

# Table of plenty

SET THE STANDARD, WHATEVER THE OCCASION, WITH UNIQUE HANDCRAFTED PIECES IN A PALETTE OF NATURE'S FINEST HUES.

PHOTOGRAPHY LISA COHEN STYLING LEE BLAYLOCK



## TABLE SETTINGS DECORATING

**CLOCKWISE, FROM FAR LEFT** Marigolde linen napkin in Sage, \$24, from Safari Living. Large handmade jug \$180, from Valerie Restarick. 'Sashay' bulb vase in Smoke \$69.95, from Krosno. Ribbed navy bowls (with walnuts) NZ\$24 each, from Factory Ceramics. Flocca linen tablecloth in Fog, \$239, from Hale Mercantile Co. Hampton stick-back chair in white, \$199, from Perfect Pieces. Citi Table Linen tablecloth in Irish (used underneath), \$260, from Abode Living. 'Full Moon' plates, \$45 each, from Bettina Willner-Browne. Small handmade jug, NZ\$28, from Factory Ceramics. 'Finch' pasta bowls, \$32.90 each, from Citta Design. Wooden tasting spoons, \$9 each, from The Shelley Pantan Store. **FACING PAGE, CLOCKWISE, FROM FAR LEFT** White chair, stylist's own. 'Talia' cushion in grey, \$175, from Abode Living. Flocca linen tablecloth in Fog, \$239, from Hale Mercantile Co. Moller chair #77 in oak (behind table), \$1500, from Great Dane Furniture. Brook Thorne 'Double Dip' vase in Birdy Green, \$140, from Guild Of Objects. **Wooden spoons**, \$9 each, and Notts timber spatula, \$18, all from The Shelley Pantan Store. White ribbed jug, \$87, from Perfect Pieces. Ay Illuminate glass tumblers, \$45 each, and Ay Illuminate glass bottle, \$165, all from Safari Living. Handmade bowl (with walnuts), \$60, from Valerie Restarick. Black stoneware plate, \$44, from Sharon Alpren. Brooke Thorne 'Double Dip' medium platter in Birdy Green, \$180, from Guild Of Objects. Handmade plate, \$50, from Valerie Restarick. Large black stoneware bowl, \$145, from Sharon Alpren. Citi Table Linen tablecloth in Irish (used underneath), \$260, from Abode Living. Hampton stick-back chair in white, \$199, from Perfect Pieces. V-shaped teak stool, \$550, from Weylandts. All other items, stylist's own. For stockists details, see page 141.



# gold standard

A FAMILY FAVOURITE FOR MORE THAN 50 YEARS, THIS FRUITCAKE IS ALWAYS WELL RECEIVED.

WORDS SARAH NEIL PHOTOGRAPHY LISA COHEN STYLING LEE BLAYLOCK

**FOR 40 YEARS**, Christine Higgins has been making this pumpkin fruitcake from a recipe passed on by her mother, Leonie Egan (pictured). Leonie tried the cake while visiting her sister-in-law's sheep station near Blackall, in Queensland's central west, in the early 1960s. "My parents were invited to a neighbouring property for afternoon tea," says Christine. "Their hostess served this cake and I remember my mother enthusing about it later on. It was a novelty — people didn't include beetroot or pumpkin or zucchini in cakes back then — and she asked for the recipe.

"Mother was a pretty good bush cook," continues Christine, who grew up on properties near Charleville and Kingaroy in Queensland. "We had a wood-fuelled stove and the cake worked well in that, so Mother made it frequently. It's a good cake for smoko."

Christine, a retired university lecturer, and her husband, Peter, a former civil engineer, are both from farming families. Sixteen years ago, they moved from Brisbane to a 200-hectare "retirement property" in the hinterland near Coffs Harbour, NSW, where they raise Angus cattle. "I guess we must have 'country' in our blood," says Christine, who bakes a pumpkin fruitcake often so she has something to offer visitors. "People still enthuse about it — it's very moist and more-ish." *CS*

