

A photograph of two hands holding two identical glass bottles of Kilner Milk Bottles. Each bottle is filled with a dark liquid and has a slice of lemon perched on its rim. A black straw is inserted into each bottle. The bottles have a yellow label with the text 'KILNER EST 1942 Milk Bottles'. The background is a solid, bright yellow color.

Spotted

THE RAYWARE GROUP -
JANUARY 2018

SPRINGFAIR PREVIEW



Spring Fair offers retailers the first opportunity to meet the new sales and marketing teams who add strength to Horwood's rising stock. It most importantly allows it to provide retailers an enhanced service and experience. Once at the stand, new products and initiatives will be highlighted and demonstrated, and Horwood's more consumer-centric experience will be explained. All this will be complemented by new in-store display stands and POS. Finally, there is also talk that there will be a voluntary appearance on the Horwood stand on Monday afternoon to meet, greet, cook and highlight new collections.

Horwood Housewares
Tel: 01179 400000
Web: www.horwood.co.uk
Hall 9 Stand A30-B31

The new Pro Sharp hand 'n' Sharp is a 2 in 1 blade sharpener with a simple single-handed pull through operation. The hand 'n' Sharp achieves professional results, even on old and hard blades. It can also be used to sharpen serrated blades and scissors. Its one-handed hand lock system has will secure the sharpener to any smooth surface or worktop and once it's locked in place you can safely sharpen your little hands free.

Edgington
Tel: 01408 486372
E-mail: sales@edgington.co.uk
Web: www.edgington.co.uk
Hall 9 Stand C24-D27



SPRINGFAIR PREVIEW



The enduring new Apple Farm collection being unveiled on the KitchenCraze stand will transport you to a rustic country kitchen. Set against a hand-painted pastel green wash background, hand-drawn illustrated farm characters feature across this delightful collection of ceramic kitchen and tabletop items which includes tea sets and breakfast accessories, storage jars and more.

KitchenCraze
Tel: 0121 604 1111
E-mail: sales@kitchencraze.co.uk
Web: www.kitchencraze.co.uk
Hall 9 Stand G30H-131



Creative Tops will launch stunning new 11-dish additions from La Calabrese at Spring Fair. Golden earns a luxury makeover with the 11-dish collection showing brushed gold in combination with marbled pattern shapes for a premium look that will fit like an understated trophy in the modern kitchen. New additions are sophisticated matt black mugs and storage jars with luxury gold detail added to the La Calabrese collection.

Creative Tops
Tel: 1536 207710
E-mail: sales@creative-tops.com
Hall 9 Stand G20-H21

Dorby Studio Blue is a new artisan collection of Plates, Platters and Bowls in four stunning shades of blue creating a beautiful focal range. Inspired by the trend for a natural aesthetic and honest materials in ceramic, crafting techniques, Studio Blue is a tactile collection that captures the essence of Dorby's hand-crafting skills and industrial proven perfected over 200 years in Dorbyshire. Available in packaged collections or as loose items, Studio Blue is easy to merchandise with POS available. There will be a media campaign, including social media, to support the launch of Studio Blue.

Dorby
Tel: 01773 740715
Web: www.dorbygroup.co.uk
Hall 9 Stand C20-D21



The new 11cm Viner's blades feature a subtle steady marble-effect handle, with a curved structure for optimum comfort when slicing and dicing. The range offers the beautifully designed knives, all made with the finest quality German grade steel blades for superior performance and precision. Made to last, the knives have a 25-year guarantee with each blade containing a higher carbon content for strength and durability. The blades are also laser ground to ensure a sharp cutting edge.

The Rayware Group
Tel: 0151 486080
Web: www.rayware.co.uk
Hall 9 Stand F50-F51



Meyer Group will be at this year's Spring Fair, and are very pleased to announce a new partnership with health and fitness icon, Jon White who will be in attendance on Monday 16th February. Everyone is welcome to join Meyer on its stand to watch some of his amazing demonstrations and to discover more about this exciting partnership. In addition to this new brand launch, Meyer Group will also be showcasing some fabulous new launches from Perisno.

Meyer Group
Tel: 0151 402 8100
Web: www.meyeruk.com
Hall 9 Stand F30-G31 and F50-G51

Spode's new Maua collection captures the psychological blend combining a traditional aesthetic with a modern floral print. This new tableware collection perfectly encapsulates the lively mood of a tropical paradise with its bright vibrant flowers set against a pure white porcelain body. Spode continues to align with its coveted and irreplaceable heritage style, and as you'd expect, Maua adds a flourish of grandeur to the home.

Perisno
Tel: 01783 764731
E-mail: homecare@perisnoinstgroup.com
Web: www.perisnoinstgroup.com
Hall 9 Stand F30-F31



If it is creatively innovative and modern, you are looking for them look no further than H&C. Now for Spring 2018 is the new 'Caly' collection of ceramic kitchen storage items with an on-trend geometric and sophisticated design. For something a little bitch there is the 'lan' 'hull' 'fruit' ceramic range, and to add to the creative mix H&C introduces 'Drib' a collection of painted wood kitchen pieces, perfect for organizing any table, dresser or counter top.

H&C
Tel: 01275 841841
Web: www.hcwoodware.com
Hall 9 Stand F20-G21



The Kilner® Measure & Store range provides an innovative solution for measuring requirements. Uniquely designed to fit into a Kilner® Clip Top jar lid and neck, these space-saving and easy to use silicone cups are great for measuring ingredients for baking and are practical for portion control. Available in three bright colours, the silicone cups collapse into the void space within the jar keeping them handy for when measuring is required. Each feature the volume measurements embossed on the cup.

The Rayware Group
Tel: 0151 486080
Web: www.rayware.co.uk
Hall 9 Stand F50-F51

ambiente

PREVIEW

Rayson is proud that the Mason Cash Innovative Kitchen Roller Shaker has been shortlisted for the Andromeda Solutions Award. With the Innovative Kitchen range, the most iconic items have been given an innovative twist for modern day cooks and bakers. The range has been developed to deliver smarter solutions for day-to-day kitchen needs, whilst maintaining the unmistakable Mason Cash traditional look. The Roller Shaker is no exception, it's an all in one rolling pin, flour shaker and pastry restainer. The Rayson Group
Tel: 0151 486188
Web: www.rayson-trade.co.uk
Hall 1.1 Stand A71

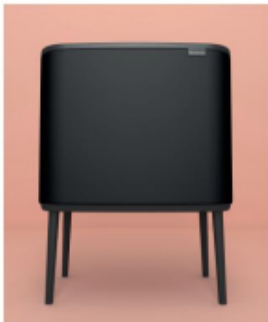


The new sensor mirror from Simplehuman with touch control brightness gives you full, intuitive control over a continuous range of brightness. Its low lux light system simulates natural sunlight, allowing you to see full colour variation, so you'll know when your makeup is flawless. The mirror is cordless and rechargeable – one charge lasts up to five weeks. The 5x magnification is ideal for providing exceptional detail while still allowing you to see your entire face at once.

Simplehuman
Tel: 01 491 825974
Web: www.simplehuman.com/uk
Hall 5.1 Stand A50 and Hall 11.0 Stand B32



Brabantia is excited to be previewing a number of new bins at Ambiente, including the beautiful 10 litre bin (pictured) – being proud that a bin can be a great addition to your interior. And that practical can be beautiful. Its model fits in the perfect height, thanks to the legs with non-slip perforated caps, and clearing underneath is easy! It is available in a range of lovely finishes (from Dusty Yellow to Pearl Black), including two exclusive mineral colours: the Indusini Red and Gold are part of the Series of Luxury collection. Brabantia
Tel: 01275 811060
E-mail: sales.uk@brabantia.com
Hall 5.1 Stand C30



If it is creativity, innovation and newness you are looking for then look no further than IAG. Retailers and consumers alike will be eager to get their hands on IAG's exciting new products and range extensions for spring 2018. For something a little kitchen there is the featured 'n' Tall Fruit & Veg range, which will add colour and cheer to the kitchen to go outside IAG introduces a range of new 'n' bowls, a little bit of fun and the perfect gift!
IAG
Tel: 01275 811041
Web: www.woodwards.com
Hall 1.2 Stand A50



The new range of glassware from Judge offers a cooking solution which will not stain or retain flavours. In addition, cooking with Judge glass allows for great visibility, displaying the ingredients and recipe to the full. Truly being manufactured from borosilicate glass, means it can cope with rapid temperature change, allowing confidence when moving from oven to table, and heavier to the oven. The essential beauty of Judge glassware is, unlike human or quite a bit of cookware, glassware simply doesn't age with use! Every day it looks the same, it simply doesn't look worn – age displays pure cooking vision for years, how great is that!
Herwood
Tel: 0117 940 0000
E-mail: sales@herwood.co.uk
Web: www.judgecookware.com
Hall 3.0 Stand C35



Above: The Tefal Toast N Egg Two Slice Toaster is among Robert Dyas' 18 electrical and non-electrical egg-related products.

We're not eggs-agerating!

Robert Dyas says it is spearheading the 'Great British egg revival' by stocking 56 egg-related products in its kitchenware range, from the Tefal Toast N Egg Two Slice Toaster and Egg Maker to the classic egg timer. Rachel Brain, coo at Robert Dyas, points out that: "A single egg is packed full of 18 vitamins and minerals. It's also home to vital micronutrients. No wonder the humble egg is often referred to as nature's multivitamin pill. Eggs are also extremely versatile and due to this we stock an incredible 56 egg-related items in our kitchen range." For the first time since modern records began, sales in the UK topped the six billion mark in 2017, an increase of 4.8% on the year leading to June 18. Figures are expected to be rising since the news that the Food Standards Agency relaxed its guidelines about the consumption of raw or soft-cooked eggs in October.



Above: Fresh thinking: the Magisso Vertical Fruit Plate.

Magisso's fruitful endeavours

The Magisso Vertigo Fruit Plate (designed by Simon Stevens) has been awarded the Good Design award by the Chicago Athenaeum, Museum of Architecture and Design and the European Centre for Architecture Art. Made from pressure casted ceramics, the plate keeps fruit fresh for longer as its wavy surface minimises the contact between the fruit and the plate. This allows air to flow around the fruit and slows the ripening. Each plate is hand-finished with food safe metallic glazing. This new set of winners also included Alessi, Apple and Fermi.

News

TOP STORY

bira and Exclusively encourage indies

Exclusively Housewares and Exclusively Electrical have announced a major initiative with the British Independent Retailers Association (BIRA) to support independent cookshops and housewares retailers. The two organisations will work closely together to ensure that a visit to the show is both productive and cost effective. BIRA will have a stand presence at the shows (June 12-13 at London's Business Design Centre) for the first time and a raft of new joint marketing activities will be undertaken to promote the event to BIRA's independent retail members, encouraging them to attend. BIRA members will be offered complimentary overnight accommodation, show refreshments and an invitation to the Exclusively summer party as well as some exciting new initiatives, including a Golden Ticket which will benefit those placing orders at the show (more details will be unveiled in February via Exclusively's website and social media). "We are delighted to have reached and agreement to work closely with bira to support the independent sector" said Simon Boyd, show director. "The Exclusively shows offer retailers an excellent opportunity to view the latest innovation in homewares, tabletop and SDA products ahead of the key Christmas buying period. The retail sector remains highly challenging. We are sure that our cooperation with bira will offer members a competitive edge." Sarah Amesen, head of marketing, PR and events at bira added: "We are really pleased to be working closely with Exclusively Housewares and Exclusively Electrical and to have a presence at the show in 2018 for the first time. This will enable us to better support our members and the independent retail sector."



Above: View of Exclusively Housewares 2017.

ZOS is a gift favourite

The CelloDine ZOS patented wine preserver was featured as an ideal Christmas gift on ITV's This Morning presented by Philip Schofield and Holly Willoughby on December 5. The product has also featured in the run-up to Christmas in consumer press, including Delicious (Suzy Atkins), Metro, T3 and Your Home, with more coverage anticipated for early 2018.



The night sky's the limit with Ultra Violet

Pantone Colour of the year for 2018, Ultra, Violet is said to be 'complex and contemplative', reflecting the mysteries of the cosmos and the limitless night sky. The blue-tinged purple was used by pop icons Prince, David Bowie and Jmi Hendrix to express individuality and, according to Pantone, symbolises experimentation and non-conformity. Leatrice Eiseman, executive director of the Pantone Colour Institute states: "We are living in a time that requires inventiveness and imagination. It is this kind of creative inspiration that is indigenous to Pantone 18-3838 Ultra Violet, a blue-based purple that takes our awareness and potential to a higher level. From exploring new technologies and the greater galaxy, to artistic expression and spiritual reflection, intuitive Ultra Violet lights the way to what is yet to come." Leatrice (Lee) will treat housewares suppliers and retailers at Chicago's International Home + Housewares Show (IH+HS) to a wealth of insights into colour trends and their influence on housewares in her presentations during the show (Monday March 12 and Tuesday 13 at noon). See www.housewares.org/show/keynotes for more information on speakers and events at the IH+HS.



Right: Lee Eiseman talking at last year's IH+HS in Chicago with the 2017 Pantone Colour of the Year, Greenery, visible in her choice of outfit!

What's Cooking?

What's Cooking?

FOR MOTHER'S DAY GIFTS

Four cookshops reveal some bestsellers that would make perfect gifts for mums or other female relations on Mother's Day.

Lin Cherrington, director, Creative Cookware, Edinburgh

Creative Cookware is where you can find a wide range of items that the larger department stores just don't stock. We pride ourselves on the amazing customer service we offer and the fact that we listen to our customers. We love a challenge and endeavour to track down a piece of equipment or information for them.

Sophie Conran Heart Shaped Wooden Boards from T&G	'All you need is love and laughter' - perfect for Mother's Day.
Bar Drinks Gin Prep Board from T&G	For the mother who enjoys a gin at the end of a stressful day.
Dressed Three Tier Stainless Steel Cake Stand from Alessi	Perfect for those 'special' family gatherings like Mother's Day.
London Pottery Oval Teapot from Dexam	Mum can take time out to enjoy a choice of various teas thanks to the fine mesh filter within the pot.
Royal Worcester Wrendale Bone China Mugs from Portmeirion Group	There are various animal designs available. A design for every mum!
Cast Iron Baking Sheets, Slow Cookers and Frying Pans from Netheriton Foundry	For the mother who really enjoys cooking and using the very best cast iron cookware, and it's UK made in Shropshire, which is a bonus.



Left: Alessi's Dressed Three Tier Stainless Steel Cake Stand will fit elegantly on the table, and is ideal for special occasions like Mother's Day.



Right: T&G's Sophie Conran Heart Shaped chopping boards bring elements of love and warmth to the kitchen.

Nikki Sharp, director, UK Cookshop, Hurstpierpoint and Burgess Hill

The UK Cookshop was established in 2005 and is run by Dave and Nikki with the most important member of staff Henry (the Cockspan). We stock over 10,000 products in our online shop and two shops in West Sussex, in the village of Hurstpierpoint and market town of Burgess Hill.

Aprons from Ulster Weavers	Aprons are probably our bestselling Mother's Day gift - the favourites are animal designs.
A-Z Mugs from Wild & Wolf	These appeal to children who like to chose something that is personal for their mum.
Price & Kensington Teapots from The Rayware Group	Traditional but colourful, one or two cup teapots are always good gifts for mums or grandmas.
Camelbak Water Bottles from Burton McCall	These good quality water bottles are popular as gifts for sporty mums.
Cake Tins from Cooksmart	Pretty storage for cakes, with designs including hearts and birds, and one with the words, 'Nothing brings people together like tea and cake.'
Eggcups from KitchenCraft	There are all sorts of designs (including flowers and sayings) that come in a spinner. They make lovely, affordable gifts for children to give.



Left: Teapots is a British tradition and Price & Kensington Teapots offer a classic style to make a 'proper' cup of tea - mum would approve!



Right: A best selling gift - Ulster Weavers aprons make Mother's Day gifting a headache-free option.

Nicola Hardingham, director, Dinghams Cookshop, Salisbury and Winchester

A family run cookshop, which recently opened a cafe on the first floor of the Salisbury shop.

Polka Dot Mummy 1/2 Pint Mug from Emma Bridgewater	It's a classic. You can't go wrong with the simple design and colours. It also comes in a box.
Tint Tea Pot from Maxwell & Williams	Lovely pastel colours and a nice shape. Perfect for loose leaf tea for one.
Just The One G&T Copa Glass from Dartington	A beautiful gin glass that comes in its own box.
Sage Boss To Go Blender from Beam	Top design, and also comes with a cook book.
Organic Jute Baskets from The Braided Rug Company	These come in lots of different colours and sizes and are so useful.
Emma Bridgewater Hans Cakes Tins from Elko Tins	Perfect for a mother hen who loves to bake.



Left: This beautiful Gin & Tonic Glass from Dartington comes in its own box, which adds to the presentation - a great gift for Mother's Day!



Right: An easy to use, healthy addition to the kitchen - Sage's Boss To Go Blender creates quick and easy smoothies and will make most prep so much easier for all busy mums.

Sherri Singleton, owner, The Mistle Kitchen, Mistle near Manningtree

The Mistle Kitchen contains a cookery school and shop stocked with supplies and gifts for cooks.

Leopold Vienna Slow Coffee Maker from Haus	For proper coffee that mum can enjoy - one of life's pleasures.
Staub Tagine from Zwilling J.A. Henckels	This is beautifully elegant, practical and versatile - a wonderful gift.
Mustardless Oil Drizzler from KitchenCraft	This makes a good gift when bought with one of the beautiful bottles of olive oil that we stock.
Abahna Handcream from Abahna	This is an English company that makes luxurious handcreams in lots of nice fragrances - perfect for hands that have been busy preparing food and washing up in the kitchen.
Zwilling Pro Knife Set from Zwilling J.A. Henckels	These knives make chopping, slicing and dicing a breeze and will last a lifetime.
Professional Deluxe Two-Piece Champagne Box Set from Grunwang	Presented in a bamboo box, this champagne bottle opener and stopper is a good gift for when mum can't drink her champagne all in one go!



Left: This Leopold Vienna Slow Coffee Maker from Haus makes a proper cup of coffee and brings a contemporary feel to your kitchen space.



Left: Create a Middle Eastern feast with Staub's classic styled tagine from Zwilling J.A. Henckels.



Market focus

Bowled over

Inset: Creative Tops by Katie Alice. Bottom: Bermuda among the new bowls from Churchill China.

Consumer dining habits are becoming increasingly diverse," states Portmeirion's sales and marketing director Phil Atherton. "We're becoming busier and often multi-tasking, so any dinnerware range has to reflect this. Time spent around a table enjoying good food with family and friends is a pre-requisite for happiness and well-being and should be enjoyed as often as possible. However, as such, tableware collections must be versatile, practical and built for informal dining, sharing and entertaining, with bowls becoming the tableware of choice."

Continues Phil, "with Portmeirion's international appeal and philosophy for casual dining, we have always had a range of versatile tableware including bowls to suit modern lifestyles - from Botanic Garden to Sophie Conran for Portmeirion, to our new mix and match Westery collection that's been introduced to celebrate what would have been the 100th birthday of Portmeirion's founder Susan Williams-Ellis. The versatile collection embodies the trend for relaxed and creative dining, following Susan's flair for casual entertaining." Phil adds that the same can be said for Spode. "It's a heritage brand that's evolved with design and lifestyle trends to remain relevant to today's market, with Maui by Spode new for 2018."

Keeping dining relaxed and casual continues to be a major trend in tableware, with bowls stealing a march as people change not only how and where they want to eat but also what they eat too. PH explores what other trends will be leading the way in 2018.



Inset: Portmeirion's new, commemorative mix and match Westery collection.

At Churchill China, buyer Thomas Woodward concurs that the change in people's eating habits has seen the company introducing a vast bowl offer in its Spring/Summer 18 catalogue. "The traditional means of consuming food in a



Dining al fresco

Of course, the need for tableware isn't only confined to indoors. "This year, entertaining outdoors is a big focus at Creative Tops with new al fresco tableware that has the style and trend-driven design of our ceramics," says Katrina Lawton, marketing and PR manager. "Outdoor dining helps us get back in touch with nature, and al fresco tableware helps to keep the experience carefree and relaxed with lightweight and durable materials. With this trend in mind, two collections we have grown this season are our own Drift range and Festival Folk by Katie Alice."

more formal dining table scenario now seems to be replaced by more casual eating, for example, while watching TV," comments Thomas. "Plus, the consumption of more exotic dishes, such as curries, means that bowls make the perfect partner for these type of dishes." Denby's marketing manager Vikki Irvine highlights that bowl sales have overtaken plates, accounting for 40% of new tableware purchased in 2016 against 6% for plates, highlighting the growing bowl culture. Consequently, Denby now has over 250 bowls to meet this demand, including nesting bowl sets for easy storage. "There is also an increasing trend for buying tableware by occasion, with consumers avoiding the stressful decision to purchase a whole new tableware set,"



Market focus

Inset: A new launch at Ambiente will be Burleigh's Felicity. Below: Ravenhead's Entertain collection. Below left: Mixologist glassware from LSA International.

observes Vikki. "Instead, they are purchasing tableware relevant to dining occasions, often to mix with existing tableware by simply adding different colourways. We have therefore added capsule ranges and gift boxed sets to our portfolio in response to this trend." She also points to a growing trend for tableware with an inherent natural aesthetic, originally seen in restaurants, and now used in the home, featuring 'honest' materials and ceramic crafting techniques. "Our new Studio Blue is an artisan collection of mugs, plates and bowls in different shades of blue that create a tonal effect."

Taking glassware to the next level

Stylish drinkware has become a big trend in the past couple of years, driven by Millennials who like gin or cocktail glasses that reflect their lifestyles. "Following the success of our Gin collection in 2017, particularly the set of two generously shaped balloon glasses, our Mixologist collection for Spring/Summer features an assortment of glasses, serveware and tools to allow users to create their own cocktail bar at home," confirms LSA International's PR and marketing manager Hannah Lambert. "Taking classic glass shapes such as the cocktail and the highball, Mixologist has given them a contemporary twist, featuring steeped designs and thick stems. The range has also reinvented the 2017 balloon glass, giving it a fresh, modern design for the coming season."



Entertain collection, which includes speciality cocktail glasses. "We predict that we will see more people experimenting at home with a variety of different cocktail recipes in

"We are working on an iridescent oil slick range and will be unveiling more on this range early this year," confirms the company's buying director, Steve Galbraith.

Below: Denby's new Studio Blue artisan collection of bowls.

2018, with the Millennial obsession for social media driving growth in the premium spirits sector market." At DRH, mid David Holmes confirms that the company will be launching Speckle, a range of harlequin glasses under the Anton Studio Designs brand. "Following on from the huge demand that we have seen for this style of glass, we will be adding some colour in to each piece," explains David. The range will include wine glasses, flutes, a tumbler and a gin glass. Also debuting in 2018 will be the launch of Tower Housewares' iridescent tableware range, which includes wine glasses.





Ambiente appetisers

Doors open to the five-day trade show Ambiente in Frankfurt on February 9. Here's a taster of what's on offer for housewares buyers

Beldray

The 30 Ltr Dual-Compartment Recycling Bin is split into two 15 litre compartments, each with its own plastic inner liner, for an easier and fuss-free way to separate recycling. The foot pedal function provides a hygienic hands-free way to dispose of rubbish, and a stainless steel finish is suitable for kitchens and utility rooms.

► 0333 577 9820 ► www.beldray.com



Meyer Group

Meyer Group will exhibit its wide assortment of brands across several product categories, including Anolon, Circulon and Prestige. The company said: 'We look forward to seeing all of our customers, both old and new, so we can share our exciting new launches and 2018 communication plans with them.'

► 0151 482 8000
► www.meyergroup.co.uk

KitchenCraft

New launches will include MasterClass Smart Ceramic, described as a high-quality range of bakeware that combines functional design with outstanding performance, and an element of on-trend luxe with its copper tones. The non-stick surface is reinforced with ceramic and slightly textured, allowing for fat-free cooking. All pieces are designed to nest together without risk of surface damage for space-saving storage.

► 0121 604 1111
► www.kitchencraft.co.uk



Salter

The Salter Diamond Tech cookware range features a diamond effect PFOA-free non-stick coating that requires little or no oil. Safe for use with metal utensils, the range features soft touch handles for an ergonomic way to cook. Available in a range of sizes suitable for all meals, the pans are induction-suitable.

► 0161 934 2268
► www.saltercookshop.com

Mason Cash

Featured in the new Innovative Kitchen Range, Mason Cash said: 'We've taken our most iconic items and given them an innovative twist for modern day cooks and bakers! Examples include juicers with storage for unused half lemons, and the grip stand mixing bowl (that originated over a century ago) which now has flat sides around the bowl to make it lifting easier.'

► 0151 336 9200
► sales@rayware.co.uk



Denby

Denby Studio Blue is a new artisan collection of bowls, plates and mugs in four shades of blue. Denby says: 'Tapping into the trend for a more natural aesthetic in the home using honest materials and ceramic techniques, Studio Blue is a tactile collection which captures the essence of our hand-crafting skills and textural glazes, perfected over 200 years in Derbyshire.'

► 01773 740715
► www.denbypottery.com



Burleigh

Burleigh will unveil three new colourways. 'Tricity' features an all-over design in a delicate floral pattern in soft pink and a bold shade of berry, while Burleigh's best-selling 'Asiatic Pheasants' is now available in contemporary Dove Grey. Handcrafted and hand-decorated at Burleigh's Middleport Pottery in Stoke-on-Trent, the new ranges feature gentle tones, suitable for Spring inspired tablescapes.

► 01773 740740 ► www.burleigh.co.uk



Horwood

On show will be the new five-strong Stellar beechware chopping board collection. Created from high grade 2cm thick beech, each is finished with a stainless steel hanging loop and has one smooth side, while the reverse has a draining channel. There is also a 30cm pizza serving board, a 4cm deep butcher's block and an extendable trivet.

► 0117 940 0000
► www.stellarcookware.co.uk



Bring in the Spring

Stay one step ahead with our sneak preview of what will be big news at Spring Fair, held from February 4-8 at the NEC in Birmingham

T&G Woodware

New for Spring is the City collection of ceramic kitchen storage items (pictured), featuring an on-trend geometric design. For something a little kitsch, there is the fun Tutti Frutti ceramic range, which will add colour to the kitchen. T&G will also introduce a range of new Bar boards and Drift: a collection of painted wood kitchen pieces.

► 01275 841841
► www.tg-woodware.com



Zyliss

Launching at Spring Fair will be the rebrand of Zyliss across every consumer touch point; from product design to marketing and point of purchase. Zyliss products now embody an ergonomic soft square design profile, while the brand identity and packaging use aspirational food photography and a clean look to convey the 'design to delight' brand ethos.

► 01252 523232 ► sales.orders@dkbrands.co.uk



Meyer Group



Meyer Group will launch a new housewares range developed with Instagram superstar Joe Wicks aka The Body Coach. The TV presenter and author of several best-selling books specialising in cooking and fitness will be on the stand on Monday (February 5). He will give a cookery demonstration at 10.30am and will then take part in a brief Q and A session. In addition to this brand launch, Meyer Group will also be showcasing some new launches from Prestige.

► 0151 482 8000 ► www.meyergroup.co.uk

Horwood

Horwood will unveil a new exhibition stand at Spring Fair and will use the event to highlight and demonstrate new products, initiatives and explain more about its 'consumer-centric experience', complemented by new in-store display stands and POS. Celebrity chef and TV presenter James Martin will be on the stand on Tuesday afternoon (February 6) to meet, greet and highlight new collections. The show will also give retailers the first opportunity to meet Horwood's new sales & marketing teams.

► 0117 940 000 ► www.stellarcookware.co.uk



KitchenCraft

KitchenCraft says: 'Combining superior functionality with space-saving design, our new MasterClass Smart Space takes the trend for clutter-free living to the next level. Comprising 13 must-have kitchen essentials that redefine everyday cooking, these versatile and multi-purpose products maximise space without compromising on function.'

► 0121 604 1111
► www.kitchencraft.co.uk



Denby

Denby will launch a collection of nine hand-decorated mugs which, it says, continue to preserve unique ceramic skills in the pottery industry, such as traditional hand-decorating and the introduction of new techniques like the 'splattering' and currently on-trend 'marbling'. All these techniques create a textural collection of contemporary mugs epitomising the artisan, handcrafting skills, glazes and techniques perfected over 200 years at the Denby Pottery in Derbyshire.

► 01773 740715
► www.denbypottery.com

Typhoon

Billed as 'bringing a glamorous touch to any kitchen', the Typhoon Modern Kitchen range combines contemporary hexagonal shapes with accents of gold. The multi-use storage range features an acacia wood lid and bold gold finish in a variety of sizes, and is complemented by acacia utensils and serving boards.

► 0151 336 9200
► sales@rayware.co.uk



Falcon Products

On its new stand at Spring Fair, Falcon Products will bring together its collection of brands including WECK (pictured) for all things preserving, Marcato, We Love Pasta, and Pulltex - along with Falcon Products' own flagship Bake-O-Glide brand, with some new concepts set to be unveiled.

► 01706 224790
► www.falconproducts.co.uk

hot products

Monday February 5 2018
THE NATIONAL MOTORCYCLE MUSEUM, BIRMINGHAM

Healthy Eating



Horwood

The Judge JEA61 Soup Maker makes soup (enough for 4 portions) from start to finish in one pot, within 30 minutes. It can also be used as a regular blender for cold ingredients. There are six options: chunky soup, smooth soup, pulse, juice, steam/boil & reheat. The jug capacity is 1.2L for hot liquids & soup and 1.7L for cold liquids.

► 0117 940 0000
► www.judgecookware.co.uk



Brabantia

Brabantia's storage jars with measuring cups are described as a beautiful solution to food storage that helps you stay healthy too. The user can measure out exactly the amount of food required, taking away the guesswork and avoiding wastage. The products help end hunger around the world too because for every storage jar sold, Brabantia donates to The Hunger Project: a global, non-profit organisation committed to the sustainable end of world hunger. The storage jars with measuring cups are available in mint, clay pink, transparent (pictured) or dark grey.

► 01275 810600
► www.brabantia.com/uk/



Salter

Salter says: 'The DUOSteam delivers healthy and hassle-free meals to any home.' It features steaming technology to cook vegetables, meat and fish in the microwave. The multi-purpose steamer is dishwasher safe and compatible with 18cm and 20cm saucepans for steaming on the hob.

► 0161 934 2268
► www.saltercookshop.com

KitchenCraft

KitchenCraft says it offers a comprehensive dedicated Healthy Eating Collection and the accompanying merchandisers make it easy for retailers to convey the message. The company adds: 'Whether it be for portion control, hydration or to have the latest tools and gadgets to prepare healthier meals, we offer the full healthy package.'

► 0121 604 1111 ► www.kitchencraft.co.uk



Salter

The Complete Egg Pan from Salter can scramble, fry or poach eggs using little or no oil. Suitable for all hob types including induction, the pan features a grey marble non-stick coating for easy food release and effortless cleaning. The removable egg cup allows the user to poach up to 4 eggs at once. Salter says: 'Made from forged aluminium, the pan is durable and long-lasting, so you can cook breakfast with confidence.'

► 0161 934 2268 ► www.saltercookshop.com



Tower

Tower says its range of top-selling Air Fryers 'use little to no oil whilst locking in flavour, for a healthy alternative to everyone's favourite fried foods'. The Air Fryers come in a range of sizes, suitable for single and family homes. RKW acquired the Tower brand in January 2014, 102 years after the kitchenware firm was founded in Wolverhampton in 1912.

► 0333 220 6070
► sales@rkw.co



Kilner

The Kilner Kombucha Set is designed for creating and storing kombucha: a fermented sweetened tea packed with vitamins, antioxidants and probiotics. The Kilner 3L Drinks Dispenser with tap is suitable for dispensing freshly brewed kombucha and can also be used for continuous brewing. The user simply prepares a batch of this nutritious beverage and adds the 'scooby' (Symbiotic Culture Of Bacteria and Yeast).

► 0151 336 9200 ► sales@rayware.co.uk



The Awards 2018

Monday February 5 2018
THE NATIONAL MOTORCYCLE MUSEUM, BIRMINGHAM

Service Award (Supplier)

DKB Household UK
Beam Group
Dexam
Eddingtons
International Innovation Company (IIC)
Rayware

Small Electricals
Innovation Award

Horwood Judge Table Top Grill
Kenwood Braun MultiQuick 9 Hand Blender
Melitta AromaFresh Grind & Brew filter coffee machine
SMART Worldwide SMART Bacon Express
SMART Worldwide SMART Samosa Maker

Bakeware Innovation Award

Joseph Nest Oven 3-Piece Roasting Set
OXO Non-Stick Pro Bakeware
What More UK Baker & Salt Vitreous Enamel Bakeware
What More UK Wham Cook Cake Storage

Cookware Innovation Award

BOSKA Holland Cheesewares Cheese Baker With Base
BOSKA Holland Cheesewares Partyclette ToGo Oak
GreenPan Elements Cookware With Evershine Technology
KitchenCraft MasterClass Cast Aluminium Range
KitchenCraft World of Flavours Non-Stick Pasta Pot

Kitchenware
Innovation Award

Joseph Joseph Titan Trash Compactor
JWP Clearly Lock & Lock Range
KitchenCraft Industrial Kitchen Collection
KitchenCraft Good Measure Glasses by Fred
Kuhn Rikon Stay Clean Scrubber
T&G Woodware Pride of Place Bread Bin

Tabletop Innovation Award

Arthur Price Sophie Conran Dune 44-Piece 6-Person Cutlery Set
Creative Tops V&A Alice in Wonderland Collection
Creative Tops Roald Dahl Collection
David Mason Design The English Tableware Company Artisan Range
Eddingtons Eco Bamboo 5-Piece Kids Sets
LSA International GIN Collection
LSA International GIN Grand Serving Set
Strahl Stemless Osteria Gift Pack
Strahl Champagne Flute Gift Pack

Packaging Innovation Award

Arthur Price Signature Cascade Collection
Creative Tops V&A Alice in Wonderland Collection

De'Longhi PrimaDonna Elite Experience
Eddingtons Ice Lolly Moulds
Sara Miller London Portmeirion Chelsea Collection
Furi Pro East/West Santoku 2-piece
Taylor's Eye Witness Brooklyn Rose Gold Knife Range

Food Preparation
Innovation Award

Creative Products Smart Cutter & Crinkle
Dexam Chef'n PalmZester 2.0
Dexam Chef'n Switchit Spatulas
Dexam Chef'n Twist'n Sprout Brussels Sprout Tool
I.O. Shen Suraisu Slicer
Microplane Master Series
New Soda Big Peeler
Furi Pro Knives Range
Kilner Fermentation Set
Taylor's Eye Witness Brooklyn Rose Gold Knife Block

Product Of The Year Award

Creative Tops V&A Alice in Wonderland Collection
LSA International GIN Collection
Royal Worcester Wrendale Designs Mug Collection
SMART Worldwide SMART Bacon Express
Taylor's Eye Witness Brooklyn Rose Gold Knife Range



TOP TIPS FOR...
Flippin' good pancakes

- Always rest your batter for at least 30min. This allows the gluten in the flour to relax and the starch grains to swell, resulting in a lighter pancake.
- Use a good non-stick frying pan such as the **Viners Forged Aluminium 24cm Fry Pan**, £24, silvermushroom.com, and melt equal amounts



of butter and oil to lightly coat the surface of the pan. Pour in just enough batter to coat the bottom of the pan, swirling it around to cover the entire base.

● You'll know when to turn the pancake, as the surface of the pancake will look 'dry' (allow 1-2min). If you're wary of flipping your pancakes, then the **OXQ Silicone Flexible Pancake Turner**, £9.75, John Lewis, is the ideal tool to have in your kitchen.

● Take your pancakes to the next level with Joe & Seph's **Gin & Tonic Caramel Sauce**, £4.99, Ocado and Lakeland.



All the latest foodie delights and kitchen shortcuts from **LIZZIE FOX**

Cook it, eat it, love it!

A SOUP-ER CAUSE!

Centrepoint, the UK homelessness charity, is launching a competition to find the tastiest home-made soup recipe. The winner's soup will then be produced by Yorkshire Provender and sold in Waitrose stores across the UK from September 2018 (with a donation from each pot sold going to Centrepoint). The competition opens from mid-January until March 2018. Visit Centrepoint.org.uk/bigbroth for more details.



Sent with lots of love

What's better than a love letter? An edible love letter! Have your very own message piped on to a delicious biscuit and send it to your Valentine. *Personalised Love Letter*, £11.50, Biscuiteers.com.

FILL UP ON GOODNESS

A new range from Fullgreen is the perfect alternative to rice. These clever sides will fill you up while being low in calories. Included in the range are Cauliflower Rice, Cauliflower Rice With Broccoli, and Sweet Potato Rice, £1.99 for 200g. Sainsbury's, Tesco and Waitrose.



Trend Alert

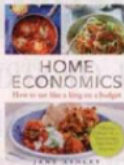


Mamma mia!

'Nduja is a fiery, spreadable salami from Italy, and can be used in a variety of ways. Try adding to a simple pasta sauce, or rolled inside

Feed your family for £35 per week!

When Jane Ashley decided to stick to a strict weekly food budget, she began her popular 'Eat Not Spend' blog. She's now collated her recipes, meal plans and fully-costed shopping lists into a book: *Home Economics* (Short Books, £14.99).



BOOK NEWS



Little Fires Everywhere
by Celeste Ng (£16.99, Little; Brown)

Elena Richardson, a mother-of-four, lives in Shaker Heights, a Cleveland suburb where life is meticulously structured and nothing is left to chance. Life changes when Mia Warren and her teenage daughter, Pearl, become their latest tenants. It's a beautiful story of parenthood, politics, community, race and secrets...

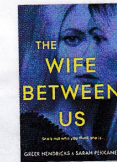


Still Me
by Jojo Moyes (£20, Michael Joseph)

Louisa Clark is back! In the third book of the series, Lou arrives in NYC to start a new job, make a fresh start and mend her broken heart. It's witty, funny, uplifting and warm, the perfect book to settle down with in front of the fire this weekend.

DOMESTIC DRAMA

PSYCHOLOGICAL THRILLER



The Wife Between Us
by Greer Hendricks and Sarah Pekkanen (£12.99, Macmillan)

Vanessa and Richard are recently divorced and he's about to marry another woman. Insanely jealous of her younger replacement, it appears Vanessa will stop at nothing to sabotage their happiness. But is all really as it seems? Expect the unexpected. Perfect for fans of *Gone Girl*.

CONTEMPORARY FICTION

ON TREND NOW

Duvet days



At times, we all just need to switch off and do nothing. Download a book on your Kindle or watch that box set you've not had time for, then wrap yourself in a duvet and enjoy!

Smart gloves

These genius inventions mean you don't need to pull off your gloves to answer your phone. We love the Touchscreen Jersey Gloves, in navy, grey or black. £9.50, M&S

Flipping out!

With Shrove Tuesday on 13 February, choose a good non-stick pan to produce all those pancakes the family demand! The **Viners Forged Aluminium 24cm Fry Pan** creates great results every time. £24, silvermushroom.com



Prima Magazine, 'Cook it, Eat it, Love it!' features **Viners Forged Aluminium Fry Pan**
Circulation: 240,924

Candis Magazine, 'Flipping Out!' features **Viners Forged Aluminium Fry Pan**
Circulation: 95,894

Staying in

Your ultimate home comforts

Recipe OF THE WEEK

CATALAN FISH STEW

- Serves 6-8
- 100ml olive oil
 - 1 large onion, finely chopped
 - 2 garlic cloves, crushed
 - 2 x 400g tins chopped tomatoes
 - Sea salt and freshly ground black pepper
 - 1 tin fresh fish stock
 - 600g new potatoes
 - 600g mix of monkfish, turbot and bream, large pieces

For the picada:

- 100ml olive oil
- 2 garlic cloves, crushed
- 2 small onions, chopped
- 1 slice white sourdough or bread
- 2 squares dark chocolate, grated
- 20g bransched almonds
- 1 head of parsley

1 Heat 75ml oil in large pan, add onions, soften for 15 mins. Add garlic for 2 mins. Add tomatoes and seasoning. Simmer 30-45 mins until thick.
 2 Make picada Heat a little oil in a pan, fry garlic and onions until soft. Remove from pan.
 3 Heat a little more oil. Fry bread and add to onions/garlic with rest of ingredients. Whiz in blender with oil to make paste.
 4 Heat tomato mix and stock to simmer. Twist knife tip in potatoes to crack opening. Add to pan for 15 mins until just softening.
 5 Heat remaining oil, dust fish in flour and fry until lightly golden (2 mins).
 6 Once potatoes are nearly cooked, add picada to the sauce and stir well. Nestle fish into pan, cook for 4-5 mins until sauce thickens and fish is just cooked. Serve with bread.

Called suquet, it was originally made by fishermen who would prepare this simple stew on their boats



WHILE YOU'RE IN Viners Forged Aluminium pans £24-£36 silvermushroom.com

Made from precision forged aluminium, these pans feel light and are suitable for all hobs, including induction. They heat rapidly and the double layer non-stick Whitford coating makes cleaning easy. Dishwasher safe with a five-year guarantee.

Single
Black Eye Peas Street Livin'
 IOS

With Fergie on hiatus, the trio return to their hip-hop roots, ditching their dance-pop sound for a socially conscious track.

Game
RC Club AR
 IOS

This is an easy to pick up and play driving game that uses Apple's augmented reality technology.



Album
Charlie Puth
 Vocanotes

Packed with catchy pop hooks and pitch-perfect falsetto, an honest and fast single 'How Long, this is a strong second album from the rising singer-songwriter.

It's a realistic simulation game that puts you in the hot seat of a remote controlled car. But only the car you're playing with is in fact virtual and is neatly blended into your real world.

There's also a track builder where you can build your own map by using launches and loops to shape your own experience. The free version of the game includes a single car with the rest being made available to buy later on.

The controls consist of 9 buttons and are simple enough. You have left and right arrows for steering a brake, reverse and accelerator pedal. There's also a turbo pedal that boosts your speed, a track builder mode, an item edit button and other buttons to respawn the car and pause the game. The only way RC Club can be improved is a better multiplayer option, which it is lacking.

It feels fantastic and the blend between the screen and real life is often seamless. ★★ ★★

DAVID RAVEN

Radio
Woman's Hour
 Radio 4, Monday-Friday, 10am

The menopause and its real impact on women's lives is the subject for discussion and debate with hosts Jenni Murray and Jane Garvey. Over five days the show looks at how it impacts on work, relationships and body image - and the ways listeners have coped.

APP Peanut Free, IOS/Android
 Find like-minded mums nearby, chat and meet up thanks to this "dating" app to foster new friends not solely based on the kids.

Re-release
My Bloody Valentine
 Loveless

This 1991 album by the Irish rockers is better known for its creation than songs. Recorded over two years in 19 different studios, as singer Kevin Cadogan obsessively tried to capture a certain sound, it cost £250,000 to make and led Alan McGee's Creation label to drop the band. But the critics loved it. You can hear why on this vinyl version, remastered from the analogue tapes.

Wine OF THE WEEK Chianti

Cantaleone Chianti 2018, Atd	Vino Lombrardi Chianti 2018, C-imp	Mellai Chianti Riserva Occhio
This bargain red is very drinkable and will match with any tomato-based meal. It's fruity, with flavour of red berries and a bit of spicy pepper.	This is an easy one, which tastes of cherries and has a floral fragrance. It feels almost like to drink and will be ideal with a tomato pasta or a bean casserole.	A medium-bodied but dry wine with truly taste. The flavours of raspberry and blackberries go nicely with a tomato pasta or a bean casserole.
£4.49	£8.29	£6.66

Books
THE CHALK MAN
 C.J. TUDOR

The Chalk Man
 C.J. Tudor
 Michael Joseph, Out now

In the summer of 1966, trouble and tragedy come to a small market town, disrupting the lives of 12-year-old Eddie and his gang of dose-imit pals.

Fast-forward to the present day and Eddie, a bit of a misfit, finds the events of that turbulent year come back to haunt him - possibly literally.

Set between the two timelines, this insanely readable chiller has it all - a brilliant, nostalgic flavour, humour and heart. The plot, with a super-natural twist, is so clever you'll be tempted to start again to rediscover how artfully you've been hoodwinked. A fantastic debut from a major new talent.

On a Beautiful Day
 Lucy Diamond
 Macmillan, Out now

After witnessing a fatal accident, four 40-something female friends find their brush with death acts as a wake-up call for their own lives. Bright and tender, this multi-layered story is perfect escapism on a winter weekend.

There Was a Time
 Frank White
 Headier, Out Thursday

In the summer of 1940, the inhabitants of an English seaside village make do and mend while they anxiously await the expected German invasion. The author, now 90, draws on his memories to provide a tender evocation of a unique period in history.

DVD
IT
 15, 135mins

This chilling horror film - based on a Stephen King novel - tells the dark story of how a group of bullied youngsters band together when a shape-shifting monster, nicknamed the clown (Bill Skarsgård), starts hunting children.

TV ON DEMAND
Battlestar Galactica
 Amazon Prime

Fans will be pleased that all four seasons of this cult series are available for binge-watching. The impressive production follows the space battleship as it seeks to protect a fleet from their enemy.

WHILE YOU'RE IN
 Viners Forged Aluminium pans
 £24-£36 silvermushroom.com

Made from precision forged aluminium, these pans feel light and are suitable for all hobs, including induction. They heat rapidly and the double layer non-stick Whitford coating makes cleaning easy. Dishwasher safe with a five-year guarantee.

ak, . There's **Radio**

Sunday Mirror 'Staying in' features Viners Forged Aluminium Pans Circulation: 542,292

newshoots



Tray chic!

It's not often we can describe a baking tray as beautiful, but the new Oxo Good Grips bronze bakeware range certainly puts the style into kitchen staples. With an attractive bronze colour, micro-patterned texture for even baking and superior non-stick finish, this collection of pro-quality tins and trays are made from commercial-grade aluminium

for strength and durability and include baking trays and sheets, sandwich and Swiss roll tins, roasting, loaf and cake tins. ● Oven tray and rectangular cake tin £22 each; muffin tin £25; all available from www.oxo.co.uk.

VEGAN ON THE GO

Going into a high street retailer or café and picking up a ready-made snack or meal deal is a no-brainer for most of us – but what do you do as a vegan? If you're new to plant-based eating it's especially difficult to navigate the convenience food aisles and a new survey by the Vegan Society reveals that 91 per cent of vegans sometimes struggle to find 'grab and go' food options. While food choices for vegans have dramatically improved over the last few years, the survey, which involved 2,500 vegans in the UK, suggests there is still room for improvement.

The Vegan Society's Vegan on the Go campaign aims to raise awareness of the growing demand for vegan options and to highlight to businesses that veganism is a market trend that's here to stay. Elena Ords, communications officer at the Vegan Society, says: 'We've seen some fantastic strides forward in terms of new, affordable vegan products in supermarkets and restaurants, but we want to make it even easier for people to go vegan and stay vegan. Offering vegan food options makes clear commercial sense – businesses are opening the potential market up to not only half a million vegans in Britain, but also to a



million more vegetarians, the huge number of meat and dairy reducers, the lactose-intolerant, the health-conscious and others who simply enjoy vegan food from time to time. Sometimes all it takes is removing a small amount of dairy or egg to create a lovely vegan dish, which can really widen food retailers' appeal.'

Chain restaurants like Zizzi, Wagamama and Wetherspoons all have dedicated vegan menus, while coffee shops such as Prêt à Manger, Starbucks and Caffè Nero are offering more and more animal-free products. If you discover cafés, restaurants and shops offering great vegan options, why not shout about it! The Vegan Society is urging customers to share good practice with them and also to ask retailers for more vegan options where they are lacking. ● Find out more at www.vegansociety.com/veganonthego.



TOP TABLE

In use every day, we take our cutlery for granted, but stylish knives, forks and spoons can transform the look of your table and enhance your dining experience. In the past, couples would often request a set of good quality cutlery on their wedding list – and still often do today – and that set would remain in use throughout their married lives.

In the late 1950s and throughout the 60s and 70s, Viners employed a number of eminent designers to create their pieces. An original heritage design, Viners Studio collection was created by leading silversmith and artist Gerald Benney. His designs can still be found in homes up and down the country as his ranges were a must-have on wedding lists in the 60s. The iconic style of the range continues to be hugely popular, and Viners has extended the cutlery collection to include matching tableware based on the original design created by Benney, which features a horizontal ridge and a luxurious unique textured effect that has stood the test of time.

WIN!
We have two collections of Viners Studio cutlery and tableware to give away – each worth £264! The collection includes a 16-piece cutlery set, charger plates and salad servers. To enter the competition, go to www.vegetarianliving.co.uk. Closing date for entries is 8 February 2018.



▲ A new set of cutlery is an easy update that doesn't cost the earth

Viners Tabac 16-piece cutlery set, around £32, available from Amazon and Harts of Stur

► Serve up a proper cup of coffee in this copper-look cafetière
Copper-effect cafetière, £12, Wilko



ONLY £35



A bargain solid birch trolley is the ideal way to add some extra work surface space in a more compact kitchen



Bevkam Kitchen trolley, £35 each, Ikea

KITCHEN IDEAS

▼ If you're a fan of clean, minimal styling, this oak-effect design is an affordable choice
Cooke & Lewis kitchen with Westleigh doors, from around £53 per 600mm base unit with door, B&Q



► A high-tech tap doesn't always mean a high price – we love this smart design with a pull-out spray for flexibility

Eurosmart tap, from £167, GROHE



▼ If you're looking to replace a set of tired pans, you can't go far wrong with this set. The Platina range combines hard-wearing stainless steel with a non-stick coating, so it's perfect for every day use



Platina five-piece saucepan set, from around £111, Judge

Vegetarian Living, 'Top Table' features Viners Studio range in Giveaway
Circulation: 50,000

Your Home, 'Kitchen Ideas' features Viners Tabac cutlery
Circulation: 109,727



PIMPERNEL
KITCHEN RANGE



- 4. Bruzeles 16-Piece Cutlery Set 4 each of knives, forks, dessert spoons and tea spoons. 18/0 stainless steel. Dishwasher safe. NV 951 AD £19
- 5. Viners 18-Piece Glamour Cutlery Set 4 each of knives, forks, dessert spoons and tea spoons, 2 serving spoons. *WN 460 AD £29
- 6. Photo Animal Set of 4 Stacking Mugs Dishwasher and microwave safe. YT 698 AD £14
- 7. Pimpernel Let's Go Wild! PVC Apron Wipe clean. YO 301 AD £10
- 8. Pimpernel Let's Go Wild! Set of 4 Coasters Protect surfaces from heat and stains. YO 288 AD £8

9. Pimpernel Let's Go Wild! Oven Glove



MONSOON
TABLEWARE BY DENBY



Monsoon Gather Dinnerware by Denby
Versatile and beautifully etched porcelain adding texture and a touch of style to each piece. Perfect for everyday use. Dishwasher safe. Porcelain.

- 10. 4 Small Bowls Grey, Pink, Blue and Green YT 795 AD £25
- 11. 2 Large Bowls Grey and Pink YT 796 AD £25
- 12. Presentation Serving Board Wipe clean. YT 801 AD £25
- 13. 4 Medium Plates Grey, Pink, Blue and Green YT 798 AD £35
- 14. Large Platter

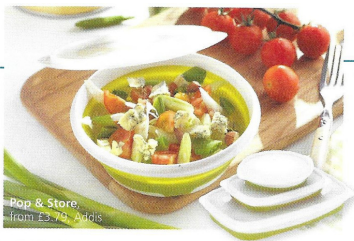


TYPHOON
KITCHEN ESSENTIALS



- 15. Typhoon Living Pasta Storage Airtight seal. 11 x 11 x 27cm. *WU 113 AD £11
- 16. Typhoon Living Biscuit Jar Air tight seal. 16 x 16 x 18cm. *WU 152 AD £14
- 17. Typhoon Living 4-Piece Storage Set Set features a tea, coffee, sugar canister and bread bin. Canister 11 x 11 x 13.5cm, Bread bin 34 x 15 x 18cm. *WU 099 AD £43
- 18. Typhoon Living Stovetop Kettle 2.5 litre capacity. High quality stainless steel body. Heat-resistant exterior coating. *WU 142 AD £27
- 19. Typhoon Living Scales Precision mechanism. Large capacity stainless steel bowl. *WU 116 AD £21
- 20. Typhoon Living Tool Set Set of 4 includes solid spoon, slotted spoon, solid turner and slotted turner. *WU 168 AD £17

What to look out for
THIS MONTH



Pop & Store, from £3.74, Addis

▲ If bulky and awkward containers put you off bringing breakfast or lunch to the office, the ultra practical Pop & Store range from Addis leaves you with no excuses, collapsing down to not very much at all. The different-shaped containers are ideal for cereal, soups and salads

▶ There's not much better than hot soup and a crusty roll on a cold winter's day, and this portable soup pot from Joseph Joseph has all you need in one good-looking container

Go eat soup pot, £12, Joseph Joseph



▼ Save several pounds per day by brewing your coffee at home and carrying it to work, the new pocket cups by Stojto combine cool colour with practicality – they'll carry 355ml of hot drink with a heat sleeve to protect your fingers before collapsing post-drink. They're leak-proof and you can pop them in both the dishwasher and microwave



Stojto pocket cup, £12.95, Harvey Nichols and House of Fraser



▲ There's plenty of time for pretty on your thrifty mission and we love the travel homeware from Cath Kidston's 5518 range. Stay hydrated with aluminium, plastic and fruit water bottles, pack lunch in a bento box and snacks in one of three containers all adorned with bold blue florals guaranteed to put a spring in your step

Aluminium water bottle, £14; fruit water bottle, £16; water bottle, £14; bento box, £12; snack boxes, £12 for three, all Cath Kidston

Great buy

The new Shark cordless vacuum has all the benefits of a portable battery-operated cleaner – it's neat and nifty, you can park and charge it anywhere, it folds down small and it can also be hand-held for the stairs and car – as well as some extra deep-cleaning features more common with bulkier appliances.

Duo Clean technology means instead of just one brush roll it has two so you can move from carpeted to hard flooring without hesitation, and it promises a super deep-clean removing dirt and dust without having to go back and forth over the same area. It also has a flexi-wand that bends so you can reach under furniture easily, as well as fold the appliance down for storage, with a dual battery model offering double the runtime should you need. Along with its practical features, there are also four colourways available to brighten your cleaning regime.



Cordless vacuum cleaner with Duo Clean, from £349.99, Shark

We test... pancake makers

We tried out a variety of pans and gadgets in the hope of pancake perfection

THINGS WE CONSIDERED

- How easy is it to set-up and use?
- How much space does it take up?
- How easy is it to clean?

CAMBRIDGE PANCAKE PAN, £30, GREENPAN

This 28cm pan's ceramic non-stick coating uses no toxic chemicals during the production process, so it's safe for cooking and good for the environment too. It conducts heat really efficiently, so you can cook at lower temperatures, saving energy. It's suitable for all hob types, including induction, and is also oven-safe up to 180°C. The pan's shallow shape is ideal for crêpes, and, as an added bonus, it's dishwasher-safe for easy cleaning afterwards.

BREVILLE TRADITIONAL CRÊPE AND PANCAKE MAKER, £28, AO.COM

Designed for the keen cook, this Breville crêpe maker heats up in just four minutes and has a variety of culinary uses. From pancakes to quesadillas, it is perfect for a foodie, albeit rather cumbersome. However, it certainly takes a bit of practice to get the hang of. If you want a quick and easy pancake, this isn't for you – it can certainly get rather messy in the first attempts. Its heat distribution was fantastic though, and the recipe book was a lovely bonus!

PANCAKE PAN, £10, WWW.TYPHOONHOUSEWARES.COM

If you're looking for the perfect flip for your pancakes, this pan is great, not only for its non-stick finish, but also its purse-friendly price. After all, some of us only eat pancakes once a year! Its 11" diameter makes for a generously-sized treat and helps to produce thin and tasty crêpes for you to finish with your favourite topping. As the lip is only small, it takes up only a little space in the pan drawer and is easy to clean, just like your favourite frying pans.

VONSHEF CRÊPE AND TAPAS MAKER, £32.99, DOMU

We were impressed with the quality and diversity of this pan considering it's priced at less than £35 – not only does it make delicious crêpes (and comes with various accessories, such as a ladle and batter spreader, to make the process easier) but it also comes complete with four small pans, meaning it can double-up as a colourful tapas grill, too. Set-up was easy and the lip around the edge of the hot plate meant that there were never any spills, so mess was kept to a minimum.



8/10



7/10



8/10



9/10

BARGAIN buy

12 November 2017

Christmas countdown
Your healthy Advent calendar

Win! Win!
£1,000 with our prize crossword

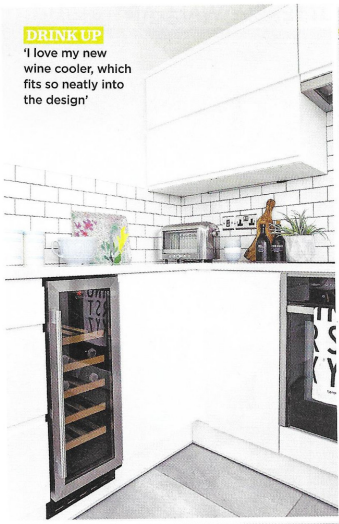
SUNDAY EXPRESS

Christmas gifts

Inside: 15 pages of inspiring gifts for everyone

Festive treasures
Dress to impress this season

Sunday Express 'We Test... pancake makers', features
Typhoon Pancake Pan
Circulation: 391,626



DRINK UP
I love my new wine cooler, which fits so neatly into the design'

'Our kitchen is



FULL OF LIGHT'



Rebecca added an extension to turn her gloomy kitchen into an open-plan space that's perfect for entertaining

My husband Ross and I bought this house in August 2015, knowing it would be a project,' says Rebecca. 'Luckily, we were living with our parents, so we could crack on with the work and not have to live with all the mess. I really loved the area as it was close to our jobs and family and friends. We started renovating in January 2016, and at the same time we were planning our wedding in New York for April 2017. We decided to use that date as a completion goal so we would be able to move in straight after our honeymoon.

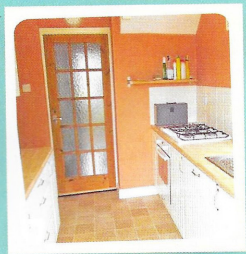
Starting point
The kitchen was originally a very small galley design, which was the big incentive to extend the back of the house and create a larger space that would work for us and our lifestyle. We got chatting to our neighbours - they'd also extended and they let us have a look at how they had altered the layout, so we could see if it would work for us. We decided that an extension across the back of the house would be ideal and we went for an open-plan kitchen with a dining and social space, separate laundry area and patio doors into the garden.

As soon as our architect came back with the plans, we started thinking about the layout of the kitchen. I wanted as much storage space as possible so that everything had its place and, with lots of ideas on the table, we had a layout planned before the build began. While our team got on with the kitchen, we made a start on the rest of the interior, as the whole place needed attention. The extension took about four months in total to complete, which included moving water and gas supplies and fitting new windows and a skylight on the sloping roof in the dining area. Once the build

IDEA TO STEAL
In a kitchen extension, go for a pitched ceiling above the units for an airy look'

ON REFLECTION
'The space is made extra bright with the reflective glossy units, which bounce the light around the kitchen'

COME ON IN!



ABOUT ME I'm Rebecca Firman, 28, and I live with my husband Ross, 30, in a three-bedroom semi-detached in Hale, Liverpool. We've been renovating it since January 2016 and moved in April 2017.

MY CHALLENGE The existing small galley-style kitchen didn't suit us and was in desperate need of an update. I love cooking and wanted an open-plan room where I could cook and chat at the same time.

MY WISH LIST We wanted the space to feel bright and open. It was vital to have lots of storage too, so everything would have a place. We really wanted the Neff Slide and Hide oven after seeing it on *The Great British Bake Off!*

TOTAL £7,816
TURN OVER FOR MY SHOPPING LIST

Style at Home FEBRUARY 2018
290 BEST BUYS INSIDE!
STYLISH HOMES, AFFORDABLE IDEAS

ONLY £1.99

CHILDREN'S BATHROOM SPECIAL! Inspiring ideas for your little ones' bathroom

CHERRY FORTHKILL Inspiring ideas for your little ones' bathroom

BAG A BARGAIN! Stylish finds from £1

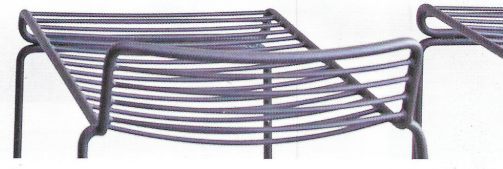
FREE INSIDE! The Style Book TWO MAGAZINES FOR THE PRICE OF ONE!

Real homes, full of ideas...

RENOVATION NEWS! COZY VICTORIAN COTTAGE (EVELYN FROST SEW)

FREE INSIDE! THE STYLE BOOK TWO MAGAZINES FOR THE PRICE OF ONE!

SCOTT'S FABULOUS BUDGET BEDROOM IDEAS



Style at Home 'Our Kitchen is full of light', features Mason Cash Colour Mix Batter Bowl, Typhoon Florence Tin and Kilner Drinks Dispenser
Circulation: 77,518

HIDE AWAY

'The microwave is cleverly tucked into the breakfast bar area, making sure every inch of space is used'

IDEA TO STEAL

'Hang glass pendants to keep the view clear across a room'

MONOCHROME MAGIC

'These bottles were picked up on a holiday to New York'

'HANG PENDANTS OVER AN AREA YOU WANT TO HIGHLIGHT AND MAKE THEM A DESIGN FEATURE RATHER THAN JUST A NECESSITY'

BACK TO BLACK

'A black tap had been on my wish list, and it works really well with the white tiles and dark grout'

Style Maker
CAROL SAYS



'The mono scheme is perfect for updating with new coloured accessories as Rebecca's tastes change, and the glass pendants are adaptable to just about any scheme.'

Make it! DIY CONCRETE PLANTER

- 1 Choose two containers as moulds - the same shape but one larger than the other. The difference in size will determine the thickness of the finished planter.
- 2 Paint cooking oil on the inside of the larger mould and repeat on the outside of the smaller one.
- 3 Put about an inch of concrete mix into the larger mould and sit the smaller one on top, pushing it a little way into the concrete.
- 4 Fill around the smaller mould with more concrete mix and place a weight inside.
- 5 Leave to dry for 48 hours then remove the planter from the moulds. File off any sharp edges.

WORDS AND STYLING JOE BISHOP
PHOTOGRAPHY LIZZIE ORME

STRONG ACCENTS

'We chose stools, light fittings and a curtain rod in black to add definition to the all-white space'

IDEA TO STEAL

'A drinks dispenser means guests can serve themselves while you cook!'

Where to buy her style

Infinity Plus handleless white gloss units, from £2,160; Samsung fridge freezer, £1,349; CDA wine cooler, £325; Neff microwave, £327; Neff Hide and Slide oven, £319; Neff hob, £330, all Wren. Granite worktops, £2,000. Prestige Granite & Marble. Hay Hoo bar stools, £155 each; Normann Copenhagen AMP pendant lights, £80 each, all Utility Design. Look Pearl Gloss floor tiles, £9.98sq m; Gloss white wall tiles, £10.99sq m, both Tile Mountain. Cooke & Lewis side-lever mono mixer kitchen tap in black, £57. Screwfix. Pastel blue kettle, £109.99, Smeg. Batter bowl, £15, Mason Cash. Kilner drinks dispenser, £29.99, Lakeland

» was finished we were ready to get to the nitty gritty - the kitchen design!

Kitchen planning

I spent ages on Instagram and Pinterest looking at Scandi-style kitchens and in the end we decided on a white kitchen and a metro tile splashback with dark grout. After visiting lots of showrooms, we bought our kitchen from Wren, as they really listened to everything we wanted, and we went for white gloss, as it worked perfectly for the light, streamlined look we were after. I really wanted the Neff Slide and Hide oven after seeing it on *The Great British Bake Off* - it's one of my favourite shows that really inspires me in the kitchen. I wanted a wine cooler too, and the big American style fridge freezer was on my most wanted list. Thankfully Wren were able to supply everything we wanted from them, and for a great price.

Before we knew it, the kitchen was ready and the beautiful worktops we'd sourced separately from a local company were in place. My father-in-law got the sink from a friend, and I sourced the black tap, which was on my wish list.

The final stretch

Ross and I liked the idea of a polished concrete floor, but it cost too much. Instead we found some extra-large floor tiles that had a similar effect. I stuck to a monochrome scheme, but added pastel accessories, including a baby blue Smeg kettle. We finished off with some pendant lights above the breakfast bar, which were my favorite purchase. I've loved the process from start to finish and couldn't be happier with the results. It's exactly what we wanted - it's so functional and stylish too, and everything has its place.'

Style at Home 'Our Kitchen is full of light', features Mason Cash Colour Mix Batter Bowl, Typhoon Florence Tin and Kilner Drinks Dispenser
Circulation: 77,518

Style at Home
STYLISH HOMES, AFFORDABLE IDEAS

290 BEST BUYS INSIDE!

ONLY £1.99

BAG A BARGAIN!
Save up to £7

FREE INSIDE!
The Style Book
TWO MAGAZINES FOR THE PRICE OF ONE!

Real homes, full of ideas...
SURREY HOME: COZY VICTORIAN COTTAGE
STYLISH TROUSERS!

at this modern style
GE 90



Break Stress Fast

A cooked breakfast needn't leave a grease stain on your health. The probiotics in this dish have been proven to curb anxiety, with a *Psychiatry Research* study finding that regular sauerkraut intake leads to higher levels of GABA, a neurotransmitter that tempers your brain's fear response.

The fermentation processes at work in sauerkraut increase the bioavailability of the vitamin C by 200%, compared to the raw veg.

Mens Health Magazine, 'Break Stress Fast' features Kilner Clip Top Jars
Circulation: 1,047,000



Break Stress Fast

A cooked breakfast needn't leave a grease stain on your health. The probiotics in this dish have been proven to curb anxiety, with a *Psychiatry Research* study finding that regular sauerkraut intake leads to higher levels of GABA, a neurotransmitter that tempers your brain's fear response. Celeraic also bumps up the fibre you need to feed your digestive microbes, while the kraut's sharpness is balanced out by the eggs. Your #brunch posts are about to gain more likes.

Celeriac And Sauerkraut Rösti With Poached Eggs And Halloumi
By Eve Kalinik, nutritionist and author of *Be Good To Your Gut*

INGREDIENTS

(SERVES 2)

- CELERIAC, 130G
- SAUERKRAUT, 20G, LIQUID SQUEEZED OUT
- FREE-RANGE EGGS, 6
- ONION POWDER, 2TSP
- GROUND CUMIN, 2TSP
- COCONUT FLOUR, 1TBSP
- SALT AND PEPPER, PINCH
- UNSALTED BUTTER, 1TBSP
- APPLE CIDER VINEGAR, DASH
- UNPASTEURISED HALLLOUMI, 4 SLICES
- FRESH HERBS (TRY PARSLEY OR DILL) TO GARNISH

Trim the tough skin off the celeriac, then grate it into a large bowl. Add the sauerkraut, two egg whites, onion powder, cumin, coconut flour and a pinch of salt and pepper. Get your hands in to mix it all up well. Divide the mixture into four and flatten into small, pancake-shaped röstis.

Bring a pan of water to the boil, ready to poach the four remaining eggs with a dash of apple cider vinegar. Heat a frying pan on

a medium heat, add the butter, then fry the röstis for three minutes on each side. For the last minute or two, add the halloumi slices to the pan. Transfer the röstis and halloumi onto a plate, almost ready to serve.

Poach the eggs until done to your liking – which, if you're unsure, is with perfectly set whites and a molten yolk – remove and drain. Place the eggs on top of the röstis. Garnish with fresh herbs and a pinch of mineral-rich salt, then give your gut what it's starving for.

In With The Kraut

Not only is sauerkraut probiotic-rich, but it's also easy to make. Plus, doing it yourself means you know it hasn't been pasteurised or heat-treated.

INGREDIENTS

- A MEDIUM CABBAGE (WHITE, RED OR A MIX)
- MINERAL-RICH SALT, 2TBSP
- CARAWAY SEEDS, 1TBSP
- RED CHILLI, ½, DESEEDED AND FINELY CHOPPED

Shred the cabbage into thin strips and place into a large bowl. Add the salt and massage it into the cabbage to release any liquid. After 15-20 minutes, you should see a pool of liquid in the bowl. Now you can add the caraway seeds and chilli.

Pack the cabbage down inside a jar and then cover it with the liquid from the bowl. Secure the jar with a muslin cloth and rubber band so that it can breathe. Press down the cabbage inside the jar every few hours.

After 24 hours, seal the jar with a lid and keep it at room temperature for a further three or four days. You can leave it longer for extra flavour and fermentation. When it tastes the way you want, store it in the fridge.

Turn Over An Old Leaf

While the Okinawans' restricted calorie intake may be what gobbles up the headlines, it is the strong tang of fermentation in the Japanese diet that keeps their life expectancy in the mid-eighties. A study published in the journal *PLoS One* found that probiotics directly ease joint pain and arthritis. But you don't need to be a grand-master of traditional techniques to stay limber – just Google your nearest Asian supermarket and start cultivating your own blue zone of physical and mental longevity from the comfort of your own home.



Mens Health Magazine, 'The Root to Longevity' features Kilner Clip Top Jars Circulation: 1,047,000



The Best Pickle On Earth

Put a bunch of dietary fibres in a jar with minerals such as calcium, potassium and iron, along with some C- and B-vits. Now, add gingerol, capsaicin and chlorophyll, finishing with 34 amino acids. Congratulations: you've just made kimchi – a pickled Korean cabbage, and one of the five healthiest foods in the world. Or you could just follow the recipe below, and plate it up with a fresh eel salad.

Golden Kimchi And Smoked

best for HOMES



£6.19

Whisk
amazon.co.uk

Tea for one.
studio.co.uk

£9.99

Plate, Cath Kidston

£8



Tea Towels.
set of two,
Cath Kidston

£13

Pot grab,
Sophie
Allport

£8



Mixing bowl,
Mason Cash
at Littlewoods

£29.99



£16.21

Scales,
amazon.co.uk

FEATURE: LARA NUGENT



TOP TIP
Don't forget
Pancake Day is
on 13 February!

Mug, £11
Jugs, from £16
Tea towels, £15
Oven gloves, £18
Hob covers, £13 each,
all from Sophie Allport



Get the
Look



£8

Kilner
storage jar,
Dunelm



£5

Oven
gloves,
Dunelm



£20

Apron,
Cath Kidston

Silicone
cupcake
containers,
katie-alice.co.uk

£7.50



£14.99

Measuring
spoons,
wayfair.co.uk

£59.99

Mixer, studio.co.uk

£17.99

Rolling pin,
Mason Cash
at very.co.uk



THE HEART OF THE HOME

Transform your kitchen and practical buys



46 FACEBOOK.COM/BESTMAGAZINE

Best Magazine, 'The Heart of The Home' features Mason
Cash Baker's Authority Roller Shaker and Kilner Ceramic Jar
Circulation: 139,635

Best Magazine, 'The Heart of The Home' features Mason
Cash Baker's Authority Roller Shaker and Kilner Ceramic Jar
Circulation: 139,635

High-street style buys

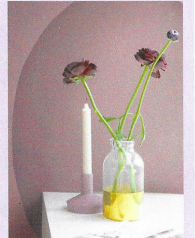
After an instant refresh? A new accessory such as a cushion or a throw is the quickest and easiest way to update a room and, best of all, won't break the bank!

TIME FOR BED
Get ready for spring with fab new bedlinen. We love Sainsbury's Meadow range. Bedlinen, from £21 for a double set, Sainsbury's. Find a statement bed and side table at Loaf, and similar paint from Valspar.

Inspiring ideas from homes and gardens editor Carolyn Bailey

True colour

This year, Dulux has named Heart Wood, a warm neutral with hints of heather and pink, as its Colour of the Year. Inspired by our desire to turn our homes into a sanctuary, this shade is guaranteed to create a warm and welcoming space.



Walls painted in Heart Wood (border) and Rose Bark (oval), £25.72 for 2.5L matt emulsion, both Dulux.



Poppy clock, £40, Oria Kiely
Bobby desk lamp, £25, Habitat
Wool throw, £50, Next
Cactus vase, £15, Paperchase
Botanica cushion, £25, V&A at JD Williams Home

Style it, do it, love it!



A breakfast cupboard hides away a toaster, kettle and coffee machine, keeping the kitchen uncluttered.



The main sink and breakfast bar face towards the glorious view of the valley.

Don't miss it Hats off to Argos for notably improving its homework this season. In particular, check out the upholstery in sorbet shades and the space-saving dining furniture, all at super-value prices.



Lexie chair, £249.99; cushion, £12.99; Makwa side table, £29.99; accessories, all Argos

ORGANISE YOUR SPACE

Once you've cleared away the festive clutter, look at your living space with fresh eyes. Think about whether you really need things: recycle them if the answer is no, find a space for them if the answer is yes. Invest in a couple of boxes or dedicated storage such as a shoe rack, or coat stand.



Giro coat stand, £225, Cuckooland
Eklog pen cups, £5 for four, Ikea
Kilner jars, £20 for three, Kaleidoscope

Benjamin Franklin once said, 'By failing to prepare, you are preparing to fail' – an adage that Georgina Edwards lives by. Georgina started planning her kitchen the day after her offer on her home was accepted. 'My advice is to plan, and then plan some more,' she says. 'Time spent getting everything right beforehand will really pay off in the final design.'

this, I wanted a class design based around Martin Moore has creating bespoke kitchen. It was able to build of large proportions. 'I looked too busy in the John Davies. 'The fun

Country Homes & Interiors feature Mason Cash Varisty Bread Bin Circulation: 70,478



Prima Magazine, 'Style it, do it, love it!' feature Kilner Colour Clip Top Jars Circulation: 240,924



Bedroom makeover

Style advice

Three simple tricks to try in your own home



Choose your materials and furniture wisely. 'Our curtains are from a range called Opulence by Hillarys and they have a lovely sheen to them, which I think adds to the glamorous look,' Faye explains. 'Plus our carpet is silky soft. I added the stool as a decorative touch – it goes perfectly.' If you want a luxurious scheme be sure to take the time to hunt out one off gems in stores such as TK Maxx.

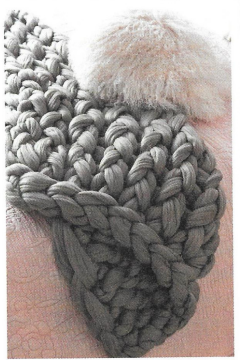
Be creative with your choice of accessories.

On the windowsill, a few Kilner jars have been painted and used as vases. They sit next to a copper wire house from Primark, where Faye stores candles and beauty bits. Painting the jars for a textured finish has given them a vintage and rustic look which suits Faye's scheme.



Update your bed with subtle changes.

Depending on the month, using texture on a bed keeps your theme feeling seasonal. 'We decorated our bedroom in the winter, so I've gone for a thick bedspread from Dunelm and this chunky knit throw from I Make Knots to give it a snug, cosy feel,' says Faye. 'As soon as the weather gets warmer, I'll swap them.'



'We went to B&Q and had our paint colour-matched by Valspar to keep costs low'

Copper accessories from Dunelm and Oliver Bonas work well with the pink scheme and Faye chose floral prints from AttkiArt at Etsy, which tie in well with the patterned wallpaper behind the bed



Kitchen

'The room is small and was initially quite dark. I took out the existing Venetian blind and added in a pale pink roller one to brighten the space. I've kept the walls and ceiling white, but coated it again to freshen it up. My landlady kindly let me paint the cupboards; when she said yes, it literally felt like Christmas! I came across two lovely ladies on Instagram who had stencilled their floors, it looked amazing and really inspired me to do it myself. I'm so proud of the finished look.'

'I stencilled the tile design onto the kitchen floor myself using Rust-Oleum chalk paint. After many 12-hour stencil 'shifts' it was finished, and totally worth it!'

GOOD IDEA

Stencil your floor and wall tile designs with contrasting shapes and colours

HomeStyle Magaine, 'Bedroom Makeover' features (painted) Kilner Preserve Jars and Mason Cash Colour Mix

Batter Bowl

Circulation: 54,929



RECENT ARTICLES

- [Juicing and Diabetes: Is Juicing Good for Diabetes?](#)
- [How Can Restaurants Help Customers With Diabetes?](#)
- [The Most Common Health Concerns For The Elderly And Seniors And How To Prevent Them](#)
- [9 Great Substitutes for Baking Powder](#)
- [20 Healthy Flours from Lowest to Highest Carbohydrates](#)

GENERAL

- [History of Diabetes](#)
 - [Prediabetes](#)
 - [Type 1](#)
 - [Type 1.5](#)
 - [Type 2](#)
- [Maturity-Onset Diabetes of the Young](#)
- [Gestational Diabetes](#)
 - [GD FAQ](#)
 - [Type 3 – Alzheimer's Disease](#)
- [Diabetes Risk Factors](#)
- [When To See Doctor](#)
- [Diabetes Medication](#)
- [Diabetes Dictionary](#)
- [Diabetes Supply 101](#)
- [Find Diabetes Support and](#)

You are here: [Home](#) / [Guides](#) / Must Have Kitchen Items: 101 Items Every Healthy Kitchen Needs

Must Have Kitchen Items: 101 Items Every Healthy Kitchen Needs

By Lianne — [Leave a Comment](#)



Note: You can get our [Diabetes Report: Power Foods To Eat & Worst Foods To Avoid](#) by [clicking here](#).



101 MUST-HAVE KITCHEN APPLIANCES AND GADGETS FOR HEALTHY COOKING

12. Butter Churner



A little bit of butter makes the food taste better. And your homemade butter can make an even bigger difference. The [Kilner Vintage Glass Butter Churner](#) will allow you to make your unique blend of homemade butter in less than ten minutes. And if you want to take your butter expertise to another level, try incorporating your own blend of herbs and spices to the mix. It will make your mash potatoes and toasts so heavenly scrumptious.

Learn more by [clicking here](#).

The Diabetes Council, 'Must Have Kitchen Items: 101 Items Every Healthy Kitchen Needs' features Kilner Butter Churner

The screenshot shows the Slimming World Lifeline Online website. The main article is titled "breakfasts that'll brighten your day" and features an image of a breakfast bowl with yogurt, fruit, and berries. The article text includes: "As you'll know by now, breakfasts the Slimming World way are far from dull – with an array of Free Food ingredients to choose from each morning. Now there's another way to brighten your breakfast, with these brand new fat free Greek-style yogurts from Yeo Valley. These thick and creamy pots are high in protein and best of all – completely Syn free! They don't contain artificial sweeteners, just lots of live cultures and smooth yogurt mixed with real fruit. They're just right to top your favourite cereal and fruit, to whip up a breakfast-on-the-go, or to make a fancy brunch bowl." Below the text are sections for "Cereal topper" and "Featured recipe" (Linguine with creamy pesto sauce).

Blueberry, blackcurrant and apple overnight oats

For this bramble-based breakfast you'll need one pot of Blueberry & Blackcurrant Yeo Valley Bio Light, a handful of blueberries, a chopped apple and 40g porridge oats (7 Syns or a Healthy Extra 'b' choice). Simply mix all the ingredients together, adding a little water if needed, then leave in the fridge overnight.

Next morning – voila – your first dish of the day is waiting.



Slimming World Lifeline Online, 'Breakfasts that'll brighten your day' features Kilner Clip Top Jars in Blueberry, Blackcurrant and Apple Overnight Oats recipe

Including the Great British one. | View in browser

FOOD52



Mason Cash Mania

With a 200-year history, Mason Cash's iconic mixing bowls are a favorite of home kitchens (you may have even spotted them on *The Great British Bake Off!*). We've got the classics, and have added a bunch of new designs to the mix.

SHOP NOW

STAR BAKERS



Mason Cash Cane Batter Bowl



Mason Cash Forest Mixing Bowls

MASON CASH: A MIXING BOWL LOVE STORY



The Mason Cash mixing bowl's design is so beloved that it has barely been altered since its first appearance in 1901. But what are the origins of this classic look?

READ MORE

Food52, 'Mason Cash Mania' features Mason Cash In The Forest Batter Bowls, Mixing Bowls, Colour Mix Batter Bowls and Mixing Bowls



Those Lookers You've Had Your Eye On?

They're going fast, and we don't want you to miss out! Stop in the Shop and snatch them up.

[SHOP NOW](#)

CHERRY-PICKED,
JUST FOR YOU



Kitchen Tool & Storage Jar Set

[Shop Now](#)

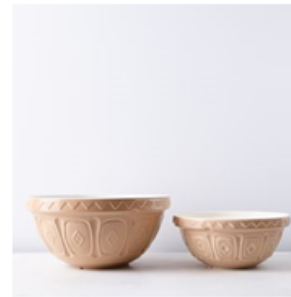
Mason Cash Forest Mixing Bowls

[Shop Now](#)



Mason Cash Cane Mixing Bowls

[Shop Now](#)



Mason Cash Forest Kitchen Canisters

[Shop Now](#)



Mason Cash Forest Batter Bowl

[Shop Now](#)



Food52, 'Those Lookers You've Had Your Eye On?' features Kilner Kitchen Tool & Storage Jar Set, Mason Cash In the Forest Kitchen Canisters, Batter Bowl and Cane Mixing Bowls

**KITCHEN INTERIOR DETAILS – MARBLE
KITCHEN KNIVES FROM VINERS**

A Mum Reviews | January 27, 2018 | Interior Details | No Comments



Kitchen Interior Details – Marble Kitchen Knives from Viners

Marble is a classic material to have in your kitchen as your worktop but over the past couple of years, marble has become a huge trend for other interior details too. From furniture to decorative items, the marble trend is here to stay.

It's not just purely decorative items that can feature marble though — I've just come across Viners who make knives and the company has just extended its Dermal knives collection by launching a new range featuring a stunning marble-effect handle.

Viners has over a century of cutlery experience and is a very loved and distinguished British brand that originated in Sheffield where we live.

The brand has continued to develop innovative products but still maintain its tradition of creating elegant, robust and high quality cutlery with a design-led finish.

I have to say that they look quite amazing and would suit any modern kitchen. These new knives feature a subtle smoky marble-effect handle that has a curved structure for optimum comfort when used for slicing or dicing.

The range includes five beautiful knives and they're all made with the finest quality German grade steel blades for superior performance and precision.



A Mum Reviews, 'Kitchen Interior Details - Marble Kitchen Knives from Viners' feature Eternal Marble Knives

Circulation: 15,570

Eternal Marble takes centre stage

If you're planning your next Saturday night dinner party, or looking for some stylish knives to carve your Sunday Roast, look no further than Viner's exciting new range of Eternal Knives.



Tapping into one of the biggest lifestyle trends of the moment, the extended Eternal Knives collection features a stunning marble-effect handle, and a curved structure for optimum comfort when slicing and dicing.

The range offers five beautifully designed knives, all made with the finest quality German grade steel blades for superior performance and precision. From carving a roast with the Carving Knife, to cutting onions and tomatoes with the Chef's Knife, the luxury kitchen staples dice and slice with ease.

Made to last, the knives have a 25-year guarantee, with each blade containing a higher carbon content for strength and durability.

Priced from £10.50 – find out more at www.viners.co.uk and don't miss a fantastic offer of 15% off everything which end January 31st, so be quick!

Candis online 'Eternal Marble takes centre stage', features Viners Eternal Marble Knives

Circulation: 28,000

Favourite Finds

PRODUCT PICKS AND GIVEAWAY

In each issue we handpick our favourites from the latest baking and cake decorating supplies to help with your sugarcraft projects. All of these products are available from good cake decorating and sugarcraft shops. To be in with a chance of winning them, visit cakesandsugarcraft.com and go to the Cake Chat page.



Over **£350** worth of prizes to be won!

AFTERNOON TEA IN STYLE

Set the perfect afternoon tea with a little help from Viners. For sweet treats, choose the Six-Piece Pastry Fork Set and Cake Server. With their sleek good looks, they add extra theatre to the table when indulging in your dessert.

Serve hot drinks with the Six-Piece Teaspoon Set. The classic teardrop handle and subtle minimalist design allows you to coordinate the pieces with your existing tableware and cutlery seamlessly.

Polished to a high-shine mirrored finish, the Select 18.0 range is built to last and comes with a 25-year guarantee. For more information visit www.viners.co.uk.



We have eight **Viners Select cutlery bundles**, featuring a pastry fork set, cake server and teaspoon set, worth £26.50 to give away!

Win a Viners Select afternoon tea cutlery bundle

Like 4 Share Save

Thursday, January 18



Set the perfect afternoon tea with a little help from Viners.

For sweet treats, choose the Six-Piece Pastry Fork Set and Cake Server. With their sleek good looks, they add extra theatre to the table when indulging in your dessert.

Serve hot drinks with the Six-Piece Teaspoon Set. The classic teardrop handle and subtle minimalist design allows you to coordinate the pieces with your existing tableware and cutlery seamlessly.

Polished to a high-shine mirrored finish, the Select 18.0 range is built to last and comes with a 25-year guarantee. For more information visit www.viners.co.uk.

What You Could Win

We have eight Viners Select cutlery bundles worth £26.50 to give away! That's one each for eight lucky winners.

How to Enter

Simply enter your name and email address into the box below by midnight on Wednesday 7th March 2018 and the winner will be picked at random in the days that follow. Good luck!

Cakes & Sugarcraft (online - above and print - left) 'Win a Viners Select afternoon tea cutlery bundle' and 'Favourite Finds', features Viners Select range



Chetna Makan feature Kilner Facceted Clip Top Jars in Instagram Story

19/01/2018

Instagram Followers: 38.6k

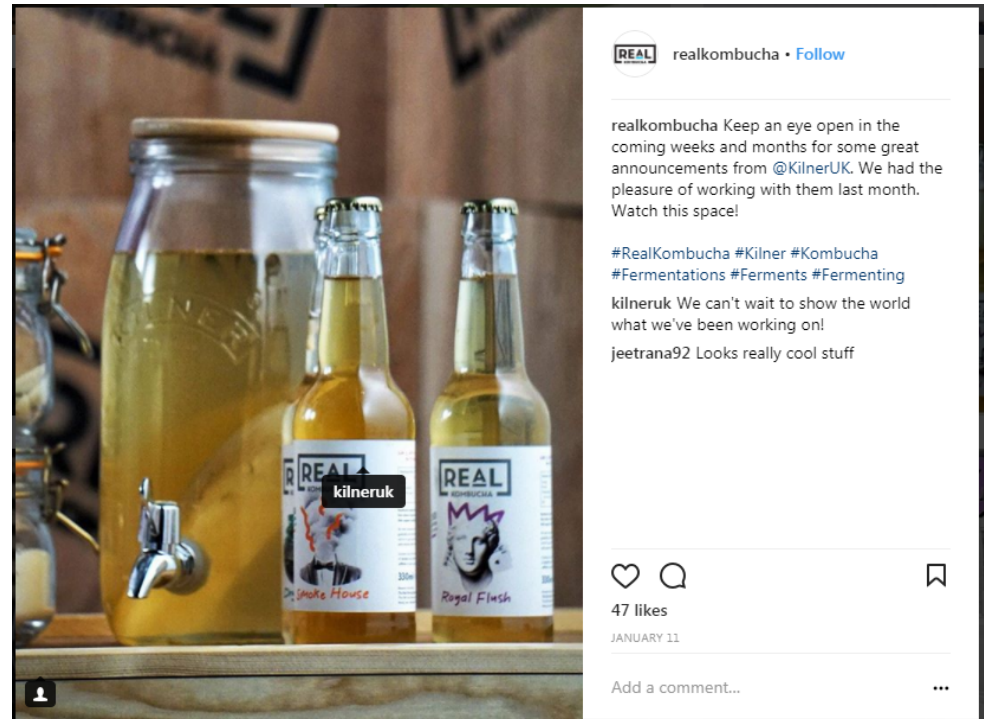


Dunelm UK (right top) features Kilner Spiralizer in Meal Prep Instagram Post

Instagram Likes: 712
Instagram Following: 152k

TheRealKombucha (right bottom) features Kombucha Set in Instagram Post

Instagram Likes: 47
Instagram Following: 802

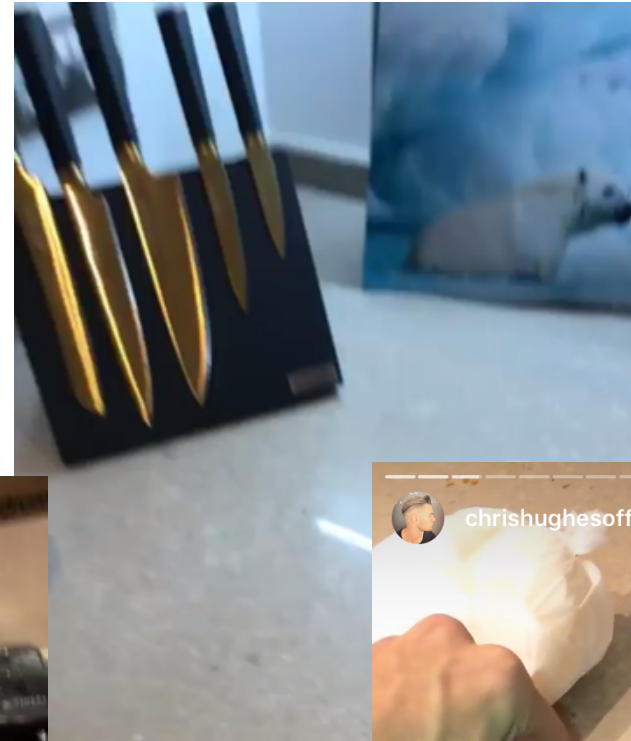




Chris Hughes, Love Island Contender features Viners Contour Cutlery, Titan Gold Knife Block and Forged Aluminium Pans in Instagram Story

12/01/2018

Instagram Followers: 1.9 million





Sarah Akwisombe features
Viners Exclusive Black in
Instagram Story

Instagram Following: 17.6k

MyKitchenDrawer
features Mason Cash Bakewell
Egg Separator in Instagram
Story

Instagram Following: 5.5k

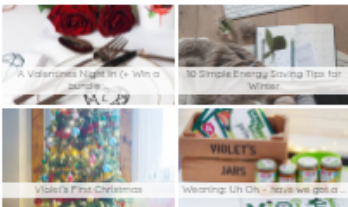


BLOGGERS



A BRIGHTON LIFESTYLE & PARENTING BLOG

Popular this Month



Latest Posts



30 JANUARY, 2018

A Valentines Night In (+ Win a bundle of treats for your night in worth £200 too!)



I'm Lyndsey, a sparkly blonde living by the sea with my partner V and cute pup Robbie. Together we are Mummies to our first baby, Violet, born in February 2017. Join us for life, adventures and our journey into motherhood.

Read more about me here.



You know you are a proper grown up when you own a 'posh' cutlery set. We got our new dining room table earlier in 2017 so I just had to get set of cutlery to use for special occasions too. I just loved this Viners Nala Rose Gold Cutlery Set it's just a bit different to standard silver or gold tableware. I can't wait to finally use our precious set that has been waiting for the perfect moment to make it's debut appearance for months now!



Fizzy Peaches 'A Valentines Night In - Win a bundle of treats for your night in worth £200 too!' features Viners Nala cutlery

Circulation: 15,360

STRAWBERRY SQUEEZE

< Previous Next >

We hosted Christmas dinner (and it wasn't a disaster!)

We did it! 🎄🍷🥳🥂 We successfully hosted Christmas dinner, and it was actually alright if I do say so myself! Earlier this year we gave our lounge a little makeover with comfy armchairs and a log burner. With this in mind, we invited the family over to celebrate the festive holiday in our **newly decorated lounge**.

Everybody coming over to our house comes with the responsibility of entertaining and cooking for the entire family but I saw this as an exciting challenge. Amazingly, my grandparents accepted the invitation to join my immediate family and fiancé for food, so the pressure was on to create a tasty 3-course lunch.



I'm in no rush to take our Christmas decorations down but I'll be glad to have some space back in our lounge 🎄

Everybody told me it would be really difficult to host Christmas dinner but I figured with a bit of preparation, it wouldn't be too hard. Other than the last minute scramble to get everything from the hob to the dining table (which was made a little easier, thanks to my awesome fiancé), it was a breeze!

Here's the low-down of our Christmas dinner, and how you can do it too if you decide to host Christmas next year.

Starter

Choosing a starter for 7 guests proved a little difficult. Seafood was too expensive (some places were charging £200 for a platter, ouch!), soup dishes didn't seem creative enough, and I wanted to avoid meat since we have plenty of that for the main. After much deliberation, I settled on a **homemade cranberry and brie puff tart with pistachio and honey**. The perfect festive sharing starter, easy to make and incredibly tasty – what's not to love?

Search ...

Tweets by @SamCharlesUK

Sam Charles @SamCharlesUK
 Replying to @ellietswei
 Blair Waldorf has to be the worst way to find out you didn't get the job 🙄
 16 Jan 2018

Sam Charles @SamCharlesUK
 Finished marking all my students work from last semester. It's true what they say - it does feel pretty damn good when you see students progress 🌱
 16 Jan 2018

Sam Charles @SamCharlesUK
 🙄🙄🙄
 15 Jan 2018

Sam Charles Retweeted
charley @charleyb0x
 This is so sad watching this mum having to work 4 jobs just to afford this spoil girls life #notsosweet10
 15 Jan 2018

Sam Charles @SamCharlesUK
 Yay! Love seeing @FalmouthUni students absolutely SMASHING IT! 🍷🍷
 Congrats David
 15 Jan 2018

Sam Charles @SamCharlesUK
 Looking to grow your business in 2018? 🌱📈 Come along to the @Float_digital Digital Marketing workshop at Newquay #Cornwall @morworkspace next month on association with @C365WhatsOn
 15 Jan 2018

Sam Charles @SamCharlesUK
 How I'm Beating the January Blues (and You Can Too!)
 15 Jan 2018

Serving

Don't forget that people eat with their eyes. Food needs to look appealing, and it's important not to miss the details when it comes to the presentation of your Christmas dinner. We usually only have a table big enough for four people in our dining area, so we stuck a garden table on the end. We covered both pieces of furniture with grey and white reindeer material, which only cost a few pounds from Tragos, and it made such a difference.



Knowing the table would be full of food, we didn't opt for any table decorations, despite wanting to make use of our crystal decanters and candelabras! We did, however, lay out some party poppers and some silver and white reindeer crackers from **Debenhams** that matched the tablecloth.

Christmas was the perfect occasion to whip out our gorgeous **Viners 18/10 cutlery set** from the Nala range (presented in gift box a classic black box with velvet). It made such a difference to the vibe of our lunch, handing out high-quality, heavy cutlery to our guests, rather than a mismatch of cheap knives and forks from the supermarket.



I fell in love with the Nala range when I saw the luxurious gold ombre effect blend from elegant matt handles out to a bright mirror polish. I've always been apprehensive about ordering gold cutlery in case they become worn over time, but the **Viners** finish is highly resistant to corrosion, rust and tarnishing with a 50-year guarantee.

You can get your mitts on the gorgeous **Nala set** for £140 RRP. Viners have generously offered me an exclusive code for my readers to receive 10% off the whole Viners website. Just create an account and put in SS10OFF at the checkout. The unique code can only be used one time and will be valid from 25.12 to 07.01



10% OFF CODE

THIS OFFERS 10% OFF EVERYTHING ON
[HTTPS://WWW.VINERS.CO.UK/](https://www.viners.co.uk/)

VALID FROM 25.12.17 - 07.01.18
 VOUCHER CODE: SS10OFF

- Some of the products featured in this post may be affiliated with a company but all views are my own -

Strawberry Squeeze, ' We hosted Christmas Dinner (and it wasn't a disaster!), features Viners Nala Cutlery including ecommerce discount code UVM: 13,320

Cook Republic

A Feel Good Recipe Journal

HOME RECIPES JOURNAL ABOUT MY COOKBOOK MY WORK SHOP CONTACT

Home > Autumn

Market Veggie Broth

JANUARY 31, 2018

AUTUMN BASICS DAIRY FREE DRINK GLUTEN FREE NOSE TO TAIL VEGGIES NUT FREE QUICK RECIPE ARCHIVE SMALL BATCH SOUP VEGAN VEGETARIAN WINTER 4 COMMENTS

Every Thursday when I walk into my home with my baskets and jute bags full of fresh market produce, I make this broth. Like clockwork. I set my bags down, grab the **Kilner jam pan** (who knew it would be just perfect for big batches of stock and sauces) and fill it with 6 litres of filtered water. And because I have now been doing this every single week for the past two years, I chop veggies on automaton, toss them in the water and get the heat going. By the time I make myself a cup of coffee and finish putting away the veggies and other produce from my market bags, I have 6 litres of delicious nutrient-rich veggie broth ready to be bottled for a week's supply of fresh nourishing meals. It is essentially stock but I call it broth because broth is supposed to be lighter in taste, something that you can drink straight up.



HELLO!



I am Soeh! I am a Food/Lifestyle Photographer, Stylist and Cookbook Author. I live in the Sydney bushland with my husband, our two boys and a couple of chickens. A wordsmith at heart, I have a fondness for rain, markets, house plants, living simply and trying to feel good every day with small positive changes. Here you will find food to nourish your bodies & stories to enrich your souls.

[READ MY STORY >>](#)

FEEL GOOD EVERYDAY

Get fresh weekly recipes, meal prep and planning advice, tips and techniques to cook better and smarter, life stories and delicious food to nourish!

(1-2 email newsletters per week)

Your Email Address Please *

Subscribe

SOCIAL STATS

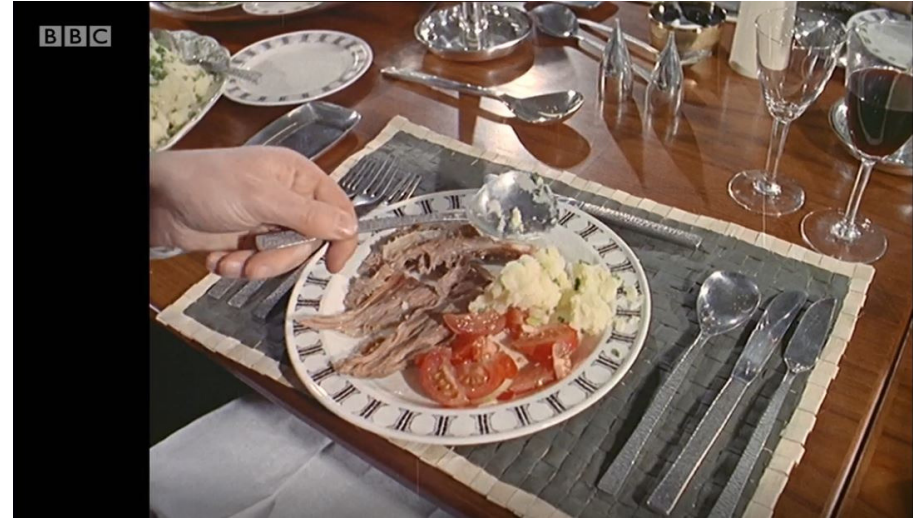
14.4K	160.0K	52.7K
FANS	FOLLOWERS	FOLLOWERS
5.7K	89.2K	321.9K
FOLLOWERS	BLOGGERS	PINGS LOVE US

MY BOOK



Cook Republic 'Market Veggie Broth' blog post and Instagram post features Kilner Stainless Steel Pan and Anniversary Jar

Instagram Following: 159k
Instagram Likes: 2,186



BBC4 'Handmade: By Royal Appointment', House of Benney episode features Viners Studio range



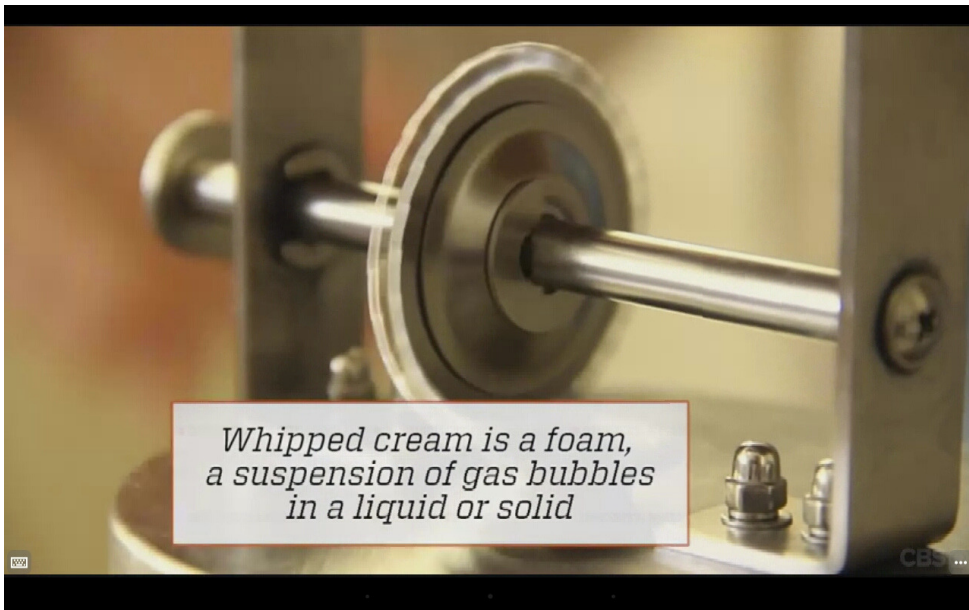
MTV's Geordie Shore features Kilner Frosted Drinks Dispensers



BBC One Tom Kerridge's Lose Weight for Good features Kilner Round Clip Top Jars and Colour Clip Top Jars and Mason Cash Cane Mixing Bowl



Tate & Lyle 'Preserving Tips' and 'Sticky Ribs' video features Kilner Preserve Jars and Jam Stainless Steel Funnel



Henry Ford's Innovation Nation - CBS (US) features Kilner Butter Churner and Liz Whieldon!



Harrods Store (left) Kilner Innovation Station and Garsons GC (above)
Kilner Displays features Clip Top Jars, Preserve Jars, Jam Pans



Kitchen Warehouse, North Lakes, Western Australia

Kilner will be featured in all their 10 stores for their 'Wellness' month in February



Kitchen Warehouse, North Lakes, Western Australia

The display is in a prime location at the entrance of the store and includes a 'Try Me' table for the Kilner Spiralizer. A banner of the Kilner Fermentation Kit is in both front windows



ETNA – Decoration and Houseware store (above left), very similar than IKEA Concept, with 16 Stores in North, Centre and South East of Brazil. Feature Mason Cash Varisty range

Garsons GC (above middle and right) Mason Cash Displays including Colour Mix and Baker's Authority



Hursts (AIS), Isle of Wight, features Ravenhead and Price & Kensington Simplicity range



Bentalls (Kingston) features Viners cutlery sets and Typhoon Belmont