

HOMEFRONT

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The
'hinoki' tub
A Japanese
masterpiece

On tour:

Tasmanian Links
Nueva Riviera Nayarit
Escape to Crane Beach
World Heritage Tour

Design trends:

An exclusive interview with Brian Gluckstein





Photo: Snoddens

Bella cucina

Amelie Sabbagh



At the recent Olympics, China showed us that it can put on quite the lavish show. It made us think of Asian décor and its sense of drama and sophistication. Why not be evocative and capture some Oriental mystique? Simply be inspired by Japanese Zen, the Forbidden City or a tea garden.

goes Asian exotic

5 tips to get the look

1. Time to show off grandma's fine chinaware. **2.** Get lacquerware in vibrant red, black or gold. You can also create your own décor by painting on high-gloss stones or branches. **3.** Prefer tonnes of small sophisticated courses to a unique big one. **4.** Serve a fine sake warm, or a chilled plum wine. **5.** Avoid bamboo motifs or Chinese characters on anything.

Bamboo shoots Somewhere between a bamboo forest and a gold bar—yet more elegant than either—these gold placemats from Dransfield & Ross elevate both your plate and décor in one blow.

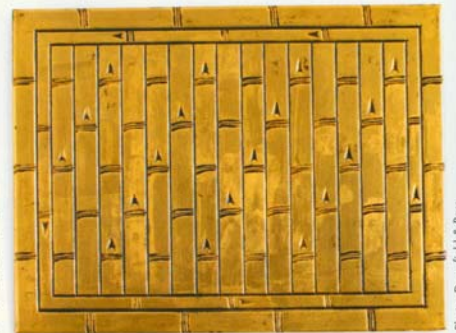


Photo: Dransfield & Ross



Photo: Raynaud

Tea for two
Learn about the Japanese tea ceremony and its whole set of rituals, tools and gestures. Then, throw an afternoon tea with this finest tea set "Marquises et Mandarins" from Raynaud.



Photo: Staub

Sautéed everything
Nothing will ever stick to the high-quality iron Staub wok. The quick cooking preserves vitamins and only requires a little fat. Bring it to your table for a convivial and fresh look.



Photo: WENGER

Find the key to sashimi
A santoku knife, shown here from the venerable WENGER, is an Asian cook's preferred tool for everyday cutting tasks. It has a wide blade for impeccable precision in slicing. Use the small size for fruits and veggies, the medium for fish and the large for meat.



Photo: Swissmar

Fond of fondues
Even though this Swissmar fondue set comes right from Switzerland, it should not be devoted only to cheese. Try Vietnamese fondue, and make the chocolate more exotic with mango. Result: a hot conversation starter at your next party.



Photo: Bodum

Matcha or Darjeeling?
Bodum have created a tea press in a traditional Japanese design to make your own tea ceremony easy and beautiful.



Photo: Snaidero

Imperial red

The design of this Snaidero kitchen is resolutely modern but the red colour makes it warm and timeless. In China, red carries a largely positive connotation, being associated with success, fortune, fertility, happiness and passion.



Photo: Zojirushi

Rice's best friend

The Zojirushi NP-HBC10 uses an induction heating system for fast and always perfect rice. Also try healthy cooking options such as brown rice.



Photo: Iittala

Back to basics

This cast-iron pot, with an enamelled inside, has a detachable wooden handle that allows you to lift and move both the pot and its lid. The Sarpaneva pot from Iittala is aesthetically marvellous.



Photo: Iittala

Modern tale

Stay Zen with a Suppanen fireplace. Here, metal meets fire-resistant glass, creating a perfect setting for memorable evenings with family and friends.

Asian layers
Is your lunch box embarrassing? Adopt this superb bento box from Plastica Shop...almost looks like an "it" bag.



Photo: PlasticaShop



Photo: Raynaud

Marquises et Mandarins

Raynaud asked artist and China lover Hippolyte Romain to create these poetic plates: they're an invitation to travel!