SHOPAHOLIC:

rack 'em up

ORGANISE YOUR MAGAZINES WITH AN EYE-CATCHING RACK
COMPILED BY TILLY ROBERTS

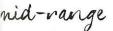


'Corzetti' acrylic **magazine rack**, \$59, Nick Scali Online.



Ferm Living metal square magazine holder in Dusty Green, \$79, Design Stuff.







'Handle' steel magazine rack in Grey, \$139, Arko Furniture.



'Poppi' golden cypress **magazine stand**, \$160, Harry & Jane.



'Alfred' aluminium magazine rack in Blue, \$175, DesignByThem.





Copper side table + magazine rack, \$199, The Minimalist.



'Kanaya' leather and brass magazine rack in Black, \$838* (USD\$625), Promote Modern Design.



European beech **magazine rack**, \$490, Workshopped. *Stockists, page 252* >

OUTDOOR NEWS:

unearthed

WE DIG UP THE LATEST BACKYARD BUYS AND GARDEN NEWS

EDITED BY OLIVIA CLARKE



THE Quensland Garden Expo WILL BE HELD JULY 8-10 AT NAMBOUR SHOWGROUNDS; VISIT WWW.QLDGARDENEXPO.COM.AU

THE HEAT IS ON

WE'VE PICKED OUR FAVOURITE OUTDOOR FIRE PITS TO ADD A BIT OF ENCHANTMENT - AND WARMTH! - TO YOUR WINTER SOIREES.



'Angelina' fire pit, \$1100, robertplumb.com.au.

EcoSmart 'Bulb' fire burner, \$895, coshliving.com.au.

'Glow' fire pit in Cement Grey and Black Petra, \$359, bunnings.com.au.



secret garden

Landscape architect Natasha Morgan has cultivated a creative retreat, Oak & Monkey Puzzle, located just outside of Daylesford in Victoria's Central Highlands. The 'productive focused garden' offers workshops such as preserving, foraging and garden design, from \$375 for a full day, which includes morning tea and a two-course lunch made using produce from the property. Visit natashamorgan.com.au.

5 minutes with

Cook & author



We chat with the founder of The Stephanie Alexander Kitchen Garden Foundation; an organisation providing resources to educate children and school communities to form positive food habits.

What inspired you to create the foundation? "I wanted to test my belief that if primary school students could create and care for an edible garden, then cook with the produce they had grown and enjoy it with their friends, it would result in students developing skills and making better food choices. The Kitchen Garden Program operates in more than 800 Australian schools and is growing." Describe your kitchen garden...

"My garden is very small these days as I've downsized to an apartment. I still have a one-metre square bed with rainbow chard, rhubarb, salad greens, and beans. Elsewhere, I have thriving bushes of rosemary, sage and lemon-scente verbena, and I have a small vertical wall garden with culinary herbs, suc as parsley, thyme, oregano and mint What will you be planting this winter? "It's brassica planting time. Bok choy and broccoli are my favourites. The chard, rhubarb and hardy herbs keep on keeping on!"