friends are free to scribble on it to their hearts content (though, admits Greer, you're more likely to find him on the PlayStation in the sunny, turret-like space at the top of the house, which the kids have co-opted).

For Riley's bedroom walls, Greer mixed the marshmallow-pink shade herself when she couldn't find quite the right dusky pink paint and then spent a day stencilling a feature wall using a Mexican folk pattern and a barely-there pearlescent paint. "I never really got into wallpaper," says Greer. "I think it's the permanence; with paint, you can just sand it and do something different whenever you want." >















Still, it's not exactly easy and stencilling, says Greer, can be a particularly slow-going process: "You have to get your roller really dry so the paint doesn't bleed through the stencil; if you have too much and go too quickly it gets that bleed."

But the stencilled feature walls (there's also one in the guest bedroom) didn't take nearly as long as the marbled, fresco-like feature wall in the main bathroom, which won the bathroom category at last year's *NZ House & Garden* Interior of the Year awards (see page 55 to find out how to enter this year's awards). During the week-long project, Greer mixed three shades of warm grey, then hand-trowelled the plaster on, sanded the entire wall and buffed it with stucco wax by hand.

That feat is made all the more impressive by the fact that it was achieved during the century-old villa's extensive renovation, when the house was invaded by legions of builders, sparkies and plumbers. As the scrim lining was ripped from walls and ceiling, dust went everywhere. But Greer revelled in the process. "I remember saying to Roger that I'd love to do a reno; that was all I wanted to do for a while. I was like, 'By the time I'm 40, I want to do a full reno.' And it did end up being a full renovation because, once you start, there are things you end up doing just because the builders are there and it needs replacing," she says. >

THIS PAGE (clockwise from top left) The shutters in the master bedroom are from New Zealand company Santa Fe. The Buddha sculpture was a wedding gift that Greer repainted in Porter's Paints 'Liquid Tin'; a Stuart Broughton photograph hangs above a Trade Me table Greer repainted. Greer stencilled the feature wall in the guest room using a trellis stencil from Cutting Edge Stencils and Resene 'Pure Pewter' over a base of Resene 'Quarter Delta'; the black throw is from Bholu in Sydney. The frescoed bathroom features black hexagon tiles from Heritage Tiles (now known as Tile Space).

OPPOSITE Greer's *Layered Land* hangs above the bed in the main bedroom; the wall is painted in Resene 'Gunsmoke'.







Q&A

MY DECORATING STYLE IS: Modern with some vintage pieces and we like the relaxed Scandinavian vibe too.

A TIP FOR OTHER HOMEOWNERS: Have your plans reviewed by your licensed builder before submitting for council consent because it costs to change and alter drawings later.

PROUDEST DIY ACHIEVEMENT: Winning best bathroom in the *NZ House & Garden* Interior of the Year awards last year.

BEST MONEY WE EVER SPENT: Installing Vergola roof louvres instead of a glazed roof system and choosing a white roof to help offset CO₂ emissions.

FAVOURITE FAMILY TREASURE: We love the Buddha – he has been with us since we married and, of course, repainted two or three times.

WE LOVE LIVING HERE BECAUSE: It's like going back to old New Zealand; the kids can walk to the dairy and to school and lots of their buddies are sprinkled around the street. That's pretty special.

 $\ensuremath{\mathit{AQUOTEIOFTENUSE}}$ Of course you can paint it, just use a good etching primer.

Greer Clayton

THIS PAGE (from top) The weatherboards of the circa 1906 villa are painted in Porter's Paints 'Mist' and the retaining walls in 'Donkey Grey'; Greer's home studio is behind the garage door. Greer and Roger relax on the new deck at the rear of the house; the outdoor chairs are from Ico Trader in Christchurch. **OPPOSITE** Greer found the day bed on Trade Me; the palms were bought at local shop Cheltenham Curiosity. Riley and Rafferty play on the lawn: "They're pretty good... most of the time," says Greer.



"I HAVE TO TELL MYSELF TO REIN IT IN. BUT IT'S ALL GOOD FUN. YOU GET THAT FEELING OF ACCOMPLISHMENT..."

Greer was on site throughout the entire renovation, though she did hide upstairs when the 300kg granite kitchen bench was delivered: "I couldn't watch."

As the work went on, she was doing the interior painting, "so I was helping and doing work as the builders were going. It was good to be on site and see the progress and be amongst it... I don't know how they felt about it though. But it was nice because there are so many decisions that are made throughout the day. Sometimes you think you're out of your depth and you're thinking, 'Oh God, I've got no idea. I hope I'm making the right choice.' But it's come together all right."

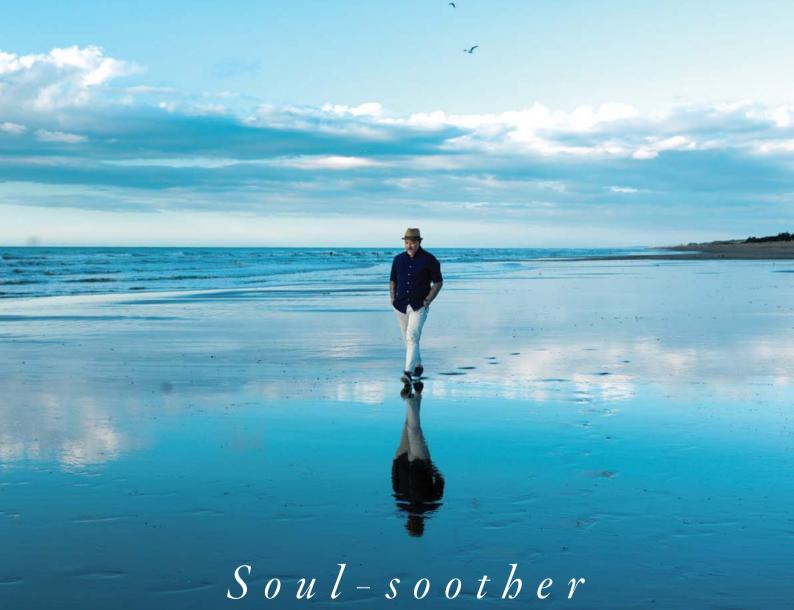
Though the house is now "finished", Greer admits she still finds herself constantly tempted by the urge to repaint; the main bedroom has recently had an overhaul, made over in an almost navy blue.

"I have to tell myself to rein it in," says Greer with a laugh. "But it's all good fun. I just love the fact that paint can transform things so instantly... You get that feeling of accomplishment when you buy something cheap and you paint it up and it looks like a million bucks."









A *Te Horo bach* is the ultimate *stress-buster* for a *Wellington city* apartment-dweller

WORDS SHARON STEPHENSON / PHOTOGRAPHS JANE USSHER

NZH&G **29**





THIS PAGE (from top) *Young Edward* by Gavin Hurley sits above a mid-century American lamp; the replanted garden's sculptural *Aloe bainesii* can handle the wind. Martin Brown beside a painting from Damien Hirst's *Pharmaceutical* series.

AN YOU HEAR that noise?" asks Martin Brown, throwing open the doors of his Te Horo bach to the panorama of sand and sea beyond. "It's the sound of my inner-city stress melting away."

You can see his point. The owner of Brown & Co, an Aladdin's cave of mid-century furniture, art and objets d'art in downtown Wellington, spends three nights a week in a rented apartment that includes a strip club as one of its neighbours. But, come Thursday evening, Martin leaves behind the cacophony for this 1970s two-bedroom bach at Te Horo Beach on the Kapiti Coast.

How the 46-year-old ended up in this tranquil spot is a tale of two baches. Martin moved to Wellington from his native Auckland 16 years ago and settled happily in a Mount Victoria villa. But, having spent most boyhood weekends at Piha, he longed for a coastal outlook.

"I would take drives up the coast most weekends and on one of those drives I found a quiet community of three streets of obviously beloved bachs. I ended up buying a rundown two-bedroom property a street back from the beach and spent the next five years doing it up." >















Martin thought he'd found bach nirvana but, one day in 2007, while out riding his bike, he spied a rare for sale sign on a beachfront property that had been owned by the same family for 40 years. Before he knew it, he was the owner of two beach houses. The first was put on the market while he plotted how to drag the second into the 21st century.

A friend, former Wellington architect Nina Wale, was flown in from Melbourne to oversee the renovation, which opened up the living space and added a wall of glass to provide an unobstructed view of the sea and out to Kapiti Island.

Martin's instinct was to put in a false ceiling to hide the "ugly, dark-stained beams", but he realised this would make the space seem smaller. Instead, the beams were given the same Resene 'Black White' treatment as the other interior walls. "It took the painters five or six coats to seal the stain from bleeding through."

Unusually, the bach came with two bathrooms; sadly, neither bore any resemblance to Martin's preferred pared-back style.

"The main bathroom had a pink 'shub' – half tub, half shower – and there was only a curtain between the bathroom and toilet! We ripped out everything and added new showers, toilets and basins, as well as a butler's sink in the main bathroom so guests can rinse the sand from their togs."

That sensible sink gets plenty of use in summer, from friends who visit to swim and soak up the pleasures of unspoilt Te Horo Beach. "There's no cafe, dairy or service station, so we don't get day-trippers. It has a nice mix of locals and weekenders who look out for each other. It's probably one of the last places in New Zealand where you could go out all day without locking the door," says Martin. "I shouldn't have mentioned that... I'll have to start locking my front door now!"

In summer, Martin swims at least twice a day (late afternoon is his favourite time), walks and mountain-bikes. In winter, he hunkers down in the unheated bach – underfloor heating is on his wish-list. "It's rugged, rocky and windswept in winter, but I love that kind of weather. The living room has all-day sun and I usually have a stack of air-freighted magazines and books." >











RENOVATION HIGH POINT: Eight years ago, when my builder, Phil Davy, pulled out all the stops to get the renovation finished so I could have my first Christmas at the beach. Sadly Phil passed away last year but the bach is a testament to his great workmanship.

WORST MOMENT IN THE GARDEN: When a truckload of topsoil arrived and the tip truck couldn't fit through the gate so I had to move it all on my own with a wheelbarrow and spade, which took nearly two days.

LEAST FAVOURITE HOUSEHOLD CHORE: Keeping the dark-stained wooden floors clean. The floor guys advised against going so dark or so highly polished, because it's hard to keep clean, but I insisted. Now I know what they meant, because every single speck of dust is highlighted!

A WELL-SECRET ABOUT THIS AREA: Fish and chips from Otaki Seafood: the chips are hand-cut and generous and they even have crumbed fillets.

THE ONE THING YOU MUST SEE WHEN YOU VISIT: The Southward Car Museum in Otaihanga. Where else can you get close to a gull-wing Mercedes-Benz?

Martin Brown



You'll also find Martin tinkering in the garage, tidying up vintage treasures that need some TLC before going back to his store. It's tempting to fill the bach with pieces from the shop but Martin manages to resist – most of the time. A couple of walnut stools designed by Charles and Ray Eames in 1959 are two items that have their way up the coast.

The bach has been furnished with furniture he has been collecting for years, mainly mid-century modern. "My favourite furniture is rosewood and I've been able to source some beautiful pieces, including four sideboards."

When it comes to art, Martin has eclectic tastes. The former co-owner of clothing stores Crane Brothers and Gubb & Mackie once approached photographer Ans Westra to use five of her images in his stores. Those black and white photos now hang in the beach house.

Although he admits to not having "much of a green thumb", Martin knew enough to have the original garden removed.

"Being on the west coast, we're prone to a mean southerly so the only trees I kept were the pohutukawa, which survive the wind well. I tend to keep most planting to pots that are moved around the house. Succulents and cacti work best and have the advantage of looking good all year round."

If Martin has one regret, it's that he can't live at the bach permanently. "That would be ideal, but I can't see that happening unless I sell the store and retire to the beach to make cheese and beer!"





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NZHOUSE & GARDEN

ANTENNA



NEWS JUNE

Intriguing snippets from our trend-spotters



WHAT DREAMS ARE MADE ON

Auckland-based ex-pat Brit Diane Dewhurst couldn't find the right headboard for her bedroom so she decided to design her own oversized, graphic piece, inspired by those found in the boutique hotels of British interior designer Kit Kemp. Her friends thought she was onto something and The Headboard Company was born. Now, the small business offers eight wall-mounted headboard designs in a range of fabrics, manufactured from European birchwood in their Auckland workshop. POA from theheadboardcompany.co.nz.



Ready to roll

Here's a clever (and economical) alternative to wallpaper: patterned paint rollers. Clare Bosanquet of The Painted House discovered them in a market in Romania, where folk have been decorating their walls this way for more than a century: "As an ardent upcycler I have been using them to bring wonky old walls back to life"; the-painted-house.co.uk.

SOFT AT HEART

Auckland blogger Mel Chesneau (styledcanvas. com) keeps an eye out for new trends: "Velvet is back in full force this season – perfect for adding textural cosiness in cooler weather. The velvet trend began with plush puckered sofas and now the internet is exploding with images of velvet ottomans, bedheads and quilted comforters. If changing furniture with the seasonal trends is

a step too far, accessorise with cushions and throws." Cotton velvet cushion covers \$44.90 each from cittadesign.com.



GARDEN GOODIES

New online is Aucklandbased store Garden Objects, with a selection of garden tools and accessories from around the globe, such as this hand-spun copper hanging planter. \$250 from garden-objects.com.

3-D throw

Each of these origamiinspired blankets takes more than five hours to make, as 180 triangles are cut from a wool-cashmere blend and sewn together by hand to form three-dimensional pyramid shapes. US\$299 from bloomblanket.com.





EMBRACE THE COLOURED SOFA

There's no rule that says sofas have to be upholstered in neutral tones, so why do most people seem to stick to a uniform palette of beige, brown or black? A jeweltoned sofa could be just the je ne sais quois you're looking for.

JOINING THE DANCE

The fluid movements of dancers in motion inspired Goldsworthy Studio's latest collection for Backhouse (backhousenz.com). Designer Nathan Goldsworthy says the Ballet Collection "gives visual expression to the intimacy of furniture". It includes the laminated ashwood chairs pictured below, which are upholstered in blazer wool and are available in a range of pretty hues fit for a ballerina's tutu.





3 DREAM DATES

BASTILLE DAY IN BLENHEIM

Who says you need to be French to celebrate Bastille Day? Blenheim's Clos Henri Vineyard (pictured above) is commemorating the storming of the Bastille two centuries ago with a family day out that includes escargot tastings, vin chaud (hot, spicy wine), plenty of fromage, winery tours and live French music.

12 July, 11am-3pm, Clos Henri Vineyard, 639 State Highway 63, Blenheim, clos-henri.com

FLAX WEAVING COURSE

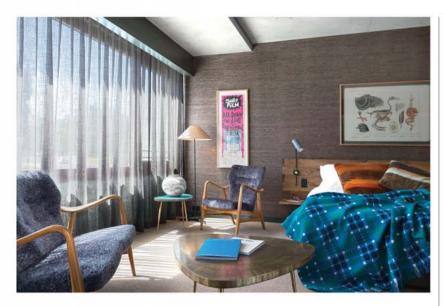
Learn how to weave pretty putiputi (flowers) from harakeke (native flax) using traditional Maori techniques on this one-day course in Auckland. The course will cover the sustainable harvesting of harakeke as well as the safe use of tools required for weaving before teaching you how to prepare and work with this fibre. You'll also weave a place mat or wrap, which you can use to encase your finished putiputi.

21 June, 10am-4pm, Selwyn Community Education, Selwyn College, Auckland, \$95, for more information and to book, visit selwyncomed.school.nz

ANNUAL OFFAL DINNER

Only the truly brave eaters among us need apply for this one: Wellington's St Johns Bar & Restaurant are hosting their annual offal dinner in July for those looking to challenge their taste buds. The "nose to tail", six-course menu will take diners through a selection of currently unfashionable cuts of meat, such as liver, lungs and tongue, prepared by chef Sebastien Cogne. If you're keen, get in quick – this event sells out every year.

23 July, 6pm, St Johns Bar & Restaurant, 5 Cable St, Wellington, \$95 per person, stjohnsbar.co.nz >



SHACKING UP IN CANBERRA

Australia's capital is officially on our travel radar since we discovered the design-forward Hotel Hotel, the result of a three-year collaboration between "designers, artists, artisans and fantasists". The interiors of the hotel, which occupies two floors of the pineapple-shaped Nishi building in NewActon, the city's arts and culture precinct, were inspired by the "Australian shack". Clay-rendered walls, natural fibre wallpaper, salvaged oak beds and brass and aniline leather accents are all featured. Find out more at hotel-hotel.com.au.



Mineral du jour

Copper is definitely having a moment. If you're unsure how to embrace the trend yourself, why not start small with some pretty copper serveware?

Jada copper salad servers \$69.95; see frenchcountry.co.nz for stockists.

HEY, GOOD NOOKING

Would you believe this sewing nook was once a mere wardrobe? Blogger, patternmaker and seamstress Maddie Flanigan of madalynne.com needed somewhere to sew in her tiny Philadelphia, US apartment. Inspired by an image on Pinterest, she set about transforming a spare cupboard into her workspace, swapping the doors for cotton curtains, tracking down a desk that fits into the nook perfectly and installing shelves to display her treasures (and store her vintage Singer sewing machine). Genius.





INTERVIEW
PENNEY + BENNETT



Loren Marks and Sarah Carson, studio mates at the Whitecliffe College of Art and Design, have gone into business together with Penney + Bennett (penneyandbennett.co.nz), designing contemporary

textiles. Linen and silks sourced overseas serve as a base for the pair's experimental prints.

WHAT IS YOUR PROCESS? We start off making art in the studio and experimenting with media, paint, photography, ink and drawing and then we use digital technology to enhance or manipulate those designs. Then the digital media is sent off for production. For the production we work with local and international manufacturers, using their expertise to heighten what we're trying to do.

HOW DOES YOUR RANGE CHALLENGE CONVENTIONAL "RULES"? We like to pare back anything unnecessary or complicated; we redesigned our duvet so it's not a standard size and took out all the fastenings so it can drape naturally and you can use it without a duvet inner, just as a bed cover. Our sheets are all one size as well. We took away the fitted sheets because we find them time-consuming and fiddly and it's nice to be able to just drape a sheet over the bed and you're ready to go.

WHAT'S THE APPEAL OF THE UNMADE BED? Making a bed is quite labour-intensive and we wanted to show that they can be almost more inviting when unmade and dishevelled.

WHAT'S NEXT? We're working on a new collection but past designs will always be available and all the items can be used together. We want to counteract the disposable culture.

Never hand wash again.



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The new Miele W1 has many liberating features. Find out more at www.laundrycare.miele.co.nz







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BLANC SUR BLANC



WE CREATED: A one-flower arrangement that's particularly suitable for special occasions and celebrations such as weddings and baby showers. WHAT'S IN IT: Gypsophila and pure white shells. ABOUT THE CONTAINER: A small goldfish-bowl vase.

WHY IT WORKS: The combination of washed-clean shells and delicate baby's breath is stylish and unfussy.

WHY WE LIKE IT: It makes a big statement for little effort.

DETAILS: Props stylist's own but you can buy similar shells at Cane and Shells, caneandshells.co.nz.



Christopher Vine's new collections: 'Cotton Bud', 'Alcazar', 'Avalon' and 'Gypsy' are available now at department stores and selected independent retailers.

www.christophervine.com.au







YELLOW STREAK

Bring a touch of sunshine into a moodily magnificent corner STYLING SARAH LODS / PHOTOGRAPH BELINDA MERRIE

Venus **console** with marble top \$3350 from Designers Collection, designerscollection.co.nz; (on console, from left) tree branch and quinces stylist's own; ochre **urn** \$50.50 and vintage-style **box** \$35, both from Leopold Hall, leopoldhall.com; Scheurich yellow/black lava **vase** \$120 from Mr Bigglesworthy, mrbigglesworthy.co.nz, antique **bust** POA from John Stephens Antiques, js.co.nz; brutalist **candleholder** \$650 from Mr Bigglesworthy; bronze **sculpture** of woman by Gray Nicol POA from John Stephens Antiques; Anglepoise **lamp** \$380 from Everyday Needs, everyday-needs.com; **background** painted in Resene SpaceCote Flat 'Biscay' (shot in low light), resene.co.nz.





YESTERDAY'S DESIGNS, TODAY'S TECHNOLOGY.





FRESHLY MINTED

The latest products from the beauty counter

WORDS & STYLING TRACEY STRANGE WATTS

1 La Mer The Oil Absorbing Tonic \$170. 2 Zoya Nail Polish in Kristen \$23. 3 Elizabeth Arden Untold Eau Fraiche 100ml EDT \$119. 4 MAC Studio Nail Lacquer in Doll Me Up \$26. 5 Essie Nail Colour in Wicked \$22.99. 6 Faceture vase \$299 from Collected, collected.co.nz. 7 Clinique Daily Protective Base SPF15 \$48. 8 MOR Lip Macaron in Cassis Noir \$9.99. 9 MOR Marshmallow Bathing Elixir \$64.99. 10 OPI Gel Color Nail Lacquer in My Private Jet \$19.99. 11 Menagerie tea tin \$15.90 from Citta Design, cittadesign.com. 12 Dolce & Gabbana Floral Drops EDP from \$80. 13 Shiseido Shimmering Cream Eye Color in Angel \$49. 14 Zakkia Diamond paperweight \$29 from Collected. 15 Estée Lauder Clear Difference Advanced Blemish Solution \$155.



ROYAL NEW ZEALAND BALLET



22—24 May

Christchurch

28-30 May

Dunedin

3 June

Hamilton

10 June

Takapuna

13—14 June

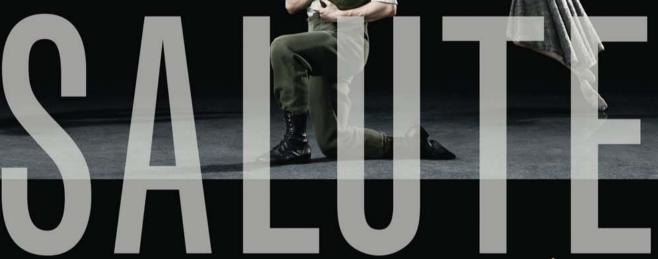
Auckland

17—20 June

Napier

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rnzb.org.nz/salute



Remembering WW1: Four dance works











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www.interioroftheyear.co.nz

Entries will be in six categories

KITCHEN · LIVING ROOM · BATHROOM BEDROOM · MOST CREATIVE SPACE INDOOR/OUTDOOR FLOW



Category winners will be awarded a trophy and \$1000 cash prize. The Supreme Winner (chosen from category winners) will win a luxury three-night package, staying at The Lodge at Kauri Cliffs in Northland valued at over \$10,000.





















THIS PAGE The main entranceway is much lighter and brighter since the Barghs stripped back the old wallpaper and carpet; a cowhide picked up at the Martinborough Fair now covers the totara floorboards: the wooden console table is from Corso de' Fiori. **OPPOSITE** (clockwise from top) Although the farmhouse has only three bedrooms, the large living spaces and expansive lawns make it the obvious spot for family gatherings: "The Barghs really like their gettogethers and they're always welcome here," says Kim. The Bargh family under one of the massive trees that shade the homestead's lawn - Kim, Charlie, Key, Lachie and Eric. The Bargh boys test out the tractor - Te Pare has been a dairy farm since it was established and Kim and Kev hope at least a couple of the boys will carry on the tradition.



ORTY-FIVE YEARS AGO, Kevin Bargh's dad got his hands on the farmhouse his wife had always admired. "Mum used to look at it driving past and always said she'd love to live there. Then, quite by chance, Dad heard the farm was up for lease, so he got it," says Kevin.

Back then the three-bedroom homestead could be seen from the rural road that runs from outside Featherston, through Kahutara, down towards Palliser Bay. Now, in a new millennium and with a new generation in situ, trees mask the house from the road, but the charm that attracted Kevin's mum remains.

Vic and Janet, Dad and Mum to Kevin and his five brothers, have passed on. Kevin (known as Kev), the youngest of the six, and his wife Kim now keep the homestead's fire burning.

Their three sons, Eric, 14, Lachie, 12, and Charlie, 10, occupy the bedroom Kev and his five brothers used to sleep in. It's a big room, dominated by a beautiful corner bay window with a turret above. "The beds were smaller in those days," says Kim, but it's still hard to see how so many beds dovetailed in. But they did, and the farmhouse at Te Pare Farm was a happy place to grow up. Over the years it was also a happy place to return to, even when Kev and his brothers lived in their own houses, although never very far away.

"Janet always loved a brandy and we'd all come over for a drink at happy hour," says Kim. "If you didn't make it, Janet would want to know where you were! She was just gorgeous. I've married into such a close family – everyone gets on so well!" >



THIS PAGE (from top) A gilt mirror from Michael Nalder, Greytown (now closed) reflects the light in the entrance. This space was little used by Kev's parents – "It was like a fridge," he says – but for this generation of Barghs it has become the main living room, with a massive fire to keep it toasty warm: "It was a gamble painting the fireplace black," says Kim, "especially as we didn't want to do anything the family wouldn't like. But they love it – reckon it's amazing!"

OPPOSITE Kim and Kev in the new kitchen Kev installed himself; stools from the Barghs' previous "much more modern" house have been given a new lease of life with a coat of marine paint from a local car-painting firm.

You'd think achieving ongoing harmony might be especially challenging when four of the brothers still hold the family farm in partnership, but it hasn't proved a problem for the Bargh boys and their spouses.

Kev and Kim met at a going-away party for one of Kim's sisters sometime in the late 90s – they can't agree quite when. Kim's also from a substantial family, with three sisters and a brother. Although raised in Wellington's suburbs, Kim's brother was "more rural than rural" and had moved to the Wairarapa. He played rugby with Kev. Kev came to the party. Kim moved to Wairarapa with Kev. Kim has no regrets.

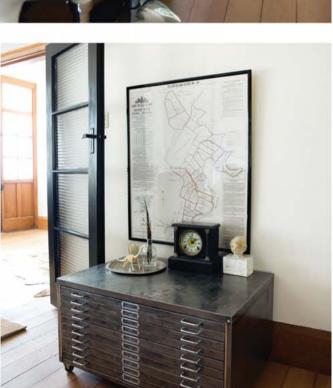
"I really love living here. I'd never move back to the city. Certainly I'd never get Kev there and I wouldn't ask him. If you marry a farmer, you know what to expect."

But don't expect to find Kim in the cowshed, tending the farm's 700 organic milk-supplying Jersey cows. "When I married Kev, his mother advised me never to set foot in the cowshed. She did once and somehow managed to put the cups on upside down. She was never asked back, so it worked for her!" >









Besides, Kim is far too busy looking after the three boys and running her own fashion design label, Kim Christina. "I studied fashion design and worked in fashion retail for years, with my own shop in Martinborough, until the boys where born. Now I'm getting back into it, selling online."

The remnants of Kim's summer line hang in the third bedroom she uses as an office. It's full of colourful, light, patterned fabrics, often with an almost ethnic feel. It couldn't be more different to the style of the house, which has been transformed since the family moved in two years ago.

"My style is quite minimalist, a mixture of French and Scandi. In our last house I was the queen of colour, but this house needed something else," says Kim. "We could've gone all opulent but we haven't tried to compete with the grandeur of the house. With all this wood, colour doesn't suit. It needs the simplicity of the neutrals to let the wood speak."

That wood has been stripped back and nourished with Danish oil. The carpets have been ripped up and the original floorboards, made from local totara, restored. Wallpaper has been stripped and replaced with fresh white paint; the bathroom has been gutted and modernised in classic marble tiles. >



THIS PAGE The boys do their homework in this corner of the kitchen; an original advertising bill for the farm hangs over the table and Bertoia chairs.

OPPOSITE (clockwise from left) Looking from the kitchen out to the deck that Kev built; he turned what was originally a window at the far end of the kitchen into a door to create more flow. Lachie and Charlie relax in their bedroom – the same bedroom their dad grew up in. A framed farm map hangs above a set of steel plan drawers; the antique clock came from Mr Feather's Den in Featherston.











THIS PAGE (clockwise from top left) Kim and Kev completely redid the bathroom when they took over the house, with Carrara marble on the walls and floors. In Kim and Kev's bedroom, a collection of glass perfume bottles decorates an occasional table. The linen throw on the master bed is from Mango Interiors, Greytown, with bedhead and curtains also in linen: "I wanted a serene, restful, uncluttered space for our bedroom," says Kim. The door at the end of the entrance hallway – the original door to the kitchen – is still under renovation.

OPPOSITE A classic Scotch chest in Kim and Kev's bedroom has been treated to a number of different finishes, followed by a coat of antique white paint.

"The bathroom was just terrible," says Kim. "Nothing had been touched since the 70s. Decorating wasn't Janet's priority." Janet, one of those famous women who could "feed the community" and "always had three different types of cake in the tins", would no doubt have been too busy baking...

She wouldn't recognise the kitchen she baked in now. The wall between the old kitchen and the living area has been knocked out and a brand new kitchen installed. Installed by Kevin. It took him 12 months.

Kevin is "very capable," says Kim, but no one would argue he's quick. As a dairy farmer with 700 cows to milk, he's got quite a bit on his plate. But, in whatever down time he had, he built most of the kitchen himself, though he did he allow professionals to create the cabinetry and put in the tiles. "During that time I cooked on a one-burner camp cooker," says Kim. "Yes, for a year."

Capable Kev also extended the original deck so that it wraps almost right around the house to the kitchen. To access the new deck he knocked a door in the wall to create flow from the kitchen to a tree-shaded lawn littered with boys' toys.

Despite its smart revamp, the farmhouse is still very much a family home. "I'm really happy to be living back where I grew up, but we're just caretakers," says Kev. "This house is for the whole family."

Says Kim: "With everything we've done, we never wanted to do anything the rest of the family wouldn't like or change things too much. This is still their house too." It's where everyone gathers when there's an occasion to be marked, and at least 70 family members are expected this coming Christmas. "It'll be pot luck!" says Kim.

And there are high hopes such gatherings will continue into the next generation – the couple predict that at least two of their boys will continue the family farming partnership. "Lachie and Charlie look like they might come farming," says Kev. "Lachie is very determined and seems to know how to do stuff we've never taught him."

"And Charlie is Kev's little shadow," says Kim. "He's always there, holding a spanner for Dad." Says Kev: "We'd love the boys to stay on the farm. After all, that's what drives us."

Q&A

BEST THING ABOUT LIVING IN KAHUTARA: The community. We know our neighbours. We live in beautiful, idyllic countryside that's ever-changing with the seasons. (Kevin)

MOST INTERESTING PIECE OF HISTORY ABOUT THE FARM: Dad was the first dairy farmer in the country to milk a large herd. He had 700 cows here when the average herd was only 80. He even built a 50-a-side herringbone milking shed, which was unheard of at the time. (Kevin)

BEST PIECE OF DECORATING ADVICE: If you don't think you will love something when you're 100, don't buy it. (Kim)

WE'RE WARM IN THE WINTER BECAUSE: We insulated under the floors before lifting the carpets and we have enough heating to stand the Wairarapa winters. The totara floorboards, which had been covered for 50 years, are my favourite part of the house. (Kevin)

FAVOURITE PASTIMES: We love going kayaking down the Ruamahanga River and taking the boys fishing out at Tora. (Kim)

Kim and Kevin Bargh



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Far, far away...

They left the *California grindstone* for a slower-paced, smaller-scale lifestyle half a world away in the *Nelson hills*

WORDS MATT PHILP / PHOTOGRAPHS GLENN CORMIER



THIS PAGE Looking north-west to Nelson Haven and the Boulder Bank; the view is ever-changing and the deck is especially nice in the morning when the sun is less intense; the gas fireplace can heat the entire area in 40 minutes, a testament to the house's high-quality insulation.

OPPOSITE (clockwise from top left) Glenn and Juliane Cormier; behind them is the neighbouring bush reserve. The kitchen, with a splashback featuring Glenn's panoramic shot of a Utah highway. The kitchen cabinetry is walnut veneer. The dining area features a David Trubridge light shade; the walnut table is one of only a few items the Cormiers brought with them from the US.

HE INSTANT GLENN and Juliane Cormier saw their dream property online they felt a tug of recognition. It was 2008 and the San Diego couple were looking for a section in Nelson, New Zealand, to build a new home down under. Sitting at home in the US, scrutinising photographs on an agency website, they realised they'd seen that same view of Nelson Haven (an inlet of tidal flats on the eastern shoreline of Tasman Bay) before, while walking the city's hills during an earlier visit. In fact, on closer inspection it seemed that they'd stood on the very spot where the photographs were taken. "Clearly, it was meant to be," says Juliane.

Six years later, she and Glenn wake up to that panorama of the Haven, encircled by the Boulder Bank, with Tasman Bay and the Western Ranges beyond, all showcased through eight metres of glass.

They have New Zealand citizenship, a new business running high-end winery and cycle tours, an award-winning and environmentally laudable house, and a circle of local friends. They're putting down roots, in other words.

But why move to the other side of the world? Glenn was a commercial photographer back in California and Juliane worked in the wine business. They simply got tired of the "nose to the grindstone, workaholic existence," says Glenn, whose 25-year career took him all around the world, many times over. "We wanted to make a change, just to slow down a bit and go somewhere far, far away."

Adds Juliane: "We'd been to many parts of New Zealand on holidays, but we kept gravitating back to Nelson. It has the outdoor lifestyle we love, the wine, which is my background, and the size was a factor – we didn't want to live in a big city again."

Building their first house in a foreign country was daunting and grew more so when geotechnical testing revealed the clay on the section wasn't suitable. More than 200 truckloads of hard stone had to be brought in, blowing the budget before they'd even laid the foundations. Luckily the builders, Hybrid Homes, turned out to be an inspired choice. For the then relatively new eco-home specialist, the Cormiers' house was its most ambitious project to date, potentially a business-making showcase. >









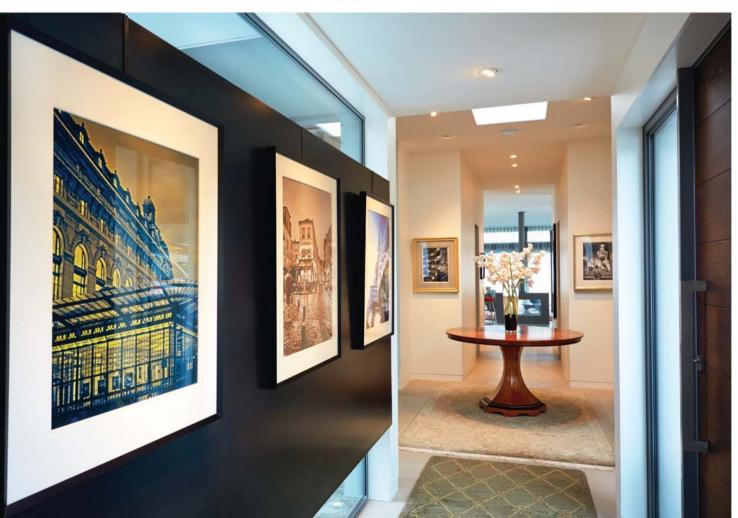


"It was important to them to do a standout job on this and we felt secure because they had such a passion for the project," says Glenn, who adds that the house won 10 Master Builders awards in 2012 – more than any other home that year.

Sustainability and simplicity drove the design. For the Cormiers, the idea of building a large house for only two people didn't sit easily, but they had to consider resale. "You wouldn't build a small cottage on a half-acre section with a view like this, but in going for a large home we also wanted to do the right thing from an environmental standpoint," says Glenn.

They sourced local materials, used untreated timber, installed PV (solar) panels and a water-reclamation system, along with LED lighting, low-energy appliances, underfloor heating and a trombe wall – a glass exterior wall on the north-eastern side of the house to help with passive heating.

They worked hard, too, to create flat spaces on the sloping section, allowing for three decks to catch the sun at different times of the day and a small lawn that looks towards a reserve of exotic and native trees east of the subdivision. Both of them grew up in traditional suburban neighbourhoods – Glenn in New York, Juliane in Chicago – where every house had a lawn, so getting a patch of grass to stretch out on was important. >







THIS PAGE (from top) Looking past the guest wing to the main living area; note the cantilevered deck, which Glenn insisted on when planning the house: "I really like the way it seems to float, like it's defying gravity," he says. The deck between the kitchen and guest wing is just right for socialising in the evening.

Otherwise it's a resolutely contemporary house – uncluttered, clean-lined and high-ceilinged, a major departure from the century-old American Craftsman-style home they owned together in San Diego.

"I think we were ready for the change after always living in older wooden homes," says Glenn. "Plus a lot of the houses I was photographing were very contemporary and I found myself more and more attracted to that clean design."

There's still plenty of wall space for hanging Glenn's collection of outsized vintage deco prints and his own work, including

a panoramic Utah highway-scape on the kitchen splashback.

Glenn is semi-retired from commercial photography now, other than for the occasional project, such as the shots he took for these pages. By contrast, the touring business, VeloVino Tours, gets busier by the day. Settling in is a "process", say Glenn and Juliane, but they're three-quarters of the way there.

"On Sunday there had to be 50 sailboats out on the bay and there was a kite festival on," says Glenn. "We walked to Founders Park and had a beer and listened to jazz and that was just another Sunday in the Nelson summer. So, yes, we're happy here."

Q&A

I'M PARTICULARLY PROUD OF: Designing the steel walls for frameless art display. I can print off my photographs and stick them to the wall with magnets. (Glenn)

FAVOURITE TREASURE: The Biedermeier-style table in the entry, one of a kind, made for us by one of the top handmade furniture-makers in California. (Juliane) Having been in advertising, I am very attached to the original art deco posters, which I started collecting about 30 years ago. (Glenn)

BEST PIECE OF ADVICE RECEIVED: If this is the only house you ever plan on building, don't look back and say: "I should have added this or that!" Don't skimp, but build it responsibly and sustainably. (Glenn)

BEST STORAGE IDEA: We had two huge closets built into the two guest bedrooms. Anything we don't use often gets stored there. There's never enough storage! (Glenn)

FAVOURITE LOCAL SHOP: Edito, a furnishings store in Nelson. (Glenn) Casa del Vino, a great wine shop. (Juliane)

BEST PLACE TO STAY LOCALLY: For the pinnacle of luxury, Edenhouse. (Glenn)

Glenn and Juliane Cormier





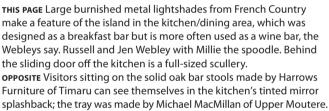
















HEN YOU SINK into the sofa in Russell and Jen Webley's living room, you're below water level. That's not normally desirable in post-quake Christchurch, but a sunken lounge was one of the prerequisites in a house its owners declare to be perfect.

In the original 2010 plan, the pond that laps the window sills was a swimming pool but, for quake-wary Jen, the thought of drowning in a miniature home-made tsunami put paid to that. Besides, the logistics of covering the pool were complicated and costly. "In the end we abandoned the pool idea but kept the connection between the lounge and water," says Russell.

Russell and Jen say they wouldn't change one thing about their Fendalton house, which was designed by Darren O'Neil of O'Neil Architecture. "He's extremely good at space planning and we love the look of his buildings." But the detail – wherein God lives, says Russell – is theirs. "We've been on the same page for every decision," says Jen. >





When a couple have built their perfect house, and are so clearly singing from the same song sheet, there's only one thing left to do: get married in it. Russell and Jen tied the knot in their new home two years after starting the build, a few weeks after moving in and a couple of hours after the last plant was installed in the garden.

"We had the best day," says Jen. "Everyone was dancing by 5.30pm and by 7.30 noise control was here. It was brilliant."

The couple came together with a ready-made family – Russell's three, Jen's two and a black spoodle named Millie. The offspring, aged 18 to 28, regularly visit, individually or in droves.

Russell and Jen are used to catering for crowds. Both have always worked in the hospitality industry and they now run a 54-suite apartment complex in Queenstown. With a good manager and a laptop, it is possible to do this from Christchurch, where Russell moved for his children's schooling.

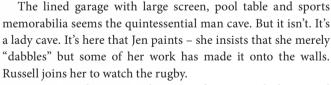
Both Russell and Jen fell for this section close to Canterbury University. "It was beautiful, like the Botanic Gardens, with huge flowering cherries and even palm trees," says Russell.

They removed the old house on it, retaining as many trees as possible, and designed two houses to complement each other, keeping the back one for themselves. It's light and spacious, with a floating staircase connecting the two storeys. At its heart is the kitchen and dining area, which drops down to a sunken lounge. All look out over the pond and into the garden. Upstairs, all four bedrooms have en suite bathrooms and views over the treetops. >









A terrace, with automatic louvre roof, connects the house and garden. They eat here often and plan to install a teppanyaki plate. "We put all the elements we could possibly want into the house and garden," says Russell.

Joining water on the list of must-have elements was fire. There are four Escea gas fires in the house, including one in the master bedroom, and one in the garden. The garden fireplace, under a pergola and covered with a transparent polycarbonate roof, throws out a powerful 16.5-kilowatt heat. "We love that tropical feel. We live out there," says Jen, though she admits they're quite often wrapped in blankets.

Fiji is the Webleys' favourite holiday destination and their Christchurch property has a distinct Pacific ambience, from the carved Polynesian figure in the pool to the subtropical planting. >













DECORATING STYLE: Understated, simple elegance. We're sure our home's look and feel will still be fresh in 20 years. (Both)

NOTABLE DESIGN FEATURE: The ground floor level is the same, without even the smallest lip, all the way from the entry to the outdoor areas; the showers too. That is, zero steps in the entire property, except for the sunken lounge and stairs. (Jen)

BEST THINGS ABOUT THE HOME: The outdoor fire, sunken lounge, motorised overhead louvres and the master bedroom fire (Jen's dream come true) are all first-equal. (Both)

BRAVEST THING WE DID: Just embarking on such a massive project. We built two homes and won the MBA House of the Year and McKenzie & Willis Best Interior awards for the front home, which we sold before building our own. The home is well beyond our expectations and they were pretty high! (Russell)

THIS HOUSE IS ECO-FRIENDLY BECAUSE: It has pure wool insulation, double glazing and 300mm-thick insulated floors – the lowest energy-cost home we've known, given its size. (Both)

BEST STORAGE IDEA: In a flat-roofed house, storage was an issue, but the architect put in a clever "dormer" almost the full length of the garage/games room, resulting in a 2m high x 1m deep x 10m long addition to the garage that created an enormous amount of storage. (Russell)

Russell and Jen Webley



Bringing Fiji to Fendalton was a wise option. Jen, who has had two back operations (the legacy of a lifetime of lugging laundry in the motel trade), prolapsed a neck disc on a recent visit to the Islands and had to be medically evacuated out in a Lear jet. Russell says it was the most expensive ride home from Fiji in the history of mankind. Fortunately she made a full recovery... and they still have a good relationship with their insurance company.

The garden is small, so integration of the spaces – pond, lawn, terrace, fireplace, courtyard – was critical, says Russell. "I spent hours out there with spray cans marking it out." Lush but low-maintenance was their brief to Textured Plants, who provided the flora. "We're not gardeners," says Jen, plucking a lone thistle from among the Chatham Island lilies (that's this week's gardening done). The lawn takes Russell approximately 97 seconds to mow and the pond requires a backwash and a couple of handfuls of chlorine every few weeks.

"We wouldn't change a thing: not a plant, not a stone, not anything," says Russell. "It's perfect," they say... in unison. ■

THIS PAGE Mop-topped liquidambars line the path from the pergola to the house; green-tinted windows were integral to the design, says Russell: "They complement the crisp white plastered exterior and provide a nice harmony with the leafy garden." **OPPOSITE** (from left) The atrium floods the entry area with light during the day and at night glows like a lantern; it was a key feature of the design, a nightmare to build and is a credit to Canterbury Aluminium, says Russell: "The final result is stupendous." Margaret Johnston of Nelson made the Oamaru stone sculpture; the covered pergola has an Escea outdoor fire: "Some red wine and cheese with good friends and the fire raging... perfect," says Russell.

















Cupboard love

There's something *fabulously pleasing* about a perfectly *organised wardrobe*. Here's how to get yours in order

WORDS ROSEMARY BARRACLOUGH







THIS PAGE (clockwise from top left) Wardrobe doors in a child's room do double-duty as a blackboard; keep things they use regularly at child-height and stash infrequently used items up high. You might think you'll remember where things are but, in a cabinet like this, with many drawers, labels will save you ferreting around. Wicker baskets present an attractive front while maximising storage and allowing you to see and access everything easily; rolling throws or towels makes it easier to extract one without bringing them all tumbling down. It's surprising how much storage can be squeezed into a small area if you plan carefully and use every smidgen of space.



ROFESSIONAL ORGANISER Natalie Jane has been let into many wardrobe secrets – she recently helped a client cull her 300-pair shoe collection by half and set her up with a storage system of clear boxes. For those of us with more modestly messy wardrobes, Natalie suggests:

- First up, consider all the items in your wardrobe one by one. "Live in the present," says Natalie. "Keep clothes that fit you, that you love and that people compliment you on."
- Most people wear 20 per cent of their clothing 80 per cent of the time. It can be eye-opening to try this trick: turn all your coat hangers in the same direction. When you wear something, turn the hanger the other way. After a couple of months you'll see what you do and don't wear.
- When you're looking at one category of clothing, get them all out at once. Do you really need 50 T-shirts? Better to pass them on than have them sit in your wardrobe unworn, says Natalie. For more of Natalie's tips see her blog at beorganised.co.nz.

WARDROBE BASICS

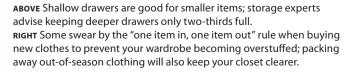
Matthias O'Malley of Studio Italia helps clients design new wardrobes and says a well-organised system can be life-changing: "Getting off to a calm and orderly start in the morning sets you up for the day. If you have a really efficient storage system, it's easy to be tidy. If you open a drawer and that's where your jewellery goes, you're likely to put it there – otherwise you might just plonk it on a shelf and things get messy."

Consider the following when revamping a wardrobe: you tend to wear things you can see, so lighting is important and drawers and pull-out shelves are great. The higher you go the more you maximise your space, but obviously you need to be able to reach everything — Studio Italia has pull-down rails that allow the hanging rail to be higher than normal. Other nifty storage ideas include pull-out trouser hangers and shoe racks, and drawers with fitted trays for watches, rolled belts etc. Many clients putting in new wardrobes also include a safe, says Matthias. >

RIGHT If you're short of wardrobe space, a wall of fitted cupboards will often be the best way to add more storage; in this case a custom-built armoire has been painted the same colour as the room to blend in, rather than dominate the space.











EMMA BASS; JAKE FITZJONES / GAP INTERIORS; PAUL RYAN-GOFF / LIVING4MEDIA; JULIEN FERNANDEZ / GAP INTERIORS



LEFT Treat beautiful high heels as objets d'art and display them for everyone to admire; plus, if you can see your entire shoe collection at a glance, it's so much easier to choose just the right pair.





ABOVE A pull-out shelving unit provides easy access and compact storage; units like this can be tucked away in the space beneath stairs.

LEFT Shelves are often the best solution for the busy person, allowing quick access and super-fast tidying up; this glass-fronted unit allows shoes to be seen at a glance while also protecting them from dust.





IF THE SHOE FITS

Shoe storage options abound, but the solution that works best for you will depend on the number and kind of shoes you need to store and your personality.

GLAMOUR PLUS

If you have an overflowing collection of beautiful footwear, why not treat your Louboutins as pieces of art and put them on display. They'll look fabulous arranged by colour on an open shelf or in a glass-fronted cabinet. Some wardrobe systems have shoe storage cubby holes, or you can pack precious shoes in clear shoe boxes (available from Storage Box) for safe storage and quick retrieval. Factor in your personality: if you're a tidy soul you might be happy to pack your shoes back in labelled boxes; if you're less of a neat freak, shelves or shoe racks might be better, so you can stash and go.

EVERYDAY FOOTWEAR

No one wants to see your tired old trainers, so out of sight is best for utilitarian footwear. A built-in shoe cupboard near your entrance is ideal, but a basket that can be tucked away may also work well, particularly for school shoes that are worn daily. If you store trainers in the garage, consider built-in cubby hole systems that fit one pair per square. >

MORE

See our Pinterest board for more shoe storage ideas; pinterest.com/nzhousegarden

THIS PAGE (clockwise from top left) Shallow drawers with fitted dividers, such as these ones from Blum, make it easy to be orderly. If you're storing shoes in boxes, a photograph of each pair affixed to the outside will make it easier to find the pair you're after. Shut the door on less-than-pristine footwear with a built-in cupboard and custom-fitted angled shelves.









SHEETING IT HOME

It's hard to stop your linen cupboard descending into chaos, especially when it's used (and abused) by many different family members. Sheets are a major issue when your home has several different sizes of bed, says professional organiser Natalie Jane, and labelling will help. She advises using a fabric marker to write the sizes on the sheet labels. Then label the shelves of your linen cupboard, so whoever is putting the linen away will put different-sized sheets in the right pile and will know where bath mats and facecloths go. If you have sheets that are only used in a particular room – special guest room sheets, for example – could you store them in the guest room wardrobe?

Other linen cupboard ideas: some people store sheet sets together, with top and bottom sheets packed into the matching pillowcase. Use shelf dividers to keep things separate (fishpond. co.nz and amazon.com have a good selection). Place things you use most frequently at eye level, less often down low and least often up high. Baskets and bins can also be useful for keeping items corralled. For example, a big bin of rolled beach towels may be more practical than a pile of folded towels on a shelf, suggests Natalie. Kids can grab one without causing an avalanche.

THIS PAGE (clockwise from top left) A chest at the end of the bed is the perfect place to store extra quilts, blankets or extra linen; you could also use it to pack away out-of-season clothes; if you're short of storage, also consider packing winter quilts in plastic storage crates and stashing them under the bed. Stack like with like in a system that all the family can follow to keep your linen cupboard tidy. An attractive free-standing cupboard can be used to provide extra linen storage, in a guest bedroom for example.







From the ground up

Starting with the soil, a *Waikanae homeowner* has transformed a neglected garden with good bones into a *lush sanctuary*

WORDS REBECCA LANCASHIRE / PHOTOGRAPHS PAUL McCREDIE





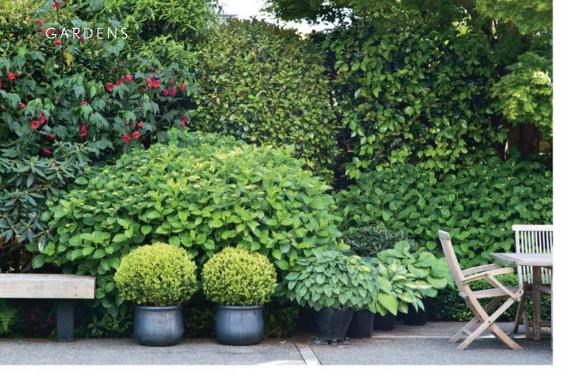


HE FIRST HINT that Malcolm and Lorraine Cubitt's garden is special is the long driveway leading to their house. Camellias of all varieties form a magnificent, tall, glossy hedge along its length. The house is tucked out of sight around a bend, as if at the end of a green tunnel. Mature camellias are the stars of this Waikanae garden, about 60km north of Wellington. They range from sasanquas to japonicas to rare varieties propagated here and seen nowhere else.

Malcolm credits an earlier owner of the land, a Mr Taylor, for the garden's extraordinary bones. Legend has it he set himself the task of planting seven shrubs or trees every day for three years, transforming what was a 1970s rural paddock into a garden. He also propagated many camellias: the quarter-acre (1000sqm) section is now a mecca for gardening buffs. >

THIS PAGE (from top) The sunny north-west corner of the garden has seating for more than 40 – useful for the garden visits Malcolm hosts. Malcolm and Lorraine Cubitt on their built-in seating. Glossy ligularias. OPPOSITE Camellias are trimmed into different shapes to provide contrast and variety in the garden; 22 Pittosporum 'Golf Ball' run around the edge of the garden; Malcolm used to trim them himself but had someone in to do them last time: "That was four months ago, but with all the rain we've had they need doing again."





THIS PAGE (from above) Malcolm buys his hostas from Biddy Barrett in nearby Manakau and grows them all in pots, so he can hide them away when they die back. A prolific white 'Sally Holmes' rose clambers over the pergola along with the darker pink 'Summer Wine'; 'Iceberg' standard roses are interspersed with the Pittosporum 'Golf Ball'. **OPPOSITE** Malcolm likes this walkway to be "as busy as possible" with ligularia, foxgloves, rhododendrons and hydrangeas among the plants that thrive under the roses.



Of that initial planting, Malcolm calculates that 169 of the 178 camellias have survived, along with 13 of the 111 rhododendrons. Many of Mr Taylor's other plantings – acers, leucadendrons, mollis azaleas and magnolias – have all but disappeared.

"It proves camellias are tough customers," says Malcolm. By the time Malcolm and Lorraine bought the property eight years ago, it was badly neglected. Lorraine recalls grey and dusty soil, compacted like concrete.

They were experienced gardeners who had been living nearby surrounded by a large garden that had featured twice in the local Lions' Garden Trail. They had no plans to move but, with both suffering from arthritis, it became too difficult to maintain.

Within two days of spotting the camellia-lined driveway and the section backing onto rural land, surrounded by established trees, including a ginkgo, a Taiwanese cherry, totara and rimu, they had bought it. "We were too old to move into a bare paddock, so we had to have some mature trees in the background," says Malcolm. But there was plenty to do to resurrect the garden.

Malcolm ticks off the list: eight cubic metres of topsoil, nine tip trucks of compost; 16 cubic metres of mulch; more than 200 bags of sheep manure and more than 40 of blood and bone. Eight years on, the soil is now rich and friable, with regular additions of home-made compost (a serious system involving three bins and a tumbler). >





A&Q

CLIMATE: Waikanae is rated as true Mediterranean. There are some frosts outside of the "garden area" of the town and blustery north-westerlies in October/November.

 $SOIL\ TYPE:$ Rich soil through the addition of large quantities of compost.

FAVOURITE NEW PLANT: The ligularia range used as a ground cover and corner fillers.

BEST GARDENING TIP: When planting, spend more time preparing the hole, both in width and depth, and adding the best ingredients to suit your new plant.

MOST-USED TOOL: An adjustable metal prong-head rake – great for clearing up the two million or so fallen camellia flowers each season.

PLANTS THAT GROW WELL IN WAIKANAE: Camellias, rhododendrons, vireyas, hydrangeas, roses, clematis, maples, magnolias, olives and avocados.

BEST EDIBLE CROP: Scarlet runner beans, tomatoes and peppers.

Malcolm Cubitt

Once the soil was rejuvenated, an architect was engaged for a canny and thrifty transformation of what was a 70s cream brick bungalow. A priority was large paved outdoor rooms. One area outside the dining room can sit up to 50, and often does. The Cubitts enjoy hosting regular visits from gardening clubs: up to 2000 people a year come to see their garden.

Did they have an initial design plan? "Not a plan," says Malcolm, laughing. "It is a matter of looking at an area and what will go there." This is a bit of an understatement, given the lush sanctuary they have created, with stunning foliage contrasts and glowing colour combinations, such as a bright red rhododendron alongside maples and a mandarin tree.

"It is a 'busy' style, I suppose," he says. "Certainly not English Country." He pauses for a moment: "It is an active, growing conglomeration of totally interesting plants!"

The bare beds underneath the camellias were built up and underplanted with hydrangeas, daphne, rhododendrons and more, plus clematis and abutilon for the birds. Curving lawns surround the rear of the property and secret paths wind behind the tall shady beds, edged with liriope and salvias and a neat buxus hedge. An old shade house has been transformed into a pergola planted with the climbing roses 'Sally Holmes' and 'Summer Wine'.

Although they enjoy having a garden full of seasonal colour and change, it is not a low-maintenance option. Malcolm estimates he sweeps up a staggering 2.1 million spent camellia





THIS PAGE Malcolm has a small strip of vegetables in the garden, but grows most of his edibles in pots, including tomatoes, spinach, lettuce, spring onions and garlic.

OPPOSITE (from top left) The Cubitts' garden is so intensively planted that Malcolm can only fit in new plants if he adds pots; behind the Colourwave petunia is *Geranium* 'Rozanne' and the spiky lavender 'Arabian Nights'. Malcolm can be found watering his pots every day in summer; in winter they look after themselves.

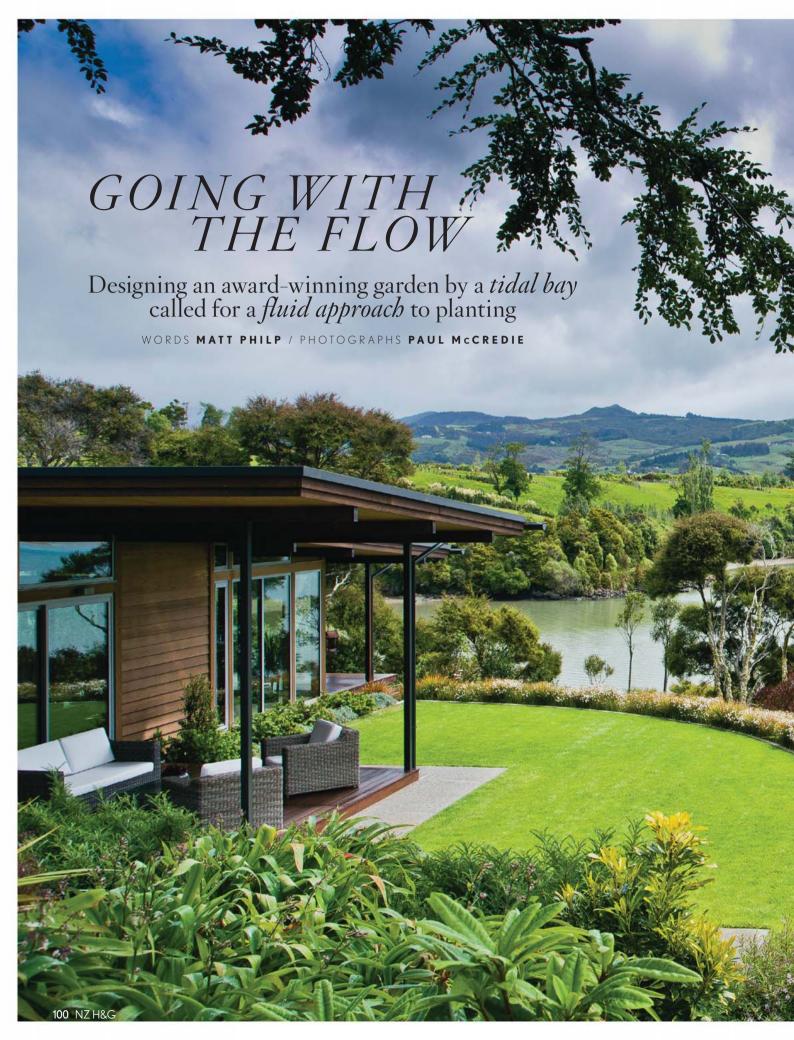
blooms each year. "I use a rake; it's not too bad. I listen to the National programme on the radio."

He puts in around 35 hours in the garden over a seven-day week. "It is very good exercise as you get older. It's like accelerated tai chi – it keeps me fit!"

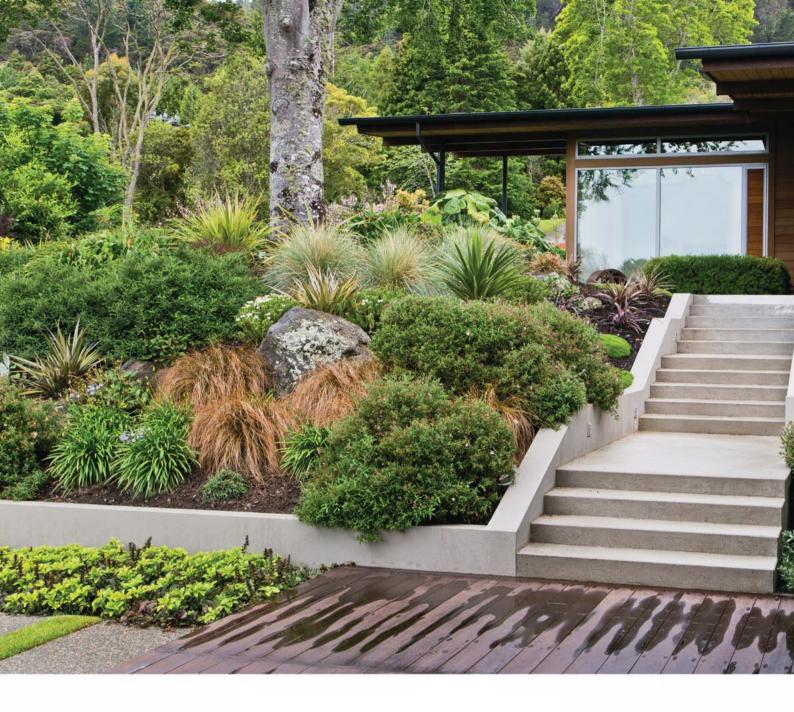
"He is besotted," says Lorraine, who insists she does nothing in the garden. It is Malcolm's project. "He never goes out without bringing home a new plant." The only job Malcolm doesn't tackle is pruning the large camellias – an arborist comes in with specialised tools once every two years and they play around with topiary shapes. It takes a full week.

The Cubitts are founding members of the Waikanae Combined Garden Group, which is now one of the largest gardening clubs in the country, with more than 200 members. That, plus the constant stream of knowledgeable visitors to their garden – including the New Zealand Camellia Society – keeps Malcolm on his toes. "The garden gets used by people, which is lovely, and it also makes you keep it looking good!"









EFORE THEY BUILT their place at Doctor's Point, north of Dunedin, Colin and Leeann Thom would camp out on the land, drinking in the view of Blueskin Bay from under canvas. That sense of being on holiday never left them, even after their house was finished and they relocated their lives there.

Partly they can thank the setting for that, because who wouldn't feel serene, living beside a beautiful tidal bay? But the innate tranquillity of the site has been enhanced by a sympathetic house design and the vision of landscape designer Wayne Butson, who won the 2014 Landscaping New Zealand Landscape of the Year national award for his work at the Thoms' property.

It was a slightly unusual commission. Colin is principal of Colin Thom Builders (he and Wayne had worked together on several residential projects) and handled all the hard elements, the paths, steps and retaining walls, while Wayne concentrated on design and planting – "the green fluffy bits", as he puts it.

The Thoms wanted an easy-care garden that fitted its site, where dozens of slender kanuka trees frame the view of the water. Otherwise, Wayne was given an open brief. More than 1500 plants went in, with Wayne guided by his instincts rather than working to drawings.

"Sometimes being fluid like that is a good idea. A lot of our work is done that way."

Essentially, it's a native garden, but with significant exotic elements, a typical approach for Wayne, who is founder and director of Dunedin-based Design and Garden Landscapes. >







"YOU CAN GET A BIT OF INTEREST MIXING NATIVES AND EXOTICS BUT YOU HAVE TO DO IT VERY CAREFULLY"

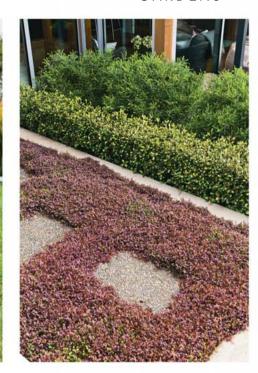












THIS PAGE (clockwise from above left) The Thom garden is a haven for bird life. *Callistemon* 'Little John' and leucanthemum. Massed ground cover of *Acaena purpurea*. The boardwalk floats through the garden and wraps around the house.

OPPOSITE The area in the right foreground next to the house was particularly dry; landscape designer Wayne Butson used mass plantings of *Callistemon* 'Little John', a dwarf bottlebrush that is drought and heat-tolerant, interspersed with silvery leucanthemum.

"I'll always try to combine a bit of bold foliage of something like ligularia with corokia," says Wayne, "or I'll plant geraniums or sedum with native red tussock. You can get a bit of interest mixing natives and exotics, but you have to do it very carefully."

The house, designed by Dunedin architects Mason & Wales, steps down the property towards the water, anchored by a large English beech tree at the top of the steps. "We had an arborist in to check all of the trees before we got the plans done, then designed the house around leaving that beech," says Leeann. "It makes such a difference having a lovely big tree."

However, the beech presented Wayne with a planting challenge. "It's harsh under there, which is why we've used a lot of arthropodium (rengarenga), ligularia and some *Astelia fragrans*. There's a lot of rock in there too, and a lot of it is hidden – I like my feature rocks to look more naturalised. It's very much a textural garden, with clashes of broad-leaved *Pachystegia insignis* (Marlborough rock daisy), dwarf kowhai, plus a bit of colour from the dwarf agapanthus, with some rhododendrons and viburnum around the sides." >







THIS PAGE (from above) Looking north across the lawn and past massed plantings of *Libertia* 'Grasshopper' to the bay. The access path to the beach and the Thoms' fleet of water toys.

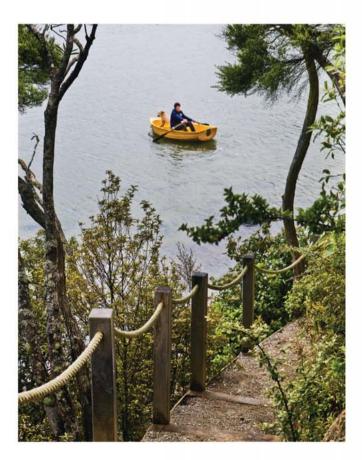
OPPOSITE The boardwalk leads through the garden to the water and a hidden spa enclosure, surrounded by planting dominated by existing kanuka; the lawn wall is mass-planted in libertia with the ground cover *Azorella trifurcata*; grasses include *Chionochloa rigida* and *Carex testacea*, with *Cortaderia richardii* on the lower side.

A sequence of three gardens descends beside the house, starting with lancewoods underplanted with *Hebe* 'Black Panther', then a swathe of purple ground cover and, finally, at the lawn level, a slab of *Hebe* 'Lavender Lace' enclosed by a hedge of *Corokia* 'Frosted Chocolate', the latter a more formal element added to disguise a wall.

This level is the Thoms' entertaining hub, with a large enclosed deck projecting from the house and, on the far side of the lawn, an outdoor fireplace and dining area. Instead of a solid path connecting the two spaces, Wayne and Colin used concrete slabs, with the grass softening the edges.

"We've tried to keep things relatively neutral for all the hard surfaces," says Wayne. "The exposed aggregate is charcoal, the decks are nice and simple and the paving is not in-your-face. The idea is to let the plantings do the talking."

At the front of the house a second deck cantilevers out towards the water. Below it, Colin has built a meandering boardwalk that wraps around lawn and house, bordered with bright *Carex testacea*, hebes, flaxes, toetoe and more ligularia, and with cut-outs to incorporate a couple of old kanuka. >





THIS PAGE The boardwalk incorporates mature kanuka trees and is fringed with *Astelia fragrans*, arthropodium (rengarenga), *Phormium* 'Dark Delight' and massed plantings of *Geranium* 'Rozanne', one of Wayne's favourite herbaceous plants.

On the far side of the property, the boardwalk steps down through established bush, past a spa bath facing the estuary, to a small beach, where a rowboat and rack of kayaks await.

You can see how appealing this place must be for the Thoms' two older children, both of whom have left home for university; for their youngest, aged 14, Blueskin Bay shapes as the ultimate backyard playground.

Colin, who won a 2012 Master Builders national award for the house, says that when they bought the land he had some misgivings about living so far from the city. Now he wonders why he ever worried. "It's so beautiful here and such an easy place to live. It really does feel like we're on holiday."

Q&A

HOURS SPENT IN THE GARDEN: We mulch in spring, which cuts down the weeding and hoeing required, so we only need to spend two to three hours a week in the garden. (Colin)

WATERING THE GARDEN: We are on a trickle-feed water supply system and only receive 1000 litres a day, so we tend to water only when it is very dry and use a sprinkler for watering. Our next project is to install a second water tank to catch the roof water for watering the garden. (Colin)

MOST SIGNIFICANT PLANT IN THE GARDEN: The plant we get asked about the most is the tractor seat ligularia. Its bold foliage seems to capture people's attention. (Leeann)

FAVOURITE NEW PLANT: The native grasses are beautiful – the way they move in the wind – and there is such a variety of colours. I particularly like the Carex testacea. (Leeann)

BEST TIP FOR OTHER GARDENERS: Unless you have a good plant knowledge, employ professional help to get your plant selection right. (Leeann)

HELP IN THE GARDEN: We manage without help. Colin tends to do the heavy-duty digging and chainsaw work. Leeann does the weeding and general maintenance. (Both)

Colin and Leeann Thom

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WORDS JANICE MARRIOTT & VIRGINIA PAWSEY / ILLUSTRATION PIPPA FAY

DEAR JANICE

DEAR VIRGINIA



Midwinter is the time for harassed hares to flee from packs of baying beagles. I don't much care for hunting but, as the Brackenfield Hunt is one of the most inefficient killing organisations on the planet, I don't mind playing the part of dutiful hunt spouse. I make plates on Wednesdays and Saturdays for Harry

to take for the shared afternoon tea.

"Make a plate", "bring a plate" – these are terminologies well understood in the countryside but I imagine they have long disappeared from the city vernacular. Years ago, friends newly arrived from England received a party invitation that ended with, "Please bring a bottle and a plate." They worked out the bottle bit but the plate was a mystery. After much debate, they decided the hostess must be short of crockery, so they arrived at the party carrying a bottle of wine and two empty plates. At the party's end their amused hostess piled the empty plates with leftovers before they could whisk them unseen out the door.

The aim of my hunt plates is to have them leave full and return empty. The "plate" has to look sufficiently alluring to attract an audience and the secret to this is Harry's little collapsible gas oven. Everything I prepare can be heated. Mini pizzas, savoury rolls, little pies, tiny quiches. They are fiddly, so to make better use of my time I've decided, for my next plate, to make the late Dennis Hazlett's famous "Bacon, eggs, plus whatever takes your fancy pie" from the Happy Hound Club cookbook.

If a man can bake a pie while grooming his horse for the hunt then surely a woman can bake a fancy pie while simultaneously completing the multitude of complex tasks a woman needs to complete. The pie will be baked in my square pie dish that fits snug inside the little gas oven like a hand in a kid glove. Simple.

Do you make plates? Please don't tell me you purchase them from "something called a supermarket".

Why do people pig out at pot lucks? I recently attended a shared supper to welcome new migrants and I watched people returning from the table with their plates piled high with curry, borscht and tagine stew, with a Thai fish cake perched atop the whole muddle.



I have attended those pot luck suppers where people celebrate book club milestones such as the club anniversary, someone getting a story published or the last meeting of the year – all those plates spread on a large table, curries next to fish pie next to chocolate cake next to risotto and two inevitable and identical pasta salads.

And of course I have been present at so many office farewells where motley, mismatched multitudes stand around equally motley, mismatched plates of ginger kisses, scones, cheese and crackers, grapes and MallowPuffs, most hastily bought from the local superette under the office building. Everyone stares down at the plates, planning their gatherer strategy – we are gatherers in the city, not hunters – waiting for the boss to arrive to make the necessary speech of praise.

And at the end of the function, whether it's in the community hall, the office or a club member's home, there's a rush to reclaim your plate. It's here, in the kitchen, with the hostess clad in rubber gloves and the hot water gushing, that the most animated conversations of the evening take place.

"No, the Royal Doulton's mine. Yours is that one."

"They look the same."

"No, please don't put it in the dishwasher. It's hand-painted porcelain."

"Mine's disposable, but it's also reusable and recyclable."

But I never ever want people showing up at my place with a food offering. If they are coming to see me, I should be the one to show my gratitude with a decent spread. And I do.

Janice



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Helen and Barry both had backgrounds in building and decided to go with GJ's for the options, the expertise, and the great experience.

"We looked at other builders but GJ's was the best option for us. Their plans and their variety of what we could choose from, absolutely fantastic – they put everything in the house from our wish list, they gave us other options on how we could change things, and that was really good because that's where their expertise and their guidance came in. Oh, I love my ensuite, I really love my big shower, and my nice vanity. Everything was looked after from the time the first peg went in the ground to the last bit of grass was laid – and once that washing machine started ringing, you know you're in your own home."



"First thing that came out of our mouths was we'll be back, we're gonna do it again, and we will do it again, most definitely."









Winter warmer

Waitoa Free Range drumsticks with chorizo, butter beans and smoked paprika give this comforting casserole a lovely Spanish twist.

Chicken, chorizo & bean casserole

Serves 4
4 tablespoons olive oil
8 Waitoa chicken drumsticks
1 large onion, sliced
2 cloves garlic, sliced
300g chorizo, sliced
400g can butter beans, drained
400g can chopped tomatoes
200ml chicken stock
1 cup fresh breadcrumbs
1 teaspoon smoked paprika
2 tablespoons oregano, chopped
½ cup parsley, chopped

Preheat the oven to 180°C. Heat 2 tablespoons of the oil in a large frying pan. Season the chicken drumsticks with salt and freshly ground black pepper and brown them in the frying pan, then remove to an ovenproof casserole dish.

In the same pan, fry the onion, chorizo and garlic for 5 minutes to brown lightly then add to the casserole along with the butter beans. Add the tomatoes and stock and season with salt and freshly ground black pepper.

Heat the remaining oil in the same frying pan and add the breadcrumbs, paprika, oregano and parsley and fry until it is well mixed and going a little crisp. Spread this breadcrumb mixture over the casserole and bake for 30 minutes. Remove from the oven and serve.



JUNE BITES





ALL IN THE FAMILY

Gather the family together for a hearty *home-cooked meal* that's sure to bring big smiles of *contentment*

RECIPES & FOOD STYLING BERNADETTE HOGG STYLING CLAUDIA KOZUB PHOTOGRAPHS MANJA WACHSMUTH

MUSHROOM AND BARLEY SOUP WITH POPPED BARLEY

Popped barley makes a nice crunchy contrast to this flavoursome soup, as well as being a bit of a talking point. Popping barley is fun to do and as easy as popping corn – although not nearly as explosive, so there's no need to cover the pan.

15g dried porcini mushrooms

2 cups hot water

1 onion, finely chopped

2 cloves garlic, finely chopped

1/4 cup olive oil

1 bay leaf

250g flat mushrooms, sliced

2 carrots, peeled, thinly sliced

1 stalk celery, thinly sliced

1 litre vegetable or chicken stock

2 cups water

½ cup pearl barley

1 tablespoon each chopped tarragon and parsley, plus extra to garnish

Popped barley:

Vegetable oil for frying

1/3 cup pearl barley

Soak the porcini in the hot water for 30 minutes. Drain, reserving soaking liquid, and roughly chop.

In a large saucepan, sauté the chopped

onion and garlic in the olive oil until onion has softened.

Add bay leaf, sliced mushrooms and porcini and sauté for 3-4 minutes.

Add carrots, celery, stock, soaking liquid and water. Season lightly with salt and pepper and bring to the boil.

Once boiling, add barley and chopped herbs and reduce to a simmer. Cover and cook for 20 minutes.

Uncover and cook a further 25 minutes or until barley and vegetables are tender. Adjust seasoning to taste.

To serve, ladle soup into warmed bowls and garnish with extra herbs and a sprinkling of popped barley.

Popped barley: Heat 1cm of oil in a medium saucepan over a high heat. When hot, add the barley and cook carefully until barley has popped and is golden. Remove from pan and drain on paper towels. Serves 4-6

ROSEMARY LAVOSH

Lavosh is a thin, crunchy, Middle Eastern bread. Serve it as a side to the Mushroom and Barley Soup. It also makes a great snack or pre-dinner nibble. 100g plain flour
100g wholemeal flour
2 teaspoons dried rosemary
1 teaspoon flaky sea salt, plus extra for sprinkling
50ml olive oil, plus extra for brushing
125ml cold water

Heat oven to 170°C. Line 2 baking trays with baking paper.

Combine flours, rosemary and the teaspoon of salt in a large bowl.

In a separate, smaller bowl, combine olive oil and water.

Add liquid to flour mixture and bring together, using your hands to form a smooth, elastic dough.

Divide dough evenly into 4. Place 1 piece on top of a lined tray and top with another sheet of baking paper.

Using a rolling pin, roll over the top of the paper until dough is very thin. Brush lightly with extra oil and sprinkle with a little flaky sea salt.

Cut into oblong cracker shapes (they do not spread so there is no need to spread them apart) and bake for 15-17 minutes until crisp and lightly golden.

Repeat with remaining dough.

Cool completely then store in an airtight container. Lavosh will keep for up to 2 weeks. *Makes a good tinful*



PEA, POTATO AND GARLIC MASH

Everyone will want a good-sized dollop of this delicious mash. For a smoother texture – and lovely green hue – you can use a potato ricer or mouli.

800g potatoes suitable for mashing, eg Agria 2 cloves garlic, peeled and halved 500g frozen baby peas ½ cup milk or cream 50g butter, cubed

Peel potatoes and chop into even-sized

pieces. Place in a saucepan with garlic, cover with water and bring to the boil. Simmer until tender.

Add frozen peas and bring back to the boil for 2-3 minutes. Drain well then return pan to heat, shaking it to ensure all moisture is removed.

Heat milk or cream and add to the potatoes and peas with the butter. Mash and season to taste.

Serve with an extra knob of butter if desired. *Serves 4-6*

BACON-WRAPPED MEAT LOAF

Everyone loves a good meat loaf and this one is certain to be a crowd pleaser. Hands are the best tools when it comes to thoroughly combining a meat loaf mixture – don a pair of disposable gloves for an easy clean-up.

2 tablespoons olive oil
1 large onion, finely chopped
2 cloves garlic, finely chopped
400g beef mince
400g pork mince
1 small parsnip, peeled and grated
1 small carrot, peeled and grated
½ cup fresh herbs, chopped (parsley, chives, thyme, oregano, basil)
2 teaspoons Worcestershire sauce
1 tablespoon tomato paste
½ cup grated fresh bread or panko crumbs
1 egg, lightly beaten
200-250g streaky bacon

Heat oven to 200°C. Line a large oven pan with baking paper.

Heat oil in a pan over a medium heat and sauté onions and garlic until onion is tender. Set aside to cool.

Place cooled onion and garlic in a large bowl with all remaining ingredients except bacon. Add seasoning and, using hands or a fork, mix ingredients until well combined.

Place mixture in prepared pan and form into a loaf shape. Cover with overlapping slices of bacon, tucking the ends under the loaf.

Cover with foil and bake for 30 minutes. Remove foil and bake for a further 30 minutes or until loaf is cooked and bacon is starting to crisp. Stand for 10 minutes before removing from pan and cutting into thick slices to serve. *Serves* 6 >





WINTER VEGETABLE MEDLEY WITH CHEESE SAUCE

This colourful combination is the perfect help-yourself dish, with something to tempt all vegetable tastes. The roasted veges can be cooked at the same time that the meat loaf is in the oven.

2 carrots

2 parsnips

1 red capsicum

1 tablespoon olive oil

2 sprigs thyme

1 head broccoli

½ medium cauliflower

Cheese sauce:

50g butter

¼ cup flour

2 cups milk

2 teaspoons wholegrain mustard ½ teaspoon freshly grated nutmeg 70g tasty cheese, grated

Heat oven to 200°C. Peel carrots and parsnips and cut each one into 8 even batons. Cut capsicum into 8 strips, discarding seeds. Toss carrot, parsnip and capsicum pieces with oil and thyme. Place in a lined oven dish and bake until tender and starting to caramelise, about 50 minutes. Cut broccoli into medium-sized florets and cauliflower into even-sized florets. Cook broccoli and cauliflower in boiling salted water until

just tender; drain. Keep vegetables warm.

Cheese sauce: Melt butter in a medium saucepan, add flour and cook while stirring until the mixture thickens and bubbles. Gradually stir in milk and cook until sauce boils and thickens.

Take off heat and stir in mustard, grated nutmeg and 50g of the cheese. Season to taste.

Combine cooked vegetables in an ovenproof serving dish and pour cheese

Scatter reserved grated cheese on top and place under a hot grill until golden. Serve immediately. Serves 4-6

BERRY & APPLE COBBLER

An old-fashioned scone-topped cobbler is pure comfort fare – sweet, simple and tummy-filling. Cobblers (and crumbles) were apparently promoted by Britain's Ministry of Food during WWII as an alternative to traditional pastry pies because they use less butter.

250g frozen mixed berries 4 cooking apples, peeled, cored and thinly sliced 2 strips orange zest Juice of ½ orange 1/4 cup water 2 teaspoons butter 1/4 cup caster sugar Topping: 225g self-raising flour 1 teaspoon ground ginger 75g caster sugar 50g chilled butter, cubed 1 egg, lightly beaten 3-4 tablespoons milk 1 teaspoon white sugar for sprinkling

Heat oven to 220°C. Grease a large baking dish, about 2 litres capacity.

Place frozen berries, sliced apples, orange zest, juice and water in a saucepan, cover and simmer for 8-10 minutes.

Remove zest and discard. Stir in butter and simmer uncovered for 5 minutes.

Add caster sugar and cook, stirring, until sugar dissolves. Spoon mixture into baking dish.

Topping: Sift flour and ginger into a large bowl and mix in caster sugar. Add butter and rub in using fingers until you have a crumbly mixture. Add egg and

enough milk to make a soft dough.

On a lightly floured surface, press out dough to 1cm thick, roughly in the shape of the baking dish.

Using a small, round cookie cutter, cut out circles to cover the fruit. Re-roll scraps to make additional rounds.

Bake 10 minutes then remove pudding from the oven and lower temperature to 190°C. Sprinkle sugar on top of cobbler then return to oven and bake 10 minutes or until topping is risen and golden.

Serve with custard, ice cream or pouring cream. Serves $6 \square$

For more family-pleasing recipes, visit nzhouseandgarden.co.nz



Smoked Fish Pie



Rack of Pork with Potato, Parsnip & Apple Mash



Winter Greens with Ginger & Almond Butter



Apple Sour Cream Pie



Hazelnut & Chocolate Swirl Cheesecake











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RED SNAPPER WITH SAMBAL

I fell in love with sambal (a hot chilli sauce) when I first travelled to South-east Asia. You don't need whole fish; fillets can be used. Banana leaf is available from Asian stores, in the frozen section.

Sambal: 40g red chillies, chopped 2-3 cloves garlic 10g galangal, sliced* 50g shallot, peeled and chopped 15g shrimp paste 4 tablespoons oil 1 cup (250ml) coconut milk 2 teaspoons tamarind purée 2 teaspoons sugar ½ teaspoon salt For the fish: 1 stalk lemongrass, 5-8cm white part, halved 2 red snapper (500g each), scaled and gutted Banana leaves (enough to wrap fish), rinsed and pat-dried ½ mango, peeled, sliced and julienned

Sambal: Place chillies, garlic, galangal, shallot, shrimp paste and 2 tablespoons oil in a food processor. Mix to a paste.

To garnish:

Fresh coriander and 1-2 limes

Heat remaining 2 tablespoons oil in a small pot, add sambal paste and cook for 3 minutes over medium high heat. Add remaining sambal ingredients and cook 10-12 minutes. Set aside.

Fish: Heat oven to 180°C. Bruise lemongrass with the back of a knife and place in fish cavity.

Take 2 pieces of tinfoil (big enough to enclose fish) and place banana leaves on top (trimmed if necessary). For each fish, spread 2 tablespoons sambal in centre of leaf, place fish on top, spread over half the mango slices then another 2 tablespoons sambal. Cover with banana leaf and close edges with 2 toothpicks. Wrap with foil to seal in juices during cooking.

Bake fish 12-15 minutes or until cooked though. Remove foil, place fish with banana leaf on a plate and garnish with coriander and lime. *Makes 2*

Cook's notes: Leftover sambal can be kept in the fridge or frozen for later use.

* Galangal is a type of ginger. It is available frozen or in jars from Asian grocers and supermarkets, and occasionally fresh at produce markets.



THAI-STYLE STEAMED MUSSELS WITH LEMONGRASS AND COCONUT MILK

I love eating mussels with different types of broth, particularly this one. I use my two favourite Asian fresh herbs, lemongrass and coriander, with shallots and garlic to infuse their flavours into the coconut milk. I hope you enjoy this as much as I do!

1kg green-lipped mussels
Oil for frying (not olive oil)
1 shallot (50g), chopped
2-3 cloves of garlic, chopped
1 stalk lemongrass (10cm white part), chopped
1 cup (250ml) coconut milk
5-6 coriander stems, chopped
½ red chilli, seeded and chopped
½ cup water
1½ tablespoons fish sauce
1 tablespoon brown sugar
Handful coriander leaves
1 lime, cut into wedges

Scrub mussels under running cold water and pull off beards. If any are open, tap them and discard if they do not close.

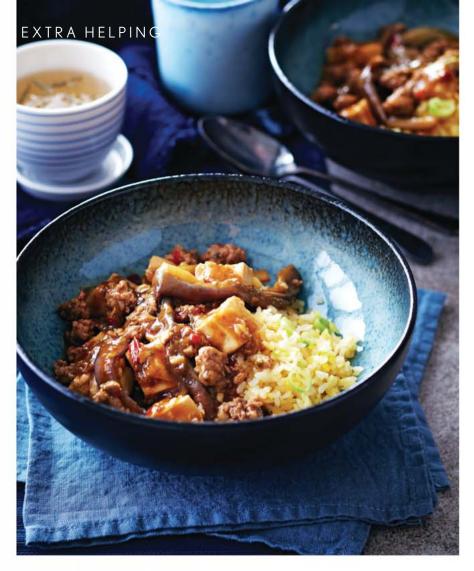
Heat 2 tablespoons oil in a wok or large saucepan over medium heat and add shallot, garlic and lemongrass. Cook for a minute or until fragrant.

Add coconut milk, coriander stems, chilli, water, fish sauce and brown sugar.

Add mussels and bring to boil. Reduce heat to medium-high, cover and cook for 5 minutes or until they are open.

Turn off heat and stir in coriander leaves. Cover with lid and leave to steam for another minute, then serve with lime wedges for squeezing. *Serves 2-3*

Cook's tip: If fresh lemongrass is out of season, you can use frozen lemongrass from Asian stores.



MAPO TOFU WITH CHINESE EGGPLANT

Tofu in a spicy sauce with minced meat is a popular Sichuan dish. I love adding Chinese eggplant (they are the long, thin ones) but, if they are unavailable, tofu and mince will do just as well. You can use chicken mince instead of pork. If you like a bit of a kick, add some chilli oil.

300-400g firm tofu, cut into 1cm cubes 2 teaspoons soy sauce (use Japanese or light soy sauce)

- 4 teaspoons chilli bean sauce (toban djan)*
- 4 teaspoons sweet bean paste (tian mian jiang)**
- 2 tablespoons mirin
- 2 teaspoons brown sugar
- 4 tablespoons cooking oil (not olive oil)
- 4 Chinese eggplants (about 200g), sliced into 8 (from Asian grocers)
- 4 cloves garlic (10g), chopped Knob of ginger (10g), chopped 2 spring onions (50g), chopped 300g pork mince

2 cups salt-reduced chicken stock ¼ teaspoon salt ½ teaspoon ground white pepper ½ teaspoon ground Sichuan pepper 2 teaspoons potato starch or cornflour 2 teaspoons sesame oil

Cook tofu for 1 minute in boiling water, drain and set aside.

Combine soy sauce, chilli bean sauce, sweet bean paste, mirin and brown sugar in a small ramekin and set aside.

Place a wok over a high heat, add 2 tablespoons oil and cook eggplant for a couple of minutes. Remove from wok and set aside.

Return wok to heat. Add remaining 2 tablespoons oil plus the chopped garlic, ginger and spring onion. Stir for a minute or until fragrant.

Add pork mince and cook for a couple of minutes. Once pork is almost cooked, stir in the prepared sauce mixture and cook for another minute.

Add chicken stock, tofu and eggplant

and bring to the boil. Reduce heat to medium and cook 4-5 minutes.

Stir gently and season with salt, white pepper and Sichuan pepper.

Mix potato starch to a liquid paste with 1 tablespoon water. Turn up heat so sauce starts to bubble and add paste and sesame oil. Stir gently and turn off heat. Serve with plain or fried rice. Serves 4

* Toban djan is a Chinese condiment I use often. It is fermented soybean with chilli, salt and wheat flour and is readily available from major supermarkets and Asian stores.

* Tian mian jiang is a dark brown Chinese condiment made from wheat flour, salt, sugar and soy bean. It tastes very similar to miso (which can be used as a substitute) but is a lot sweeter. It is available from Asian stores.

EGG FRIED RICE

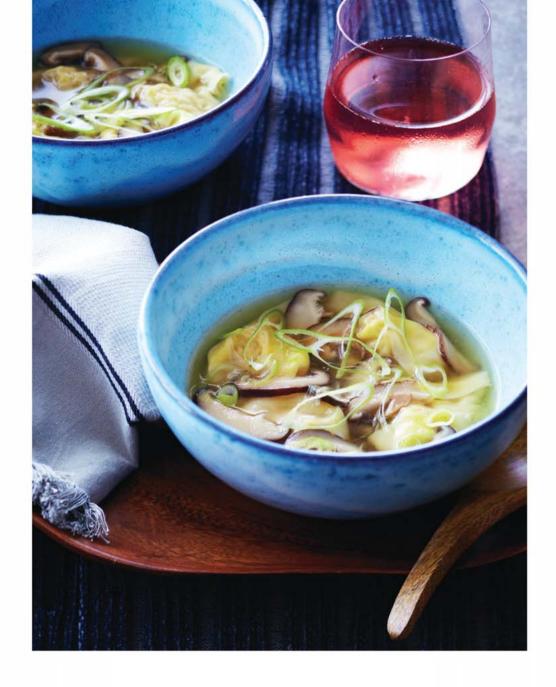
When I grew up in Japan my mum used to make simple fried rice for my lunch. There is something about simple, honest food that makes you happy. You can add mixed vegetables or meat with a bit more seasoning if you want to have this as a main, but I've left it simple to serve with the Mapo Tofu with Eggplant (left). This recipe is fantastic for using up leftover rice – in fact, it works best with rice that has not been freshly cooked.

800g cooked jasmine or short-grain rice 3 eggs, beaten 2 tablespoons cooking oil 1 teaspoon salt ½-1 teaspoon soy sauce 2 spring onions (50g), chopped

In a large bowl, mix rice with beaten eggs – do this thoroughly so the egg coats every grain of rice.

Heat a wok over a medium-high heat and add oil. Add eggy rice and stir-fry for 10 minutes or until the rice is fluffy and well separated (some rice grains will start popping in the wok – as if they are dancing in the wok). Stir occasionally.

Season with salt and soy sauce and add chopped spring onion. Toss it quickly. Serve with Mapo Tofu with Chinese Eggplant. Serves 4



PRAWN AND PORK WONTON SOUP WITH SHIITAKE

There's nothing like a bowl of wonton soup to warm you up. This recipe makes more wontons than needed but you can increase the amount of liquid and serve it as a main dish if you like, or simply freeze the extra wontons for later.

Wontons:

145g prawn cutlets, tails removed 100g pork mince

1 egg

1 spring onion, chopped

1/4 teaspoon ground white pepper

½ teaspoon white sugar

1/4 teaspoon sesame oil 1/2 teaspoon soy sauce

Pinch of salt

30 wonton wrappers

Soup:

20g dried shiitake mushrooms 500ml salt-reduced chicken stock

250ml reserved shiitake liquid or water

1/4 teaspoon salt

1/8-1/4 teaspoon white pepper

1/8 teaspoon sesame oil

1 spring onion, sliced diagonally, for garnish

Place all wonton ingredients (except wrappers) in a food processor and mix to a smooth paste.

To assemble wontons, take a wrapper and put 1 teaspoonful (10g) of filling in the middle.

Wet the wrapper corners with water

and close up into a triangle (try to make sure there is no air inside).

This recipe uses 16 wontons; the rest can be frozen for later use. Leftover wonton wrappers can also be frozen.

Soup: Soak shiitakes in hot water for 10 minutes, squeeze water out (save for soup) and slice.

Bring chicken stock and shiitake water to the boil. Add sliced shiitake and 16 wontons and cook 3-5 minutes over medium-high heat.

Season with salt, pepper and sesame oil and garnish with spring onion. Serve hot. Serves 4 as a starter >



SACHIE'S BAKED CHEESECAKE

This is a delicate Japanese cheesecake with a touch of coconut milk – one of my favourites. If you like, you can serve it with fresh passionfruit on the side to cut though the richness of the cream cheese. (We put it on the top for our photo but this can overpower the delicate flavour.) It is important to rest the cake in the fridge overnight before serving.

Base:

100g plain or shortbread biscuits, crushed 25g butter, melted Filling: 50g sugar 3 eggs 250g cream cheese (I used Philadelphia) 150ml coconut cream 3 tablespoons sweetened condensed milk

3 tablespoons flour, sifted 2 teaspoons fresh lemon juice

lopping:

1 tablespoon apricot jam

½ tablespoon hot water Passionfruit to serve (optional)

Leave cream cheese and eggs at room temperature for 30 minutes before using. Coat a deep 18-20cm round tin with oil (or cooking spray) and line base and sides with baking paper. Heat oven to 170°C.

Base: Mix crushed biscuits and melted butter well. Press into base of tin with your hands. Set aside.

Filling: Place sugar in a bowl and beat in eggs one at a time, using an electric beater, until mixture is fluffy and pale. Add cream cheese and beat well.

Add coconut cream, condensed milk, flour and lemon juice and mix well.

Pour filling into tin and bake for 50 minutes. Turn off the oven and leave

cheesecake 5-10 minutes before taking it out. Cool in tin and brush top with apricot jam (mixed with hot water if needed). Rest in the fridge overnight before serving. *Serves 6-8* ■

CREDITS: Background: Velvet Platinum RT80 tile from Tile Space, tiles.co.nz. Snapper: Platter and plate from Japanese Lifestyle, japaneselifestyle.co.nz; tumblers from Collected, collected.co.nz; throw from Citta Design, cittadesign.com; chopsticks from The Props Department, 027 275 7535. Mussels: Place mat and linen throw from Citta Design; brass bowl, tray and iron pot from Father Rabbit, fatherrabbit. com; cushion cover from Collect Living, collectliving, com; tumbler from Country Road, (09) 529 1987; copper cutlery from Collected. Mapo tofu: Bowls from Japanese Lifestyle: napkin from Collect Living: tumblers from Collected; cup and small dish from Madder & Rouge, madderandrouge.co.nz; cutlery from The Props Department. Fried rice: Throw from Nest, nest-direct.com; bowl from Japanese Lifestyle; tumblers from Collected; napkin as before; serve from Father Rabbit. Soup: Tray and server from Father Rabbit; scarf from Taylor Road Homewares, taylorroad.co.nz; hand towel from Madder & Rouge; bowls from Collected; tumbler from Citta Design. Cheesecake: Cushion cover as before: teapot and cups from Japanese Lifestyle; copper forks from Collected; slate board and vintage knife from The Props Department.



Compact living, clever downsizing and tiny abodes with style. A NZ House & Garden special issue











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SMALL BITES

Shopping news and seasonal tips from food editor Sally Butters

Learn about: PEARL BARLEY

Pearl barley is barley that has been processed, or pearled, to remove its fibrous and inedible hull. This involves putting the grain through abrasive discs that gradually grind off the hull and most of the bran and germ. Technically that means it is no longer a whole grain, but because pearl barley still retains plenty of fibre (at least 10 per cent, compared to other grains at around 7 per cent) it is considered a wholesome food.

It is also low in fat, high in protein and contains significant amounts of B-group vitamins and minerals, notably selenium.

Pearl barley is a popular ingredient in soups, pilafs, casseroles, hearty salads and barley water. It can also be simply boiled, like rice, and served as a side dish. It is not gluten-free.

Pre-soaking isn't necessary for pearl barley, however 2-3 hours in water will reduce cooking time and fluid absorption. Without presoaking, it needs about 30-45 minutes of cooking to become tender. When boiling it, allow 2-3 parts water to 1 part pearl barley.

Pearl barley releases starch, making it a good thickener for soups. For this same reason, it can also be cooked risotto-style, resulting in a creamy, chewy dish.

Enjoy pearl barley in Mushroom and Barley Soup (see page 115), which is topped with popped pearl barley, a fun garnish made like popped corn.



THREE GLUTEN-FREE TREATS







1 Sweet As Popcorn from Raglan has three new flavours: sea salt, salt and vinegar, and caramel. \$1.30 per snack pack, sweetaspopcorn.co.nz. 2 Sway cookie, pikelet/waffle and muffin mixes come in delicious flavours such as Mexican Chocolate Almond and Orange Pistachio Cardamom. \$9, tiopablo.co.nz. 3 Love Cake savoury muffin mix is also free from dairy, soy, nuts and eggs. \$9 (makes 12-15), lovecake.co.nz.

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WILD APPETITE FLAVOUR

PEARLS are vibrant "molecular gastronomy" spheres that burst with flavour in your mouth. Use them as an impressive garnish. \$25 per 50g, wildappetite.co.nz.

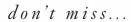




KILLER SAUCES offer a quick way to turn pork, lamb, mince, beef or chicken into a tasty meal. The packs are a bit of fun too. \$6 at supermarkets.

BLACK GARLIC is a taste sensation – sweet, smooth and mild. Find out more at blackgarlic.net.nz. Organic Karamaya black garlic is \$14 at selected Raeward Fresh stores.

LOT EIGHT sweet aromatic olive oil is made from olives pressed with saffron, Heilala vanilla pods, rosebuds and cinnamon – ideal for baking, gorgeous on salmon. \$22 per 250ml, lot8.co.nz.



Ciaotearoa Festival, a celebration of the best of Italy in New Zealand, with food and wine events throughout June – an initiative from Italian appliance maker De'Longhi. See ciaotearoa.co.nz.

RECIPES: JO WILCOX, JANET DUNN. PHOTOGRAPH: AARON MCLEAN. PARSNIPS: HOWARD SHOOTER/STOCKFOOD/PNZ

Enjoy now: PARSNIPS

- Although parsnips are available year-round, the consensus is that no parsnip is worth eating if it hasn't been touched by a frost or two. Chilly weather converts the starch in this root vegetable into sugar, making it sweeter and enhancing its distinctive taste. If the frosts haven't yet arrived and you want more flavour, try placing peeled parsnips in the freezer for a couple of hours before roasting.
- Parsnips belong to the *Umbelliferae* family, which is a group of hollow-stemmed plants that includes parsley, chervil, celery and carrot. The word parsnip comes from the Latin "pastus", meaning food.
- Some say parsnip tastes a bit like lobster – which is why a particular parsnip salad is known as Poor Man's Lobster Salad.
- Parsnip-fed pig was once considered a delicacy in France (where it was thought of as being only fit for animal feed). The practice is still used in Italy, to raise pigs and naturally sweeten their flesh for prosciutto.
- The larger the parsnip, the woodier the core. Small, young parsnips can be cooked whole (and left unpeeled) but for more sizeable roots, cut the fatter parts into quarters lengthways and lop out the coarse white heart.
- "Kind words butter no parsnips is an old saying of dubious merit. Be that as it may, parsnips most certainly are enhanced by a good

- lashing of butter or decent oil, or dripping or cream, depending on the recipe.
- The starchy nature of parsnips makes them wonderful for mashing but straight parsnip mash is pretty intense. Better to combine it with around the same volume of carrot or potato, along with some butter and/or cream and a good pinch of grated nutmeg or ground cinnamon, or perhaps cumin.
- It is the high sugar content of parsnips that makes them so wonderful for roasting, but they can also be steamed, boiled, microwaved or sautéed. Parsnip cake, similar in taste and texture to carrot cake, is also very good.
- Bernadette Hogg includes grated parsnip in her Bacon-wrapped Meatloaf, see page 116.



MORE | For more delicious recipes featuring parsnip – ONLINE | Ham Hock and Parsnip Soup with Apple and Nutmeg, Parsnip Purée with Smoked Salmon and Caper Salsa, and Mutton, Mushroom, Parsnip and Lentil Stew – visit our website, nzhouseandgarden.co.nz.



MAPLE-GLAZED PARSNIPS & CARROTS WITH FENNEL

A delicious accompaniment for roasted chicken, pork or duck.

4 medium parsnips

4 medium carrots

3 tablespoons maple syrup

1 teaspoon fennel seeds, lightly crushed

3 tablespoons butter, melted

1 tablespoon balsamic vinegar

Scrape or peel parsnips and carrots and chop into large chunks. Steam until just tender – this can be done ahead of serving time.

In a large pan, gently heat maple syrup, fennel seeds and butter until sizzling. Add carrot and parsnip and cook on gentle heat for 5-8 minutes until a thick glaze forms.

Add balsamic vinegar and cook a further minute. Season to taste with salt and pepper. *Serves 6-8*

PARSNIP, POTATO & APPLE MASH

This simple, sweet mash is the perfect side dish for a roasted pork rack or shoulder.

2 parsnips, peeled and chopped 4 potatoes, peeled and chopped 1 apple, peeled, cored and diced 20g butter About ¼ cup milk

Cook parsnips, potatoes and apple together in boiling, salted water until soft. Drain and mash with butter and enough milk to make a creamy mash. Season to taste. *Serves 6*





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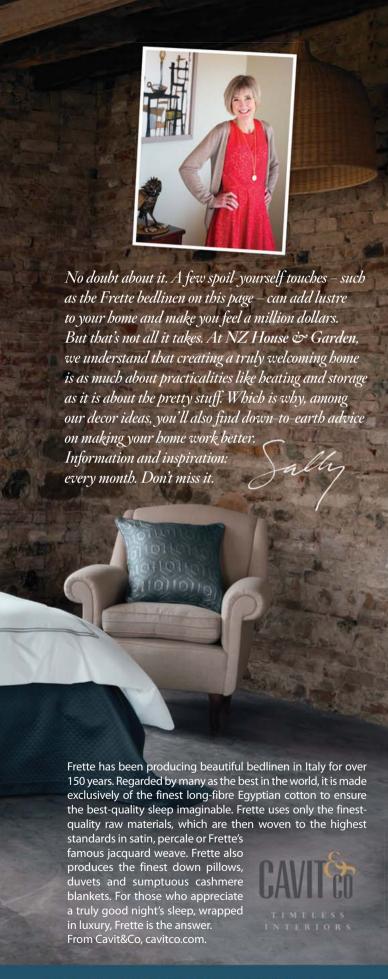
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FANCY FOOTWORK

Whatever you're after - luxury, resilience, warmth, colour, sustainability, pattern - there's a good-looking flooring option that has it covered

WORDS CLAIRE McCALL / STYLING JUSTINE WILLIAMS
PHOTOGRAPHS BELINDA MERRIE



1 Bianco Statuario Satin tile 600 x 600mm \$120.41/sqm from Tile Space. 2 SmartStrand Silk Gentle Essence carpet in 517 Crystal Stream \$349/broadloom metre (BLM) from Carpet Court. 3 Tussore felted wool loop-pile carpet in Pitch from Cavalier Bremworth's Bremworth Collection \$108/sqm. 4 Metallic Rondo tile 600 x 600mm \$82.28/sqm from Tile Space. 5 Oakford Elegance carpet in Grantham \$110/sqm from Artisan. 6 Himalayas carpet in Khumbu \$128/sqm from Artisan Flooring. 7 Greywood Pol hexagon tiles \$31 for 300 x 300mm sheet from Tile Space. 8 Papier pinch pots \$10 each from Leopold Hall. 9 Lisburn chunky felted wool loop-pile carpet in Damask from Cavalier Bremworth's Bremworth Collection \$109/sqm. 10 SmartStrand Cascade Forest carpet in 989 Slate Path \$280/BLM from Carpet Court. 11 Kennedy Point felted wool loop-pile carpet in Picnic Bay by Cavalier Bremworth \$76/sqm.

1 Treverk Castagno floor tile 300 x 1200mm \$118/sqm from Tile Space. 2 Sisal in Dune \$138/sqm from Artisan. 3 Cowhide in Zebra POA from Artisan. 4 Sisal in Venice \$86/sqm from Artisan. 5 Sisal in Tobacco \$86/sqm from Artisan. 6 Linear Textile Taupe tile 600 x 600mm 39.50/sqm from Tile Space. 7 Sisal in Dune \$138/sqm by Artisan. 8 Himalayas carpet in Anna Purna \$128/sqm from Artisan. 9 Concrete Dala horse \$64.90 from Indie Home Collective. 10 Oakford Square carpet in Trafalgar \$89/sqm from Artisan. 11 Sisal in Amici \$173/sqm from Artisan. 12 Nox matt tile 300 x 600mm \$79.50/sqm from Tile Space. 13 Sisal in Newcastle \$226/sqm from Artisan. 14 Terrecotte Country matt tile 500 x 500mm \$79.50/sqm from Tile Space. 15 Iona sisal and wool flooring \$195/sqm from Artisan.



ABOVE Bisazza's Hanami range of mosaic glass tiles is an opulent double whammy of colour and pattern; pictured is Hanami Azzurro (blue); it's also available in orange, from Tile Space.

HEN IT COMES to flooring selection, our heads tend to rule our hearts. But isn't it time we put a little feeling into the process? Whether you're hanging out for an uplifting fix of colour, lusting after some unadulterated luxury or simply anxious to do your bit for the planet, there's a flooring type to match your mood.

LOVING THE LUXURY

When the future King Charles II was fleeing the Parliamentarians during the English Civil War in 1651, he hid inside the trunk of an English oak. Henceforth that species of tree was known as the "royal oak". Perhaps this association with monarchs is one reason why oak has long been synonymous with pure luxury. The textural appeal of this timber flooring ticks the box for visual comfort and, since wood is not a conductor of heat or cold, oak has a "neutral" feel year round. If it's possible to improve on nature, engineered oak flooring does it. Ecodure oak boards, for example, are made from premiumgrade oak and their multi-directional construction counteracts the effects of humidity. The generous dimensions of the planks – 189mm wide – lend a feeling of substance and sumptuousness to any space.

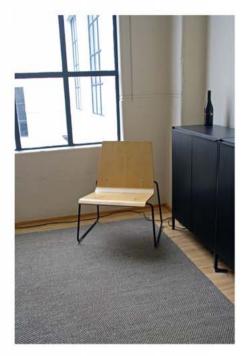
For decades, felt-making, a craft that is older than spinning or weaving, had a kind of down-home image. Now it has leapt into the lap of luxury (see David Trubridge's felt Hush light, for instance) and carpeting has picked up on the trend. The Astoria, a felted-wool carpet from Cavalier Bremworth, has a gorgeous chunky texture to its loop-pile – subtle yet scrumptious underfoot.

In the minds of many New Zealanders, mosaics are meant for the walls, but live a little (like the Italians do) and consider them also for the floor. With jewel-like tones and arranged in pretty patterns, authentic glass mosaics can transform an everyday bathroom into a five-star spa. The Hanami range by Bisazza (see above), from Tile Space, brings European opulence to walls but can be continued to the floor, wrapping the room in elegance. >



harrisons carpet See you at your place







ABOVE (from left) Cannes flooring from Source Mondial is a medium-weave natural sisal, in warm grey. Cork Concepts' floating cork panels can be installed over existing hard flooring; each 900 x 300mm panel consists of a cork upper layer, a core of high-density fibreboard and a thin cork bottom layer.

IN PRAISE OF RESILIENCE

Strictly speaking, bamboo is a "grass", which is at odds with the fact that it can be fashioned into the hardest (ie "most durable") flooring product on the market. Its legendary dent-resistance will withstand the rigours of family life. Ecodure bamboo flooring comes in two forms, either 100 per cent compressed planks or an engineered version. Either way, the floor will be hard-wearing and no fuss to clean, so a natural choice for busy households.

Cork farmers are patient folk. It takes 25 years before they can sliver their first layer from the tree and the bark can only be harvested every nine years after that. Luckily the resilience of the Portuguese cork harvesters is emulated in the flooring (the flooring has "give" and protects the joints). Floating cork panels are soft, quiet and warm and can be installed over existing hard flooring, a technique popular in Europe. Cork Concepts, at GD Woodhaus, has panels in nine colours in click-lock panels of 900 x 300mm (above right). It's made of high-density fibreboard sandwiched between two layers of cork; the robust top layer is finished with hard-wearing ceramic varnish.

Raw products left to weather naturally tend to offer more resilience and so it is with sisal, a fibre derived from an African agave. If it can withstand the extremes of a desert environment, little wonder sisal is durable. Of course, though the core ingredient remains standard, the recipe can and does change. Source Mondial's selection runs the gamut from strictly sisal to sisal/wool mixes. There are chunky weaves, a ribbed look, herringbone versions and tones that range from honey to grey. Sisal carpets and rugs are tough and rugged, but they don't like the damp, so never steam clean or wet shampoo this flooring type. >



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RIGHT AND BELOW The Uonuon Collection of porcelain floor tiles from Tile Space draws inspiration from Pop Art for its graphic overstated woodgrain pattern; pictured here in a bright colour mix (right) or the more understated Black Negative version (below).

BOTTOM Cavalier Bremworth's Mondrian Brights range, pictured here in colour Verano, is 100 per cent wool plush pile, ideal for a brightly sumptuous colour accent on the floor.

WORSHIP WARMTH

Wool equals warmth. No need to investigate further. Its natural properties provide an extra level of cosiness that synthetic carpets just cannot compete with. Wool also "breathes", absorbing moisture when the air is damp and releasing it when the air is dry, creating a warmer, more comfy home. The thicker the wool carpet, the better the level of insulation. Charmeuse, from Cavalier Bremworth, is an affordable yet luxurious cut-pile wool carpet that is so warm and soft, it's perfect for bedrooms, but don't be tempted to sleep on it!

It's hard to beat the natural appeal of wood when looking to bring warmth to a room. But, if the real thing isn't practical for your space, you can now cheat in style. The Woodstock Slimtech Series from Tile Space features tiles that realistically emulate the look of timber and are just 5.5mm thick, yet are as strong as a regular tile. Tiles are extremely hard-wearing, a fantastic solution for areas with high UV and they are also carbon-creditneutral and sustainable – a win-win-win solution.







CRAVING FOR COLOUR

Neutrals are no doubt the hero of the underworld but there are times when colour comes into its own. Those who lust after a rainbow range – emboldening a bedroom, perking up a play area or looking lively in a living space – can turn to the painterly palette of Mondrian Brights (bottom left), a plush-pile carpet made from 100 per cent New Zealand wool by Cavalier Bremworth. There are a dozen shades to make a statement with, including an awesome aubergine and an on-trend golden yellow.

The cosmetics industry has long heeded the call to Colour Me Beautiful, but flooring has faded into obscurity, with tones of cream, taupe, brown and grey ruling the roost in carpeting, wood and tile. Rugs have always been the exception to this rule, thank heavens! Sari Silk rugs from Source Mondial are hand-knotted from hand-spun, hand-blended sari silk. That's a lot of hands-on action and the colours created are out of this world. From eye-popping pinks to cerulean blue and greens you could gaze at forever, these rugs are a full-force celebration of the vibrant hues of the Indian subcontinent.

In these days when timber floors are so popular that laminates mimic wood planks, it's no surprise to discover that tiles can be created to look like wood. Usually that's where the amazement ends. But wait... there's more, for now wood-look tiles come coloured in shades that draw their inspiration from the art of Andy Warhol. The Uonuon Collection from Tile Space (see above and middle left) features a graphic, overstated woodgrain pattern that draws on the graphics of the Pop Art movement. Have some fun by using these Pop Wood tiles on the floor of your holiday home or to colour up a conservatory. >



1 Mansion Lounge matt tile 700 x 700mm \$129.50/sqm from Tile Space. 2 Waldorf carpet in Aragon \$154/sqm from Artisan. 3 Waldorf carpet in Colorado \$154/sqm from Artisan. 4 Thrill tile in Walnut \$143.50/sqm from Tile Space. 5 Winckelmans Tetrix tile in Black \$577.24/sqm from Tile Space. 6 Waldorf carpet in Missouri \$154/sqm from Artisan. 7 Artis crackle tile in Dark Verde \$1.90 each from Tile Space. 8 Oakford Elegance carpet in Berkeley \$110/sqm from Artisan. 9 Waldorf carpet in Thames \$154/sqm from Artisan. 10 Small antique French ruler \$90 from Leopold Hall. 11 SmartStrand Supreme Intellect carpet in 527 Blondie \$420/BLM from Carpet Court. >

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THIS PAGE Harrow Grafito tiles, available from Tile Space, capture a classic Victorian look with black and white patterning; made in Spain.

SEEKING SUSTAINABILITY

Certain laminates are water-resistant, which makes them ideal for bathrooms and laundries and also solves the dilemma of a flooring option that can transition effortlessly to the rest of your home. The Neo range from GD Woodhaus is wood-based and free of PVC, other plastics and chlorine, making it fully recyclable. Made in Germany of composite fibreboard, it's a laminate that loves the Earth and is warm underfoot and easy to install.

Polyurethane is a particular form of plastic that, research shows, can cause skin and eye irritation and aggravate allergies. If you love wooden floors but don't want to take the poly path, there are more natural, and natural-looking, alternatives available. Danish WOCA oils penetrate into the surface of the wood and harden to form a protective surface, bringing up the grain and letting the wood breathe. (Design Denmark sells WOCA Master Oil.)

Another rising trend is for hard-waxed floors. GD Woodhaus' hard-wax oils, made in the Netherlands, are quick-dry and nontoxic and are preapplied to the company's engineered timber floors in their Euro Series range.

Engineered flooring is usually more stable than solid wood, can be more resistant to moisture and tends to be less expensive and easier to install. It can also be better for the environment because, since it's composed of layers of wood, sustainably grown timber can be used in the sub-layers beneath a top layer chosen for its looks or colour. Ask for information on sustainability before you buy.



PENCHANT FOR PATTERN

Putting the pizazz into tile is where it's at right now with a global leaning towards products with pattern. You don't have to go to Mexico or Morocco to find tiles with rich visual impact because there are examples right here. The Vodevil Collection from Tile Space is a decorative delight. The tiles have individualised designs and patterns that capture an exotic mood. Harrow Grafito (above), on the other hand, is a (little) more subdued. This black and white range creates a unique look that's somehow evocative of the Victorian era.

Given the right medium, geometry can be gorgeous. Find the proof in Source Mondial's Geometric Collection of rugs. Look for the repeated French-style crosses of the Abbeville pattern (in striking silver and black or the palest silver and blue) or the chain link circles of Lillieshall (reminiscent of fretwork on a wroughtiron gate) – you'll be instantly seduced by the symmetry.

CONTACTS Artisan Flooring artisanflooring.co.nz Carpet Court carpetcourt.co.nz Cavalier Bremworth cavbrem.co.nz Cork Concepts see GD Woodhaus Design Denmark designdenmark.co.nz Ecodure ecodureflooring.co.nz GD Woodhaus gdwoodhaus.co.nz Indie Home Collective indiehomecollective.com Leopold Hall leopoldhall.co.nz Source Mondial sourcemondial.co.nz Tile Space tiles.co.nz





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ART, BOOKS & BLOGS

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THINKING SMALL

One of the practices of contemporary art is to faithfully reproduce aspects of reality. Photorealist painting has been popular for over 40 years. Life-sized models of people and miniature models of disturbing scenes have been made by artists in various countries, including New Zealand. Stafford Allpress stands out in this company because of the extreme smallness and exactitude of his sculptures and the battered banality of his subject matter. Cardboard boxes, wooden pallets, ironing boards,

cupboards, tables and chairs are reproduced with incredible fidelity. The items are usually well worn and on them are placed other items, such as tools, cups and saucers which, to scale, are minute. On average these precious wee gems fit inside a cube measuring 50mm on one side. Recently the artist has been reproducing square sections of walls and floors that become small abstracts, as in the piece pictured above. Allpress makes us realise that art is all around us if we simply focus our vision. Warwick Brown



STAFFORD ALLPRESS

AGE: 40

LIVES IN: Geraldine, South Canterbury

REPRESENTED BY: Seed Gallery, Auckland;

McAtamney Gallery, Geraldine

PRICE RANGE: \$450-\$650

WORK ILLUSTRATED: Gutter, 2015, mixed

media on board, 203mm square

Maker Spaces

EMILY QUINTON,

Ryland Peters & Small. NZ distributor Bookreps NZ, \$49.99, 176 pages, hardback "Making is a movement," declares Emily Quinton in her introduction to Maker Spaces, a delightful little book that explores the homes of 13 creative folk in the US, UK and the Netherlands. She's right: "making" - be it jewellery, clothing, art, furniture or home goods - has experienced a renaissance in recent years. Websites, blogs and online marketplaces have meant makers whose products would once have had a limited market are now reaching global audiences. This shift online is an important one, as it has allowed many makers to work from home, turning their living spaces into studios and workspaces



too, creating imaginative, inspiring homes on often limited budgets. And inspiring they are. Quinton visits everything from a jewellery-maker's industrial-style loft space in Oakland, California, to a textile artist's floral fabric-filled abode in Northumberland.

What I liked best, however, were the pages at the end of each profile dedicated to the makers' studios, located in attics, basements and backyard sheds – each one a cornucopia of well-organised craft supplies. I was very envious. Andrea Warmington is NZ H&G's staff writer

Bake Me Home: Delicious Everyday Occasions

ALICE ARNDELL

HarperCollins, \$49.99, 210 pages, hardback

There's a very appealing, old-fashioned kind of homeliness to this baking cookbook – possibly due to the fact that Alice Arndell isn't formally trained. This self-taught Kiwi baker and mother (who was a Hottest Home Baker finalist and now contributes regularly to Cuisine magazine) has no hang-ups about sugar and pastry, food colouring or sprinkles. She cooks like our mums and grandmas, with ingredients that are readily available, in a zone where kill-joy food police don't exist. Her baking is all about sharing and enjoyment. And what kid wouldn't be excited by her birthday party offerings: jellies with lollies on top, cheerio hot dogs, garish biscuits rolled in 100s and 1000s



and a bright blue sea monster cake? Her Work Shout chapter would likely cause a stampede: think bacon and egg pies, passionfruit custard squares,

jaffa slice and ginger kisses. Other "everyday occasions" cover family picnics, afternoon tea (including her mum's famous club sandwiches), shared lunch at day care (with chocolate melted-marshmallow-sandwiched whoopie pies), wine and cheese with the girls (can't wait to try the "amazing" spiced seed crackers), filling the tins and gifts from the kitchen. I can see this down-to-earth collection of no-nonsense yumminess becoming one of my go-to baking books. Sally Butters is NZ H&G's food editor

PICK OF THE BLOGS - Roomers

Roomersmag.com, an interiors, DIY and decor website dedicated to transforming young people's bedrooms and dorm rooms into stylish spaces, is the brainchild of *Teen Vogue* room stylist Fiona Byrne. Here, young folk will find inspirational bedroom makeovers on a budget (essential for when parents aren't so keen on an upgrade) as well as easy DIYs, such as the washi tape headboard and text message-themed wall art. The *Teen Vogue* video series *My Room Makeover* is sure to appeal to young interior designers too.

ClothBound

JULIE PATERSON

Murdoch Books, \$75, 239 pages, hardback



Like all good covers, the fabric binding of *ClothBound* conveys the essence of what's inside. It's printed with two of Julie Paterson's own designs – graphic,

deceptively simple, on loose-woven fabric; Spotcheck on the front, Boardwalk on the back. The fabrics were printed by hand, by the printer Paterson always uses, on a 20m table in his tin shed in Wagga Wagga. And between them is a beautiful, thoughtful, very personal book by and about this British-born Australian, the founder/owner of Sydney's Cloth Fabric studio and store. It's her life in cloth - her influences and reference points, her love of nature, natural materials and the handmade. It describes the genesis of 28 designs in vivid prose on pages that spill with perfectly judged compositions of colour, objects and fabrics. I can imagine this book being a touchstone for budding fabric designers; but its appeal is far wider - to anyone who is fascinated by the creative impulse. Jan Chilwell is NZ H&G's sub-editor >

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The Ciaotearoa festival, ciaotearoa.co.nz, celebrates the best of Italy in Aotearoa this June. Ciaotearoa are giving away a \$600 prize pack, including Italian produce, cook books and De'Longhi's Multifry, a low-oil fryer and multicooker, valued at \$399.



Win a sleek sound bar from Sony valued at \$699 (TV not included). If you want homecinema sound without the clutter then you need a sound bar. With a slim design, the Sony HT-CT370 packs 300W of powerful audio so you can super-size your TV's sound.

Private Gardens of Paris ALEXANDRA D'ARNOUX AND BRUNO DE LAUBADÈRE

Flammarion, \$49.99, 190 pages, hardback



This delightful collection of Parisian gardens, tucked away behind elegant buildings lining grand avenues, reveals "an all but impenetrable

secret universe of private gardens". They have everything you might expect classical precision, gravelled paths, lush or trailing foliage, Bourbon climbers, crumbling statuary and elegant 18th and 19th century architectural facades against which to display themselves to advantage - plus more that you might not. Such as the "last true kitchen garden in Paris", backing onto the Père-Lachaise cemetery. One of these gardens' most charming features is their sophisticated appreciation of what is essential in a garden. Though beautiful and meticulously planned, they are never showy, overworked or ostentatiously accessorised. My only complaint: perhaps 34 gardens was too many to cover in comfort. The reader is inevitably left wanting to see more of each one. Jan Chilwell

Beds & Borders

SIMON MAUGHAN & JANE COURTIER.

Ivy Press, \$25.99, 126 pages, hardback



An appealing, well-produced UK volume with advice on planning borders, including balance, colour, texture and working with the seasons. But the fun starts with the

directory at the back - pages are split in thirds so you can flip through photos of the 75 plants included, experimenting with combinations to find out what will work visually before you head to the garden centre. Rosemary Barraclough











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Mitsubishi Electric understands the importance of creating a beautiful interior. Timeless design, clean uncluttered lines and a range of colours to reflect your interior design personality was the inspiration behind their energy-efficient, whisper-quiet Designer Series High Wall Heat Pump Range. Available in glossy black, matt silver and classic white, the choice is finally yours. www.mitsubishi-electric.co.nz



ASKO: BIGGER IS BETTER

At last a matched XL laundry set for domestic use. ASKO's new 10kg frontloader washer and matching 10kg heat pump clothes dryer are great news for the large, active family, who can now wash larger loads less frequently, and for households that wash large duvets or blankets regularly. Both appliances are highly rated for energy consumption: the washer has a five-star rating and the heat pump dryer an incredible six stars! Thanks to its extra drum size, it not only dries clothes perfectly but minimises bundling and creasing as well, with no external venting required. For further information call Award Appliances on (09) 415 5610 or (03) 348 0556



CASHMERE AFFAIR

Cashmere Affair designs its beautifully coloured cashmere in New Zealand. It's knitted by a 300-year-old Scottish mill to ensure you are getting the bestquality cashmere in the world! Pictured: red poncho \$429 and grey marl roll-neck sweater \$399. 54 Holmwood Rd, Merivale, Christchurch; 20 Omahu Rd. Remuera, Auckland, www.cashmereaffair.co.nz



URBAN & BEACH

Do you want to achieve a whitewashed beach look in your home or holiday home? Introducing the new Adele Collection from Urban & Beach Lifestyle Furniture. Dining tables are available in an array of sizes, from 1.8m to 3m, with a matching bench seat, bookcase, kitchen buffet and coffee table. See them at: 372-376 Broadway, Newmarket, (09) 522 0030, or 31 Constellation Drive, Mairangi Bay, (09) 479 9577, www.urban-beach.co.nz



VINYL PLANKING

Love the look of hardwood floors, but hate the price tag and maintenance required? Harrisons Carpet has the solution: vinvl planking! Their brand new, exclusive Woodland range brings you all the benefits of hardwood flooring without any of the drawbacks. Affordable vinyl planking is easier to maintain, softer and warmer than ceramic tiles and ideal for wet areas like bathrooms and kitchens. Available in 12 great colours www.harrisonscarpet.co.nz



HANSGROHE

Designed by Antonio Citterio, with Select pull-out dual spray function, the Axor Citterio Select kitchen mixer is an iconic design for the heart of the home. Easy-function and ergonomic, made in Germany. www.hansgrohe.co.nz



MARLEY STRATUS

The Marley Stratus Design Series® uPVC spouting and downpipe system is now available in Grey Friars and Ironsand, NZ's most popular roofing colours. Low-maintenance, UV-resistant, guaranteed for 15 years. www.marley.co.nz



SUTCLIFFE JEWELLERY

The classic monochrome drop earring has been refined. Featuring black spinels circumnavigated by solitaires, this versatile rendition will elevate ensembles that mean business as well as cosy weekend coordinates. 203 Parnell Rd, Parnell, Auckland, (09) 309 0127, www.sutcliffejewellery.com

URBAN EYE

Our local experts find what's hot around the country

AUCKLAND andrea warmington

SCARECROW

Scarecrow is a welcome addition to the CBD for city-dwellers with discerning taste buds. This grocer-cum-kitchen stocks artisan food products from Auckland and beyond, including cheeses from Putaruru, Wild Wheat breads, medicinal teas by Forage and Bloom and Kokako coffee. Pick up flowers from the on-site florist while you're there.

33 Victoria St East, CBD, scarecrow.co.nz



XIA

We discovered this treasure-filled, under-the-radar store through word of mouth (luckily, some of NZ House & Garden's design-savvy homeowners spilled the beans). Xia specialises in Chinese antique and reproduction furniture, oriental-inspired ephemera, novel gifts and also has a small selection of well-priced, contemporary Chinese artwork.

82 Newton Rd, Eden Terrace, (09) 368 1075, xia.co.nz



REPUBLIC PARNELL

Republic Home, a Ponsonby interiors store that has been a stalwart for stylish folk for more than a decade, has just opened a second store in Parnell. Like its sister store, Republic Parnell is home to an array of unique furniture and decor sourced globally, including carved stools, colourful juju hats and a selection of weird and wonderful wall art.

56 Parnell Rd, Parnell, republichome.com

TAURANGA monique balvert-o'connor



JULIE PIJFERS' JEWELLERY STUDIO

After years of having her jewellery in various gallery outlets throughout New Zealand (including Te Papa), Julie Pijfers has opened her own studio. The design and manufacturing jeweller's studio is only steps away from her home-based workshop in Mt Maunganui. On offer are stunning silver and gold creations featuring precious and semi-precious stones. She describes her work, which includes one-off and limited-edition pieces, as "eclectic and organic".

Open by appointment; 59 Dennyholm Drive, Mt Maunganui, 021 157 0040, jewelleryart.co.nz

ME & YOU

A clean, fresh style of eating is on the menu at Me & You. "Simple, but done well... and including plenty of raw options" is what owners Joel and Kate Byrne aim to deliver. Tuk tuk Thai salad, raw salted peanut caramel slice, and pulled pork Asian salad are some of the tempters. Look out for the timber centrepiece table and concrete benches – built by Joel and Kate themselves.

Open 7.30am-3.30pm, closed Sunday; 48 1st Ave, (07) 577 0567



MANDY WILLIAMS' ART SPACE

A popular Bay of Plenty artist's workspace is now open to the public. Contemporary artist Mandy Williams has converted part of a Te Puna barn, on the outskirts of Tauranga, into her own gallery. Original pieces, prints, greeting cards and wooden gift tags featuring her art on plywood line the walls and shelves in this creative space.

Viewing by appointment; 66 Te Puna Rd, 021 317 040, mandywilliams.co.nz

CHRISTCHURCH LEE SUCKLING

SUPREME SUPREME

Wellington's famous Coffee Supreme has made its way south. Housed in what was formerly a Land Rover dealership and an Asian food warehouse, Supreme Supreme is a cafe and barista training school located in central Christchurch. The venue's industrial diner vibe and bare-bones product packaging says just one thing: "This place is for serious coffee drinkers."

10 Welles St, (03) 365 0445, coffeesupreme.com

BUNDLE BOUTIQUE

If you're expecting (or someone you know is) then Bundle Boutique will literally provide a bundle of joy. This maternity and baby store stocks everything from stretchy designer jeans to Storksaks (changing bags) and also provides a fitting service for maternity wear and lingerie. Bundle Boutique's baby registry is useful if friends and family want to buy for your baby.

The Colombo, 363 Colombo St, (03) 366 6448, bundleboutique.co.nz





THE AURICLE: SONIC ARTS GALLERY

An art space dedicated not to the visual but the audible, The Auricle is a "sonic art gallery" offering a unique evening out in Christchurch. The gallery brings together local and international sonic artists to exhibit audible art, ready for you to drop in, Tuesday to Sunday from noon. The Auricle will also feature a "wine and sound bar", scheduled to open in August, with a wine list that changes monthly, curated to match each current exhibition.

35 New Regent St, (03) 260 0501, auricle.org.nz

QUEENSTOWN+LAKES peta carey



JACK'S POINT CLUBHOUSE AND RESTAURANT

This should not be the preserve of golfers: the 360-degree view alone is intoxicating. The breakfast and lunch menu is similarly inspiring, drawing heavily on local produce. Go for the Stewart Island salmon or Catlins paua fritters and soak in the sunshine while the kids play along the shore of Lake Tewa. A stone's throw from Queenstown.

Off Highway 6 to Kingston, (03) 450 2050 ext 3, jackspoint.com

THE FRAMING STUDIO

As you enter the studio workshop of David Marsh, New Zealand's most awarded framer and the only Master Certified Picture Framer (MCPF) in the country, you know you're in safe hands. The walls are covered with the highest-quality framing materials from all around the world. Those in the know, know where to find him; now you do too!

158 Arthurs Point Rd, (03) 441 8414

GENERAL STORE

A quiet revolution in retail has taken place in Glenorchy, now a destination for gelato, organic produce and beautiful, high-quality giftware from Glenorchy's General Store. Even the display shelves themselves are magnificent, holding anything from children's toys to handcrafted woodworking tools. Do not, however, skip the gelato, a local favourite.

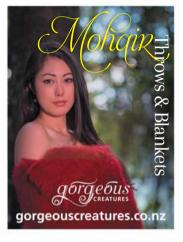
Tue-Sun, 9.30am-6pm; 64 Oban St, Glenorchy, (03) 409 0051, glenorchymarketplace.co.nz



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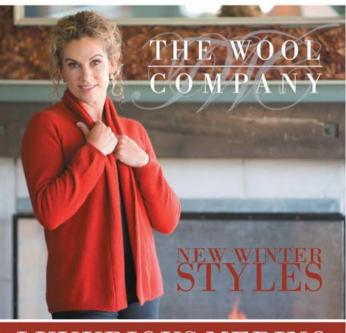












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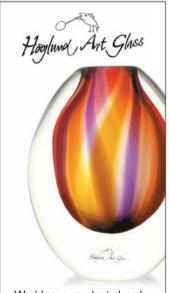




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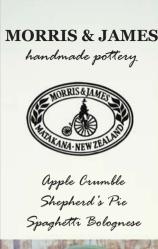








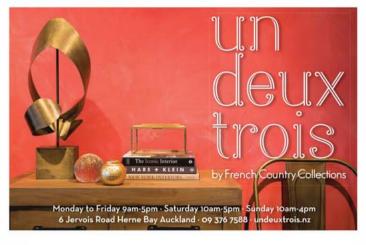






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www.morrisandjames.co.nz

























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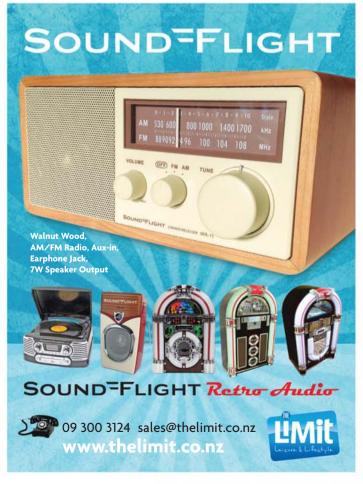
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 ${\it If a Sange an Radio \ cannot \ get \ reception-nothing \ will!}$



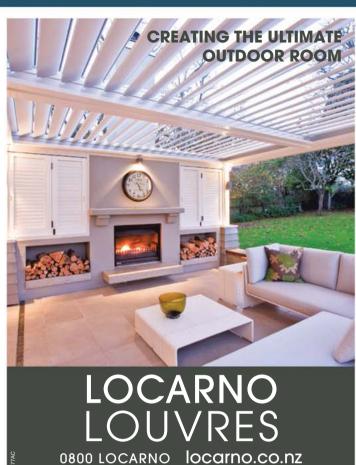




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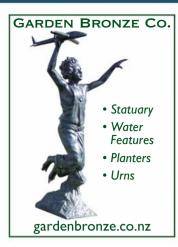




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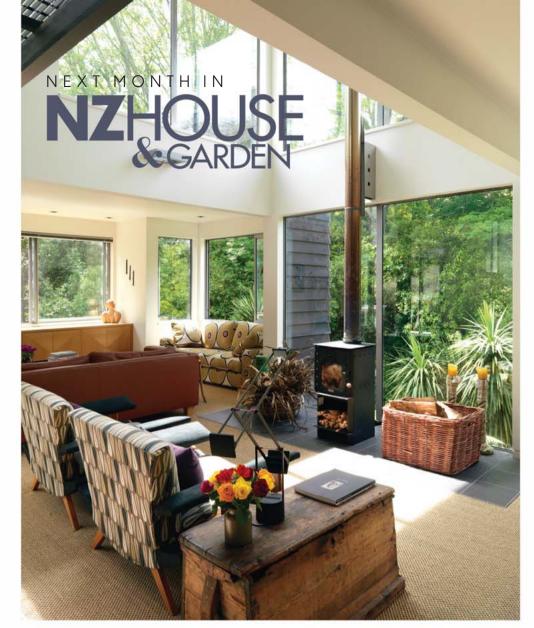


A boutique seaside hotel with classic elegance and history to modern luxury and indulgence. Memorable experiences that leave you enchanted...you'll want to return!



Oceans apart and countries in-between; an era where a delicately wrapped package was the only essence of connection.

Correspondence is a collection that embraces the early practices of sending parcels with the traditional trimmings of parchment paper, rubber bands and ink markings. Unravel and indulge with old world charm in reminiscent scents.





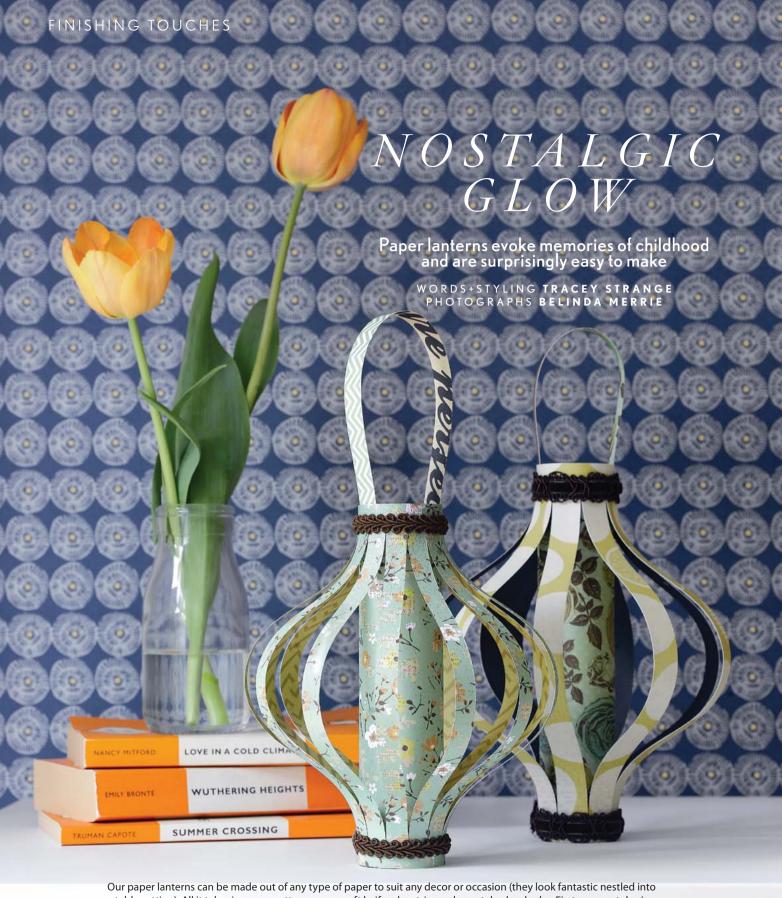
For our midwinter issue, we've tracked down a selection of soul-warming interiors, including a cosy woodland home on Banks Peninsula (left) and an Auckland house that glows with art and colour (above). There's also a Gisborne vineyard garden that's been organic for three decades (below centre) and a feast of cold-weather foodie treats such as self-saucing plum pudding and roast parsnip soup.





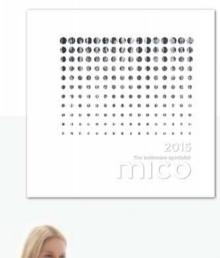


JULY ISSUE ON SALE 22 JUNE



Our paper lanterns can be made out of any type of paper to suit any decor or occasion (they look fantastic nestled into a table setting). All it takes is some pretty paper, a craft knife, glue, trim and a metal-edged ruler. First, cover a tube (we used cut-down paper towel inners) with patterned paper. Now cut a different piece of paper the same circumference as the tube but about 4cm higher. To create the lantern part, cut this paper into "strips" (the width is up to you) with the craft knife, leaving 1cm uncut at the top and the bottom (eg don't cut right through). Now wrap the "lantern" around the inner tube and fix with glue and trim. If you wish to light your lanterns, use thin, rather than thick paper and choose a battery-operated tealight not a flame. All paper and trims from Spotlight; additional props stylist's own.

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