



BOARD TALK

Indeco Ned's Plats and cheese knife, Society napkin from Ondene. All other props stylist's own. Stockists p191

MEET YOUR MAKER

Indeco

Australian-inspired kitchenware without the kitsch. Tasmanian designer Patrick Senior has always been fascinated by timber. "My father was a carpenter, and I always loved watching him make things," he says. Today, Senior crafts his homewares line, Indeco, from the likes of huon pine, native olive, Tasmanian blackwood and salvaged sycamore maple. From his workshop overlooking the Tamar estuary in northern Tasmania, Senior makes kitchenware such as Ned Kelly-inspired serving boards, pepper mills, toast tongs and simple cheese knives, while watching the changing moods of the river from his lathe. It comes as no surprise, then, that each Indeco piece is calm, considered and inspired by the natural environment.

What's your favourite timber to work with, Patrick?

Huon pine is one of the world's great timbers. It's warm, easily worked, dries extremely well without degrade, and contains a natural oil so it doesn't really need a finish.

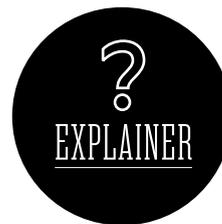
Striking grain and timber patterns aren't really the mark of Indeco. Why do you keep it so clean?

I like to keep ornamentation to a minimum, striving for beauty instead through line and proportion. To me this allows the design to shine, being unhindered by a busily patterned timber.

Your Ned's Plats are made from a single piece of timber. How does this affect the boards?

They're all made from a single piece of quarter-sawn timber (that's the orientation of the growth rings; they should be parallel to the edge). This sawing method makes for a finer, more lightweight board, but at the same time one that's still stable and durable.

Indeco, Ned's Plats from \$32, cheese knives, \$10, (03) 6394 4052, indec.net.au MAGGIE SCARDIFIELD



LOVAGE

The name of this tall leafy herb sounds quaintly delicate, but lovage still packs plenty of punch. Its flavour is often compared to celery – and in French it's known as céleri bâlard or false celery. The German and Dutch common names, which reference Maggi soup seasoning (respectively, maggikraut and maggiplant), give more of a clue to its complexity. Every bit of the plant – from root to seeds and stem – can be eaten. At Bar Liberty in Melbourne you might find a snack of fried potatoes with puréed mussels and lovage powder, while at Franklin in Hobart it crops up with clams, peas and fried bread. Firedoor chef Lennox Hastie became a fan of the herb working in France's three Michelin-starred La Maison de Marc Veyrat. "It's got a musky spiciness like cumin and fennel," he says. Hastie enjoys lovage scattered over eggs, or in pasta. "Use it like nettle – blanch and incorporate it into the dough. It gives the pasta a verdant green colour and the flavour carries through." Hastie also suggests candying the hollow stems and using lovage flowers and pollen the way you'd put fennel to work. FIONA DONNELLY



I GET MISTY We all have a favourite Le Creuset colour, but the latest addition to the French cookware's palette, Mist Grey, might be the most versatile yet. Utensils start from \$15. lecreuset.com.au

RIPE OLD AGE

The experts call Belgian-born Michel Couvreur "the last of the Mohicans". He blends rare and artisanal Scotch whiskies, then ages them in his caves in Burgundy. This particular mellow malt is "overaged" in Spanish sherry casks (\$134.90 for 700ml). It isn't the easiest to open, but subtle toffee notes and a long finish reward the patient connoisseur. spiritsofrance.com.au



C'EST CHEESE

Cheese, as any French cook will tell you, equals instant entertaining. Marinated chèvre (\$16.80 for 300gm) from Victoria's 180 Acres is great in an emergency: open the jar, toss it through salad or add baguette and a glass of Sancerre, et voilà les snacks. rawmaterials.com.au

