

SPECIAL EDITION: THE AUSTRALIAN STYLE ISSUE

home beautiful

LOCAL HEROES

A RARE LOOK INSIDE FIVE
HIGH-PROFILE AUSSIE HOMES

NEW

EASY ENTERTAINING

SIMPLE MEALS WITH
THE 5-STAR TOUCH

BATHROOMS

SOUVENIR THE BEST
IDEAS FROM TOP HOTELS!

KITCHENS

3 EASY UPDATE TRICKS

THERE'S NO PLACE LIKE HOME

Australia

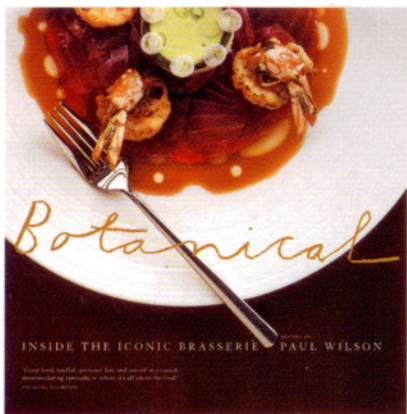
COASTAL, COUNTRY, URBAN, BUSH:
DREAMY STYLE YOU'LL FALL IN LOVE WITH

SEPTEMBER 2007 \$6.80 • NZ \$7.50 (INC. GST)

Pacific Magazines
PP 336669/00008



MODERN NATIVES HOME-GROWN GARDEN DESIGN SPRING BEDLINEN WAKE UP IN STYLE



HAUTE CUISINE Need to whip up a dish that astounds dinner guests? You'll find it in this cookbook. Born out of the Melbourne institution of the same name, *Botanical* (\$85, Hardie Grant) reveals the secrets of chef Paul Wilson's cutting-edge recipes. So, roll up your sleeves and create your masterpiece. We think the spiced lamb stuffed figs with baba ghanoush and sumac dressing is a sure-fire hit.



A pasta master

Calling all pasta aficionados – there's a new kid on the block. Fresh from the birthplace of dried pasta, Napoli, Di Martino pasta is the only pasta recommended by Italy's

Association of Chefs of Sorrento. The pasta is made of extra-fine durum wheat using the traditional 'bronze die' method to scratch the surface of the pasta, which, combined with the large holes, is all the better to hold yummy sauce. Di Martino pastas, \$6.50/500g, Raw Materials; call (03) 9689 0466 or visit www.rawmaterials.com.au for stockists.