

new zealand

THE DEFINITIVE HOLIDAY GUIDE

your home and garden

Your CHRISTMAS wrapped up

SET THE SCENE

ELEGANT, COLOURFUL & BUDGET-FRIENDLY DECORATING INSPO

MAKE A LIFE-SIZE NUTCRACKER

STEAL THE LOOK

Get your free dove template inside

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IT'S A
FESTIVE
FIESTA

Tomatoes are one of the best gifts of the season.



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● On the cover

Our cover brings us great joy. We're also hoping for world peace with our handcrafted doves on the Christmas tree. To see how to recreate this look turn to page 10. Joy neon sign from radikalneonsigns.com. Styling Lauren Olive. Photography Helen Bankers.



Fiona Hawtin, Editor

Hello

Get ready with your hot-glue gun. This Christmas we've gone extra on the craft and DIY. Not only is there a sense of achievement making some decorations, but it's generally more budget friendly.

- So, in no particular order, here's a rundown of the crafts this issue:
- Nikki Kettle's life-size nutcracker on page 88. Put it on your front doorstep and watch the neighbourhood kids gather. Also, turn to page 50 for a look at Nikki's house in full festive kit. It is a joy to behold.
 - Simple white doves on page 11. In stylist Lauren Olive's magnificent cover shoot, she used a mini flock of these on our cover tree.
 - An easy advent calendar, garland and tree decorations on page 94. Hours of fun for the whole family.
 - Four wreaths on page 91, five foodie gifts on page 124 and a dried orange garland on page 137. That really is a no-fail – even we managed to do the garland in the office.

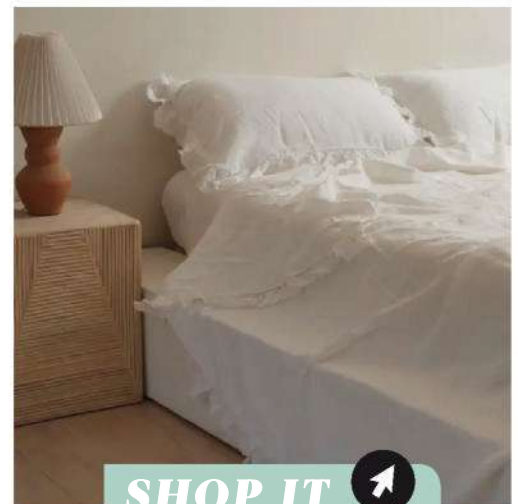
That's just for starters. I hope you're feeling a little bit Christmassy. If not, read on and check out the awe-inspiring decorations in the featured homes. Have a wonderful Christmas with friends and family from all at *Your Home and Garden*.

This month I'm...



Putting Iammi's Reflect & Glow gift pack under the tree to me, from me. This has the Reflection Cleansing Balm, Olympia Glow Nourishing Serum and a muslin cloth. \$150, from iammi.co.

In need of a kettle. I've had a bad run lately, so am going to invest in the one I should have bought two kettles ago – the KitchenAid. It'll match my kitchen walls. \$259, from kitchenaid.co.nz.



SHOP IT 
shop.yourhomeandgarden.co.nz

Upgrading my sheets to this 100 percent French flax linen ruffle edge set. It's the ruffle that got me. \$398.99 (queen set – flat sheet, fitted sheet, two pillowcases), from shop.yourhomeandgarden.co.nz.

Dining has never looked so good.

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Social club

Smell the sea air and water your plants

WE LOVE



This Tāmaki Makaurau artist explores her fascination with ocean debris in the most spellbinding way. We can't get enough.

@olivia_asher



PODCAST OF THE MONTH

If your indoor plants are looking a little sad, it might be time to tune into *On The Ledge* for all the dirt.



These crustacean plates make us the opposite of crabby. Plus, they plant a tree for every one sold, so it's good for your pantry and the planet.

@araceli_adams

CONNECT WITH US

We love seeing images from our #yourhomeandgarden community.

@yourhomeandgarden



TRENDING ONLINE

Follow along with Eric Murray's epic villa transformation.

yourhomeandgarden.co.nz



TOP INSTAGRAM POST

Hit the Med with this dreamy Tasman kitchen.

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*Price listed is for LS model. VRX model pictured in White Diamond and available for \$76,490+ORC. Price excludes on road costs of \$650 which includes WoF, Registration and a full tank of fuel. Fuel economy and range figures are based on the ADR 81/02 test for combined urban/extra urban driving. Fuel economy is calculated to WLT-3P. EV range and fuel economy figures may vary depending on driving style and conditions. Visit www.mmnz.co.nz for full Mitsubishi Battery and Diamond Advantage Warranty conditions.

MIT1965_A



GET OUR COVER STYLE

Trim the tree with our home-made white doves, add pink and white baubles and top with a neon velvet ribbon. Then turn on the neon Joy sign over the mantelpiece and set the scene for a very joyful Christmas

- 1 Start by threading the lights around the tree from top to bottom.
- 2 Add three oversize balls, one at 12 o'clock, another at 3 o'clock and the final one at 6 o'clock. We painted ours with chalk paint to fit our pink and white theme.
- 3 Add the white balls evenly over the tree. We used Jolly & Joy leaf baubles from Spotlight for texture.
- 4 Using the secondary pink colour, we hung the pink balls individually, but also grouped them in threes and hung them as one.
- 5 Place the doves into the tree, nestling them into the branches.
- 6 Fill in any holes with sprigs of artificial green berries.
- 7 We finished the tree with a long pink bow that trailed the length of the tree instead of using a traditional topper.



BRING ON THE JOY

Joy **neon sign**, from Radikal Neon. Christmas **tree**, from Christmas Store. **Garland** over mantel; **berries** on tree; **red berries** and **mini tree** on shelf; **seed lights** on tree and in fireplace; **candlesticks** and taper **candles**; all from Curated Botanics. Florals behind Joy sign made using Curated Botanics and **flowers** from Spotlight. **Rug** from Baya Living. Eco floral Kraft **wrapping paper** (10m) from Ribbon & Blues. Kip & Co velvet **Santa sacks**; Muskhane felt **garland** on mantel; and Kip & Co speckle **vase** and **glasses**; all from Moi on George. Folk Art **chalk paint** on large balls; Jolly & Joy **leaf baubles** (white); doves, cut from **stiffened felt**; **bristle trees** on mantel; **polystyrene-shaped tree** and covered in macrame; all from Spotlight. Pink **velvet ribbon** on tree, from Typo.



12

Window shopping

What's hot in store.

16

Trending

Tree ornaments and gifts galore, get extra merry with the Christmas decorating.

DOVE TEMPLATE

Cut out this dove and use as a master template. Cut as many doves as you like from stiffened felt or you could use white card. Place in the tree, create a garland for the mantel, suspend over the festive table on fishing nylon, glue them to a wreath, or wherever else you fancy.

TIP

Scale this master template up or down using a photocopier depending on whether you'd like bigger or smaller doves.



window shopping

TAKE A PEEK AT THE LATEST FINDS

STARRY NIGHT IF YOUR NAPKINS LOOK LIKE THEIR BEST DAYS MIGHT BE BEHIND THEM, SPRUCE THEM UP WITH A CHARMING NAPKIN RING. THESE ARE PRETTY ENOUGH TO HIDE A MULTITUDE OF SINS. BRASS STAR NAPKIN RING, \$6 (FOUR-PACK), FROM Kmart.co.nz.



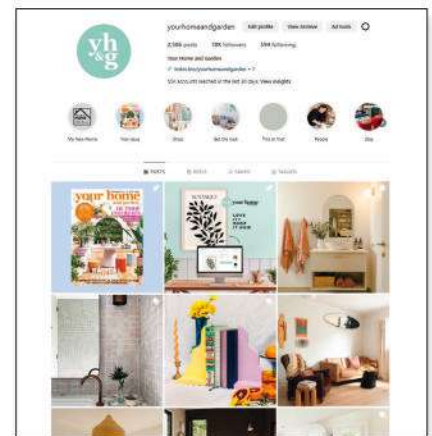
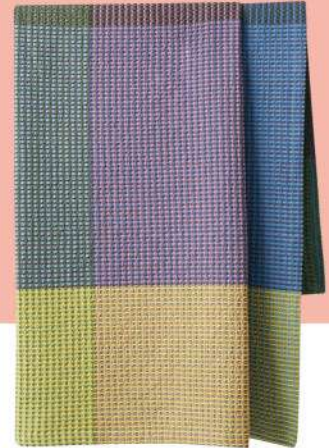
WHEN LIFE GIVES YOU LEMONS

Lemon season might be behind us, but there's no reason you can't squeeze some more joy into the Yuletide days. Add a zesty pop of colour to your Christmas table with the Meri Meri citrus fruit garland, \$105, from alliuminteriors.co.nz.



NAP ANYWHERE. ANYTIME

Don't be a pick-me girl, be a picnic girl instead with the Solis waffle picnic blanket. Made from organic cotton in a relaxed weave, it's perfect for lazy, hazy summer days. \$219, from cittadesign.com



In to win

Starting 1 December, head to our Instagram [@yourhomeandgarden](https://www.instagram.com/yourhomeandgarden) and be in to win something with our 12 days of Christmas giveaway. You'll find out how to enter there. Up for grabs is a NutriBullet Triple Prep Blender & Processor; a \$400 Resene package including a colour consult and voucher; a Sunbeam food dehydrator; a Freedom lamp; a Cuisinart pizza oven from Harvey Norman; a Perriam angora blanket; an art print voucher from Alex & Sony; a Home Lab queen duvet cover; an Honest Wolf Weekender bag; an Ashley & Co kitchen products set; a Logitech keyboard and mouse set; a Toppu bowl and tray from design store Kayu. We'll pick a winner each day and send a prize a day to the winner. Christmas could come early this year.



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ANIMAL ATTRACTION

Grab this cute cat and dog wrapping paper and a donation from each sheet goes to support Pet Refuge, a shelter that offers pets a temporary shelter so it's easier for victims of domestic violence to find a safe home. You could wrap Mitten's Buzzy Bee cat wand in it – also from Pet Refuge. petrefugegifts.co.nz

An advent-ure

From left: Max mini marvels advent calendar, \$76, from Mecca. Roger La Borde Christmas carousel advent calendar, \$16, from Ballantynes. Wags and Whiskers dog treat advent calendar, \$12, from The Warehouse. Jolly Christmas advent calendar, \$55, from Honest Chocolat.



CHEERS TO THAT

Bring out the bubbles and let's toast to the new year with new glasses. **Splurge:** Audrey cocktail glasses, \$79.90 (set of two), from countryroad.co.nz. **Save:** Retro coupe glasses, \$32.99 (pack of two), from adairs.co.nz.

SPLURGE



SAVE



Shiny, shiny

Run, don't walk to H&M for the collab with Paco Rabanne, which this time includes homewares. Expect metallic accessories, a deck of playing cards and dice set in a silver case and a chain curtain among other decadent delights. hm.co.nz



Luxe touch

Even Rihanna couldn't resist breaking into song when an umbrella looks this good. Hit the beach – and hit the mark with a Sunny Life Luxe beach umbrella, \$249, from superette.co.nz.



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STANDING OVATION

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BACH LIFE

Enjoy the delights of cashmere and merino together in one luxe throw. Bach throw blanket XL, \$325.



ONE TREE THRILL

Enjoy one of Auckland's icons from the comfort of home. *Coming Home: One Tree Hill* limited edition print, \$570 (unframed).



WE LOVE

Flick the switch and admire. Mr Ted glass pendant (25cm), from \$269.



GREEKING OUT This Santorini Candle set is too good not to fan-girl over. Available in a variety of scents from smoked lavender to lime coconut, you'll admire the cool Grecian curves. \$76.99.



CERAMIC WONDERS

A gorgeous gift or a tabletop talking point. Honeycomb ceramic candle in spiced granola, \$56.

LOVE IT? SHOP IT NOW:
 To shop this edit, open the camera on your mobile phone. Point the lens at the QR code and wait for the website link to pop up. Tap the link, and wait for the webpage to load.



shop.yourhomeandgarden.co.nz

ESPRIT

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ESPRIT



Tin siren, \$97, from theshopfloorproject.com



Paper teardrop, \$14.90, from Bed Bath & Beyond.



Felt prawn pirate, \$18.99, from Adairs.



Gin bottle, \$66.99 (for four), from Bed Bath N' Table.



Frida, \$24.90, from Iko Iko.

Felt cat, \$19.99, from Shut the Front Door.



Reindeer, \$35.99 (for four), from Bed Bath N' Table.

Tin angel, \$65, from theshopfloorproject.com.



Glass icicle, \$18, from Ballantynes.



Enamel prawn, \$35.20, from Bespoke Letterpress.

BLING IT ON

TRENDING

Ornaments that will spruce up your tree decorating game



Nutcracker, \$89, from Ballantynes.



Striped candy, \$2, from Kmart.



Tin squirrel, \$28.40, from theshopfloorproject.com



Honeycomb toadstools \$7.90 (each), from Iko Iko.



Resin noodles, \$8.99, from Typo.



Harry Styles, \$22.90, from Iko Iko.



Artichoke, \$29, from Ballantynes.

Dachshund, \$9.99, from H&M.



Avo on toast \$45.99 (for four), from Bed Bath N' Table.



Atomic burst, \$12.99, from Farmers.



Pressed tin stag, \$70, from theshopfloorproject.com.



Felt whale, \$12.99, from Farmers.



Felt whippet, \$18.99, from Adairs.



Reindeer, \$3 (for two), from Kmart.



Felt squirrel, \$19, from Paper Plane.



Bauble, \$1 (each), from Kmart.



Satin thread bauble, \$7.99, from H&M.

Pixie, \$21.50, from Smith & Caughey's.



Velvet top mushroom, \$45.99 (for six), from Bed Bath N' Table.



Embellished cocktail, \$14.99, from H&M.



Vintage glass hummingbird, \$14.99, from Adairs.

Vintage glass ice cream van, \$18.99, from Adairs.



Iron star, \$12.90, from Folklore.



Glass tree with pearls, \$12, from Ballantynes.



Resin croissant, \$25, from Urban Outfitters.



Gingerbread girl, \$16.95, from Smith & Caughey's.



Felt bird, \$39.99 (for four), from Bed Bath N' Table.



Bell wreath, \$14.99, from H&M.



Resin toadstools, \$12 (each), from Ballantynes.

Never enough

Don't just deck the halls. Go all out and make it a Christmas to remember



1 Wicker reindeer, \$69.95, from Freedom. 2 Muskhane felt Christmas trees, \$79 (for three), from Moi on George. 3 Light up gingerbread house, \$249, from Ballantynes. 4 Santa sack, \$44.99, from Bed Bath N' Table. 5 Mercury tabletop glass tree, \$49.99, from Farmers. 6 Kip & Co velvet stocking, \$69, from Moi on George. 7 Felt mistletoe, \$19, from Ballantynes. 8 Sitting Raccoon soft toy, \$39.99, from Bed Bath & Beyond. 9 Baby fig and berry garland, \$99.99, from Bed Bath N' Table. 10 Star gingerbread house, \$54.99, from Adairs. 11 Porcelain village houses, from \$18.99, from Bed Bath N' Table. 12 Holiday mistletoe garland, \$60, from Spotlight. 13 Cat scratcher, \$12, from Kmart. 14 Santa sack, \$44.99, from Adairs. 15 Bristle trees, \$24.99 (for eight), from Bed Bath N' Table.

New Summer Style

Spoil yourself with a bedroom restyle! Create a cool, relaxed coastal style with our new season bed linen, in calming hues of denim, taupe and duck egg. Reinvent your space with updated stripes and subtly dimensional palm designs, paired with linen accessories. Finish the look with décor items in textural stone and wicker.



The definitive gift guide

For the Instagram jetsetter



1 Hajo mini backpack, \$189, from Orient. 2 Studio Ditte toiletry bag, \$36.95, from Little Whimsy. 3 Off the Grid luggage tag, \$11.99, from Typo. 4 Kodak M35 film camera, \$68.95, from Photo and Framed. 5 Klipsta hat clip, \$34.99, from Auckland Art Gallery. 6 To Save Face SPF30 facial sunscreen, \$18, from Mecca. 7 Carry On light suitcase, \$325, from July.



For the messiest, most chaotic friend

1 Maison Balzac margarita glass, \$139, from Superette. 2 Iced coffee maker, \$45, from Kmart. 3 Outdoors Arctic foosball cooler box, \$629.90, from Bed Bath and Beyond. 4 DIY face mask kit matcha, \$39, from Crushes. 5 Sundaie pomegranate fizz whipped shower foam, \$29.95, from Farmers. 6 Foile Angel Eye jellies, \$38, from Colleen. 7 Chocolate & manuka smoked chipotle sauce, \$14, from Apostle Hot Sauce. 8 Quench Astari earrings, \$59, from Ruby. 9 Maat tiger yoga mat, \$142, from Sage & Clare.



Mr. Ralph 
Beautiful Lighting

GIFT GUIDE



For the kids who need to get off their phone

1 Mimi & Lulu pony club bag, \$48.50, from Little Whimsy. 2 Modern art, \$84.99 from Lego. 3 Wooden barbecue, \$79.99, from Mocka. 4 Roxy bodyboard, \$89.99, from Torpedo. 5 Bloomingville elephant wall hanging, \$86 from Little Whimsy. 6 Percy Jackson *The Chalice of the Gods* book by Rick Riordan, \$30, from Whitcoulls. 7 Bestway realistic shark ride-on float, \$20, from The Warehouse. 8 Yakkity game, \$27, from The Warehouse. 9 Djeco Animambo Metallophone, \$51, from Smith & Caughy's. 10 MyFirst 3dPen, \$57.95, from Marketplace. 11 Eilish No.2 fragrance, \$87 (30ml), from Life Pharmacy. 12 Pinata, \$17, from Lego.



For the mother-in-law you need to impress

1 Huxter Citrus & Cucumber hand cream, \$15, from Tea Pea Home. 2 6-piece strawberry mousse bonbon box, \$24, from House of Chocolate. 3 Remember portable lamp, \$119.90, from Father Rabbit. 4 Homedics Physio massage gun, \$129, from Harvey Norman. 5 Niwaki hori hori tool, \$76, from Gubba. 6 Burgon & Ball x Sophie Conran harvest basket, \$79.90, from Gubba. 7 Zymic sandals, \$190, from Teva. 8 Two-tone wine glasses, \$19 (for four), from Kmart. 9 Image Gallery Japanese woodblocks wall calendar, \$24.99, from Ballantynes.

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RETIREMENT VILLAGES

GIFT GUIDE



For the partner who needs to finish work around the house

1 Hay tool box, \$88.50, from Finnish Design Shop. 2 Cyclone stainless steel hand tool weeder, \$10.97, from Bunnings. 3 Bosch IXO 6 cordless screwdriver, \$89, from Mitre 10. 4 Society Paris multi tool pliers plus, \$109.90, from Allium Interiors. 5 Scotty dog doormat, \$35, from Early Settler. 6 Fold slate shelf, \$149, from Made of Tomorrow. 7 Black herb scissors, \$9.50, from French Country. 8 Ferm Living canvas XL wall pockets, \$152, from End Clothing.



SHOP IT
shop.yourhomeandgarden.co.nz

For the work colleague who always asks about your weekend

1 Hot chocolate stirrers, \$9, from Bennetts of Mangawhai. 2 Thrown mug, \$50, from Mystery Creek Ceramics. 3 Rose clay mask, \$45, from shop.yourhomeandgarden.co.nz. 4 Baggu standard grass bag, \$29.95, from Uncommon Goods. 5 Lettuce daily diary 2024, \$59, from Father Rabbit. 6 Sacred Country coaster, \$10, from Auckland Art Gallery. 7 Prosecco Pong, \$15, from The Warehouse. 8 Nesti Dante Chinotto of Amalfi orange soap, \$14.50, from Smith & Caughey's. 9 Daily mug, \$11.99, from Typo.



1 Cuisinart waffle maker, \$149, from Harvey Norman. 2 Fairmont drinks trolley, \$649, from Shut the Front Door. 3 After Dinner quiz, \$49.95, from Shut the Front Door. 4 Kulti mortar & pestle, \$249, from Nest. 5 Lind & Lime gin, \$89.99, from Easy Tiger. 6 Laduree napkins, \$19.99, from Shut the Front Door. 7 Maison Balzac J'ai Soif carafe and tumbler, \$109, from Paper Plane. 8 Urban Loft cake stand, \$69.99, from Briscoes. 9 Masoni apricot & pear panforte, \$14.90, from Sabato.

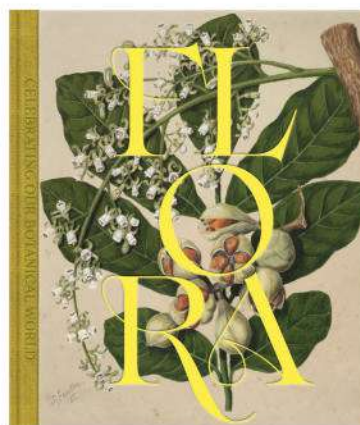


SHOP IT 
shop.yourhomeandgarden.co.nz

1 Destination Paros photographic print, \$185 (A4), from shop.yourhomeandgarden.co.nz. 2 D.S. & Durga Tuberose Myrrhder auto fragrance, \$26, from Mecca. 3 Kip & Co velvet cosmetics purse, \$49, from Tea Pea Home. 4 Remember glass lantern, \$79.95, from Father Rabbit. 5 Rich As Croesus body firming butter, \$130, from Tronque. 6 Bubble bud vase, \$89, from Luke Jacomb Studio. 7 Black & Beech mug, \$34, from Bolt of Cloth. 8 Castro incense, \$65 (for 60), from The Virtue. 9 Karl Maughan Cross Hills art print, \$135 (small, framed), from Father Rabbit.

In their good books

For that impossible-to-buy-for person, give a page-turner



1



2



3



5



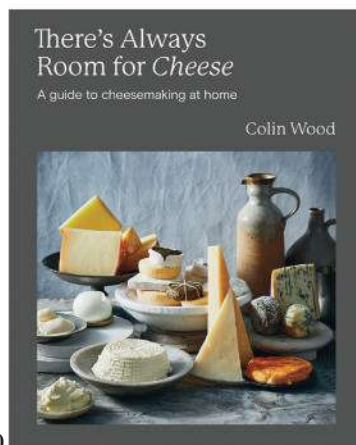
6



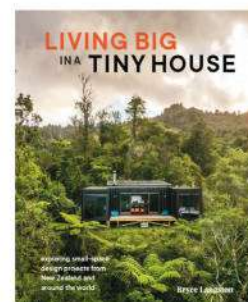
8



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11



7



10



12



9

1 Flora: Celebrating Our Botanical World (\$80, Te Papa Press). Our national museum delves into their archives and the natural world. **2 The Writer's Garden** by Jackie Bennett and Richard Hanson (\$75, Quarto UK). Peek inside the gardens of literary giants, from Tolstoy to Woolf. **3 The Art of Home** by Shea McGee (\$64.99, HarperCollins). The Netflix star showcases high-end design on a budget. **4 Rewi: Āta Haere, Kia Tere** by Jade Kake and Jeremy Hansen (\$75, Massey University Press). A coffee table book paying tribute to one of the country's best architects. **5 Here is Hare** by Laura Shallcrass (\$22.95, Beatnik Publishing). Peek-a-boo with pictures. **6 The Forgotten Forest** by Robert Vennell (\$50, HarperCollins). A walk through our forests in this search of lost plants and fungi. **7 Living Big in a Tiny House** by Bryce Langston (\$54.99, Potton & Burton). Small spaces from around the globe. **8 5 Ingredients Mediterranean** by Jamie Oliver (\$65, Penguin Books). Minimal fuss, maximum flavour. **9 Now & Then: A Collection of Recipes for Always** by Tessa Kiros (\$65, Murdoch Books). A travel odyssey by a beloved food writer. **10 Remember Me: Poems to Learn by Heart from Aotearoa New Zealand** edited by Anne Kennedy (\$45, Auckland University Press). Grab a box of tissues for this one. **11 There's Always Room for Cheese** by Colin Wood (\$45, Hardie Grant Books). Make fantastic fromage at home. **12 The Rest is History** by Tom Holland and Dominic Sandbrook (\$38.99, Bloomsbury Publishing). One for history buffs and podcast fanatics.

Real presence

Stumped for a gift? Try these thoughtful presents

BEAUTY OF CHRISTMAS

Clinically proven, sustainably packaged, limited-edition gift sets featuring Murad skincare favourites that are great to give – and receive (or treat yourself). Shop now and save up to 30 percent. murad.co.nz; caci.co.nz



Santa stockings sorted

If you need a Christmas gift idea but lack inspiration this year, you're in luck. Bed Bath & Beyond has a wide range of great gifts for the whole family. Whether you're looking for a stocking filler or something more personal, Bed Bath & Beyond can help. Christmas Wishes 2pk tea towels, available in store and online. \$29.90 each, bedbathandbeyond.co.nz

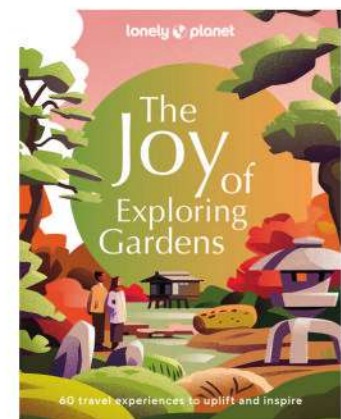


Shaking up experience gift giving

You pick the Chuffed Gifts package type and price, and your recipient gets to choose an experience from up to 150 options New Zealand-wide. Gone are the days of the boring PDF voucher – your present recipient gets a fun and exciting gift under the tree. Starting from \$99, chuffedgifts.co.nz

The brew for you

The Sunbeam Hot + Iced Coffee Machine with Frother allows coffee drinkers to experience cafe-style hot or iced coffee drinks at home. In a few easy steps, this single serve machine brews full-flavoured coffee that can be enjoyed hot or quickly cooled over ice. Personalise with syrups, milk and cream in the reusable tumbler for on-the-go convenience. \$299.99, available from all leading retailers nationwide.



BOOK THIS IN

Immerse yourself in the beauty and serenity of the world's most joyous gardens and inspiring green spaces with this captivating new book. *The Joy of Exploring Gardens* is the ultimate gift book for the horticulturist in your life or a wonderful treat to inspire your next joyful garden adventure to a botanical wonderland or secret garden. \$39.99, whitcoulls.co.nz



COME TOGETHER

Christmas spent together – that’s the real bargain, but you can also make it a stylish dining experience that won’t break the bank with The Warehouse

Set the scene for a cherished festive meal with a beautiful seasonal tablescape. Not only will the table be a feature of the many Christmas photos (#Xmas2023), it’s also a celebration of time spent with our loved ones and family. The Warehouse has you covered for all your festive needs.

Theme it

Start with a centrepiece, like the Wonderland 25cm Ceramic Christmas Tree topped with a gold star. Alternatively, decorate your table in the same colours you’ve chosen for your tree to keep the theme consistent.

Go crackers

Use placemats, table runners, festive napkins and even Yuletide-themed food

to add some decorative fun to the food right down to your snacks. No table is complete without Christmas crackers – grab some ready-made ones or a six-piece kit to make your own. Red, gold and star-patterned crackers create an unmistakable festive scene.

Add some shine

Metallic touches and sparkling glassware add to the occasion. Choose tableware with



Let's make merry

(Opposite) Living & Co Glass **Drinks Dispenser** 5.2L, \$15; (above and left) Wonderland Foil 19cm **Side Plate**, \$4 (each); (below) Wonderland Ceramic **Christmas Tree**, \$15.

glitz from the patterned and printed glasses across both stemmed and stemless options. For a hint of gold, the Wonderland Foil dinner and side plates and mugs are the perfect pieces to glisten in the sun.

Sharing is caring

Spending Christmas together is all about sharing, so serving a little of everything makes sense. Using dividing platters or a cute Wonderland Reindeer Triple Bowl makes it easy to pass festive treats around.

Set a summery scene

You could even try taking it outside as an alfresco feast makes for the perfect Christmas Day in Aotearoa. You'll need to keep everyone hydrated, so bring the Living & Co Glass Drinks Dispenser to the table with your favourite beverage or keep



it simple with water and citrus slices. Incorporate some natural touches to the table, such as some pōhutukawa sprigs and great value round jute placemats. There's also the Global Moroccan Salad Bowl in a neutral cream that will come into its own right through summer.

thewarehouse 

thewarehouse.co.nz @thewarehousenz

*Stock may not be available in all stores.
See online for store availability.*



Trim the tree
Start by threading the lights through the tree, then add the biggest decorations and fill in holes with smaller ones.

HOME FOR THE HOLIDAYS

We're strongly in the camp of going all out on the decorating front at Christmas – from the entrance to the hall and beyond. Check out the homes of those who've done just that on pages 32, 40 and 50.



PHOTOGRAPHY: GINA

HOMES

32

Blushing beauty

A New Plymouth home is decked out in festive pinks and golds.

40

Christmas gold

Homeware store owner Gina Riley's sweet traditions.

50

Holiday spirit

DIY expert Nikki Kettle's laidback family Christmas.

AROUND THE TABLE

The modern round table with its handy turntable is custom made and matched with Hans Wegner replica elbow chairs from Cintesi. The glass pendants are by Soktas.

CHRISTMAS DRAMA

Add some height to your festive centrepiece. Chinese toon branches add a sculptural effect to this bouquet.





BLUSHING BEAUTY

A New Plymouth home with dark and moody decor gets decked out in festive pinks and golds

Text **Caroline Moratti** Photography and styling **Gina Fabish**



home profile

MEET & GREET

Annika (kitchen designer) and Brad Rowson (joiner), sons Deacon, 17, and Lukie, 14, and their cats Jedi and Poppy.

THE PROPERTY

Three-bedroom, three-bathroom 1940s house in New Plymouth.

Annika Rowson admits she's not traditional when it comes to Christmas, preferring a relaxed approach to the big day. Her decorations also buck the trend, with her New Plymouth home swathed in a sea of florals and rosy tones as opposed to the usual red and green trimmings. As she counts down to Christmas, the kitchen designer chats faux trees, summer barbecues and her favourite styles of the season.

What's been the best present you've ever received? Brad proposing to me on Christmas Day, a week before Deacon was born.

How would you describe your interior style? I would say a combination of elegant yet eclectic.

What's your perfect Christmas meal? A barbecue with lots of salads is always our go-to, along with roast lamb and champagne.

What's your favourite seasonal tradition?

Setting up the tree.

How do you and your family like to celebrate Christmas? We are very relaxed and not traditional at all. We like to start the day opening presents.

How long have you lived in your New Plymouth home and what work have you done to it? We have lived here for seven years and have completed an extensive renovation to include all the rooms, kitchen and bathrooms to open spaces up. We put in new decks, roof and window joinery along with fencing and landscaping.

What colours and styles have caught your eye recently? Bold quartzites paired with rich veneers and I am also a big fan of burgundy and green. I do like my spaces to be elegant yet textured, too.

What are your top tips for injecting joy into your interiors? I like to add texture, art and antiques into my spaces – items that tell a story and have history are important to me.







PINK IS THE WORD

On the front door is a gorgeous wreath of proteas and grasses made by New Plymouth florist Nicci Goodin, who created all the beautiful pink and gold floral displays.





CHRISTMAS COOL

The curvy Jaymar Tongue lounge chair is the perfect spot for unwrapping presents and the bubble saucer pendant from Mr Ralph offers some light relief. **OPPOSITE** The Massimo Vignelli Metafora mid-century coffee table is a recent buy.



Do you prefer real trees? Or faux all the way? I love real trees, but allergies don't allow that to happen in our house.

You're known for your show-stopping kitchens. What's your secret to the dream kitchen? Invest as best you can into quality finishes – a beautiful benchtop, integrated appliances, quality cabinetry. Flooring, splashbacks and lighting are also so important for pulling the aesthetic together. A stunning kitchen will add value to a home and being a highly utilised area, it is also important that they are functional and enjoyable to work in.

How did you get started in the industry? I have always been interested in interiors. After we renovated our first home and started our second, we could see a gap in the market for quality kitchens in New Plymouth. With Brad being a sought-after qualified joiner, we decided it was time to put our talents together.

What's your favourite Christmas movie? *Home Alone* ('80s kid).

What's on your wish list this Christmas? I have been spoilt with a few special treats throughout the year so nothing major. Just some books for summer reading, sunshine and catch-ups with friends. ●

“I like to add texture, art and
antiques into my space.”

ANNIKA ROWSON





FAMILY GATHERING

A Wabi linen shade and Trois Disque pendant add a merry glow to Christmas lunch. A Sandringham wool rug and Kansas rug adorn the floor. The circa 1950s French stool is from The Vitrine. **OPPOSITE** A faux pine garland and Lumiere candles and candleholders provide a festive feeling and the Manhattan bar cart, complete with Amalfi ice bucket, showcases the champagne.

Christmas GOLD

Stylist and homewares store owner Ginamarie Riley shares her holiday traditions, old and new

Photography **Babiche Martens**





home profile

MEET & GREET

Nick (branding and design studio director of Non-Fiction) and Ginamarie Riley (stylist, founder and creative director of Ornament), their sons Zachary, nine, and Sebastian, six, and Tonkinese/Rex cat Obi, weimaraner Edie and griffon-pug Leia.

THE PROPERTY

Five-bedroom, two-bathroom
1900s North Shore villa in
Auckland.



Ginamarie Riley has been thinking about Christmas for months. As the owner of Auckland's Ornament interiors styling studio and store, she has easy access to a near-endless supply of festive homewares and decorations.

How do you like to decorate your home for Christmas? Nostalgia is where it's at for me, traditions new and old. A classic simple Christmas with a little luxe in our formal room.

How do you typically spend the day? It depends if we are hosting or not, but often we all stay together on Christmas Eve and wake with the whole family and cousins. We all bring dishes to contribute. Before kids we used to do a degustation with matching wines, which was usually 10 courses and very spread out. I'm sure this tradition will return at some point. A new tradition is playing croquet, which is usually rather entertaining after we have had a couple of my husband's amazing eggnogs. Then we all tend to take an afternoon nap – if the kids let us. If some of the family can't come, we join them for a more relaxed version on Boxing Day at the beach, but we always drag it out over two or three days surrounded by family. We mix it up a bit depending on who is hosting.

HOLIDAY TABLESCAPE

Standing paper trees add a festive flourish to the Bauble linen tablecloth, which is matched with Bauble linen napkins, Broste gold cutlery, Amalfi goblets and Provence plates and bowls.



Any special rituals around Christmas? Our pets get presents and the kids open one gift on Christmas Eve. We play Christmas carols as we decorate the tree together. This year we will be doing this at my parents, as our tree was done early. My dad always gets Scorched Almonds, no matter what else we have for him. If Mum and Dad host, we use their antique silver serving dishes, which are only used at Christmas. Food-wise, the eggnog, degustation (which might return next year), baked camembert and cranberries in puff pastry, salmon and lamb seem to always be on the menu. My brother-in-law's mum makes an amazing tiramisu, and there's a Christmas cocktail that changes each year.

Sounds like you go all out around the festive season? I am from a catering and events family, so it's in the blood to go all out. I love the festivity and gathering aspect of Christmas and it is usually the one day where everyone stops to just eat and drink and play festive games. Being a mother brings me a lot of joy on Christmas morning, with the pets and kids all running around with utter excitement of mysterious sightings or sounds from reindeer in the night or proof of entry from Santa. The Christmas lights, smell of pastries and our 5-Spice Asian glazed ham.



Nick's eggnog

INGREDIENTS

- 3 cups whole milk
- 1 cup cream
- 3 cinnamon sticks
- 1 tsp ground nutmeg (freshly grated is best), plus extra for sprinkling
- 1 vanilla bean pod, split and seeds removed
- 5 eggs
- ½- ⅔ cup sugar (depending on how sweet the rum or bourbon is)
- 1½ cups spiced rum or bourbon

1 Combine milk, cream, cinnamon, ground nutmeg and vanilla bean and seeds. Bring almost to the boil, then reduce to a steady simmer and steep for 4-5 minutes.

2 In a separate bowl, separate egg yolks into a bowl with the sugar and beat until stiff peaks form when you lift the mixer. Reserve egg whites. Slowly add the milk and cream, stirring as you go. Continue stirring and add the rum or bourbon, mixing until combined. Refrigerate overnight for up to three days.

3 Before serving, beat the reserved egg whites until stiff peaks form and gently fold the whites into the mixture until combined. Serve in chilled glasses with a sprinkle of freshly grated nutmeg.



You must be like a kid in a candy store having all the Ornament stock – is it hard not to take it all home?

Yes. I love everything I buy so it's very difficult, but I get in trouble if I do. I 100 percent needed to get a few things this season though: the Grand Master Claus and Green Suit Claus, the faux pine garlands, jewelled pears, magnolia flowers and white hummingbirds were my take-homes this year.

We note you have two trees – why is this? Our formal room looks gorgeous all done up for Christmas. This is the first year I've done two trees. The lounge one was just so our living area felt more festive but was simple and tidy. I have wanted to do a tree in a large antique pot for the past three years and only just managed to pull it off. I kept the decorating simple with our wildflower and amaryllis flower bunched stems. I need to buy more tree lights, though.

SWEET THOUGHTS

(Opposite) A fruit flan sits on a Provence cake stand next to the chewy walnut giant meringue and the Bianco cake serving set. Standing guard is Green Suit Claus with drawers (perfect for candy). Guests can enjoy a few bubbles from a classic cocktail coupe.



GLOBAL FLAVOURS
Take Christmas inspo from around the world – pandoro from Verona, French meringues and pastries.

OLD AND NEW TRADITIONS

A classic colour combination was used to decorate this tree using faux flowers and foliage from Ornament, it also gave Ginamarie the opportunity to put a tree in an antique pot. Zachary and Sebastian (with Leia the dog) look forward to opening their embroidered Santa sacks. This windowseat (opposite, below) is the perfect place to sip eggnog and have a Christmas Day nap. Get cosy with a Luna faux fur throw and Limone cushion.





What's on the menu? This year it's spiced carrots on cashew cream; asparagus or beans with Brazil nut crumbs and goats' cheese; salmon with a citrus-herbed crust; truffled smashed potatoes; wild venison Wellington (my dad's speciality); rocket, pear, parmesan and pomegranate salad. There's always a ham with my mum's amazing 5-Spice Asian ham glaze, baked camembert and cranberry puff pastry; a pear and almond tart and my new chewy walnut giant meringue with mascarpone cream. I also promised the kids a berry ambrosia.

What are your go-to gifts this year? My go-to practical gift will be felted laundry balls, I've found these to be amazing through winter. The Apostle hot sauce gift packs this year are beautifully packaged and their Mary Magdalene crispy chilli oil is seriously good, it's a winner. There's also a Christmas carousel musical tin with chocolates for a nostalgic touch, Tasteology cheese knife set in emerald, Tasteology truffle oil and Flint rechargeable lighters.



DOUBLE TREAT

The Christmas tree in the formal lounge is bigger and a bit more elaborate than the other, with its flying hummingbird decorations, jewelled magnolia and hibiscus flowers, jewelled pears and faux pine bundles. The pretty gold star adds the finishing touch.



“Christmas is usually the one day where everyone stops to just eat and drink and play festive games.”

GINAMARIE RILEY

How about stocking filler ideas? We have curated a whole collection of stocking fillers this year for the shop: collectable miniature matchbox cars and planes; beautiful tinned chocolates from Germany; kids’ sunnies; Mimi & Lula hair accessories; Pick-up Sticks; Skintone colouring pencils; a vintage brass pocket compass; Moulin Roty magnifying glass, a vintage wind-up tin jumping squirrel and so much more. ●

All styling props from Ornament, 102 Sandringham Rd, Auckland, ornament.co.nz.

FAMILY RITUALS
Don't forget the gifts
for the family pets
or play some
Christmas carols while
decorating the tree.



HOLIDAY



SPIRIT

Settling into her Eastbourne house, DIY queen Nikki Kettle shares her tricks to a colourful, laidback Christmas

Text **Caroline Moratti** Photography **Anna Briggs**

TREE-TOTAL

Harper and Jude decorated the tree this year, with most ornaments from Farmers or Nikki's nana. A train from Spotlight runs underneath the festive scene.

THE SOCIAL



SET THE TABLE

The recycled rimu table and chairs are Facebook Marketplace finds. The table runner is from Spotlight, paired with speckled Kmart tealight holders, which the family use as glassware. The floral arrangement on the table and the wreath on the front door (right) were gifted by @scintilla.nz, a florist friend of Nikki's.





Everyone knew that *Your Home and Garden*'s DIY expert Nikki Kettle's house would be amazing. Nevertheless, you'd forgive us for still being a little awestruck at the sight of her coastal Eastbourne home. The bright and breezy home, an ever-ongoing project between builders Nikki and Tom, has been decked out in full festive fashion. There are nutcrackers, both big and small, with wreaths of dried oranges and tabletop treats. It's a lesson in laissez-faire decorating, with the busy parents happy to be guided by the family's true Christmas experts, children Jude and Harper.

What's one of your favourite Christmas traditions? We always go camping at Christmas and I always make my famous Christmas trifle in a ClickClack container. Fancy.

Where are some of your favourite places to shop for Christmas decorations? Farmers. I get the kids a new special one each year. They do really different stuff and the kids have everything from a glittery Vespa to a glass octopus.

We're head-over-heels in love with all the incredible bedheads. Can you talk us through them? The bedhead in the main bedroom is actually the one we did as one of my first DIYs with *Your Home and Garden*. It was made from a large piece of

home profile

MEET & GREET

Nikki Kettle (builder and *Your Home and Garden* columnist), Tom Taylor (builder) and their children, Jude, five, and Harper, three.

THE PROPERTY

A 1920s four-bedroom, two-bathroom home in Eastbourne, Wellington.



MDF that we put wadding on and covered. I pulled the covering off, sketched out the new shape, cut it with a jigsaw, and then recovered it. I couldn't find a vintage looking piece of fabric, so this is \$9 cotton from Spotlight, which I soaked in a bucket of tea [to dye it]. Jude's bed is a Mocka frame and bedhead that we had been given a week or so ago — I recovered it about 10 minutes before the photoshoot. Harper's is three pieces of MDF cut into arches and covered with Spotlight fabric.

How would you describe your design style? I really don't know. Eclectic? Moody modern? I saw *Your Home and Garden* use "Gothic glam" the other day, which I thought fitted the bedroom pretty well. I just like the style to reflect the era of the house, I hate when I see a super modernised villa or a house full of "calming neutrals". Try to tell me

"I think your house should bring you joy, so maybe my style is joyful."

NIKKI KETTLE







that my blue bedroom isn't super cosy and calming. I think your house should bring you joy so maybe my style is joyful.

What's been your proudest DIY moment in your home? We have only been in this house a few months, but I think my proudest DIY moment will be the upstairs bathroom when it's completed because I have something really special planned. Right now, it's probably adding a back wall of cabinets to the kitchen. When we moved in there was no space for a family fridge or any real pantry. I didn't want to spend a whole lot of money so I re-jigged and rebuilt units using the existing ones to create something that is not only functional with loads of storage and space for two fridges, but is also deliciously beautiful.

Walk us through a typical Christmas Day in your household. We go camping at

Christmas. We usually drive on Christmas Day because the roads are empty. We let the kids do their presents in the morning, then we pack up and go. It's not super glamorous, it's just practical.

What's your approach to colour when it comes to decorating? It's no secret that I love colour and I say do whatever makes you happy. But I do think you need to stick to a palette, for example, earthy tones or pastels. I also think to create consistency you should try to reuse a colour throughout the house. I often repeat black or brass with doors and picture frames.

We want all our rangehoods to have a framed picture on them now. What gave you that incredible idea? I'm pretty sure it's not an original idea, I would have seen it on Pinterest, for sure. My family were all saying no



COLOUR RULES THE ROOST

(left) Resene Olive Green was used to freshen up kitchen cabinetry. In the dining room (top right), Nikki painted the cockatoo painting. It sits atop a Facebook Marketplace find painted in Resene Quarter Craigieburn.

CHEAP TRICK
Pick up a printed canvas from Kmart or Bunnings, then paint over it.





and shaking their heads as I was putting it up, but I just went with my gut. I think it ties the more traditional and modern elements together beautifully.

How long have you been in the house and what was it like when you bought it? We have only been here for three or so months. It had been vacant for a while, so we had never seen it with anything in it. I have done the painting in most rooms to spruce it up, but for the most part we haven't really started.

What work have you done on the house? The mains water pipe burst the day we moved in, which was fun and put me unexpectedly behind a jack hammer for a day. The first thing we did was the work in the kitchen. It wasn't that old and had a new stone benchtop, but it just wasn't that functional.

Any future work planned? The day after we fixed the mains water, the upstairs shower started pouring through the floor below. I pulled it all out to find the leak and we have been saving our pennies since to finish

“I have done the painting in most rooms to spruce it up, but for the most part we haven't really started.”

NIKKI KETTLE



ZEBRA CROSSING

Nikki made Harper's bedhead and covered it with Spotlight fabric. The bed is made up with Adairs sheets, a Sage & Clare bedspread and Kip & Co cushions. The Spotlight zebra head and wall light from Bunnings add a sweet touch.

SLEEP EASY

The main bedroom's bedding and pillows are from H&M. A Freedom light shade is paired with an op-shop lamp base.

OPPOSITE The wreath was made using a hula hoop as the base. It sits above a chair reupholstered in Spotlight fabric and accessorised with an H&M cushion.

HEADS UP
It's easy to DIY
your own bedhead
using MDF,
wadding and
fun fabric.





STRIPED SUCCESS

Jude's room features a Mocka bedhead covered with Spotlight fabric. It is matched with an Adairs duvet and Kip & Co cushions.

renovating it. It's almost done and I'm excited to have our bathroom back.

Is this your forever home? We call it our "forever for the next 10 years" home. We are both builders and have never lived in a new house we have built together, so I think one day we will do that and that will be our forever home.

Any tips for surviving the pre-Christmas stress? I really don't do stress in general, and Christmas is no exception. We don't try to be everywhere and cook everything. I don't stress about what I get the kids – they will probably just play with the box, anyway. Keep it casual, don't try to impress your mother-in-law with a six-course meal, just keep topping up her wine and she won't know the lamb is overcooked.

What's your approach to decorating the tree? The kids did 100 percent of the decorations on the tree – the more, the merrier, I say. Some areas are better than others and the plan was to stick to pink and gold, but you can see what they thought of that. Christmas is about joy, not impressing anyone. ●

Shop their style

When a home's motto is to bring joy, you can bet there will be plenty of colour and whimsy alongside serious style



Make it work

+ Colour on the walls and in decorative pieces doesn't have to be chaotic. Focus on one area or a couple of pieces per room and keep the rest restrained.

+ Mixing bought furniture with DIY projects will ensure your home will be one of a kind.

- 1 Resene Idyllic paint, \$5 (testpot), from ColorShops. 2 Resene Good To Go paint, \$5 (testpot), from ColorShops. 3 Coir doormat, \$56.90, from shopyourhomeandgarden.co.nz. 4 Hello Cocky! print, \$321, from Minted. 5 Twist candles, \$12.99 (two), from H&M. 6 Castille table lamp, \$249, from Early Settler. 7 Orla Kiely storage jar, \$109, from Bolt of Cloth. 8 Apollo occasional chair, \$249.99, from Mocka. 9 Provincial oak sideboard, \$2099, from Early Settler. 10 Knotted pillar candle set, \$71.99, from shopyourhomeandgarden.co.nz. 11 Dale dining chair, \$329, from Freedom.



A green Christmas

Make your decorating a celebration of rebirth and hope with an abundance of greenery



Simple sophistication

Light, bright and just waiting to be filled with celebratory toasts and plenty of laughter, this simple Christmas scheme includes vintage furnishings in an eclectic mix of styles, a seductively simple table setting – and lots and lots of fine-leaved greenery. The crisp whites add a note of purity and peace, the furniture is all about warmth and nostalgia, and the plethora of greenery provides a feeling of harmony, freshness and growth.

+ The key to making this scene feel festive and abundant is to add greenery everywhere. Hang wreaths from the chairs and walls; arrange branches of evergreens on the tabletop and pile into glass vases and vintage tubs. More is more.

+ Dressing the table with chunky wine glasses and simple white crockery makes for an easygoing, laidback feel at the table – with romance provided by glowing candles and a touch of whimsical charm courtesy of the vintage silver cutlery.



**OUT OF THE
ORDINARY**
Find unexpected
places to tie a
wreath. Why not
jazz up a chair
back?

Bright lights

An essential on every Christmas table: candles. There's nothing like the gleam of candlelight for creating a warm and welcoming atmosphere, even if your festive feast is scheduled to take place at lunchtime.



- + Tealights feel a little tired at the moment, with classic, plain white votive candles more on trend. Position a pack of votives here and there among the greenery on your table – ensuring that the flames won't catch on any dry twigs – then simply light and enjoy.
- + Complement the candles with a strand of fairy lights, which add an extra dimension of appealing sparkle to a greenery-clad tabletop. Battery-operated options are widely available and work best in this setting.



TAKE THE THYME
Swap out the floral sprig for one of the herbs used in the meal, such as rosemary, sage or bay leaves.

Top table

At the table, offset the glimmer and gleam of the glassware and cutlery with handwoven napkins in organic cotton or linen.

- + Secure each napkin with a twist of hemp twine, then tuck in a few leafy or flowered sprigs to extend the all-natural feel of the styling.



- + Keep it rustic and use ribbon generously, fastening with bold, oversized bows – this aesthetic is all about abundance and ease, so there's no need for excessive neatness.
- + Don't forget to tuck a few sprigs of greenery into the ribbon for extra textural appeal.



Tree time

An abstracted wooden or wire “tree” is an excellent festive decoration solution: they are easy to store away when not in use, and you can easily ring the changes annually to create a fresh look for each new festive season.

- + For this fresh yet subtle Christmas scheme, entwine strands of greenery around the wooden tree branches and discreetly fasten in place as needed.
- + Layer greenery with strands of plain white fairy lights to create a warm glow that’s also reminiscent of touches of snow when the lights are not turned on.



Deck the halls

Don't neglect the stairway bannisters – these and many other structural elements (think pelmets, curtain rods or rails, for example) – can also be used to add to the festive feel. Simply twine branches and strands of greenery among them, and fasten in place as required using ribbon or twine.



+ Evergreens that exude classic “Christmassy” scents such as fir or spruce can be a lovely choice here. Simply give the strands a gentle squeeze in passing to release a fresh burst of the fragrance.



Hey, sugar

No Christmas is complete without plenty of sweet treats: place tempting platefuls of homemade sugar biscuits around your celebration space for anytime snacking.

+ To create a similar rustic look, simply make up a batch of your family's favourite cookies and adorn each one with edible flowers and leaves – lavender is great for a scented touch.

Flower power

While this Christmas scheme is all about pared-back ease, using subtly coloured, long-lasting blooms, seed sprays and a variety of dried or fresh leaves in your wreaths can work beautifully for this aesthetic too.

- + Attach sprigs of flowers and leaves to your gifts to extend the floral theme further.
- + Choose subtle colour tones – such as these pale pinks and creamy whites – when selecting flowers, and use multiple leaf shapes to add yet more visual interest.
- + Single sprays of dried seed-heads (hang them up using natural raffia strands) create a delightfully ethereal atmosphere. Like wreaths they can be used throughout the house as subtle visual punctuation – or be suspended from the Christmas tree.



Good morning

For guests and family members alike, get Christmas Day off to just the right start with a tray of tempting treats and a warming spiced infusion. Ideal while watching the little ones gleefully unpack their Christmas stockings. ●

+ Hang an evergreen wreath or two in everyone's bedroom to extend the Christmas decor throughout the house and add to the festive feel.

+ Layer the beds with textured linen and pure cotton blankets for a luxe, natural feel.

+ Serve a spiced infusion or tea in a classic carafe and matching glass set on a simple wooden tray.





DOING THE HARD YARDS

Part two of our series following in the wake of an Olympic rowing legend as he transforms a grand old villa in Cambridge

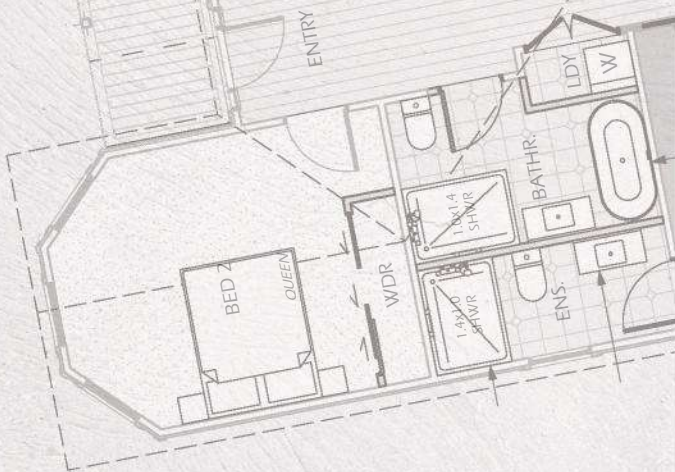


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SPACE**

Haier

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YOURHOMEANDGARDEN.CO.NZ



There comes a time in any race or project when you need to dig deep into your reserves of stamina and focus on the finish line.

For double Olympic gold medal rower Eric Murray, the ground-up renovation of a 1912 villa in Cambridge has turned out to be a marathon rather than a sprint, but after nearly a year of working nights and weekends alongside his day job in business development and coaching, the end is in sight.

“It has been both bigger and harder than what I expected,” he says.

Although there have been none of the absolute horror stories he had been warned about by friends, he has made a few unsettling discoveries, like pulling down a wall and finding that the ceiling in one room was 15mm lower than in the other.

“Because it’s an old house nothing is straight and I often can’t get materials to match, so I’ve had to get creative in a lot of places,” he says. “I’m just working with what I’ve got as a canvas and making it work. It is what it is because of the age of the house.”

And although he has reused materials where possible and tried to be economical, the budget is under a bit of stress too. “I had contingencies, but I’m very close to the end of the contingencies.”

The 111-year-old villa was in near-original condition when he bought it a year ago, with a wonky floor, saggy ceilings, an afterthought of a bathroom and an outdoor toilet. So Eric and his partner Thea Lyle consulted with a local architect to come up with a plan for reconfiguring it to better suit modern life.

“Our options were dictated by the orientation of the house,” says Eric. “We took off all the wall linings and literally came in with chalk and drew everything on the ground to work out what the best layout would be. We’ve

home profile

MEET & GREET

Eric Murray (sports coach and business development manager) and partner Thea Lyle (teacher).

THE PROPERTY

Four-bedroom 1912 villa in Cambridge.

created a new space in what was effectively a shell, while keeping as much as we can of the old character.”

The dining room and kitchen were moved from the dark, south-facing side of the house to the lighter, brighter

northern side and walls were knocked down to create one large open-plan living area that’s flooded with light from large double-hung windows to the north and full-height sliding doors opening to new decking on the east.

They also switched the main bedroom from the front of the house to the back to take advantage of the privacy and morning sun. The front of the villa faces west, making the wide return veranda the perfect spot to enjoy an evening drink while the sun sets.

They made the tough decision to sacrifice a bedroom to make room for a large family bathroom, separate ensuite and hallway cupboard laundry. “It had this tiny bathroom and the toilet had to come inside at some point,” says Eric. “So we decided the best way to change the configuration



BEFORE



AFTER



was to turn the south-facing bedroom into the main bathroom and ensuite. Because they back onto each other just about all the pipes are in one wall, which made the plumbing simpler.”

Planning the bathrooms was made much easier – and more fun – thanks to a visit to Tile Space to take advantage of their free Design Space digital rendering service. Eric and Thea had a good idea of the look they wanted, so they took their house plans along to their local Tile Space store, where the design consultant created a three-dimensional digital model of what the rooms would look like once built, so they could experiment with tiles in different colours, shapes, textures and layouts.

The ensuite was one of the first rooms in the house to be finished, and its Artisan Moss Green tiled shower and Resene Gondwana walls look exactly as the simulation promised. “It might look good on a render on a computer, but the test is what it looks

“I often can’t get materials to match, so I’ve had to get creative.”

ERIC MURRAY



KITCHEN

The white tiles are Artisan White Gloss subway tiles from Tile Space and the walls are Resene Half Inside Back. The Haier Quad Door Refrigerator Freezer is an elegant new addition. “The black appliances look amazing,” says Eric.



Designed for a Haier Good



A new ecosystem of smart kitchen appliances saves you housework, time and money – and looks great too

No longer hidden away behind closed doors, today's kitchens are the design highlight of our homes. Of course we expect them to function well, but we also want them to look beautiful and reflect our personal style.

Leading appliance brand Haier has risen to the challenge with its range of appliances designed to blend seamlessly with your decor, be it minimally modern, quirkily retro or charmingly traditional.

Haier's fridges, dishwashers, ovens, cooktops and rangehoods are made to match each other with a sleek, elegant look that will work with the changing aesthetic of your kitchen now and into the future.

The state-of-the-art appliances are available in a range of finishes, including black, white and silver, and are wifi enabled so you can control them remotely using the SmartHQ™ app.



The fridge of the future

By creating the right storage conditions, you can enjoy more flavour and nutritional value from your food. Packed with Fresher Techs, Haier's refrigerators make it easy to store different foods in their ideal environment. Look for technologies like Switch Zone™, which gives the flexibility to adjust one compartment from fridge to freezer and back again.



The dishwasher of your dreams

Create more time for the things that matter in life. Haier dishwashers streamline the washing up with generous capacity, flexible loading and innovative technologies for beautifully clean results without endless rinsing and scrubbing. Choose a dishwasher with the clever Auto Wash program, which senses how dirty your dishes are – then sets the ideal wash cycle.



A clever cooker

Cook creatively and healthily with Haier's wide range of cooking appliances. Perfect for any occasion, from special events to simple mid-week dinners, our appliances help you to create delicious results every time. Tired of cleaning up? The Pyrolytic Self-clean function on Haier ovens breaks down food residue and makes cleaning easy.

Haier

Plan your kitchen at haier.co.nz



ENSUITE

The walls are painted in Resene Gondwana. The Artisan Moss Green Gloss tiles on the shower wall and La Blue Nero tiles on the shower floor are both from Tile Space.



RENDER



AFTER



RENO TIP

Add a luxe look to your bathroom with a frameless back-lit mirror, some models come with a built-in demister function.

like when it's in and you're actually using it," says Eric. "I'd give it 10 out of 10. The green artisanal tiles are beautiful – they're a really cool aesthetic."

Elsewhere in the house, the reconfigured walls were lined, the ceiling patched and a climate system installed.

Eric and Thea drew up plans for the kitchen, choosing a suite of Haier appliances partly because they're designed to be water and energy efficient and driven by smart technologies. They also liked the slick black finish. After months of cooking on the barbecue and washing the dishes in a bucket in the shower, it was a big day when the cabinetry was installed and the brand new Haier induction cooktop, 14-function oven, steam dishwasher and quad-door fridge freezer could be slotted into the gaps. "Having smart, functional appliances makes such a momentous difference to your life," says Eric. "You chuck a pot of cold water on the induction cooktop and within two minutes it's boiling and you're going, 'You beauty!'"

He's super happy with the look, too. "The black appliances look amazing. Everything in the kitchen has worked out exactly, from what we saw on paper to the end result."

As the renovation progresses, Eric and Thea have been excited to see the wall colours bring the rooms to life. With





HALLWAY AND LOUNGE

The colour on the hallway and lounge walls is Resene Half Inside Back, with Resene Alabaster on ceilings and trim.



such a vast range of colours available, the couple found Resene's free colour expert service invaluable. They worked with Resene Colour Expert Christine Hodges to create an interior colour scheme designed to enhance the vintage character of the villa. "The colours are amazing," says Eric. "We wanted something calming and elegant that works with the style of the property."

"You can pick the colours yourself but it's so much better to tap into an expert's understanding of colour," says Eric. "It turns out you've got to take into account the lighting, the flooring, the ceiling, the colours reflected from outside... is it a warmer or cooler colour, do you want a matte finish or a light sheen? It's an art."

Now 90 percent of the construction is complete, Eric and Thea are enjoying putting the finishing touches to the project. "We're still waiting on a few bits and pieces but it's starting to take on a really good form and it's feeling fantastic," says Eric. "When I bought into the concept I knew it would be a big job but now things are coming together. We're nearly there and everything is looking amazing."

"The last thing will be polyurethaning the floor," he says. "We'll probably move out for a few days, then we'll come back and we'll be like, 'You beauty!'"

NEXT MONTH: The reveal.



"It's so much better to tap into an expert's understanding of colour."

ERIC MURRAY

PHOTOGRAPHY BABICHE MARTENS



HOW TO PAINT LIKE A PRO

Resene's paint experts help you get the results you want every time



To get you started, Resene's paint experts answer four common queries

How do I know which paint and finish to use?

Resene's extensive range of primers, paints and stains includes the perfect product for every surface of your home. But how do you know which goes where? All the answers are on the Recommended Paint Systems page of the Resene website, or if you're still not sure, use the Ask a Paint Expert service online, on the phone or in-store.

How much paint do I need? Simply divide your surface area by the spreading rate of the paint (it's written on the tin), then multiply that by the number of coats. Or just use the handy Paint Calculator, resene.co.nz/paintcalculator, or ask a Resene ColorShop paint expert when you're in-store.

I'm new to DIY – where do I start? Start small with a fun project that will deliver fast results. See the MasterStroke by Resene website for DIY video inspiration – from transforming your fridge into a chalkboard to building a hidey-hole for your wheelie bin.

How do I get a professional finish? Once again, the MasterStroke by Resene website is the place to go for all the videos you need to paint like a pro. Or if you don't have the time or energy to tackle the job yourself, Resene has the answer to that too – visit the Resene website for a free Find-a-Painter service, resene.co.nz/findapainter, that puts you in touch with recommended painters in your area.

For all the advice you need for choosing and using Resene paints, visit your local Resene ColorShop, resene.co.nz and masterstrokebyresene.com

Resene

the paint the professionals use

Need help with your painting projects? Don't pick up a paintbrush without consulting Resene's vast vault of how-to advice, which is easy to access online, in person or on video.

Where to find it

1 The Resene website, resene.co.nz, is a wonderland of free resources to help you choose and use paints and stains, from how to prepare a surface for painting to how to hold a paintbrush. For an index of all the how-to advice see the Problem Solver page. And if you have a paint question, chances are someone else will have had the same dilemma before you, so check the Paint Experts Q&A for hundreds of instant answers to common queries.

2 Resene's paint experts are your free DIY coaches. To use the online Ask A Paint Expert service, just type your query into the Resene website, resene.co.nz/paintexpert, upload a photo if you want, and a real-life Resene paint expert will get back to you with personalised advice.



3 The Ask a Paint Expert service is also available over the phone – just call 0800 RESENE (737 363). Alternatively, you can pop into your local Resene ColorShop to pick up a bunch of brochures and have a face-to-face chat with a knowledgeable painting coach, who'll happily share their passion for paint, teach you new techniques and help you choose the right products for your job.

4 If you'd rather watch a video to bring all this advice alive, visit MasterStroke by Resene, masterstrokebyresene.com for video-led DIY advice, tips and projects.

OH TANNENBAUM

So much is made of a stylish Christmas tree, but this example has a refreshing naive charm – as does the rest of the house. So much so, we're rethinking tinsel. Turn the page for more of this house.





PHOTOGRAPHY LIVING INSIDE

MAKEOVER

78

Nuts about Christmas

A Swedish designer epitomises the spirit of Yuletide.

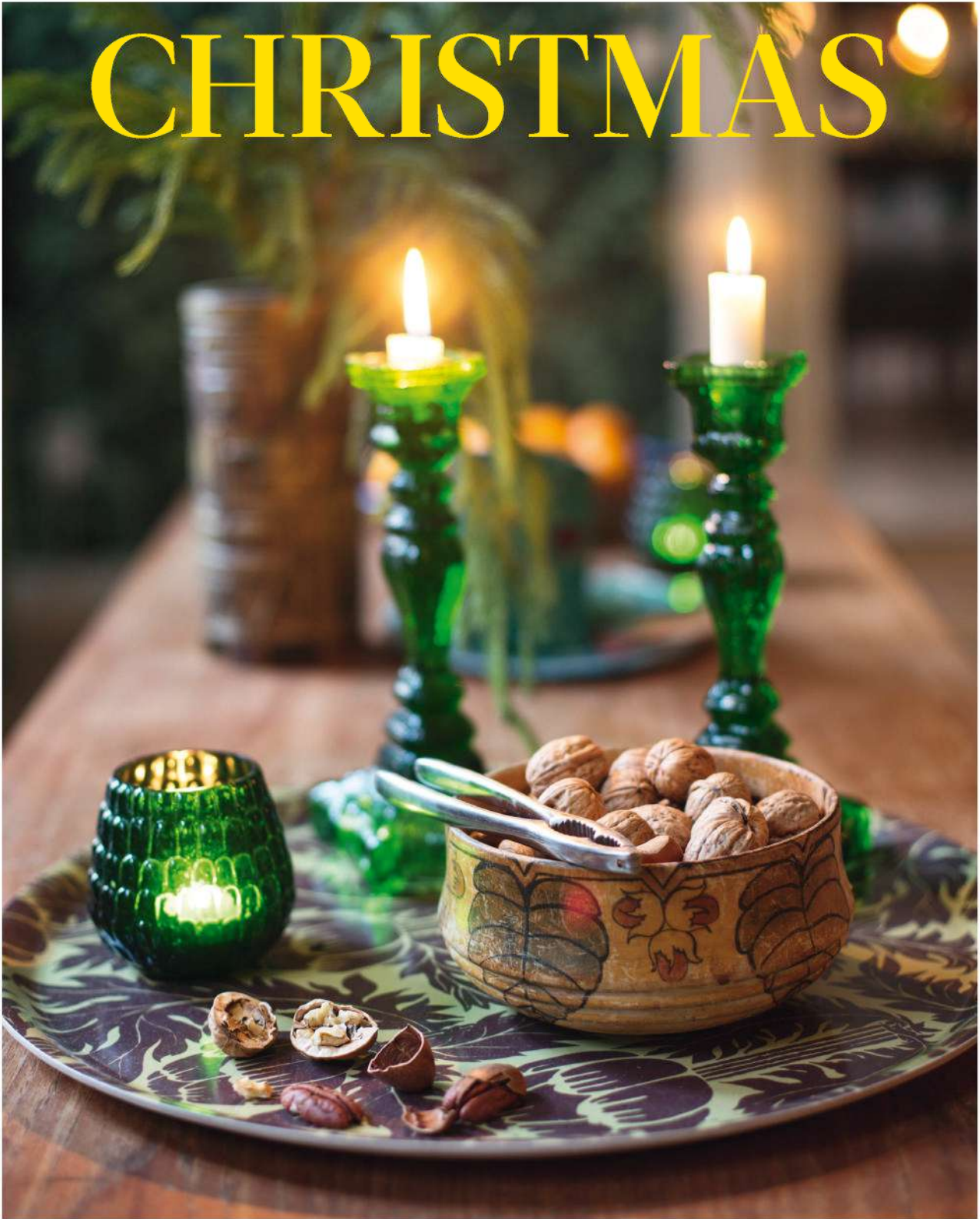
88

Get cracking

Make Nikki's larger-than-life DIY nutcracker.

Nuts about

CHRISTMAS



Swedish designer Lotta Kuhlhorn is such a fan of Christmas she once had seven Christmas trees. This year, she's limited herself to just the one, but as you can see the spirit of Yuletide is still alive and well at her house



FLAG IT
Customise the tree with unexpected objects, such as this paper flag bunting.

MERRY MAXIMALIST

The living room wallpaper, Artichoke in Moonlight, is one of Lotta's designs for Handprinted Wallpaper and is the perfect foil for the spruce Christmas tree, which is decorated with the flags of Scandinavia, candles and frilly silk paper ornaments.

AT MY TABLE

Lotta, Hakan and their sons are all foodies and have special holiday rituals, which includes making a favourite rice pudding on Christmas Eve and putting special candy in jars in the cabinet.



home profile

MEET & GREET

Lotta Kuhlhorn (graphic designer, illustrator and pattern designer) and her husband Hakan Ostlund (author).

THE PROPERTY

Four-room, 114sqm apartment in a 1767 building in the Sodermalm district, Stockholm.

Popular Swedish designer Lotta Kuhlhorn is a huge fan of Christmas, and says, “I almost believe in Santa Claus and I think Christmas is magical.” Her childhood Christmases influenced her a lot, with fairytales, advent calendars and poems like Viktor Rydberg’s *Tomten*, which dates back to 1881. As a child, Lotta celebrated Christmas many times at her grandmother’s home in southern Sweden. “I am full of energy before Christmas but after Christmas Day, I finally collapse and just have a rest,” says Lotta. “I think it’s fascinating that you can get so much done because I think it won’t be Christmas otherwise. But it usually turns out well. Often, at least one of my children comes home and stays over on the night before Christmas Eve.”

According to tradition, Lotta and her family hang Christmas stockings by their beds on the evening before Christmas Eve. Late at night, they sneak to and fro through the apartment filling up each other’s stockings. The Christmas tree is decorated a few days before Christmas and it takes a lot of time to do because Lotta has collected a lot of decorations over the years – eight boxes, in fact. Lotta’s latest idea is to get all the decorations done for December 22, so that the 23rd can be a relaxing day before Christmas Eve. In the evening they drink a Christmas drink and watch a Christmas movie.

“On the morning of Christmas Eve, breakfast is important,” says Lotta. “Then, at one o’clock, all the children [the couple have three grown-up sons Fabian, Sigge and Folke] arrive and we eat rice pudding with a hidden almond in it. Afterwards, some wrap Christmas gifts, others have a rest. At three o’clock, we usually go to an afternoon gathering held by some of my relatives. We live close to each other, all in all about 12 people, and have afternoon tea and coffee and watch the traditional old Disney special on the telly.”

TRIM THE TREE

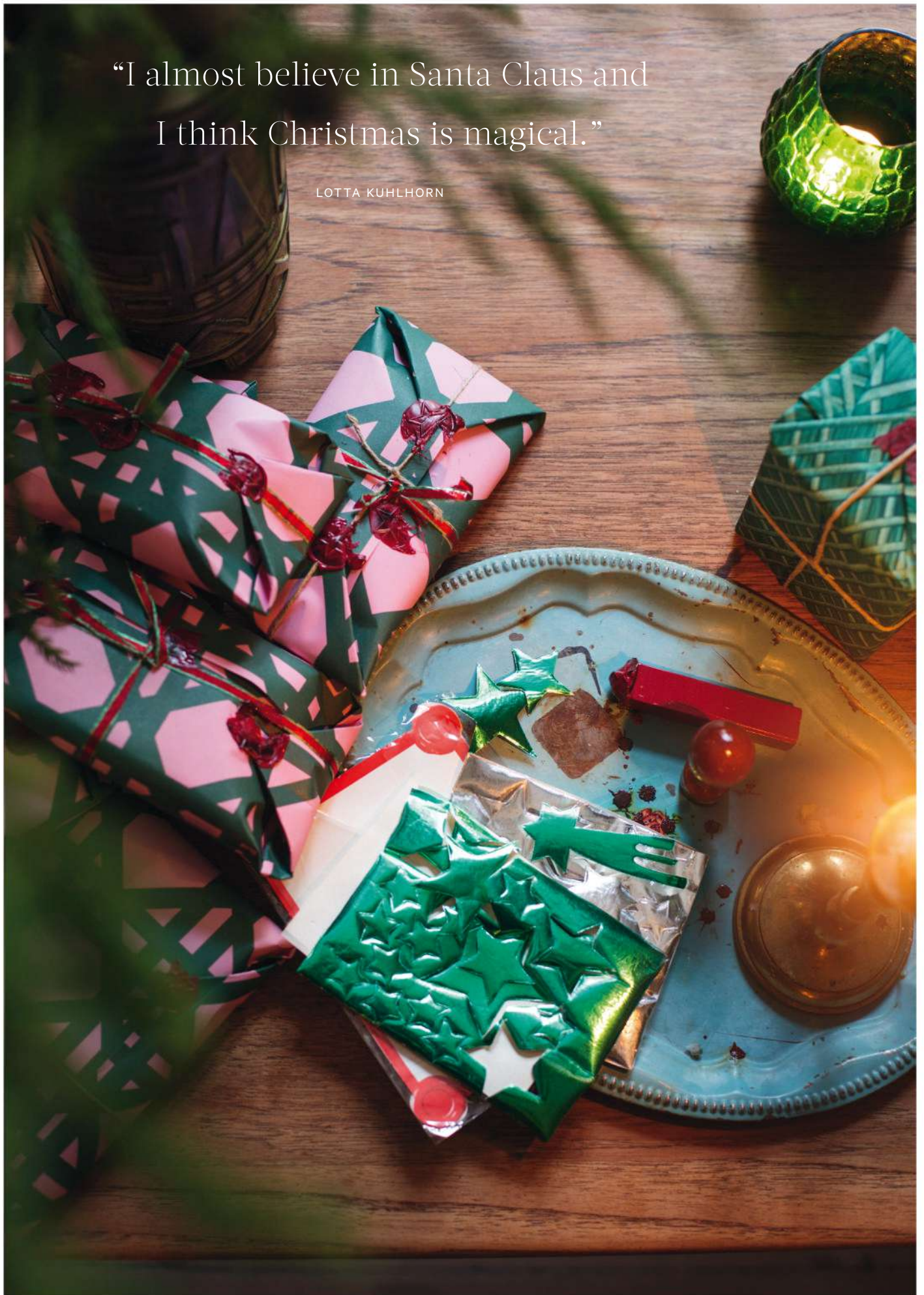
The Christmas tree is decorated a few days before Christmas and Lotta admits it takes a long time to do because of all the things she’s accumulated over the years. **OPPOSITE** The green garlands strung from the dining room pendant light are fashioned from crepe paper and made by Lotta.





“I almost believe in Santa Claus and
I think Christmas is magical.”

LOTTA KUHLHORN





CHRISTMAS CHEER

On the evening before Christmas Eve, the family mix up a special drink and watch a Disney holiday movie on television. Lotta has eight boxes of Christmas decorations and most of what she has is put to good use.



Back at Lotta's apartment, they bring out all the Christmas dishes and dinner begins. By this time all the grandchildren have arrived and the gifts are distributed. "If it's snowing, we usually try to get out for a walk and play in the snow with the children – all full and happy," Lotta says.

What Lotta thinks is important for Christmas are homemade decorations, blue pine cone candles and rhymes on the Christmas gifts. Special mixes of candy in the cabinet and candles in old cookie jars, her grandmother's bread and her friend's special cheese. Her eight boxes of decorations have been put to good use.

Lotta's family is very interested in cooking – and it shows. There are no semi-finished dishes here, with plenty of choices for vegetarians. The table setting is also important, and may vary each year, but lots of time is spent on it.

"I also like typical Christmas flowers but prefer the ones planted in pots. There is little time to fix much with fresh flowers, except amaryllis. By all the beds, I want hyacinths. And I also buy twigs of various unusual conifers. One year I had seven Christmas trees," Lotta says with a laugh.

The living room wallpaper, *Artichoke in Moonlight*, is Lotta's own design and it's also available as Christmas gift wrapping paper. Lotta usually holds a Christmas market every year with the artist and designer Wanja Djanaiëff. Each year Lotta makes something new, and this year her tea towels and her saffron bun on linen napkins will be ones to look out for. ●



**FAMILY CELEBRATION**

Special Christmas crockery is brought out for the celebration and there must be candles and flowers, as well as her grandmother's bread and her friend's special cheese.

Shop their style

A mash-up of vintage eclecticism and gloriously kitsch Christmas ornaments make it a fun festive season



Make it work

- + This house is a case of “if you love it, it’ll work” decorating.
- + Collections don’t have to be expensive. Scour secondhand shops for gnomes – or whatever it is you collect.
- + Using lived-in pieces gives a home a feeling of warmth.

SHOP IT
shop.yourhomeandgarden.co.nz

1 'Tis the Season **table runner**, \$59.99, from Adairs. 2 littala Katchelmi **votive**, \$49.95, from Smith & Caughey's. 3 Multi Stem **rug**, \$1345 (120cm x 180cm), from Bolt of Cloth. 4 Resene Wallpaper Collection 64293 **wallpaper**, \$345.95 (roll), from ColorShops. 5 Flemington acrylic **jug**, \$59.99, from Shut the Front Door. 6 Star paper **lantern**, \$22.69, from Dick Smith. 7 Kartell Napoleon gnome **table-stool**, \$865, from Smith & Caughey's. 8 Medusa **tray**, \$198, from Bianca Lorenne. 9 Resene Aloe Vera **paint**, \$5 (testpot), from ColorShops. 10 Resene Valentine **paint**, \$5 (testpot), from ColorShops. 11 Jesus **candle**, \$36.99, from shop.yourhomeandgarden.co.nz.

RESENE SMALL ROOM AWARDS 2023 FINALIST

Spring fever

A Milton hallway evokes daffodils and pine trees

Photography **Guy Frederick**



A hallway is a much-used, often neglected space when it comes to care and colour. For Alice Blake, it was a wonderful chance to brighten up her Milton family home, with bursts of green and yellow using Resene SpaceCote Low Sheen.

“Looking out our hallway window we see mostly green paddocks and pine trees so we chose Resene Dell to complement the landscape,” says Alice. The leafy, cool shade livens up the narrow hallway and hides the bustle of day-to-day life. “Living on a farm with a busy family and big dog, this wall can get a bit scuffed. Not only does the green capture people’s attention but should take away from the scuffs below.”

The art that hangs along the hallway – a vibrant showcase of flora and fauna – is painted by Alice herself using a variety of Resene testpots. She loves to constantly switch up the paintings as the mood strikes.



For her six-year-old son’s bedroom door, Alice picked the zingy bright yellow of Resene Turbo for a surprisingly sentimental reason. “He is a vibrant, happy kid who loves colour but has hay fever so can’t pick the spring daffodils he loves. This way he is welcomed in with warmth and happiness,” explains Alice.

More Resene colours to try:



RESENE
Good To Go

RESENE
Wild Side

RESENE
Sunbeam



Resene
SMALL ROOM
AWARDS 2023
your home
and garden

The Resene Small Room Awards 2023 winner will be revealed in our February 2024 issue, and receive \$1000 cash.

GET YOUR ENTRY IN BY 4 DECEMBER 2023 AND YOU
COULD BE OUR FIFTH FINALIST.

HOW TO ENTER

Email photos and a 200-word description of your space to yhg@aremedia.co.nz with your last name and ‘Resene Small Room’ in the subject line. Please include your name, address, email address, daytime phone number, the names of the Resene colours used, and details of when your space was painted and/or wallpapered. Please credit anyone who assisted you in choosing your colours. The five finalists will each appear in *Your Home and Garden*. Every finalist will receive a \$250 Resene ColorShop voucher and a feature in the magazine, with the winner taking out the Resene Small Room Awards and \$1000 cash, plus a story on the winning home will feature in the February 2024 issue on sale 18 January.

Resene

the paint the professionals use

TERMS & CONDITIONS Instructions on how to enter are part of the conditions of entry. This competition is open to New Zealand residents, except employees of Are Media, Resene and their immediate families and agencies. The five finalists and overall winner will be notified by phone and/or email. All entries are eligible for consideration for the Resene website. Any non-finalists selected for the Resene website will receive a free gift from Resene.





NIKKI KETTLE
DIY expert

Get cracking

Whip up a larger-than-life nutcracker and have it standing guard to greet guests this Christmas

Photography **Anna Briggs**



You will need

- 80mm PVC pipe for legs
- 40mm PVC pipe for arms, keeping the end caps
- Hacksaw
- Skin-toned, blue, white, black and gold paint and a paint brush or roller
- 75mm timber to fit in leg pipe
- Timber screws
- Electric screwdriver
- 1 large timber round for the base
- 2 medium timber rounds to form the body
- Wooden tray or base for nutcracker to stand on
- Cardboard for the body. I did a double layer
- Hot-glue gun and gun stapler
- Old baubles for hands
- Detailing like buttons, sheepskin for beard, ribbon and fringing for epaulettes
- A piece of foam for the nose



1

1 Start by cutting the pieces of pipe for the legs and arms. I used a hacksaw to do this and you can make him as big or small as you like.



2

2 Paint all your pieces now before assembling the nutcracker, particularly the outer layer of cardboard because painting this when it is in cylinder form is difficult. Paint the PVC end pipe caps gold. These will be his shoulders.

Making a nutcracker is a good excuse to repurpose many of the parts from previous projects and last year's baubles. You could use an old cardboard box for the body and cover him in leftover fabric. I also used leftover paint test pots. I made two nutcrackers, which have proved such a hit with my children they're insisting on leaving them up year-round.



FUZZY THINKING
If you don't have sheepskin offcuts substitute with faux fur fabric from a craft store.



3 Cut 4 x 75mm pieces of timber 200mm long to fit into the bottom and top of the legs. Attach two of these pieces of timber to the larger base plate using long screws.

4 Flip this over and slide the 80mm pipe over the top. Repeat this with one of the smaller round plates and two more pieces of timber.

5 Staple or glue the cardboard around this plate. Then staple the last disc to the top of the cardboard to form the body. Slide this whole structure into the base legs.

6 Glue a second layer of cardboard around the previously painted body structure.

7 Glue the painted baubles to the end of the arms.

8 Add your details using the hot glue. I attached his arms added the gold-painted PVC pipe end caps for his shoulders, put buttons on his torso and used satin ribbon for his belt and around his neck. Gold fringing was used for the epaulettes and a piece of foam to form a nose. ●

Full circle

A homemade wreath will take pride of place on your front door – or anywhere really

MY PRETTY

White flowers such as magnolia, moth orchids or hellebore are perennial favourites in bouquets. So, taking the theme of white flowers and making an all-white wreath with a single type of flower will be a winner. Start by selecting your faux flower. Magnolias are used here but any of the whites will look just as good. Pick up a dried twig or rattan wreath at the craft shop and position your stems around it, securing with florist wire as you go. Using faux flowers means you'll be able to reuse this in the years to come.





WILD TIMES

For this natural beauty, rustic imperfection is the name of the game. Start by soaking a florist foam wreath (you can get these from craft stores or florists). Raid your garden for flowers and leaves, then poke into the wreath, varying colours, textures and flowers with leaves for a haphazard design. Next, poke a few twigs into the foam wreath through the spaces, securing with wire or florist wire. Loop a ribbon through the ornament and hang on the front door – or wherever else you like.

LIVE WIRE

The starting point for this wreath (right) was to create a living, breathing design incorporating greenery. This one uses heart-leaf philodendron, but you could go into the garden and use what is available. This wreath is so simple it makes the beauty of the plant the focus. The piece features a metal wire wreath base (available from craft stores) in which the greenery is wrapped around. In the middle, a cup has been wired to the base and filled with water so this really is a living wreath that can grow during the festive season, then be planted in a pot later.



ALL THE HOOPLA
Prior to attaching the water cup, distribute the vine around the hoop first to make sure the coverage is even.



NICE TOUCH
Add a modern twist to tradition with this wreath.



Paper wreath

You will need

- Cardboard, pencil and scissors
- Foam wreath – we purchased ours from Spotlight
- Coloured paper or card in different shades
- Craft glue and brush or hot-glue gun

1 Draw a single leaf shape onto a piece of cardboard. Cut the leaf out and make sure it's the right scale against the foam wreath. This is your leaf template.

2 Using the leaf template (a), cut out leaves in each of the different shades – you should have 80 leaves in total. Fold each in half to form a spine on the leaf (b).

3 Glue the leaves directly onto the foam wreath, overlapping them. Once you have attached eight in the same shade, move onto the next shade.

4 Repeat this process until you have worked your way around the wreath. Leave to dry. ●



Yule be a star

Festive decorations to make your home look merry and bright

Falling stars

You will need

- Cardboard or paper, cut in squares
- Cotton or fishing line, for hanging

1 Fold square in half horizontally, then fold into a smaller square. Unfold back into rectangle ensuring opening is at top, fold at bottom. (a)

2 Fold bottom left corner to top centre. Unfold. Fold top left corner to bottom centre. Unfold. (b)

3 Fold top left corner across to meet centre diagonal crease on left half (c) and fold to meet left edge (making a kite shape with that half). (d)

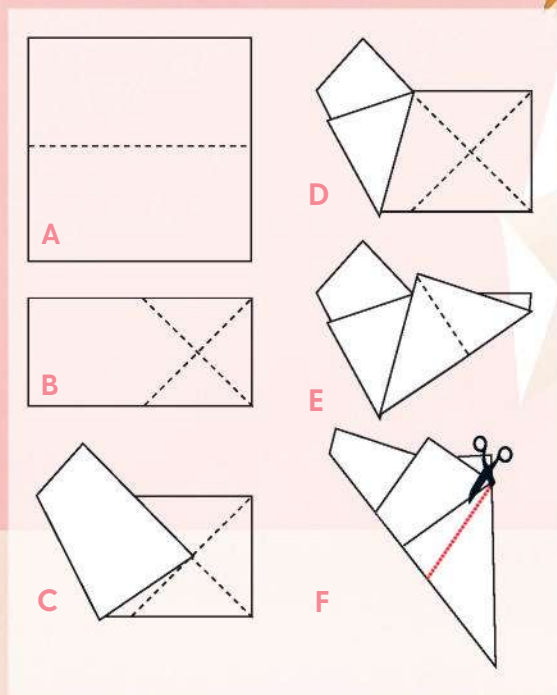
4 Fold right corner to centre fold. (e)

5 Flip over your paper and fold right over left so the kite shape is sitting in front.

6 Use scissors to cut at the angle shown in diagram (red line). (f)

7 Unfold shape and refold creases (long folds up, short folds inner).

8 String together with fishing line and suspend over the Christmas table.





Heart decoration

You will need

- Scrap pieces of leather (not too thick) from craft stores
- Ruler, pen or pencil
- Scissors
- White embroidery thread
- Embroidery needle
- Pin nail and hammer
- Scrap piece of timber

1 Cut out two hearts the same size – you can make them as big as you like. Place them evenly together with the wrong sides facing each other.

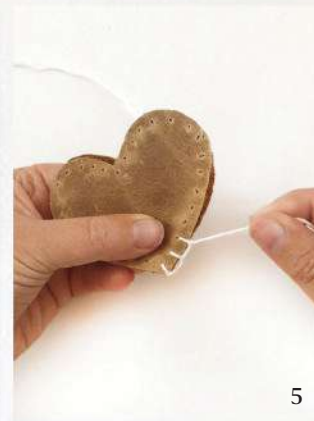
2 Use a piece of timber, small pin nail and hammer to punch small holes about 5mm apart and 5mm in from the edge all the way around. This makes sewing a lot easier and more accurate.

3 Use a long length of embroidery thread to sew the hearts together. Start by leaving approximately 15cm of the thread end at the top centre of the heart; run the thread between the two pieces to the bottom point of the heart (2).

4 Begin to stitch from the bottom of the heart, threading from the underneath side through to the front. Use blanket stitch to join the pieces together (find blanket stitch instructions online).

5 Stitch all the way around until you are back at the base of the heart.

6 Push the needle back up between the two layers of leather, so you have two pieces of thread at the top for tying.



You can purchase small pieces of inexpensive scrap leather from craft stores and use them to make loads of little ornaments. We made this heart using less than an A4-sized piece of leather.

Advent calendar

You will need

- Pen or pencil
- Gold and silver metallic cardboard
- Scissors
- Chocolates, sweets or trinkets
- Double-sided tape or glue
- String
- Balsa wood dowel rod – we used 9mm
- Blue coloured cardboard

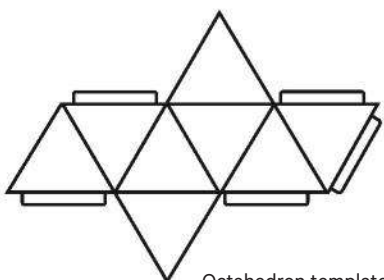
1 Using a photocopier or printer, enlarge template (below) to desired size. Then, trace the octahedron shape or stick it directly onto metallic card with sticky tape and cut around shape. Cut out remaining 24 shapes, alternating between gold and silver cardboard. Make a fold along the inside lines to form an octahedron.

2 Place chocolates and trinkets into shapes and pop through the string before sealing shape shut using double-sided tape (or glue) along tabs. Continue with all shapes.

3 Tie a length of four octahedron onto a piece of balsa wood and tie a knot at the end of each piece of string. Continue until you have used all octahedrons.

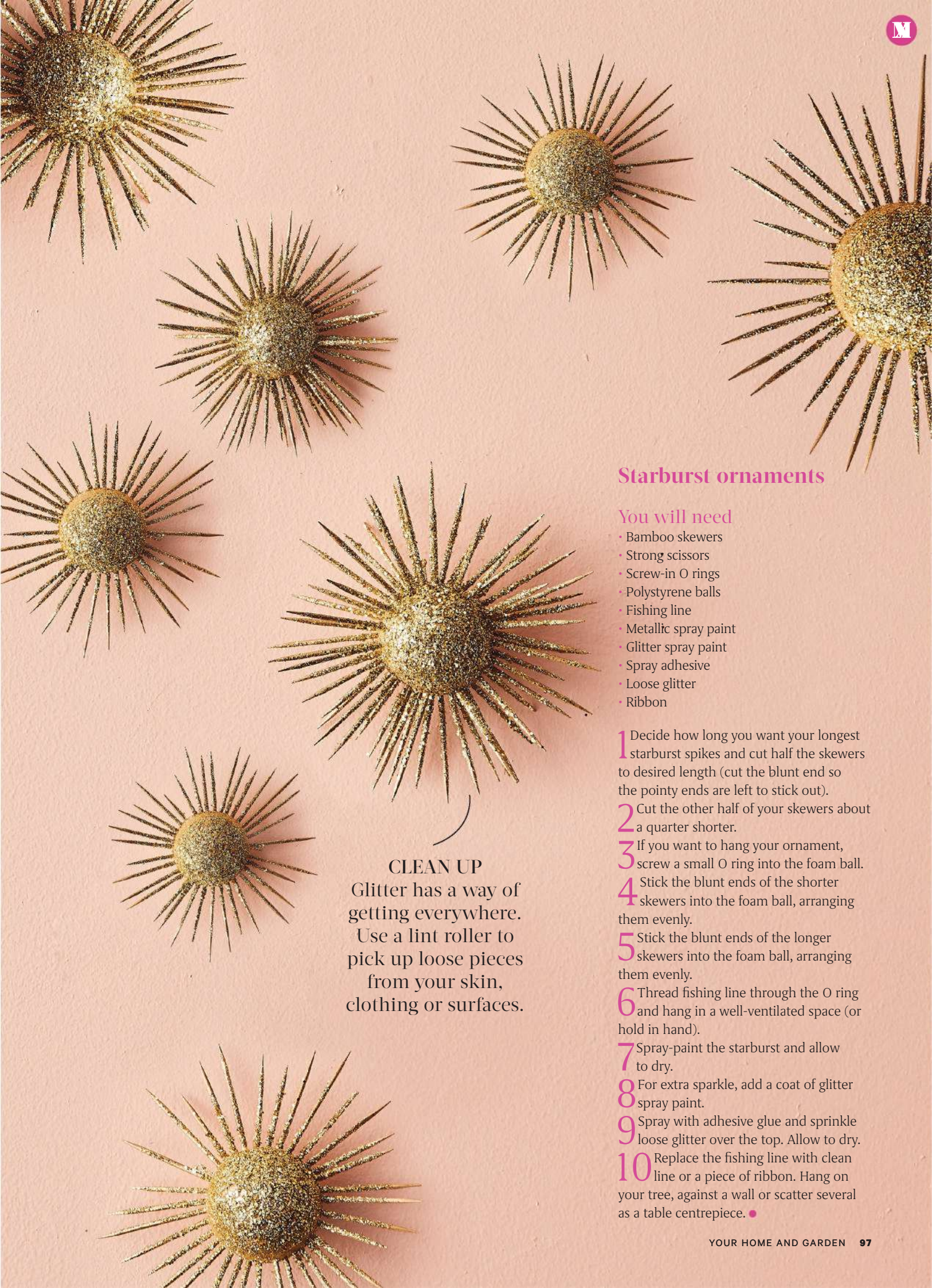
4 Cut out blue (or colour of your choice) tags and number each. These tags can be any shape – we made ours to look like little flags.

5 Hang your advent calendar on the wall – each octahedron can be pulled off the string each day leading to Christmas.



Octahedron template, enlarge as desired.





Starburst ornaments

You will need

- Bamboo skewers
- Strong scissors
- Screw-in O rings
- Polystyrene balls
- Fishing line
- Metallic spray paint
- Glitter spray paint
- Spray adhesive
- Loose glitter
- Ribbon

- 1** Decide how long you want your longest starburst spikes and cut half the skewers to desired length (cut the blunt end so the pointy ends are left to stick out).
- 2** Cut the other half of your skewers about a quarter shorter.
- 3** If you want to hang your ornament, screw a small O ring into the foam ball.
- 4** Stick the blunt ends of the shorter skewers into the foam ball, arranging them evenly.
- 5** Stick the blunt ends of the longer skewers into the foam ball, arranging them evenly.
- 6** Thread fishing line through the O ring and hang in a well-ventilated space (or hold in hand).
- 7** Spray-paint the starburst and allow to dry.
- 8** For extra sparkle, add a coat of glitter spray paint.
- 9** Spray with adhesive glue and sprinkle loose glitter over the top. Allow to dry.
- 10** Replace the fishing line with clean line or a piece of ribbon. Hang on your tree, against a wall or scatter several as a table centrepiece. ●

CLEAN UP

Glitter has a way of getting everywhere. Use a lint roller to pick up loose pieces from your skin, clothing or surfaces.

Resene
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COLOUR HOME AWARDS

FINALIST N° 2



OUT of the BOX

A colourful Nelson home stands out on a character-filled street

Photography **Daniel Allen**



That decision led to a bold, brilliant renovation of fearlessness that “extended to the inside where we have used a lot of colour to add personality”. Using a mix of Resene SpaceCote Low Sheen and Resene Lustacryl semi-gloss, the couple set about transforming their home, with the help of Jason’s company, Callister Builders.

In the living room, the floorboards are painted in Resene Spinnaker with Resene Aquamarine used as a green feature wall, adding brightness and warmth to the home. In the bathroom, a custom vanity in Resene Hive acts as a playful burst of yellow next to the concrete top and was also used on the back door. The white walls throughout the home are painted Resene Sea Fog.

But the piece de resistance belongs to the floating staircase painted in Resene Spinnaker and balustrade in Resene Foundry, which pairs perfectly with a Sara Hughes installation that covers the two-storey walls and huge picture window. “It was designed for this space.” The colours complement the blue floating staircase and custom-made black balustrade. On the exterior, Resene Foundry is perfectly placed on the bottom half of the building. Colourful chalk illustrations by their children, Willa and Finn, adorn the black paint.

The Nelson family love relaxing in their colourful abode. “We’re very comfortable in our home and it gets well used with our two school-aged kids, two cats and busy life with family and friends.”



Get your entry in by
4 December 2023
and you could be one
of our finalists

Resene

COLOUR HOME AWARDS 2023/2024

your home
and garden

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When Bonnie Slade and Jason Callister moved into their “1980s fibre cement board box” home on a heritage street in Nelson, they knew they couldn’t match the character features of the other homes in their neighbourhood. “So, we went with an architecturally designed ‘complete opposite’ to fit in by being so different,” says Bonnie.



Homeowners Bonnie Slade, Jason Callister and daughter Willa on their bright and colourful floating staircase.

More Resene colours to try:




HOW TO ENTER

Email photos and a 200-word or more description of your space to yhg@aremedia.co.nz with your last name and ‘Resene Colour Home’ in the subject line. Please include your name, home address, email address, daytime phone number, the names of the Resene colours used, and details of when your space was painted. Please credit anyone who assisted you in choosing your colours.

The finalists will each appear in *Your Home and Garden*. Every finalist will receive a \$250 Resene voucher and a feature in the magazine, with the winner taking out the Resene Colour Home Awards and \$5000 cash. An extended story on the winning home will feature in the May 2024 issue, which is on-sale 18 April.

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TERMS & CONDITIONS Instructions on how to enter are part of the conditions of entry. This competition is open to New Zealand residents, except employees of Are Media, Resene and their immediate families and agencies. The finalists and overall winner will be notified by telephone and/or email. All entries are eligible for consideration for the Resene website. Any non-finalists selected for the Resene website will receive a free gift from Resene.



CHERRY CHRISTMAS Is it really Christmas without a bowl of sweet cherries at your festive table? We think not. If you're keen to grow your own to feast on in the future, then ideally you'll have a large garden. Cherry trees can grow more than 10 metres and need a compatible pollinating partner – they also prefer cooler climates with long, hot summers. Dwarf varieties such as 'Griottella' and 'Dwarf Stella', which can be grown in large containers and are self-fertilising, might be a better bet for home gardeners.



GARDENS

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Constant Gardener

Mary Lovell-Smith's advice for the holiday season.

106

Hide and seek

Hideaways for lounging lizards and guerilla gardening.

The constant gardener

The end of the year is a busy time, here's how to stay on top of everything and still enjoy gifts from your garden



MARY
LOVELL-SMITH
Garden editor

DECEMBER

Garden diary



ORNAMENTALLY

- Pay special attention to any shrubs or trees planted in spring. Ensuring they get enough water is essential for their survival in their first year.
- There is still time for annuals to do their thing before the cold sets in. For a pretty show over the next few months, try planting seedlings of aster, cosmos, marigold, *petunia*, salvia, strawflower, portulaca and zinnia.
- Remove weeds before they flower and go to seed. Remember the old adage: One year's seeding is seven years' weeding.

Fitting in gardening around the usual pre-Christmas rush of shopping, preparing food and partying as well as organising the holiday away can be a strain but not if readying the garden for Christmas is broken down methodically.

Three weeks before Christmas: Deadhead flowers to encourage more blooms. Brush and wash down outdoor furniture.

Two weeks before: Lightly trim hedges and topiary to sharpen up.

One week before: Mow lawns, trim edges, weed and sweep paths.

Before you go away: Give the garden and pot plants a deep soaking. Place outdoor pot plants together in a shady spot. Indoor ones may be best in the bathroom.



FRUIT

- Feed citrus. While proprietary citrus fertilisers are available, seaweed-based liquid organic ones are also very good for citrus trees.
- Cover soft fruits such as raspberries and strawberries so you can harvest them before the birds do.
- Summer pruning of fruit trees may begin once the crop is harvested.



VEGETABLE RUSH

- Continue to remove laterals on tomatoes to create one main stem and fruit-bearing branches.
- Harvest garlic when the tops start to die off.
- Continue small sowings of lettuce, coriander, spring onion, rocket and radish. In warmer districts late crops of beans, courgettes and sweet corn may still be sown, and seedlings of cucumber, eggplant, chilli and capsicums may still be planted.
- Apply a mulch of straw around vegetables to stop light or sandy soil heating up too much and damaging vulnerable seedlings.



Landscape 101: the outdoor kitchen

Dining alfresco and cooking up a storm on the barbie – and even creating some delights in the pizza oven – is part of our way of life. The next step, however, of an outdoor kitchen, is more of a leap. Numerous considerations are needed before embarking on what can be a costly and rewarding undertaking.

First, work out if your garden has the room and right spot for one, out of the way of other activities, sheltered from the wind. When does it get the sun? Arguably, late afternoon sun is more useful for entertaining than the morning rays. Is it handy to water and electricity? Distance from the house and the house's kitchen may be another consideration.

Next, it should be designed to fit the space,

your needs and the style of the house and garden. The most successful outdoor kitchens are those that celebrate being outside, with natural, durable materials. What type of floor may depend on budget and/or existing surfaces. A wooden deck, paved patio or shingle are all acceptable. A large tree will provide shade but sails will also protect from rain. Or try a pergola covered in grapevines. Any sort of foliage enhances the experience. Adding raised veggie and herb beds nearby is a thoughtful touch.

With a wide range of outdoor appliances available, consider how often and what you plan to cook in it and what you need. The dining table and seating are best placed nearby. Then there is lighting, be it electric or solar or the romance of flame.



How to: cut Christmas lilies

Like all flowers, lilies are best picked in the cool of the morning or early evening. For longer vase life, choose buds rather than ones already open. They will do so in the vase and, in the meantime, you get to enjoy the buds which are attractive in themselves and you have that exquisite pleasure of seeing the flower slowly revealing itself. On the other hand, should you wish to hurry the opening for a specific event, place the stems in a solution of

two tablespoons of sugar in 1 litre of warm water. Cover with a plastic bag, sealed with tape to create a warm humid environment, and leave for up to 24 hours. When cutting, do not take more than two-thirds of the stem, as the plant needs it and the leaves to replenish itself for next year's showing. If it is the bulb's first year of flowering, it is best left unpicked. Otherwise, do not take more than one-third of the stem.



STEAL THIS LOOK

This setting for an alfresco celebratory dinner is idyllic, yet simple to emulate. The requirements are few – a garden or paddock and level ground. Here, shade is provided by a beautiful spreading tree, from which is strung lengths of bunting. Adding to the festive air, bunting is easily made from string and coloured paper or scraps of fabric. The table need not be a thing of beauty, a large cloth hides many sins. Neither need the chairs match, for the mood is carefree and bucolic. The table set with china and glassware awaits the guests – and the food and drink, of course. Long after the sun has gone down candles, candelabra and lanterns will ensure the festivities continue. Twinkling fairy lights through the foliage add magic for all ages. And should the evening temperatures fall too much, shawls and rugs are at the ready. Let the party begin.



CONSIDER THIS

As impersonal and as disinterested a gift as they are sometimes seen, a voucher from a garden centre or nursery can be a great present for a gardener in your life. For them, it may well be the sheer luxury of guilt-free indulgence, prefaced by months of anticipation and mind-shopping, of flicking through the advertisements and dreaming (while the voucher languishes patiently in a drawer). Then there's the ongoing joy and memories the selected purchase brings.

Homemade vouchers can be fun too. A promise to mow the lawn 10 times, or weed the vegetable bed over summer, or trim the hedges are all going to be welcomed, believe you me.

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HOME TURF
Lizards love rocks
that provide spaces
for hiding and
sunbathing.

Hide and seed

Permaculture educator Kirsten Bradley tells how to create a safe haven for little critters and guerilla gardening fun

Make a lizard hotel

Dedicated green spaces and wildlife corridors are so important in cities and, well, everywhere, really. Sadly, though, some of the larger species we share our ecosystems with are often seen as pests, especially in urban areas where they have to battle for space, food



and water. But they're all essential parts of our ecosystems, and no ecosystem thrives when only one animal (that is, humans) dominates. So, by actively increasing your garden's diversity, you can show up for your wider ecosystem – of which we are residents every day, whether we realise it or not.

Australian permaculture author Rosemary Morrow recommends that at least 10 percent of any home and garden design should give back to native plants and animals. Doing this is an active way to use and value diversity in your own backyard, helping you cut back on pests and diseases and vastly enrich the ecosystem in which you live.

Here's a super-simple way to get started by making a "lounger" for lizards in your garden. You could even go a bit further and add a birdbath or frog pond. Preferably all

three. If you have small people in your life, this is an activity to get them involved with: grab some hollow sticks or logs, a few nice sunbathing rocks, and get making.

Start by researching the local species. What type of lizards may show up, where you live? This will depend on where you are; in southern Australia, for example, blue-tongue lizards eat slugs and snails in gardens, which is a very handy outcome for any gardener. Consult a local reptile guide to figure out what lives near you.

Next, consider what habitat they need. Lizards are cold-blooded – they can't produce their own body warmth and need heat from the sun – so a nice flat rock in a sunny spot is crucial. If they like spiky shrubs, consider growing some of those. All animals need water, so plan for water in your design. Observe your space and see where the best spots would be for each type of garden resident according to their needs.

Before you know it, your garden will be bursting with diversity, and will be all the more resilient for it, too.



A note about pets

For maximum garden diversity, especially for things like lizards, you may want to think about excluding pets from your habitat area. This helps ensure your garden visitors don't get eaten or scared off. Provide plenty of spiky shelter for lizards and other low-lying species to hide from predators if they need to.

Observe your space and see where the best spots would be for each type of garden resident.



How to create a lizard-friendly garden

When aiming to bring lizards and other wildlife into your garden, a few key steps will help make the best and most attractive home. Handily, once you've set it all up, you may not even need to "garden" this spot, as skinks, geckos and other lizards are happiest in semi-wild places.

- + Choose a sunny and dry spot, preferably one of the warmest spots in your garden.
- + Place a flat rock, a collection of bricks or maybe an old tile in full sun as a spot for lizards to bask in the sun and warm up.
- + Nearby, create a habitat by stacking things like rocks and branches, and pruning offcuts and logs of different sizes to create places for lizards to hide.
- + Plant groundcovers, grasses and small shrubs with twisting branches, providing even more spots to hide. Your local plant nursery might be able to help you choose endemic local native plants for your place.
- + Leave several shallow containers on the ground, or design and fill a shallow pond, and regularly refill them with water, providing a place for lizards to drink.
- + Keep predators such as cats, dogs and rats out of the area if you can, as they may injure or kill lizards.
- + Reduce or completely avoid using chemicals such as herbicides, pesticides and snail pellets in your garden – these are not great for lizards and other wildlife.
- + Allow your garden to be a little messy and unruly, which creates even more spots to hide. A dark and wet habitat will also attract more insects and other species for lizards to eat.
- + Shallow containers filled with pebbles (and other small items) are best for easy lizard access and drinking.



“Allow your garden to be a little messy and unruly, which creates even more spots to hide.”

KIRSTEN BRADLEY



Make seed balls to grow things in unlikely places

Seed balls are really simple to make and are an excellent everyday guerrilla gardening technique that can be used in cities, on farms and even in bush regeneration settings. They're nothing more than a ball of moistened clay and compost, with seeds inside, that is dried until hard, then lobbed into whatever spot needs more plants. The seed ball will patiently wait until just the right amount of rain comes, then dissolve, allowing the seeds to germinate and get growing.

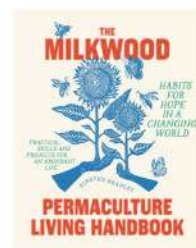
When choosing seeds for your balls, it's best to prioritise local native plants that grow well in your area, as they'll have the best chance of survival. You could also choose other flowering plants to help pollinators, but avoid varieties that are potentially weedy in your area. And, of course, don't throw seed balls where they're not welcome. Use your brain and your heart – and choose species to grow that work for everyone.

YOU WILL NEED

- 2 parts sifted compost
- 2 parts clay – if you don't have any clay in your area, you can use regular artist's clay
- Seeds – local natives or non-invasive pollinator-friendly plants

- 1 Mix all the ingredients together.
- 2 Add water in small increments, until you can form a tight ball that holds together.
- 3 Roll balls about the size of a truffle or half the size of a golf ball: smaller seed balls are generally more successful.
- 4 Place in a warm spot to dry completely.
- 5 Throw your balls into an area that needs more plant life and then wait to see what happens. ●





Extracted from *The Milkwood Permaculture Living Handbook* by Kirsten Bradley (\$49.99, Murdoch Books).



Rainbow bites

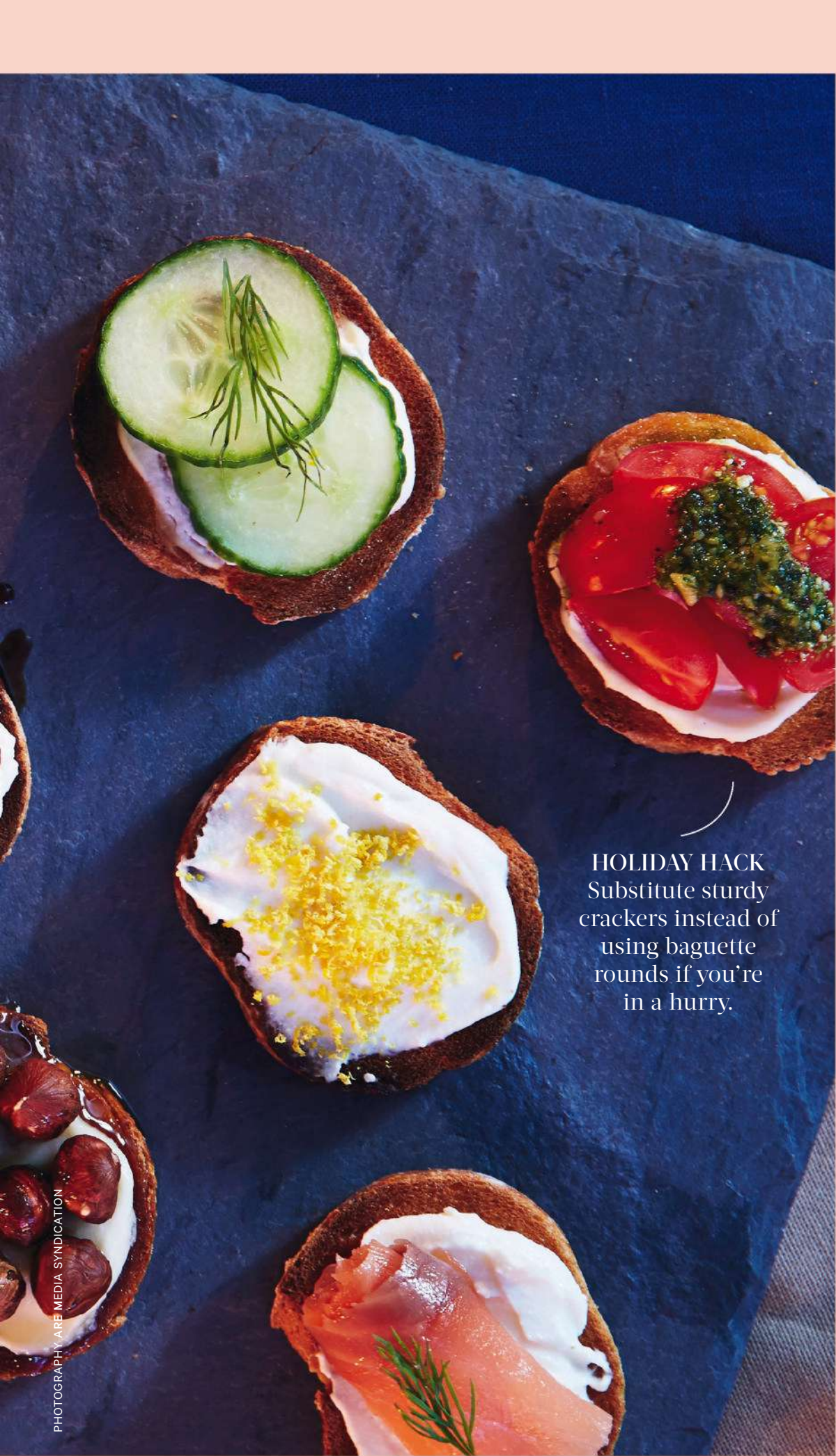
Makes 16

INGREDIENTS

1 baguette, thinly sliced
2 cups ricotta cheese
1 punnet blueberries
Honey, to sweeten
200g smoked salmon
Small bunch dill
1 cucumber, thinly sliced
1 punnet strawberries, cut in quarters
Balsamic drizzle
¼ cup hazelnuts
1 lemon rind, grated
1 grape tomatoes punnet, cut in half
Pesto

- 1 Toast small slices of the baguette until golden on each side. Set aside to cool for a few minutes.
- 2 Spread each piece with a generous layer of ricotta cheese.
- 3 Combine toppings as follows: blueberries and honey; smoked salmon and dill; cucumber and dill; strawberries and balsamic; hazelnuts with honey, lemon rind; and tomatoes and pesto. Lay the bites out on a tray, then serve to guests.

FOOD



HOLIDAY HACK
Substitute sturdy crackers instead of using baguette rounds if you're in a hurry.

112

Mix & match

Take the stress out of Christmas menu planning with this festive selection.

124

Gourmet goodies

Delightful and delicious gifts to make and give.



Choose a Main

MIX & MATCH



Choose a Side



Take the stress out of Christmas meal planning with our ultimate festive selection



Choose a Dessert



MAIN
#1

FENNEL ROAST FISH

Fennel roast fish

SERVES 8 OR 12 AS PART OF A BUFFET

INGREDIENTS

3 baby fennel bulbs, trimmed, sliced thinly, reserve ½ cup of fronds
2 spring onions, chopped coarsely
2 Tbsp olive oil
2 x 750g boneless, skinless firm white fish fillets (see Tips)
100g pitted Sicilian olives, sliced
½ cup fresh mint leaves
¼ cup micro radish leaves or microgreens

HERB DRESSING

1 clove garlic, crushed
1 tsp finely grated lemon rind
½ cup lemon juice
½ cup fresh mint leaves, finely chopped
½ cup fresh flat-leaf parsley leaves, finely chopped
½ cup olive oil

- 1 Preheat oven to 200°C. Line a large oven tray with baking paper.
- 2 Combine fennel, spring onion and half the oil in a large bowl; season. Place fennel mixture on tray; top with fish, drizzle with remaining oil. Season.
- 3 Bake for 20 minutes or until fish is tender. Stand for 5 minutes.
- 4 Meanwhile, make Herb Dressing (see Tips). Combine ingredients in a medium bowl; season.
- 5 Serve fish topped with olives, reserved fennel fronds, mint and micro radish (or microgreens); drizzle with Herb Dressing.

TIPS

It is important that both fish fillets are similar in length and thickness as this will ensure the fish will cook evenly. Combine the dressing ingredients close to serving to preserve the colour of the herbs.



TIP

You can pan-fry slices of the lentil loaf to serve in a burger bun, for a vegetarian burger patty.

MAIN
#2

Smoky red lentil 'meat-less' loaf

SERVES 4

You will need to soak the lentils 8 hours ahead.

INGREDIENTS

1¼ cups red lentils
2 Tbsp extra virgin olive oil
1 medium onion, chopped finely
2 cloves garlic, chopped finely
¼ cup fresh oregano leaves, chopped finely
1 tsp smoked paprika
1 medium carrot
2 medium parsnips
3 eggs, beaten lightly
½ cup vegetable stock
1½ cups grated cheddar
1 cup tomato and smoky chipotle relish

- 1 Place lentils in a large bowl, cover with cold water; stand for 8 hours or overnight. Drain; rinse under cold water, drain well.
- 2 Preheat oven to 200°C. Oil a 13cm x

23cm, 6cm deep loaf pan; line base and sides with baking paper.

- 3 Heat oil in a medium frying pan over medium heat. Cook onion, garlic and oregano, stirring occasionally, for 5 minutes or until softened. Stir in paprika.
- 4 Meanwhile, scrub carrot and parsnips; leave unpeeled. Thinly slice half of one parsnip lengthways. Coarsely grate the remaining parsnips and carrot. Combine grated vegetables, egg, stock, 1¼ cups cheddar, the lentils and onion mixture in a large bowl; season. Spoon mixture into prepared pan; spread and level with the back of a spoon. Top with sliced parsnip and remaining cheddar. Cover with greased foil. Scrunch foil around sides of pan to secure.
- 5 Bake loaf for 30 minutes. Remove foil; bake for a further 30 minutes or until golden.
- 6 Stand loaf in pan for 5 minutes; turn, top-side up, onto a board. Cool for 15 minutes before slicing. Serve with relish.

Classic roast turkey with apple & cranberry stuffing

SERVES 8-10

INGREDIENTS

4.5-5kg turkey, at room temperature

1 Tbsp extra virgin olive oil

APPLE & CRANBERRY STUFFING

75g unsalted butter

1 large onion, chopped finely

2 cloves garlic, crushed

⅔ cup dried cranberries

300g stale white sourdough breadcrumbs

¼ cup sage leaves, chopped finely

1 cup flat-leaf parsley leaves,

chopped coarsely

1 Tbsp seeded mustard

2 medium green apples, peeled,

coarsely grated

CRANBERRY BUTTER

100g unsalted butter, softened

1½ Tbsp cranberry sauce

Finely grated rind of 1 orange

PORT GRAVY

40g butter, extra

¼ cup plain flour

⅓ cup port

2 cups chicken stock

1 Make the Apple & Cranberry Stuffing. Melt butter in a large frying pan over medium heat. Add onion and garlic and cook, stirring for 6 minutes, until soft, stir in the dried cranberries. Place onion mixture in a large bowl with breadcrumbs, herbs, mustard and apple. Season with salt and freshly ground black pepper and mix well to combine. Set aside to cool.

2 Make Cranberry Butter. Combine ingredients in a small bowl and mix well to combine.

3 Preheat oven to 180°C.

4 Using your fingers, gently loosen skin over turkey breast without tearing and the tops of legs. Push the Cranberry Butter under skin of turkey, being careful not to break skin.

5 Fill turkey cavity with Apple & Cranberry Stuffing. Tie legs together with kitchen string, tuck wings under turkey. Place on a greased wire rack in a heavy-based flame-proof baking dish. Pour 3 cups water in the base of the pan. Place turkey on rack, rub with oil. Cover with a sheet of baking paper, then foil. Roast for 2 hours.

6 Remove foil and paper and roast for further 1 hour, basting regularly with pan juices, or until juices run clear when the thickest part of the thigh is pierced with a skewer and turkey is golden brown (internal temperature should reach 80°C). Shield any parts of the turkey with pieces of foil if the turkey is browning unevenly.

7 Transfer the turkey to a warmed serving platter, cover loosely with foil. Stand for 15 minutes before carving.

8 Meanwhile, drain pan juices into a bowl; skim fat from the surface, discard. You need 2 cups of pan juices for the gravy.

9 Make Port Gravy. Place the baking dish over medium heat, melt the butter, add flour; cook, stirring, until well browned. Stir in the port, reserved pan juices and the chicken stock; cook, stirring, until gravy boils and thickens. Strain into a serving jug.

10 Serve turkey with Port Gravy and whole cranberry sauce. Leftover turkey is suitable to freeze.

MAIN
#3





MAIN
#4

Roast beef with tuna aioli

SERVES 6

INGREDIENTS

¼ cup olive oil
800g piece centre-cut beef eye fillet
Salt and pepper, to taste
1 French bread stick, sliced thinly
2 cloves garlic, sliced thinly
2 tsp baby capers
½ cup small fresh flat-leaf parsley leaves, loosely packed

TUNA AIOLI

½ cup aioli
95g canned tuna in oil, drained
5 drained anchovy fillets
1 Tbsp lemon juice

- 1 Preheat oven to 180°C.
- 2 Heat 1 tablespoon of the oil in a medium flameproof baking dish over high heat; cook beef, turning, until browned all over. Season.
- 3 Roast beef about 30 minutes for medium. Transfer beef to a plate; cool. Cover; refrigerate 3 hours or overnight.

- 4 Place bread on baking-paper-lined large oven tray; brush with another tablespoon of the oil. Bake about 10 minutes or until golden and crisp.
- 5 Meanwhile, make Tuna Aioli. Blend or process aioli, tuna, anchovies and juice until smooth. Season to taste.
- 6 Heat remaining oil in a small frying pan; cook garlic until lightly golden. Drain on absorbent paper.
- 7 Thinly slice beef; arrange on a serving platter, sprinkle with garlic, capers and parsley. Serve with Tuna Aioli and crisp bread.

SIDE
#1Tomato, basil
and pine nut salad

SERVES 8

INGREDIENTS

1kg mixed tomatoes (see Note)
¼ cup small fresh basil leaves,
lightly packed

BASIL & PINE NUT DRESSING

½ cup fresh basil leaves, firmly packed
¼ cup pine nuts, roasted
1 clove garlic, quartered
⅓ cup olive oil
1½ tsp red wine vinegar

1 Make Basil and Pine Nut Dressing. Blend or process basil, nuts and garlic until chopped coarsely. With motor operating, gradually add oil; process until chopped finely. Stir in vinegar.

2 Roughly chop or halve tomatoes, combine in a serving bowl; season. Drizzle with dressing; sprinkle with basil leaves.

Note: Use an assortment of tomatoes in season to make a bright summery salad. We used a mixture of ox heart, roma (plum), cherry, yellow teardrop and black tomatoes.

SIDE
#2Glazed baby carrots
with hazelnuts

SERVES 4

INGREDIENTS

30g butter
800g baby carrots
2 tsp orange rind, finely grated
¼ cup orange juice
2 Tbsp dry white wine
2 Tbsp maple syrup
½ cup roasted hazelnuts, coarsely chopped

1 Melt butter in a large frying pan; cook baby carrots, turning occasionally, until almost tender.

2 Add orange rind, orange juice, white wine and maple syrup; bring to the boil. Reduce heat; simmer, uncovered, until liquid has almost evaporated and carrots are tender and caramelised.

3 Serve carrots sprinkled with the roasted hazelnuts.

Pear and blue cheese salad with mustard dressing

SERVES 6

INGREDIENTS

6 small witloof (sometimes called chicory or Belgian endive), leaves separated (see Note)

350g watercress, trimmed

2 small pears, halved, cored, sliced thinly

1 cup roasted walnuts, chopped

100g creamy blue cheese, crumbled

MUSTARD DRESSING

2 Tbsp olive oil

1 Tbsp red wine vinegar

1 tsp Dijon mustard

1 tsp brown sugar

1 Make Mustard Dressing. Place ingredients in a screw-top jar; shake well. Season to taste.

2 Place witloof, watercress and pear in a large bowl with nuts and dressing; toss to combine.

3 Serve salad sprinkled with blue cheese. *Note:* Substitute baby cos leaves if witloof is hard to find.



SIDE
#3

Pumpkin & cranberry stuffing balls

MAKES ABOUT 25

INGREDIENTS

1 quantity Apple & Cranberry Stuffing (omitting grated apple), see page 115

1 cup raw butternut pumpkin, coarsely grated

2 eggs, beaten lightly

Olive oil, for drizzling

1 Preheat oven to 200°C.

2 Prepare the Apple & Cranberry Stuffing, omitting the grated apple; stir in the pumpkin and eggs.

3 Using wet hands, roll 2 level tablespoons of mixture into balls and place on 2 baking paper-lined oven trays. Drizzle with olive oil, bake for about 20 minutes or until golden and crisp.



SIDE
#4

Semifreddo with raspberry sauce

SERVES 12

INGREDIENTS

300g white couverture chocolate, finely chopped
 600ml cream
 1 tsp vanilla bean paste
 2 Tbsp lemon juice
 2 tsp finely grated lemon zest
 ¼ tsp ground cloves
 200ml creme fraiche
 4 eggs
 ½ cup caster sugar
 250g jar wild hibiscus flowers in syrup, reserve syrup
 300g fresh raspberries
 100g pistachios, plus 125g extra
 100g Scotch Finger biscuits
 100g browned melted butter

DESSERT
#1

RASPBERRY SAUCE

200g fresh raspberries
 80-100ml hibiscus syrup,
 reserved from jar
 150ml water
 150g sugar

- 1 Place white couverture chocolate in a heatproof bowl. In a small saucepan, bring 1½ cups of the cream and the vanilla bean paste to the boil; pour over chocolate; stir until smooth. Stir in lemon juice, lemon zest and ground cloves.
- 2 Beat remaining cream and creme fraiche with an electric mixer until soft peaks form; refrigerate until required.
- 3 Place eggs and caster sugar in a heatproof bowl over a saucepan of simmering water. Using a hand-held beater, whisk continuously until mixture is thick and pale and has tripled in volume (8 minutes). To test that mixture is sufficiently beaten, drop a little in a figure of eight, it should hold its shape for a few seconds.
- 4 Grease a 2.75-litre bundt tin or other mould. Using a large metal spoon, fold egg mixture into chocolate mixture, followed by the chilled whipped cream.

- 5 Using a jar of wild hibiscus flowers in syrup, remove 6 flowers and slice thinly. Take the raspberries and the 100g pistachios and divide into three. Spoon one-third of semifreddo mixture into prepared mould and layer with sliced hibiscus, raspberries and pistachios. Repeat twice more with remaining semifreddo, raspberries and pistachios. Cover and freeze overnight.
- 6 Meanwhile, make the base. Finely chop Scotch Finger biscuits and process the extra 125g pistachios until finely chopped. Combine nuts, biscuits and browned melted butter in a bowl. Press firmly over top of semifreddo. Return to the freezer until set (2-3 hours).
- 7 For the Raspberry Sauce, process raspberries with drained hibiscus syrup until smooth, strain through a fine sieve into a saucepan. Add water and sugar over high heat, bring to the boil and simmer rapidly until syrupy (8-10 minutes).
- 8 To serve, dip the base of the mould into warm water briefly, then invert onto a chilled serving plate. Top with sauce (see Tip), remaining hibiscus flowers, and extra raspberries.

TIP

Wild hibiscus flowers in syrup are available at select delicatessens and liquor stores. Alternatively, top the semifreddo with amarena cherries in syrup.



Lemon & passionfruit pavlova stack

SERVES 12

INGREDIENTS

2 x 500g store-bought pavlovas

250g fresh raspberries

$\frac{3}{4}$ cup caster sugar

3 egg whites

LEMON PASSIONFRUIT CREAM

600ml cream

$\frac{2}{3}$ cup lemon curd

$\frac{1}{2}$ cup passionfruit pulp (see Tips)

- 1 Make Lemon Passionfruit Cream. Whip cream in a bowl with an electric mixer until firm peaks form. Fold through curd and passionfruit pulp.
- 2 Carefully place one pavlova on a plate (the pavlovas are quite delicate, use two large egg slices, metal spatulas

- or the removable bases of tart tins to lift and move pavlovas). Top with three-quarters of the Lemon Passionfruit Cream; sprinkle with half the raspberries. Top with remaining pavlova; spoon over remaining cream.
- 3 Stir sugar and $\frac{1}{4}$ cup water in a small saucepan over low heat until sugar dissolves. Increase heat to high. Bring to the boil; boil, without stirring, for 4 minutes or until mixture reaches 118°C (soft ball stage) on a sugar thermometer (or, until a small amount of syrup dropped into ice-cold water can be rolled into a soft pliable ball). Beat egg whites in a bowl with an electric mixer until soft peaks form. Gradually beat in hot sugar syrup; beat for a further 5 minutes or until mixture cools to room temperature.
 - 4 Preheat an oven grill to high. Using 2 tablespoons of mixture at a time, drop

onto an oven tray, forming peaks. Grill for 30 seconds or until meringues are lightly browned. Using a palette knife or egg slice, gently transfer meringues onto pavlova stack.

- 5 Serve scattered with remaining raspberries.

TIPS

You will need about 6 passionfruit. Omit folding the passionfruit pulp through the cream, if preferred, and spoon over the cream layers instead. The Lemon Passionfruit Cream can be made several hours ahead and refrigerated. Recipe is best assembled close to serving.

DESSERT
#2





DESSERT
#3

Baked chocolate caramel cheesecake

SERVES 16

INGREDIENTS

250g butternut snap biscuits, broken into pieces
80g unsalted butter, melted
½ cup cream
100g dark chocolate, chopped finely
500g cream cheese, at room temperature
⅔ cup caster sugar
2 tsp vanilla bean paste
3 eggs
⅔ cup sour cream
380g can caramel filling

1 Grease a deep 22cm round cake pan; line base and side with baking paper, extending the paper 5cm over side.

2 Process biscuits until fine. Add butter; process until combined. Press mixture evenly over base of pan. Refrigerate for 30 minutes.

3 Meanwhile, heat cream in a saucepan over low heat for 1 minute or until hot but not boiling. Remove from heat; stir in chocolate until melted. Cool for 15 minutes.

4 Preheat oven to 160°C. Beat cream cheese, sugar and vanilla in a medium bowl with an electric mixer until smooth (do not overbeat). Beat in eggs, one at a time, until combined; beat in sour cream.

5 Spread half the caramel over biscuit base. Pour cream cheese mixture over caramel. Drop spoonfuls of chocolate mixture and remaining caramel onto cream cheese mixture. Use a bamboo skewer to swirl mixtures together.

6 Bake for 50 minutes or until just set

TIPS

Whisk caramel before using. Swap butternut snap biscuits with plain or chocolate biscuits if you prefer. If you use another type of biscuit, add enough extra melted butter until the crumbs come together; you may need 125g. Use a hot dry knife to cut the cheesecake, wiping the blade clean between cuts.

around the edge, but still slightly wobbly in the centre. Cool cheesecake in oven with door ajar. Refrigerate for 4 hours or overnight. Stand at room temperature for 30 minutes before serving. Serve cheesecake topped with whipped cream.

Chocolate hazelnut ice-cream pandoro

SERVES 10

You will need to start this recipe a day ahead.

INGREDIENTS

700g pandoro (see Tips)

1 cup chocolate-hazelnut spread

¼ cup raspberry jam

1 litre salted caramel ice cream (see Tips)

¼ cup icing sugar

250g raspberries

Store-bought thick vanilla custard, to serve

1 Freeze pandoro for at least 2 hours or until firm.

2 Turn pandoro upside down on a board. Using a long thin sharp knife held at an angle, cut out a 12cm round from the base (the round should look like a wide cone). Cut a hole in the pandoro, as neatly as possible, leaving a 2cm wall all around. Remove the centre of the pandoro; as the pandoro is star-shaped, it will be thinner in some parts and thicker in others. Trim and

keep the 12cm round; reserve pandoro off cuts for another use (see Tips).

3 Using a small palette knife, spread the chocolate-hazelnut spread over the inside of the pandoro. Spoon raspberry jam into the base. Freeze for 30 minutes.

4 Meanwhile, remove ice cream from the freezer to soften for 15 minutes.

5 Spoon ice cream into the centre of pandoro a little at a time. Replace the reserved pandoro round. Cover; freeze for 4 hours or overnight until firm. Remove pandoro from freezer 15 minutes before serving.

6 Dust pandoro with sifted icing sugar and serve with raspberries and custard.

TIPS

Pandoro is a sweet Italian yeast bread, available around Christmas and New Year. If unavailable, use panettone, however, it won't have the same star shape. Use pandoro off-cuts to make trifles, Christmas truffles or bread and butter pudding. We used a salted caramel ice cream with chocolate-coated hazelnuts; you can use your favourite flavour.

DESSERT
#4

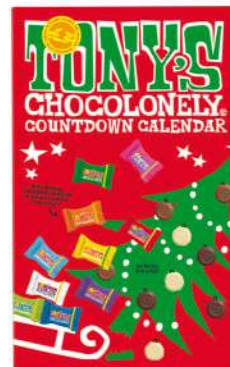


Sweet as

CHRISTMAS EQUALS CHOCOLATE AND SWEET THINGS. IDEALLY YOU'LL WANT TO BE ON THE RECEIVING END OF THESE, BUT IF YOU'RE FEELING SUPER GENEROUS, YOU COULD ALSO GIFT THEM.



Tony's Chocolonely Countdown Calendar. Counting down to Christmas with 25 assorted Tony's chocolates. \$39.99, from Cook & Nelson.



Leone Quirky Cat Pastilles. As much for the pastilles as the cute little tins. \$13.50, from Sabato.



MAJANI CIOCCOLATA SCORZA. THIS IS THE OLDEST SOLID-SHAPED CHOCOLATE PRODUCED IN ITALY. EAT UP THIS SWEET TRADITION. \$12.99, FROM FARRO.



Amaretti Virginia Red Panettone Bon Bon. Looks can be deceiving. Dressed like a bon bon, this is actually a classic Italian panettone. \$34.99, from Farro.

Mandrile Melis Frutti de Bosco Liqueur Pralines. Dark chocolates are filled with a fruits of the forest liqueur cream. Hide these. \$19.50, from Sabato.

Heidel Christmas Milk Chocolate Bar. You can tell a good quality German bar by its elegant wrapping. \$8.50, from Smith & Caughey's.



FOOD & DRINK NEWS

sound bites

All the ingredients for kitchen and entertaining success



LOW-ALCOHOL ALERT

HINT IS A GREAT NEW PRE-MIXED VODKA COCKTAIL THAT IS SUGAR-FREE, CARB-FREE AND SWEETENER-FREE. COMING IN AT 4% ALCOHOL, IT'S ALSO LOW IN CALORIES. AVAILABLE IN PEACH AND PASSIONFRUIT, FEIJOA AND GREEN APPLE AND, OUR FAVOURITE, YUZU AND LIME. \$14.99, FOR 4 X 250ML BOTTLES.

SUPPLY CHAIN

The unfortunate weather events this year endangered Northland's kūmara, threatening a shortage of Proper Crisps Sweet Potato. Fear not. It's being subbed by an Australian sweet potato, so the kūmara chip supply will remain constant over the festive season. Huge relief. \$5.



GOURMET GOODIES

Delightful, delicious presents from your kitchen to please everyone, from children to foodies



Everything bagel
seasoning

Everything bagel seasoning

MAKES 2¾ CUPS

This is a very versatile savoury seed mix, which adds a crunchy texture. Use as a topping on avocado toast, salad, soup, tossed through hot popcorn or roasted vegetables. It's also a tasty crumb coating for chicken tenderloins, uncooked prawns or fish.

INGREDIENTS

- ½ cup white sesame seeds
- ½ cup black sesame seeds
- ½ cup dried onion flakes
- ½ cup dried garlic flakes
- ½ cup poppy seeds
- ¼ cup sea salt flakes

- 1** Heat a medium frying pan over medium-high heat.
- 2** Add sesame seeds; cook for 4 minutes, swirling the pan regularly, or until dark golden. Add black sesame seeds, cook, stirring until heated through.
- 3** Remove from heat; stir in onion flakes, garlic flakes, poppy seeds and salt flakes. Allow to cool before transferring to small sterilised jars. Store in a cool, dry place for up to 1 month.

Gingerbread men s'mores

MAKES ABOUT 12 S'MORES

INGREDIENTS

- 1½ cups plain flour
- ¾ cups caster sugar
- 2 tsp ground ginger
- 1 tsp ground cinnamon
- ½ tsp baking soda
- 100g butter, melted
- 2 tsp golden syrup
- ½ egg, beaten lightly
- 2 x 520g bag jumbo marshmallows
- Cornflour, for dusting
- 150g milk chocolate melts, melted

ROYAL ICING

- 1 egg white
- 2 cups icing sugar, sifted
- 2 tsp lemon juice

- 1** Line two baking trays with baking paper. Sift dry ingredients into a large bowl. Combine melted butter, golden syrup and egg in a small bowl.



Gingerbread men s'mores

- 2** Stir the butter mixture into the dry ingredients. Knead dough for 5 minutes or until smooth. Divide the dough in half and press into flat discs. Wrap in plastic and refrigerate dough for 30 minutes.
- 3** Roll out one piece of dough between baking paper to about 3mm thick. Place in freezer for 15 minutes. Repeat with remaining piece of dough.
- 4** Using approximately 8cm gingerbread man cutter, cut 24 gingerbread men. Place on prepared baking trays. Bake each tray for 8 minutes or until golden. Remove from oven and allow to cool.
- 5** Liberally spray two 20cm x 30cm slice pans with oil and dust with cornflour, ensuring both are well covered.
- 6** Spray two large microwave-safe bowls with oil, divide marshmallows between bowls and heat on High in 30-second bursts, until melted (they

will expand and visibly wobble). Do not stir. Immediately pour out between the prepared pans and gently press flat with wet hands. Dust tops with more cornflour and allow to set at room temperature for at least 1 hour, until completely set.

- 7** Once set, turn the trays out onto a chopping board dusted with cornflour. Using the same cutter, dip in cornflour and cut out 12 shapes.

- 8** To assemble, spread melted chocolate on bottom sides of gingerbread men, sandwich marshmallow between two, set at room temperature for 1 hour or until chocolate has set.

- 9** For the Royal Icing, lightly whisk egg white in a bowl. Gradually add icing sugar, whisking until smooth; stir in lemon juice. Decorate with Royal Icing, allow to set.



Dark chocolate bark with Biscoff swirl & salted pretzels

MAKES 1 SLAB

INGREDIENTS

500g dark chocolate melts, melted
 ¼ cup Biscoff spread, melted
 (see Note)
 50g mini pretzel shapes
 Pinch sea salt flakes

- 1 Line a 20cm x 30cm slice pan with baking paper.
 - 2 Pour melted chocolate evenly into prepared pan.
 - 3 Melt the Biscoff spread on in the microwave on low power (30%) for approximately 30 seconds until liquid. Dollop small spoonfuls over the dark chocolate. Swirl using a skewer.
 - 4 Arrange mini pretzels and sprinkle with sea salt. Refrigerate for 1 hour or until set. Break or cut into pieces and pack into clear bags or boxes.
- Note: Biscoff is a caramelised biscuit spread originally from Belgium. It's widely available in supermarkets.

Crispy chilli oil

MAKES 3 CUPS

INGREDIENTS

750ml grapeseed oil
 10 large garlic cloves, peeled, sliced thinly
 ½ cup chilli flakes
 ½ cup salted peanuts, roasted, chopped
 1 Tbsp Maggi seasoning
 2 Tbsp doenjang (Korean fermented soy bean paste)
 2 Tbsp smoked paprika
 2 tsp caster sugar
 150g fried shallots

- 1 Add the oil and garlic in a medium saucepan. Simmer over low heat for 20 minutes, stirring occasionally until the garlic is lightly golden.
- 2 Meanwhile, add chilli flakes, peanuts, seasoning, doenjang,

- smoked paprika and caster sugar to a large heatproof bowl. Place a sieve over the top on the bowl in preparation for the next step.
- 3 Carefully pour the contents of the saucepan into the bowl through the sieve. Allow garlic to drain before placing on a lined baking tray to cool until crisp.
 - 4 Gently stir the ingredients with the oil until well combined. Allow to cool to room temperature.
 - 5 Add the crispy garlic and fried shallots to oil mixture; stir to combine.
 - 6 Ladle into sterilised jars and store in a cool, dry and dark place for up to 2 months.

SWITCH UP

Swap doenjang for miso paste, gochugaru (Korean chilli powder) for smoked paprika, palm sugar for caster sugar or macadamias for peanuts for different flavour profiles.





Sugar & spice almonds

MAKES 5 CUPS

INGREDIENTS

1½ cups icing sugar
1½ Tbsp ground cinnamon
5 cups natural almonds

- 1** Preheat oven to 180°C. Line two oven trays with baking paper.
- 2** Sift icing sugar and cinnamon together twice into a medium bowl. Place almonds in a colander; rinse under cold water.
- 3** Tip the wet almonds onto oven trays. Sift cinnamon mixture over almonds; toss to coat.
- 4** Roast for 20 minutes, stirring halfway through cooking, or until fragrant and browned. Cool on trays; they will become crisp on cooling. Separate almonds; store in airtight jars or pack in cellophane gift bags.
Note: Almonds will keep in an airtight container at room temperature for up to one month.



WINES UNDER \$25

Cheers! It's the party season again and we've found 10 fabulous drops worth celebrating

Text **Jo Cribb**

There's a lot to get our heads around at Christmas. Presents, food, end-of-year break-ups. We deserve a glass of something special to celebrate making it through in one piece.

You might also be in charge of drinks on the Big Day or at

gatherings in the lead-up. Finding wines that will make both your millennial niece and father-in-law happy is a tough gig.

To make life easier, here's a guide to festive drinks that are easy on the wallet (all are under \$25), and not hard to find at a supermarket near you.

Pretty in pink

Nothing screams "special" more than a glass of sparkling rosé, IMHO. There's something about the pink-orange hue and those bright, ripe strawberry flavours that say it's time to celebrate. Choose a sparkling rosé with some crispness to perfectly pair with cheese. The red fruity flavours are also quite partial to pavlova oozing with whipped cream and berries.

LINDAUER SPECIAL RESERVE SPARKLING ROSÉ, \$20

In my 20s and 30s Lindauer was at every barbecue and social event. It was bargain priced and quaffable. I hadn't bought a bottle in probably a decade and was pleasantly surprised with their Special Reserve Rosé. Like us, Lindauer has grown up. This one is all strawberries and cream, and raspberry and peach pie, adult style.

GRANDE CUVÉE 1531 DE AIMERY CREMANT DE LIMOUX ROSÉ, \$24

Pretty as anything and packed full of peaches, nectarines, even pineapple and raspberries. This is a classy bubbly from the South of France that even the grumpiest grinch will love.



Can't beat a classic

There aren't many guests who will turn down a glass of well-chilled bubbles. Some sparkling whites can be a bit sweet and some a bit tart. Sticking to the tried and true like a New Zealand Brut (a dry style) or good quality prosecco should see everyone smiling with Christmas cheer. These styles of wines are great with food, from salmon, chicken, salads, new potatoes, and most desserts so no need to fuss with extra glasses or complicated wine matching.

GRAHAM NORTON PROSECCO, \$19

I'm always a bit sceptical about celebrity endorsements, but a glass of this won me over. With the hint of sweetness you might expect from prosecco, it's a light, crisp style with elderflower, white blossom, and crisp green apples.



ALLAN SCOTT CECILIA BRUT NV, \$24.99

This would be my pick for the best bubbly under \$25. It delivers with a glass full of peaches, green apples, apricots and hints of warm brioche. Served ice cold, it will help make sure it is a very Merry Christmas.



Easy on the alcohol

Luckily for our designated drivers and those wanting to take it easy on the alcohol, there is an increasing range of zero alcohol and low-alcohol wines. Our alcohol-free friends and relatives are finally not destined to spend the day on the sparkling grape juices of the past.

Sparkling non-alcoholic choices offer some of the most flavoursome and pleasant non-alcoholic wines. Their effervescence seems to carry flavours well, compared with some still non-alcoholic wines, which can taste a bit thin and limp. Without the alcohol and the tax it attracts, the low prices are likely to see you fizzing with festive joy as well.



PLUS + MINUS ZERO ALCOHOL PROSECCO, \$13

A lively sparkler with crisp pear, lemon and a touch of fruity apricot. Its bubbles burst out of the glass, with a refreshing acidity, balanced by a touch of sweetness. Served in a champagne glass, it will make a great zero alcohol offering at your next soiree.



EDENVALE SPARKLING ROSÉ ALCOHOL FREE, \$14

Alcohol-free shouldn't mean taste-free. This sparkling rosé, as well as being a delicious Barbie pink, has redcurrants, strawberries and raspberries that leap from the glass.

Out of the box

To offer your guests something out of the ordinary to make the occasion even more memorable, try serving Lambrusco. Lambrusco is a lightly sparkling Italian wine that is usually a mid to deep ruby colour and made in a dry or semi-sweet style packed full of cherries, raspberries and blackberries. Served very chilled, it pairs well with most foods and is usually easy, smooth drinking and a great conversation starter.

The cherry on the top is that Lambrusco is usually very reasonably priced, so serve up a surprise at the end of your Christmas dinner by offering your guests a dessert wine. Grapes left on the vine to raisin and rot a bit (I know, it sounds horrid but tastes divine) are used to create sweet wines bursting with dried fruit, Turkish delight, honey, caramel and nutty flavours that will end any dinner on the highest of notes.



CHIARLI IL MIO LAMBRUSCO ROSSO, \$15

It might be low alcohol at 7.5 percent and only slightly effervescent, but each glass is packed full of cherries, plums, blackberries and raspberries. Semi-sweet but balanced with some savoury earthy flavours, this is just what you need to get in the festive mood.



THE NED NOBLE SAUVIGNON BLANC, \$24

White peach, apricots, candied lemon rind, honey and a hint of ginger. A delicious wee glass of this with passionfruit cheesecake, a classic pav or blue cheese at the end of dinner is my idea of heaven.



Hard to please

Finally, no matter how thoughtful your festive wine choices are, there is always a hard-to-please guest. Reduce your risk by having some classic wines at hand. A Marlborough sauvignon blanc will please a wide range of fussy drinkers, as will a decent pinot noir.



VILLA MARIA MARLBOROUGH SAUVIGNON BLANC 2022, \$16

Timeless producer, timeless wine. The lime, grapefruit and melon with a touch of pineapple, green pepper and herby greens is going to love the cheese platter for starters and will be delightful paired with any seafood on the barbie.

MAIN DIVIDE NORTH CANTERBURY PINOT NOIR 2021, \$23

A good pinot noir that won't break the bank but delivers on taste: strawberries, raspberries, cherries, even tamarillo with savoury herbs and spices. A versatile food-loving red is always useful to have on hand – just like those guests who always help with the dishes. ● @winesauvy

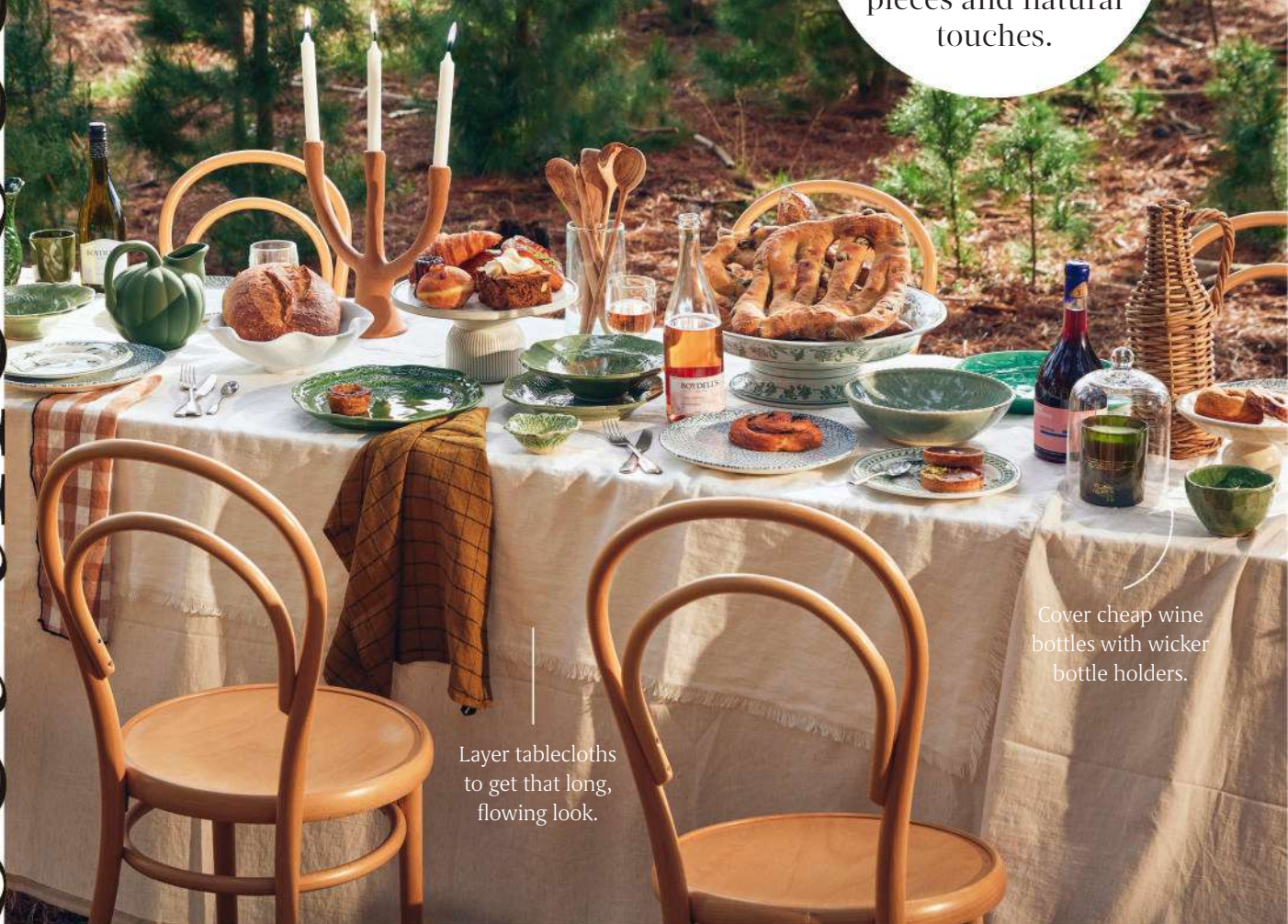


set the scene

SERVE UP
DELICIOUS FOOD
AND STYLE WITH
DIVINE TABLE
SETTINGS

INTO THE WOODS

Enjoy alfresco life with rustic, country pieces and natural touches.



Cover cheap wine bottles with wicker bottle holders.

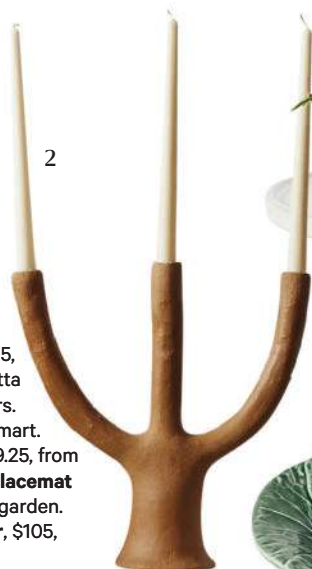
Layer tablecloths to get that long, flowing look.



1

1 Manufacture de Digoin melon pitcher, \$199.95, from Wells Trading Company. 2 Kenith terracotta candle holder, from \$126, from Bedouin Traders. 3 Foliage napkin rings, \$6 (four-pack), from Kmart. 4 Robert Gordon garden party cake stand, \$79.25, from Kitchenware. 5 100 percent French flax linen placemat set, \$64.89 (for four), from shop.yourhomeandgarden.co.nz. 6 Bordallo Pinheiro cabbage oval platter, \$105, from Father Rabbit.

2



3



4

SHOP IT 
shop.yourhomeandgarden.co.nz



5

6



1 Rainbow decoration set, \$13 (12-piece), from Kmart. 2 Living & Co jute round placemat, \$6.50, from The Warehouse. 3 Gather Home Co. lemons printed runner, \$39.90, from Bed Bath & Beyond. 4 littala Origo serving bowl, \$185, from Smith & Caughey's.

1

2

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4



LIFE IN COLOUR

Scatter the baubles and serve up bursts of pink, yellow and blue.



Tired of crackers? Add a small gift offering on plates instead.



Have yourself a Mediterranean little Christmas with an olive tree decoration to add that authentic touch.

GOOD AS GOLD
Create a winter wonderland with snow-dusted berries and metallic moments.

A charger plate looks great and protects your table.

1 Christmas tree candle, \$36.99, from shop.yourhomeandgarden.co.nz. 2 Fittz berry spray, \$29.95, from Freedom. 3 Gold look wavy edge charger plate, \$2.50, from Kmart. 4 Harvest napkins, \$26.90 (set of four), from Wallace Cotton.

SHOP IT
shop.yourhomeandgarden.co.nz



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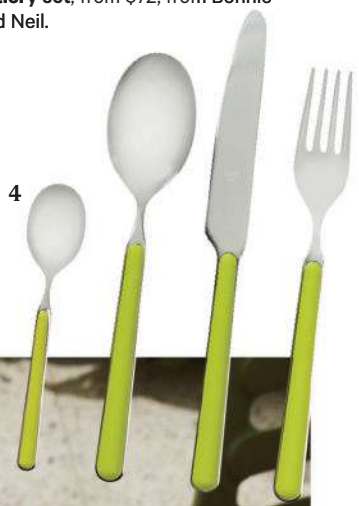
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3

1 Scallop napery, \$29.95 (set of four), from Bed Bath N' Table. 2 Riviera plates, \$29.99 (set of four), from Stevens. 3 Fazeek Vice Versa carafe, \$185, from Long Way Home. 4 Mepra Fantasia cutlery set, from \$72, from Bonnie and Neil.

4



Get the good times flowing with a talking-point carafe.

LA DOLCE VITA
Relish the sweetness of the day with wavy plates and a burst of citrus.



Decorate the rim of your coupe glasses with sugar for a special touch.

Skip the stuff for kids and line your table with flowers for an 'adults-only' approach.

ORCHID BLOOMS
Blush pinks and floral notes lend glitz and glamour to the party.



1 Everlasting pink orchid, \$169.90, from Bed Bath & Beyond. 2 Zakkia hammered brass bowl, \$59, from Flux Boutique. 3 Krosno Harmony champagne coupe, \$99.99, from Briscoes (six-piece). 4 Living & Co tealight holder, \$3.50, from The Warehouse. 5 Kip & Co linen tablecloth, \$199, from Tea Pea Home.



2



3



4



5

PHOTOGRAPHY ARE MEDIA SYNDICATION

REJOICE IN FASHION

Sixty extravagant works by celebrated Chinese couture designer Guo Pei (creator of that yellow gown Rihanna wore to the Met Gala) are on display at Auckland Art Gallery Toi o Tāmaki as part of the *Guo Pei: Fashion, Art, Fantasy* exhibition. God is in the detail. aucklandartgallery.com



PHOTOGRAPHY COURTESY OF GUO PEI.

136

Downtime

Rest, relax and get more you time.

138

Women we love

Bakery owner Bridget O'Sullivan's sweet tastes of Italy.

142

Flaw show

Eleanor tells how to embrace our imperfections.

downtime

INSPIRING WAYS TO REST, RECHARGE AND GET MORE YOU TIME



SWEETNESS AND LIGHT

While many Aucklanders flee the big smoke to spend the summer days coastside, there's plenty of joy to be found amongst the Christmas city lights and delights. Spend an evening strolling down Ponsonby's legendary Franklin Road, then visit Smith & Caughey's to peer at the window displays. Make sure to check out MOTAT for their tram-tastic lights, but the cherry on top goes to the Harbour Bridge, which thanks to Vector Lights, comes alive every 15 minutes from 9pm until midnight.

Welly on a tea plate

It's high tea but with a deliciously festive flourish – think chocolate pavlovas, Christmas pudding tarts and ham toasties. You've been nice all year, it's time to be a little bit naughty. Dig in at the Hippopotamus Festive High Tea.

11 November to 17 December, QT Wellington.



MERRY, MERRY

Held at the breathtaking Founders Heritage Park in Nelson, the Great Christmas Market might just take the title of the prettiest market. It's the place to go for handmade gifts and bundles of charm. Bring cash and a good eye for trinkets.

26 November, 9am-4pm, \$2 entry fee (kids under 12 free).

THE NIGHT-MARKET BEFORE CHRISTMAS

This iconic Palmy event is too good not to miss. With over 150 treasure troves of stalls, the Magic of Christmas is the place to get your gift shopping done once and for all. Break up the buying with some alfresco food-truck dining, then get back to business. From hot sauce to personalised wallets and retro upholstery, you're guaranteed to find something for that hard-to-buy-for relative.

5-6 December, Awapuni Racecourse, Palmerston North, \$10 entry fee.



HIT THE SLOPES

If you're a bit of a grinch and looking to flee the festive season, there's no better escape than The Wild – a multi-day celebration of trail and mountain running around Arrowtown. Meet some like-minded adventurers and enjoy the world-famous scenery from up high. Choose from a range of events to enter and push yourself like never before.

6-10 December, thewild100.org.



PHOTOGRAPHY DAVID LE PHOTOGRAPHY, SEAN BEALE

REVIEW

INSPECTOR GADGET

Cocktail garnishes and Christmas decorations are sorted with this Sunbeam dehydrator

Text **Fiona Hawtin**



It takes eight to 10 hours to dehydrate orange slices, which have myriad of uses.

What's under the microscope? The Sunbeam Food Lab Electronic Dehydrator.

What's the elevator pitch, please?

It's an electronic food dehydrator that can dry everything from fruit to herbs and flowers to proving dough, making fruit rolls and even yoghurt.

And in more depth? Well, there's not much more technical information you need to fire this dehydrator up because it's so easy to use. Put your fruit on the six trays, load them into the dehydrator, turn the power on, select the temperature to match what you're drying – the temperatures are all printed in large font on the front of the machine. That's it. Ten or so hours later, once the machine has automatically switched itself off, harvest your bounty.

Is it all it's cracked up to be and do we need it in our lives? That's an emphatic yes. I've tried other dehydrators but nothing compares to this. Since we've had it in the office, we've had it going so much drying limes, lemons and grapefruit from the glut on people's trees we're thinking of doing a *Your Home and Garden* line of dried fruit. We've also dried oranges, apples, kiwifruit and pineapple and are very much looking forward to berry and stone fruit season. Next up is the Rosemary

and basil crackers on the Sunbeam website.

What can you do with all this dried fruit? You know those fancy packets of dried lemons for cocktails selling for around \$10 for six slices? We can do 20 packs at a time in the Food Lab. Friday drinks has never been so good. Also, we've been drying oranges for a hanging centrepiece over the Christmas table this year, as well as for garlands on the Christmas tree.

It's starting to sound like you're giving a sermon at the Church of Food Lab Dehydrating? Guilty. ●

Cost? \$199, sunbeam.co.nz

CUT & DRY

Dip dried citrus slices in dark chocolate to make an edible gift.





Sugar rush

Lauded for her exquisite French treats, Bridget O'Sullivan is now delivering a sweet taste of Italy

Photography **Sarah Rowlands**

Cantabrian Bridget O'Sullivan's macaron empire started small at the Christchurch Farmers' Markets in 2008. After selling out most weekends, she and her then-business partner signed a year-long lease for a store. Now, the mother-of-two has a sideline in Tusca making Italian treats such as festive panfortes, which she started in 2020 while on maternity leave with her daughter, Florence.

You were originally a lawyer. Was it hard to make the switch? My background is commercial law but I decided upon leaving London, where I'd worked for five years, to follow my passion. Most people think it's a huge leap from law to a small business. Actually, I felt like I had some commercial experience, and started applying it to an industry I felt passionate about. By that stage I had the courage to follow my intuition and was lucky to come across macarons, which were at that stage new to the New Zealand market. It had the hallmarks of something special in terms of quality, style and flavour.

How did you fall in love with macarons? I was always fascinated with them while travelling in France, but it wasn't until I got back to New Zealand and was looking for sweet treats that appealed to my style of eating (smaller portions, beautiful flavours and quality ingredients) that I started thinking about them. Then I met my then-business partner, Amanda, and we formed a business that took off at speed.

What's the best macaron you've ever had? My personal favourite flavour is



French pastry chef Pierre Herme's Ispahan, which is a combination of raspberry, rose and lychee. It's so delicate, rich and thought-provoking – and very pretty to look at. It's like a work of art.

When you started, were you making every macaron yourself? At the beginning, it was my then-business partner and I. We did everything from ordering the ingredients, making the fillings, piping, filling macarons, cleaning down, boxing them, couriering them, answering emails, working in our store – it was a lot. We used to think seven batches, which is approximately 700 macarons, was an



PETITE TREATS

Bridget started small by selling her macarons at a farmers' market stall and quickly became known for her perfectly formed baked goods.



WHAT'S IN STORE

(above) Bridget's French and Italian fine offerings can be found at her retail store in Merivale, Christchurch or bought online. Her personal favourites include the classic rose macaron and marzipan panforte.

insanely busy day. Now that would be considered a side dish compared to our normal volumes.

What's your distribution like these days? We have a very beautiful retail store in Merivale, Christchurch, which is the face of our business. Then we have a busy online store and also supply to selected New World supermarkets across the country and selected cafes and delis.

How many people do you have working for you now? Across our retail store, office and kitchen, we have the equivalent of eight full-time employees.

Who are your baking heroes? I love Pierre Herme. He is our macaron



inspiration. Also Yotam Ottolenghi, who helped me fall in love with baking, new flavour pairings and presentation in London, as well as Erin Clarkson of Cloudy Kitchen for quality, everyday delicious baking.

Of all the products you have, which is your particular favourite? We're about to launch Toffee Butter Crunch, which is dangerously addictive. I'm always a sucker for our classic rose macaron. And in terms of Tusca, my new delicious morning routine is a slice of marzipan panforte and an espresso. I'm spoilt for choice at work and have to restrain myself.

You've recently expanded into Italian Christmas products. What's been the reaction to them given we're a land of Christmas mince pies and pav? Our Tusca and Traditionally Tuscan products have a small, niche following from anyone who has spent a decent amount of time in Europe and understands the heritage nature of these products. In New Zealand we're doing a lot of education, such as how best to serve, pair and enjoy. Panforte is made for anyone who likes to entertain, but we have to show people how best to

enjoy them. Inside the wrappers are pairing suggestions. Once people try our products, it's an easy sell from there, but encouraging people to try something new (especially in a cost of living crisis) is a challenge, so we have to ensure it's worth their while. I think they are.

The marbled packaging on the panfortes is beautiful. How did this come about? We work with a very talented designer, Denise Faraco, who found examples of hand-crafted marble paper from across the world. We felt the marble symbolised the swirl of all the ingredients of our panforte and there was also a beautiful connection between the traditionally crafted paper and our traditionally crafted panforte. It seemed fitting to marry the two. Each marble design has colours to match the ingredients of the panforte inside.

What does a typical day look like for you? I'm up at six for a quiet cup of tea before my girls get up, then it's a whirl of everyone getting ready, missing socks and so on, before pre-school for Florence and a nanny for Rose. Once I'm at work, it's always a different mix between business strategy and e-commerce as I take care of our online store, team support, cash-flow management, and planning ahead for the next few months. At the moment I'm hands-on in the day-to-day running of the business, but have a very skilled team who help deliver everything to such a high standard.

What are some of the traditions you and your family have around Christmas? I'm creating some lovely traditions with my girls around Christmas baking and gifting (they love the baking but have a bit to learn about giving it away). Regarding food, we enjoy a beautiful baked ham with steamed new potatoes and salad on Christmas Eve, a glass of bubbles on Christmas morning and a menu that is a mix of traditional and nostalgic and something new and trendy. Oh, and of course, leftover trifle for Boxing Day breakfast. Traditionally we are always with extended family for Christmas, but now that Rose's birthday is on the 22nd of December, we will be finding some new traditions to mix her birthday celebrations with some Christmas cheer with friends.



SPRINKLE ON THE JOY

(below) Panforte is a traditional Italian dessert made of fruit and nuts. Bridget and her team's cakes unite the best of Italian heritage with top-quality, locally sourced ingredients.

How many panfortes would you all get through on Christmas Day? Around three.

What else do you have in the works? We have some beautiful new products in the design phase for Tusca, and a beautiful re-brand ahead for J'aime les Macarons.

Where can people buy your products? Our store in Merivale Mall, Christchurch. Tusca and J'aime les Macarons both have e-commerce stores. Tusca and Traditionally Tuscan are in specialty grocery stores and delis and J'aime les Macarons are also sold in selected New World stores. ● jaimelesmacarons.co.nz tusca.co.nz





LIVING WELL

How to embrace IMPERFECTION

Be kind to yourself and silence your own worst critic



ELEANOR CRIPPS
Home wellness expert

In today's fast-paced world, perfection has become a common objective for many. From striving towards a successful job to maintaining the perfect body, home, or family life, our desire to attain perfection can often feel never-ending and all-consuming. It's no wonder we feel inadequate.

Society tells us that achieving perfection will bring us happiness and make us more likeable in others' eyes. However, all this creates is a facade that's exhausting and unattainable. Take a moment to consider the people in your life who you love and

admire. You might find that you are attracted not only to their virtues, but rather to their wholeness of character. More often than not, it is their quirks and uniqueness that resonate with us the most.

So why is it so difficult to apply this idea of embracing imperfection when it comes to ourselves? By celebrating our weaknesses and welcoming vulnerability, I'm convinced we can cultivate a deeper sense of contentment in our lives – a notion I would much rather be focusing on, wouldn't you?

“Write down the thoughts you’d prefer to have about yourself and say them out loud each day.”

ELEANOR CRIPPS

As a self-confessed perfectionist, I ask myself, “How can I practise more self-compassion and acceptance of who I am?” Here are a few ideas that continue to work for me along the way.

1 Consider where perfectionism exists in your life

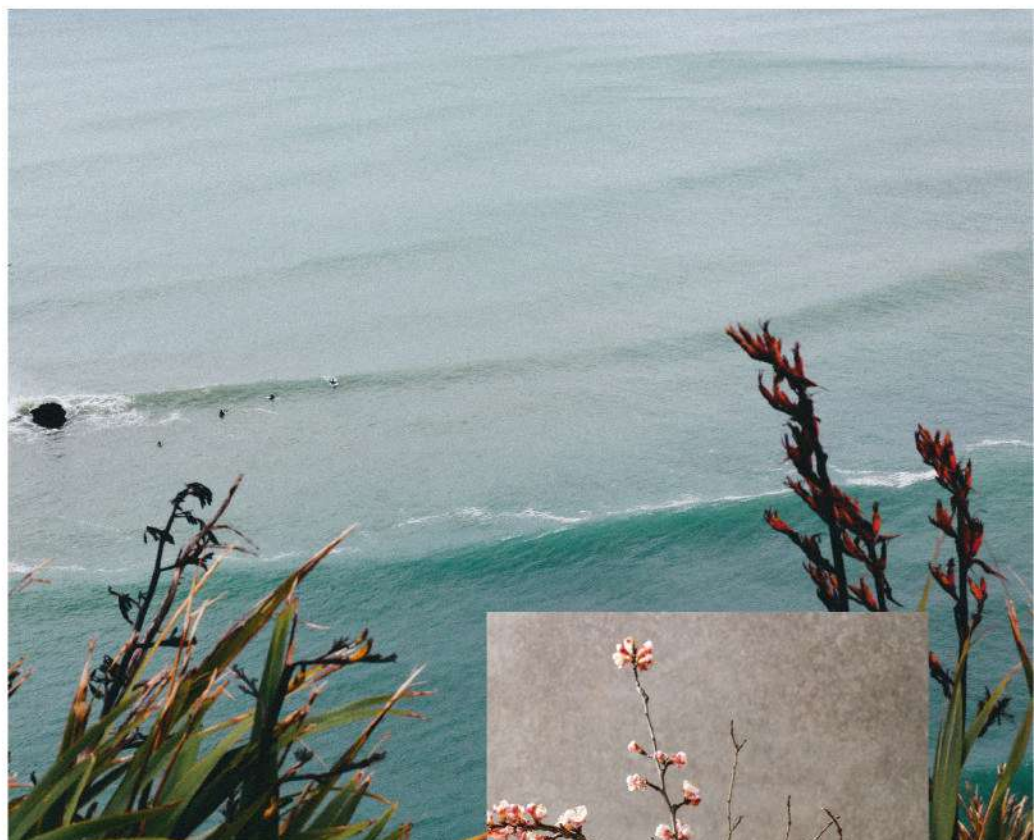
Grab a journal and write down what you find. Reflect and consider what drives you to strive for an unattainable level of perfection in these areas. Do you feel pressure from society, family or social media? Does your self-worth depend on this? Understanding what drives you to reach a certain goal is the first step to figuring out what’s authentically meaningful for you.

2 Let go of unrealistic expectations

Perfectionism often stems from setting unrealistically high standards for ourselves. Challenge these expectations by setting easier and more realistic goals for yourself. This is also a wonderful opportunity to view mistakes and setbacks as a natural part of the journey. Focus on what you can enjoy and learn during the flow state along the way, rather than what you’ll achieve at the finish line.

3 Recognise that you are not your thoughts

By understanding that we are not our thoughts, we can open the door to kindness and forgiveness of our own imperfections. When we acknowledge that thoughts arise from myriad of external influences, past experiences and



conditioning, rather than being a true reflection of our worth or identity, we have an opportunity to let go of judgement and foster more self-love. Write down the thoughts you’d prefer to have about yourself and say them out loud each day until they become ingrained in your mind. Put sticky notes around the house to remind yourself of your new, more empowering thoughts.

4 Embrace the concept of *wabi sabi*

Wabi sabi is rooted in Japanese aesthetics and encourages us to find beauty in imperfection and embrace the transient nature of life and the continuous changes it brings. It teaches us that everything is impermanent, allowing us to savour the present moment without clinging to the past or worrying about the future. Rather than striving for flawlessness, *wabi sabi* encourages us to appreciate the unique character of things that bear the mark of time and use. Whether it’s a chipped teacup, a weathered piece of furniture, or a wrinkled linen cloth, these “flaws” can serve as reminders of the stories and experiences that have shaped us. It’s about finding contentment and joy in what we have, rather than constantly seeking more through material things and badges of success.

5 Practise gratitude daily

We have so much to be grateful for. However, the pursuit of perfection steals from us our ability to feel thankful for what’s already wonderful in our lives. Creating some kind of gratitude ritual that works for you can be a brilliant way to stay rooted in the present. This will enable you to feel connected to the joy that surrounds you. As you drink your morning coffee, write down three things you appreciate, or perhaps as you finish brushing your teeth, smile in the mirror and tell yourself something you are thankful for. The more you do this, the easier it becomes.

Learning to appreciate imperfection is a journey, requiring self-reflection and courage. I hope these ideas inspire you to be gentle in embracing your unique nature and offer an empowering shift in perspective. ●

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Snow it all

TEST YOUR FESTIVE KNOWLEDGE WITH THIS FUN QUIZ

1 What is the most fragrant real Christmas tree?

- A Balsam fir
- B Douglas fir
- C Scotch pine

2 Traditionally, how long before Christmas should you start making Christmas cake?

- A One week before
- B One month before
- C Two to three months before



3 Glass baubles were first invented in which country?

- A England
- B Netherlands
- C Germany

4 According to folklore, what was created in 1670 by the choirmaster at Cologne Cathedral when wishing to keep children quieter in his church?

- A Candy canes
- B Advent calendars
- C Gingerbread houses



5 What is a tree with fake snow called?

- A A powdered Christmas tree
- B A flocked Christmas tree
- C A slushed Christmas tree

6 What colour are mistletoe berries?

- A White
- B Red
- C Green

7 When were electric Christmas tree lights invented?

- A 1902
- B 1882
- C 1931

8 What country started the tradition of hanging stockings?

- A Sweden
- B Ireland
- C Italy



9 What is a Christmas swag?

- A A cross between a wreath and a garland
- B The skirt under the Christmas tree
- C Colloquial name for the milk and cookies left out for Santa

10 Who designed the upside-down Christmas tree at Claridge's Hotel in 2017?

- A Karl Lagerfeld
- B Sir Elton John
- C Jonathan Adler

11 Where did the poinsettia plant originate from?

- A Europe
- B Central America
- C Australasia



12 Which plant-based Christmas tradition was started by servants in Victorian Britain?

- A Hanging ornaments on the tree
- B Putting a wreath on the front door
- C Kissing under the mistletoe

13 Which royal is credited with popularising the use of Christmas trees?

- A George V
- B Prince Albert
- C Edward VII

14 Back in Tudor times, what did women who wanted to find a husband eat in the hope of finding a partner?

- A Gingerbread men
- B Candy canes
- C Mince pie

15 What is traditionally hidden inside a Christmas pudding?

- A A chestnut
- B A coin
- C A button



16 What sparks roughly 100 accidental fires each holiday season?

- A Fairy lights
- B Stockings hung on a mantelpiece
- C Dried out Christmas trees

17 What was the first Christmas tree decoration?

- A Tinsel
- B Candles
- C Tin figurines

18 What is a Christmas gong?

- A A small figurine with long bushy beards and knitted hats
- B Alcoholic eggnog
- C A nap after Christmas lunch

19 What was tinsel originally made out of?

- A Copper
- B Tin
- C Silver

20 What inspired Christmas crackers?

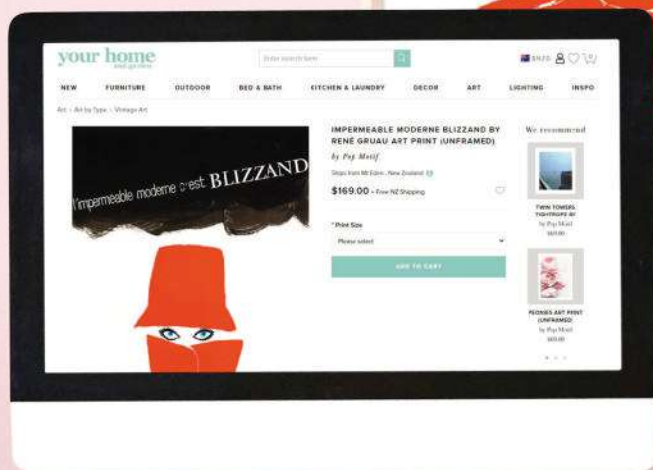
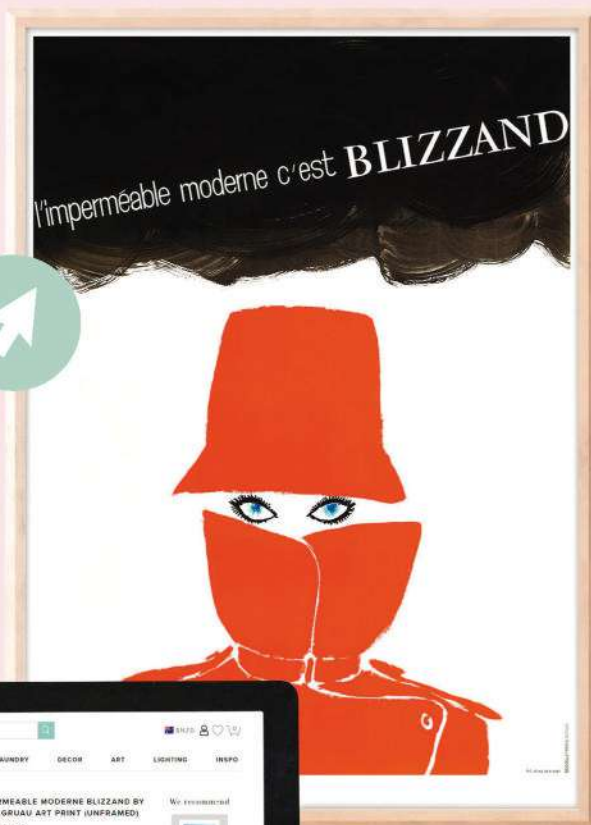
- A Fireworks
- B The crackle of a fireplace
- C The London bombing

Answers: 1 A, 2 C, 3 C, 4 A, 5 B, 6 A, 7 B, 8 C, 9 A, 10 A, 11 B, 12 C, 13 B, 14 C, 15 B, 16 C, 17 B, 18 A, 19 C, 20 B.

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