

NZ HOUSE & GARDEN

JANUARY
2005

The Buddha and Ginette McDonald
Tranquil beach houses
Best bathrooms
A broadcaster at home
New Year picnic bliss



Summer loving

\$8.95
INCL GST



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small bites

Compiled by Sally Butters



1. Sundaes look especially inviting served in china waffle cone dishes with hand-painted ice cream spoons. Cups \$13.95 each, spoons \$9.95 a pair. Distributed by Uncle Zito's, tel (03) 546 9739.

2. Urban Thirst mixes are slushies for grown-ups. Add tequila or rum to the pail contents and freeze for a refreshing cocktail slush that's perfect for beach parties and picnics. \$20 each for Margarita, Pina Colada or Strawberry Daiquiri. Contact Wild Appetite, 0800 889 453, for stockists.

3. The Wooden Spoon range of gourmet handmade preserves never disappoints. Must-haves for the salad season include the three "drizzles": Lemon Balsamic, Avocado & Lime and His Lordship's Drizzle (containing beer). Use on green salads and roasted vegetables and for marinating meat and dipping bread. About \$16 per 375ml bottle. Tel (06) 838 7823 for stockists.

4. The arrival of dried strawberries on the New Zealand market presents all sorts of delicious prospects for cakes, biscuits and desserts and means a divine taste of summer can be enjoyed all year. Imagine them on a cheeseboard, in a gourmet scroggin mix or in home-made muesli – sweet, moist and chewy. \$5.95 per 150g from Vetro, tel (06) 834 1136.

5. 'Eden' salad bowls and spoons are Danish works of art with practical design features. The dome in the centre of the stoneware bowl stops salads soaking in dressing, makes mixing easy and provides a resting place for the stainless steel servers which fit neatly one inside the other (no more losing them down the side of the bowl). 23cm and 30cm bowls \$67 and \$79 respectively; servers \$67. Available at Design Denmark, Auckland, or tel (09) 377 5985 for other stockists.

6. This little gadget eliminates wasted, half-squeezed citrus – insert it into the side of the fruit and use as a pourer then seal off the top and set the whole thing aside until needed again. About \$20. Call Domestic Agencies, tel (09) 525 0127, for stockists.

7. Attitude Foods on Waiheke Island batch-produces organic dukkahs using dry-roasted seeds, herbs and spices – ideal for dunking with good bread and oil or as a crispy coating for fish and meat. About \$5 per 40g. Tel (09) 372 5074 for information.

8. Lavender's Green Lime Cordial is made from organically grown Kerikeri limes. Dilute with water or soda, mix with vodka or gin, use as the syrup in a tropical fruit salad or as the preserving syrup when bottling fruit, to sweeten herbal tea and in vinaigrettes. About \$15 per 750ml. Tel (06) 308 8319.

9. European Gourmet's delicious summer range could change your mind about chilled soups. Its fresh-style Asparagus & Watercress and Gazpacho soups are made with only natural ingredients. \$5.95 per 500ml from selected North Island supermarkets. Tel (06) 870 6202 for stockists.

To contact Vanilla Direct about their products featured in last month's issue, tel 0800 826 4552 or (09) 299 3920.

