

SPOTTED



MARCH 2018



KITCHEN MAKEOVER

A brick clad chimney breast and navy feature wall give Ellie's new kitchen bags of character that make it a cut above the rest

Shopping list

White gloss Shaker kitchen, £4,469.12 (including appliances), Magnet. **Worktop quartz stone light grey**, £2,205, Marble & Granite Limited. **Sterling Stark sink**, £355.50, Sink World. **Grohe boiling water tap**, £535, Appliance House. **Karndean Opus Ignea flooring**, £26.05 per sq m, Flooring Hut. **Olde Watermill Brick slip tiles**, £19.95 (ex VAT), Brick Slips. **Dulux Kitchen Chic Shadow**, £18 per 2.5l, B&Q. **Basalt absolute emulsion**, £21 per litre, Little Greene. **Farringdon acacia bar stools**, £69 each; **copper clock**, £14.99; **bamboo/copper tray**, £16; **copper 16-piece cutlery set**, £20; **copper lidded glass jars**, £6 each, all Dunelm. **Kilner ceramic jars** (in utensil jar), £9.81; **vintage pendant lights**, £29.99, both Amazon. **Mason Cash innovative beech wooden utensils**, £19.99 for three, HouseMakers. **Mason Cash Azure blue mixing bowl** (one), £14.99, £9.99, Very. **Tea towels**, £9.95 each, To Day For. **Fiskbo frame**, £5 each, Ikea. **EAT letters**, £5 each, Hobbycraft.



EXOTIC EARTHWARE

These stylish rustic-inspired wooden plates add understated elegance to any dining table – we love them! Each piece is handmade from sustainable mango wood by skilled artisans in Rajasthan, giving a new lease of life to mango trees that have stopped producing fruit. If the small and large plates aren't enough, why not take a look at the entire Artisan Mango Wood Collection for other complementary pieces? Wow guests at your next dinner party and lay on a feast! The plates are priced from £14.95-£19.95, available at nkuku.com

3 OF THE BEST

CULTIVATE

This mini greenhouse has integrated ventilation to provide the ideal climatic conditions to grow fresh sprouts in your own kitchen. Use at any time for healthy seedlings such as alfalfa, radishes or mung beans. Bivita Sprouting Jar, £27.95, inthehaus.co.uk



STORE

The answer to plastic-free storage? You can't go wrong with Kilner glass jars and bottles. With airtight lids, these products will keep a whole host of items good as new, including dried goods, liquids and fresh produce. Kilner Clip Top Square Jar 1L, £3.50, Sainsbury's

COOK

Enjoy making your favourite dishes with this non-stick, plastic-free ceramic cookware. Don't worry about overheating the pan, as no chemicals are used in its manufacture, so none will be released! Cambridge Ceramic Non-stick Frying Pan, £26, greenpan.co.uk



We test... chef's knives

We tried out a selection of 20cm chef's and cook's knives...

THINGS WE CONSIDERED

- Was the handle easy to grip?
- Did the blade cut easily?
- Was the knife easy to use on a variety of foods?

<p>VINERS ETHERNAL 8" CHEF'S KNIFE, £17</p> <p>The stainless steel blade on this was very sharp and should stay this way due to the taper ground blade that maintains its edge. We used it on a variety of foods, including fine chopping of garlic and onion, which was made easy thanks to the curved blade shape, and larger foods, which it sliced through easily. The marble-effect handle was easy to grip but became less comfortable to hold after using it for a long while. At a very reasonable price, this is a good value knife for everyday use.</p> <p>8/10</p>	<p>AKELAND SELECT-GRIP JAPANESE STEEL 20CM CHEF'S KNIFE, £36.99</p> <p>This great all-round knife for slicing and chopping a variety of foods in a soft-grip handle, which as very easy to keep a hold of, even with slippery hands. The ice-ordered, Japanese-style, stainless steel blade as sharp enough to pierce through delicate meats, without mashing them, as well as tougher foods, such as sweet potato. This knife so came with a handy sheath for safe storage.</p> <p>9/10</p>	<p>FURI PRO 20CM COOK'S KNIFE, £44.95, HARTS OF STUR</p> <p>The wedge-shaped handle on this knife made it very easy to grip and meant that it reduced the chance of the hand slipping forward towards the blade. The super sharp, Japanese-style stainless steel blade felt very durable, as did the seamless handle. It has a 20° edge, for optimal sharpness and made light work of hard vegetables, as well as softer fruit. It was quite a heavy knife, but felt quite balanced in use.</p> <p>9/10</p>	<p>ROBERT WELCH SIGNATURE 20CM COOK'S KNIFE, £56</p> <p>The priciest of the knives we tested, but a worthy investment for those who spend a lot of time cooking. Both the blade and handle felt very durable and the handle was not only easy to grip, but also very comfortable to hold for long periods. It glided through meat and veg and was just as easy to use for fine slicing and mincing as it was for denser foods. The stainless steel blade has a Japanese-style 15° edge angle on both sides for sharpness.</p> <p>10/10</p>
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GET GROWING

Potatoes: Easily one of the most worthwhile crops to grow due to its versatility, the humble spud is ideal for a variety of spaces. It might feel like you need to rake over mountains of compost in a huge garden or allotment to successfully grow potatoes, but this is definitely not the case! In fact, you can even grow spuds in bags or pots. We recommend using Sango Mira for its great disease resistance, choosing Pink Fir Apple as a salad variety, and trying Désirée as an ideal all-rounder which works especially well in a spacious plot. To find out more about potato varieties, visit grovesnurseries.co.uk

Your Home, 'Kitchen Makeover' article features Kilner Ceramic Push Top Jar, Mason Cash Azure Mixing Bowl and Innovative Utensils.

Veggie Magazine, March 2018: Eco Kitchen features Kilner Clip Top Jar

"We test... chef's knives" article feature Viners Marble Knives Circulation: 107,438.

Circulation: 42,500



for life* ones aren't great. Instead, carry your own jute or canvas bag, and folded brown paper bags for loose veg. You can buy 100 of these for less than £2 on Amazon.

Cooking Use wooden spoons and chopping boards, rubber-handled saucepans, rubber or stainless-steel ice-cube trays and glass Kilner jars for storage (from £2; kilnerjar.co.uk). The GreenPan ceramic range doesn't feature plastic, and has toxin-free non-stick coatings (from £16; greenpan.co.uk).

Clingfilm "The more flexible the material, the more plasticisers are in it, which can seep into the food it is wrapping," Sutherland says. "I've banned it from my home. Simple rule – do not heat, store or cook food in plastic." Use tinofil (which can be reused and recycled several times) or greaseproof paper.

Tasbeags Most brands of tea use polypropylene fibres in their bags, and have some plastic packaging. Pukka and Teapigs have plastic-free bags, but there is still some plastic in the packaging. Britain's biggest brand, PG Tips, has announced that, from this week, we will be able to buy its tea in 100% biodegradable, plant-based pyramid-shaped bags; the rest

of the range will be plastic-free by the end of 2018. Loose-leaf tea, bought in bulk and stored in glass or metal containers, will eliminate all plastic from your brew.

Water bottles "We fail to recycle 16m plastic bottles a day in the UK," says Craig Stephens, campaign manager for Recycle Now (recyclenow.com). Replace your plastic water bottle habit with a reusable one and fill it with tap water.

Tissues Use a cotton handkerchief or buy tissues in all-card boxes, without the plastic window.

CHANGE GRADUALLY **Milk cartons** "It's amazing to think that, for decades, the standard milk supply system in the UK was a reusable, infinitely recyclable, returnable bottle delivered to your doorstep by a zero-emission electric vehicle," says Alice Hunter, digital campaigner at Greenpeace UK. Find your nearest milkman at findmilkman.net.

Soap Use bars rather than plastic pump dispensers, and choose waxed paper or card packaging. This goes for shaving soaps, too.

Buy in bulk While hipster Hackney, east London, now has a plastic-free supermarket

and a community compost scheme (bulkmarket.uk; in the process of relocating), most of us will have to be more resourceful. At a "bulk buy" store, you can purchase large quantities of items such as flour, grains, pasta, tea, coffee, detergents and beauty products, which cut down on packaging. Find your nearest one with zerowastehome.com/app. Local suppliers such as bakers and butchers are more likely to sell you food in paper bags or waxed paper.

Plastic ballpoint pens add a certain style to your letters. To be completely plastic-free, use refillable cartridges with ink bottles. Stainless-steel ink pens start at about £15 and refill bottles at about £5.

Toothbrushes Used toothbrushes are among the most common plastic waste found in our oceans and on our beaches, but it's surprisingly hard to find suitable

to choose a toothbrush with a replaceable head – the handles can last for years.

REPLACE WITH ALTERNATIVES There are many "long-life" plastics you may want to consider replacing as they wear out – although these create far less waste than single-use plastics. (Single-use packaging accounts for 40% of all plastic production.) Easy changes include switching your plastic foot seat for a wooden one – it's much nicer when it's cold. And replace your plastic bath with a cast-iron and enamel one. There are other, more luxurious alternatives, among them copper or marble, but they come with a hefty price tag – copper tubs such as the Marseille Cyprium cost about £3,000 (castironbath.co.uk).

Cork is a great natural alternative to vinyl plastic floor tiles; and, because of its

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The Sunday Times March 4, 2018 11



It's the global issue that's shot to the top of everyone's agenda. **Andréa Childs** shares what she learned by going plastic free for a week

When I was asked to live without plastic for a week, it was as if my (single-use, non-biodegradable) contact lenses fell from my eyes and I saw the world in an entirely new way. My bathroom shelves, the supermarket aisles, my favourite cafes and clothes shops, all revealed as sources of planet-wrecking plastic: it's everywhere. And worse, it's not going away. Since the 1950s, 83 billion tonnes of plastic have

been produced none of the 100 are biodegradable landfills and the take up to 400 94% of plastic is 30% of the planet isn't because it or is simply too "It's estimated tonnes of plastic oceans annually chief exec



Get your garden summer ready

Woman and Home magazine advertisement featuring Susanna Reid. Text includes: "NEW confident YOU", "Brilliant ways to boost self-esteem with SYLVIA CLEVER FOR GOOD", "HOT FLUSHES? NO SWEAT! Celebrities open up about their new game", "Easier entertaining Tracking roads and food to share. Show us your style inspiration for your home", "30% OFF", "20% OFF", "15% OFF", "WHAT CAN WE DO ABOUT PLASTIC? How to live with less plastic", "AMAZING OFFERS", "Spring FASHION you'll love", "w&home IT'S ALL ABOUT YOU".

w&h special report

THURSDAY

I usually work from home but today I'm heading to Herefordshire for an interview. Bringing my usual plastic box of salad, bottle of water and takeaway coffee from the service station is out of the question. The night before my trip, I prep roast vegetables and rice in a glass Pyrex dish (it is plastic but reusable). I whizz up a smoothie and pour it into a stainless-steel flask and take another bottle filled with tap water. And I pack a fork (no disposable plastic cutlery) and a KeepCup that's the perfect size for a flat white. All this heavy-duty kit is so much heavier than my usual throwaway plastic.

FRIDAY

Getting ready for a night out and suddenly those pampering goodies don't look so pretty. My bath and hair products, and all my make-up, come in plastic packaging. My make-up artist friend tells me about the Freedom System Flexi Eco Palette – a gorgeous bamboo palette that you can use with a choice of lipsticks, blush and eyeshadows (£12, inglotuk.com). For an 18-minute, Lush's solid bars of shampoo, conditioner and melt-on-the-skin massage are a revelation. Then my son tells me that the tubes of his butch-looking Bulldog skincare are made from responsibly sourced sugar cane. It looks like plastic of feels like plastic, so why can't more companies embrace technology like this?

SATURDAY

My last day of my plastic-free week and I'm having a family dinner in Starbucks. We take our own cups (a 25p discount each coffee) and my pastries from the counter, which come in a paper bag. In my initial panic, we've come up with plan – avoid single-use plastic where possible, and buy products wrapped in recycled and recyclable plastic if not. I may have found a slice of chicken in the bottom of my bag if it fell out of the paper wrapping. It hasn't put me off – my plastic-free challenge is only just beginning.

YOUR ESSENTIAL PLASTIC-FREE KIT

Reusable shopping bag, £4.50, typhoonhouse.com. Roomy, wipe-clean and they roll up to the size of a potato! Stash a few in your handbag.

Stasher storage bags, johnlewis.com. Ditch the cling-film and wrap your sandwich in this plastic-free, silicone bag.

16oz food container, £22.95, kleankitchen.co.uk. Great for taking salads or leftovers to work for lunch.

Bamboo cutlery set, £20, Asptags at notonthehighstreet.com. Reusable cutlery made from bamboo. It's heat- and stain-resistant, and won't absorb flavours.

SodaStream Crystal model with reusable glass bottle, £149, sodastream.co.uk. Given my family's fizzy water habits, using this means that's six plastic bottles a week eliminated from our recycling instantly.

Hydro flask, £26.95, cotswoldoutdoor.com. This stainless-steel bottle keeps drinks cold for up to 24 hours or hot for up to 12 hours. Great for sipping on the go. w&h

Brew glass coffee cup, £14, uk.keepecup.com. The perfect size for a flat white and up to 12 hours. Great for customising your colour combo too.

Sunday Times, (4th March 2018): Ditch The Plastic article
Including mention of Kilner Jars
Circulation: 742,705

Woman and Home Magazine: 'What can we do about plastic?'
features Typhoon Reusable Shopping Bags
Circulation: 289,854

melted and you have a smooth sauce.

- Remove from the heat and leave to cool slightly, then beat in the egg yolks. Season with salt and pepper.
- Tip the rarebit mixture into a container and put in a freezer only until cool and thickened.
- When you're ready to serve, heat a griddle pan. Once hot, remove the steak from its marinade and pat it dry with kitchen paper. Brush the steak with vegetable oil and season, then cook in the pan for four minutes on each side. Remove from the heat and allow to rest while you toast the sourdough. Spread each slice with butter and some of the marmalade.
- Put the grill on. Slice the steak and set it on the marmalade, then spoon out some of the rarebit and spread it thinly on top of each pile. Place the whole thing under the grill until the rarebit starts to bubble and toast.
- Serve with watercress.

Hot smoked salmon triple decker

SERVES TWO

INGREDIENTS
For quick-pickled beetroot
 100ml cider vinegar
 50g caster sugar
 1 beetroot, peeled and grated
 ½ tsp fennel seeds

For sandwich spread
 3 tbsp mayonnaise
 1 tbsp capers
 1 tbsp chopped gherkin
 Zest of 1 lemon
 1 tsp creamed horseradish
 1 tsp chopped dill

To assemble
 6 slices of dark rye bloomer
 2 hard-boiled eggs, sliced
 4 rashers of smoked bacon, cooked until crisp
 1 bunch of rocket
 ½ cucumber, peeled and sliced
 2 x hot smoked salmon portions weighing around 100g each

METHOD
 Add the vinegar, fennel seeds and sugar to the pan, bring to the boil and boil to reduce by half. Pour the hot liquid over the beetroot in a bowl and cool.

COCKTAIL SHAKER
 Pineapple-shaped 600ml shaker, £25 (johnlewis.com)

AVOCADO TOOL
 Prepara three-in-one tool, £4.50 (goodcookshop.com)

EGG CUPS
 Set of six 1 l Creuset stoneware egg cups, £45 (ocado.com)

LAZY WEEKEND
 It's freezing outside, so why not bring a touch of brightness to your Sunday brunch?

DRINKS JUG
 Pineapple pitcher, £75 (souschef.co.uk)

JUICER
 Kilner juicer jar set, £12.99 (wayfair.co.uk)

TOAST RACK
 Orla Kiely ceramic elephant print toast rack, £25 (amara.com)

THE SUNDAY TELEGRAPH
 LIVING & DRINKING
 GARDEN LURE
 COUNTRY STYLE
 Sunday
 Moving to the country: a survival guide

design solutions **2** TO INSPIRE YOU

COUNTRY HOMES & INTERIORS
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 Spring pickings!
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 10 VINTAGE MODERN BATHROOMS
 To inspire you

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Kilner Preserve Jars

Sunday Telegraph (4th March 2018): features Kilner Juicer Jar
 Circulation: 297,379

Country Homes & Interiors: features Kilner Preserve Jars
 Circulation: 70,478

devon home

Inspiring ideas for your living space

Low-Tech Prep

It's the little fiddly jobs that take time in the kitchen. And if they're jobs you do over and over, they can start to grind on your nerves. Luckily, the great minds of kitchen gadget invention have simple solutions for pretty much every eventuality.

Kale and woody herbs like rosemary and thyme have nice bits and nasty bits. The gnarly stalks can be a pain to remove and are distinctly unpleasant if you find one in your mouth. The almost ridiculously simple Kale & Herb Stripper, from Chef'n, strips the leaves from the stalks in a trice and features eight holes of different sizes for maximum versatility. £7.99.

Juicing a lemon: how hard can it be? Very hard, if the multitude of lemon squeezers on the market is anything to go by. For a satisfyingly straightforward way of taking a lemon and getting the juice out, try the Eddingtons Lemon Squeezer. Cut your lemon in half, squish it between the two bowls of the squeezer, catch the juice as it comes out. It's pip free and improbably satisfying. £8.95.

Coffee has become a high-tech performance in recent years, but Kilner has woud things back to a gentler time with their Coffee Grinder. The stainless-steel grinding mechanism can be adjusted for a fine, medium or coarse grind and sits atop a Kilner jar. Just pop in your beans, turn the handle and watch your coffee drop into the storage jar. No fuss or science there. £29.99.

Dress to Impress

Kitchen tables deserve good tableware. Su Carroll advises on how best to dress yours

I always think that September is the loveliest month, and not just because it includes my birthday. It's because the schools go back and everywhere in the Westcountry is quieter; the heat of August has passed but there are warm days aplenty to enjoy and there's still the chance to savour the flavours of a fading summer, albeit more likely indoors!

Create your own Indian summer with tableware to bring in the sunshine. Choose crisp, white tablecloths, proper linen napkins, plenty of clear glass and plain white plates but dress the table up with colourful bowls and serving dishes, flowers and scented candles.

If you want your table to suggest something more exotic, make sure you mix and match. Find different plates and bowls, your quirkiest china and lots of coloured glass. For a centrepiece, choose highly scented herbs – rosemary, lavender, basil or thyme – and transplant them into painted terracotta pots or make a retro plant holder with a brightly decorated tin, perhaps something interesting you've brought back from your holidays. Just make sure there are no sharp edges, clean it and carefully pierce holes in the bottom for drainage.

There has been a trend recently towards a more industrial approach to plating food. Kilner jars have found their way out of the pantry and onto the dining table, providing the perfect size and shape in which to serve a pate or mousse. Mini milk bottles can carry sauces and creams, miniature pans are a restaurant favourite for chips or gravies, and scallops and oysters may find themselves reunited with their shells on a bed of rock salt or sand.

"Kilner jars have found their way out of the pantry and onto the dining table"



SIMPLE PLEASURES

Make it work for you

FOOD WITH FRIENDS: EASTER BAKING

Indulging in a weekend baking session will be even more pleasurable with these good-looking pieces of kit

1. SPOONS
Measuring spoons, £25, The Contemporary Home

2. CAKE PLATE
Blue, £10.50, Burleigh

3. CAKE SLICE
Metal cake slice, £6.99, H&M Home

4. TARTLET TINS
Mini tartlet tins, £7.50 for four, Marks & Spencer

5. TRAY
Round tray, £16.50, Garden Trading

6. ROLLING PIN
Mason Cash rolling pin, £20, John Lewis

7. CAKE STAND
Glass cake stand, £10.99, by John Lewis

8. SUGAR SHAKER
Garden Trading Cornbury shaker, £5.95, Amazon

9. PASTRY FORKS
Spode Italian pastry forks, £20 for six, Dunelm

10. NAPKINS
Centre stripe napkins, £20 for four, West Elm

FEATURE STEPHANIE DURRANT

168 APRIL 2018

Ideal Home EST. 1920
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40 EASY STYLE UPDATES
SMALL CHANGES THAT REINVENT A ROOM

Ideal Home: features Mason Cash Bakewell Rolling Pin
Circulation: 148,705

Devon Home: Gadgets Galore features Kilner Coffee Grinder
and reference to Kilner Jars

Kitchen makeover

Our new kitchen looks designer, but was done on a budget!

Bronwen Hughes swapped a lean-to conservatory for a brand new modern kitchen with a chill-out zone



My room...

My problem kitchen
When we bought the house just under a year ago, we knew that we wanted to make drastic changes. The original kitchen was quite boring and plain, not really our taste. It was in a small corner on the right-hand side of the dining room, which we've now turned into a utility room.

How I made it work
We knocked down the old conservatory at the back of the house and built a single-storey extension for a kitchen. Ed's a builder so carried out the work himself, except from doing the gas and electricity. He called in favours from friends in the trade to help us meet our move-in date as we were living in a rented flat. We kept one end of the room unit-free to make a seating area. It's very useful as it's the perfect place for a morning coffee or for friends to enjoy a glass of wine when we're entertaining.

My favourite part
The vaulted ceiling and the hexagon tiles. I love the effect that the angled wall creates contrasting with the blue units.



Before

Feature and styling: Susie Sheppard Photos: Oily Gordon

GET THE LOOK

Tap into the trend for dark décor, just like Bronwen has

£29 Nice and toasty Colourplay toaster, Wilko

£10 Bright idea Concrete bulb pendant light, Cult Furniture

£27 Copper topper Bread bin, JD Williams

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35 Genius ways to refresh a rental

6 real-life home transformations

All the latest paint trends

Time-saving meal ideas

Lazy for less room schemes

YOUR COPY & CLIP Home style's all under £10!

HOW TO ADD WOW!

Go on, pick something you love - because every room needs a magic ingredient that takes it from finished to fabulous

GLOBALLY INSPIRED Moroccan wooden tiles wall art, £75, JD Williams

WIRE WORK Copper wire bottle, £35, French Connection

FACTORY CHIC Pendant ceiling pendant, £39, Abn & Thyme

FLORAL IMPACT Fake magnolia stem, £25, HomeSense

SIZE BEGIV Wooden table, £30, Sainsbury's

WARM METAL Hammered serving spoons, £7.50, Marks & Spencer

CONCIOUS DECISIONS Porcelain jug, £28, C&A

BODY BLUE Decorative jug, £28, C&A

DELICATE TOUCHES Ceramic trapezoid, £9, Hovor Living

TACTILE TREAT Decorative box, £18, Debenhams

COUNTRY LUXE Copper wire bottle, £35, French Connection

MATURE TRAIL Maternity silk cushion, £50, both Christa House

FINE LINES Agalene in Hammer Gold, £20, Peppi & Peppi

GO FOR GLOW Hammered brass lamp, £25, Marks & Spencer

STORAGE SOLUTIONS Copper wire basket, £22, JD Williams

FADING GRAND Handmade rug, £50, Caneby

POWER PENSIVE Copper floor lamp, £80, HomeSense

RECYCLE IN THE KITCHEN Over seat in blue with vintage velvet, £205, Lark

MARCH 2018

Time for a style refresh

Go open plant INSPIRING KITCHEN DINERS

Chic new looks for bedrooms

40 GREAT IDEAS TO UPGRADE YOUR BATHROOM

50+ New-season accessories

Decorate with the classic glass green

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NEW BUILD BUNGALOW

2-BED VICTORIAN FLAT

ELEGANT EDWARDIAN TERRACE

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11 real property & room makeovers inside

EST. 1920

Ideal Home

MARCH 2018 11

Home Style: Kitchen Makeover, features TyphoonLiving Copper Lid Circulation: 58,124

Ideal Home: How to add WOW!, features Typhoon Living Copper Lid Circulation: 148,705

PRESERVE YOUR VEG THROUGH FERMENTATION



First one I tried. Take equal quantities of the three vegetables to make up 1kg, peeled and trimmed weight. Next shred them very finely, to give a large surface area for the lactobacteria to work on, and put into a large mixing bowl. I use the slicing attachment on the food processor for this, which saves much effort.

Work out 2-3% of the weight of the veg and that is the weight of sea salt you need. I use 25g for 1kg of vegetables. Sprinkle the salt over the vegetables and massage it in with clean hands. The salt will rapidly draw the juices out of the vegetables. Massage for a few minutes until you can pick up a handful and squeeze juice out. Now it is ready to be packed into the jar.

GOOD FOR HEALTH
There is no doubt that eating live, probiotic foods is considered good for our health. You can buy Lactobacillus plantarum probiotics, which are good for our health. It is extremely safe to use - there has never been a reported case of food poisoning from lactofermentation.

The principle is simple. Adding salt makes the environment friendly to beneficial bacteria and hostile to spoilage bacteria and moulds. As long as you add the correct amount of salt and keep the vegetables submerged and one of the ends of a rolling pin, it is an extremely safe process. I give the recipe for my three favourite pickles - carrot, onion and celery right. They are simple ingredients that you can source from your area, and no special equipment is needed.

FILLING THE JAR
This process will fill a one-litre Kilner jar nicely. The jar needs to be clean, but there is no need to sterilise it since the process harnesses bacteria that are present on the vegetables, your hands and the environment. Pack the vegetables in, ramming them down with your fist or the end of a rolling pin. The juices should rise up as you do so. You are aiming to end up with the vegetables entirely submerged below the juice. If that really isn't going to happen, you can make up a 3% brine with bottled or cooled boiled water (not tap water as the chlorine will kill the bacteria) and top it up.

DEALING WITH MOULD
If mould forms on the top, remove it and ensure the remaining vegetables are submerged. If the jar becomes very mouldy, or the contents become slimy, compost them. If you keep oxygen out and the veg submerged, however, the process is fairly foolproof.

SEALING AND STORAGE
To seal the jar, use a regular lid, remembering to open it a little each day to let the accumulating carbon dioxide

GET PICKLING!
PREPARATION
The carrot, onion and celery pickle was the first one I tried. Take equal quantities of the three vegetables to make up 1kg, peeled and trimmed weight. Next shred them very finely, to give a large surface area for the lactobacteria to work on, and put into a large mixing bowl. I use the slicing attachment on the food processor for this, which saves much effort.

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Alternatively cover it with a clean tea towel, or you can use the Kilner-type lid, having lost the rubber seal. I prefer to use special airtight lids, which are available online for a few pounds. They avoid the risk of exploding jars if you forget to 'burp' them, and stop oxygen getting in, reducing the risk of mould.

Leave the jar in a cool place out of direct sunlight for five days. It is best to stand it on a plate, as juice may bubble over, especially with sugary vegetables like beetroot. After five days, you can start to eat it, fishing some out with a clean fork and resealing, making sure the remaining vegetables are submerged. The taste will get sharper with time, and when it reaches a taste you like, or after three weeks, transfer the jar to the fridge, where the fermentation will stop, and the pickle will keep for many months.

Alternatively cover it with a clean tea towel, or you can use the Kilner-type lid, having lost the rubber seal. I prefer to use special airtight lids, which are available online for a few pounds. They avoid the risk of exploding jars if you forget to 'burp' them, and stop oxygen getting in, reducing the risk of mould.

Leave the jar in a cool place out of direct sunlight for five days. It is best to stand it on a plate, as juice may bubble over, especially with sugary vegetables like beetroot. After five days, you can start to eat it, fishing some out with a clean fork and resealing, making sure the remaining vegetables are submerged. The taste will get sharper with time, and when it reaches a taste you like, or after three weeks, transfer the jar to the fridge, where the fermentation will stop, and the pickle will keep for many months.

Go for glass and gold for a glam effect

Viners Rose Gold Cutlery Set, £89.99, Argos

Crackle Paddle, £4, Morrisons

Oil & Vinegar Server, £7, Morrisons

Cotton Napkins, £6 for four, Morrisons

Go for glass and gold for a glam effect

Gold Stem Wine Chaises, £24 for four; Decorative Leaf Bowl, £16; Farringdon Adjustable Bar Stool, £89; Zamora Palm Leaf Light, £115; Gold Tealight Holders, £5 for three, all Dunelm

42 Bella

ONLY £1

At home with Holly

Inside her £3m mansion!

jamie 'dating model' weeks after DIVORCE

So big I thought I wouldn't WAKE UP

25th 100th

10th 100th

Meghan's £120k GIFT TO HARRY! And the romantic reason why

Dawn & Jen's NEW FILM! 'We're always laughing'

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10 PAGES

PLUG THOSE GAPS WITH OUR YOUNG PLANT BUYER'S GUIDE

BE A BLUEBERRY SMOOTHIE with advice from our fruit expert

SHADY CHARACTERS

YES YOU CAN! PICK HEALTH-BOOSTING HARVESTS IN JUST 4 WEEKS

Veg that loves the dark side

42 Bella

home trends

Daring dining

Give your dining room impact with bold colours and this season's hottest buys



Viners Rose Gold Cutlery Set, £89.99, Argos

Crackle Paddle, £4, Morrisons

Oil & Vinegar Server, £7, Morrisons

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50% off £150 diet plan

Kitchen Garden: features Kilner 1 Litre Preserve Jar

Bella Magazine (20th March): features Viners Nala Cutlery
Circulation: 164,051

BRIDGEWATER
Handmade Kitchens & Furniture

Wolf have always been a step ahead when it comes to high performance appliances, and their new Gourmet Blender is no exception. It has the power to propel its blade to a slightly terrifying 210mph and four pre-programmed settings (for smoothies, soup, purees or crushed ice) as well as a pulse setting and a variable speed dial. £599.95
Wolf at Fenwick, Newcastle



A good set of knives is the mark of someone who takes their food seriously. We love this new Eternal range, which have an elegant marble handle and a subtle, smoky finish. Viners, stockists regionwide



www.livingnorth.com
LIVING NORTH INTERIORS 2018
The Essential Interiors Guide for the North East



The Sintesi extractor is 'a holistic cooking solution for the modern kitchen' – a high performance multi-functional one piece kitchen extractor and induction hob which is the first of its kind to launch in the UK.
www.falmec.co.uk

Essential Guide To Interiors

livingnorth.com 19

Living North Interiors 2018: Viners Eternal Marble Knives
Circulation 15,500

home shopping

1: Oak ledges from £16, www.nordichouse.co.uk / 2: Eternal knives with marble-effect handles by Viners from £17 each, www.viners.co.uk / 3: This papershade by artist Ros Freeborn costs £25, (including P & P, and arrives as a flat pack in an A4 envelope, www.papershades.co.uk / 4: Jungle print cushion to bring out your inner Tarzan, £24, www.abodeliving.co.uk / 5: Tilly Blush pink rug, £229, The French Bedroom Company, www.thefrenchbedroomcompany.co.uk

Yorkshire Post (17 March 2018): Viners Eternal Marble Knives
Circulation: 21,817

WHAT'S NEW

THESE clever copper-base pans from Viners come with internal measurement markings. The range includes a 14cm milk pan for £22.50, 16cm sauce pan with lid £29, 24cm non-stick frying pan £42, and 26cm stock pot with lid for £52.50. See viners.co.uk



Hull Daily Mail: Viners Eternal Knives
Circulation 25,437

'When I told people I was going to open a non-alcoholic cocktail bar, they said: are you mad?'

Catherine Salway, Redemption Bar

for the Virgin Group who spent 17 years forecasting consumer trends before leaving to launch the first Redemption in Notting Hill in 2015. "When I told people I was going to open a non-alcoholic cocktail bar, they said: are you mad?" says the 44-year-old (who is not teetotal). "I think we were possibly a bit too early. It was a real slog at the beginning." Salway saw a business opportunity but she also had personal reasons for starting the business: "I was dating an alcoholic at the time and there was nowhere we could meet that was safe."

Redemption is now in the process of raising £300,000 of crowdfunding money to help finance two more sites - in Covent Garden and South Bank - which it hopes to open before the year is out.

The no- and low-alcohol market has traditionally been a pretty dreary one. Lately, though, the choice of products has improved dramatically, as drinks companies recognise there's money to be made from moderation.

Take beer. The no- and low-alcohol market for it grew 20.5 per cent to £34.7m in 2017, buoyed by a raft of new product launches, including Heinekun 0.0, Budweiser Prohibition and Guinness Open Gate Pure Brew lager, which are all 0.5 per cent alcohol by volume (ABV) or less (low-alcohol is defined as 1.2 per cent ABV or less, and alcohol-free as 0.05 per cent ABV or less, although the often-confusing terminology is currently the subject of a public consultation by the Department of Health).

The craft scene is also seeing the emergence of a new generation of breweries that only make no- and low-alcohol beer, such as Big Drop, Nirvana and Small Beer Co. "You can make low-alcoholic beer in two ways," says Viktor Danckwardt of Danish craft brewery Mikkeller, one of the first companies to make alcohol-free or low-alcohol beer cool. "You can make a 'normal' beer and then remove the alcohol, which is how most low-alcoholic beer has been made before. If you do it this way, a lot of the flavour disappears. What a lot of new breweries do - and also what we do - is to use special yeast strains that do not produce alcohol when fermenting but still adds a lot of flavour to the beer."

Mikkeller's excellent wheat beer Energibajer isn't just alcohol-free; the Mikkeller Running Club find it so nutritious that they use it as an isotonic recovery drink.

The trend for more gentle drinks has also seen shandy make a

comeback. Square B including Kaffir Lili Beer, which is alcohol-free, is less sugary. Wine wanted) free win were all aching Most ha which, I to do wit process. Ems Zw from Wj even re But I buying t stocks c says sal February on year: last year trio of wines, p

One of t grown-t to beco the sun world's Diago) a minor alcohol Styled I a par wi distille tantalis this o p distillat into tee variete - some - but th Seedlip The Fat Seed tonic, b like a C contain to sear would "virgin which And bitters cherry which (Camp aperfi Last just on part in Drinki free kr Square people Club S and re

Crushing strawberries for the wild strawberry soda (shown opposite)



Financial Times, (24th March 2018): features Kilner Jar
Circulation: 186,956



A PERFECT PLACE

Layer up pretty pastel shades on your special Easter table for a place setting that will get your guests talking! We love these adorable illustrated vintage-style plates, coordinated with the cutest ceramic bunny napkin holder. ABOVE Fluted dinner plates, from a selection, Sophie Conran. Easter side plates, £12.99, Gisela Graham. Gingham napkins, £15.49 for 4, Walton & Co. Hazel rabbit napkin holder, £4, Koziol (koziol-shop.co.uk). Festival Folk tumbler, £7, Katie Alice at Creative Tops. Wine glasses, from a selection, Next. Mayfair cutlery, £56 for 16 pieces, Viners. Tablecloth, from a selection, Sophie Conran

STYLING & WORDS: CAROLYN BAILEY. PHOTOGRAPHY: MARK SCOTT, NAITO WELTON



ON A PLATE
A super-quick - and stunning - way to dress napkins for the table is to tie with pretty ribbon and thread a fresh or faux flower through. It really is that easy!
BELOW Gingham tablecloth, £26.49; linen napkins, £14.29 for 4; ribbon, from a selection, Jane Means and Walton & Co. Faux flowers, from a selection, Gisela Graham. Mayfair cutlery, £56 for 16 pieces, Viners. Festival Folk tumblers, £7 each, Katie Alice at Creative Tops

◆ Table settings

Good Housekeeping, (24th March 2018): features
Viners Mayfair Cutlery
Circulation: 455,552

WEEKDAY WONDERS

Refresh your kitchen with these fab buys

1. Green & Black's Milk Chocolate Praline Box, £4.89 from Tesco stores
Really indulgent truffles that just melt in the mouth.
2. Sauce Shop Green Sriracha, £2.99 ocado.com
This punchy, garlicky hot sauce strikes the perfect balance between flavour and fire.
3. Rubies in the Rubble Chipotle Mayo, £3.50 rubiesintherubble.com
Our tasters were seriously impressed with this vegan mayo with a spicy kick.
4. Spice Pioneer Subscription Box, £8.33 per month spicepioneer.com
Sign up to Spice Pioneer and have all the spices you need to cook a delicious meal delivered to your door every month.
5. Clearspring Organic Mint Green Tea, £3.99 for 20 bags clearspring.co.uk
A beautifully pure green tea with no bitterness
6. **Viners** Eternal Marble Knives, from £10.50
Top quality knives with a stylish marble handle - too pretty to hide in he drawer!
7. Lemon & Cracked Pepper Dressing, £2.50 thecondimentco.co.uk
This versatile dressing is great with spring salads or drizzled over asparagus
8. Kent's Kitchen Chicken Stockpots, £11 for a pack of 4 (32pots total) amazon.co.uk
Use these stock pots to add a savoury richness to all kinds of dishes.



www.greatbritishfoodmagazine.com

145

Mother's Day Gift Guide: These are the presents mums REALLY want this Sunday

MUMS have revealed a list of things they REALLY want for Mothers' Day this Sunday.



TREAT HER: These gifts are sure to bring a smile to your mum's face this Sunday

FOODY MUM

- Radford cheese knife five piece set, £85, robertwelch.com
- Harrods afternoon tea voucher £88, virginexperiencedays.co.uk
- Salter hot air fryer, £99.99, www.saltercookshop.com
- Spicers of Hythe Mother's Day luxuries hamper, £41.24, spicersofhythe.com
- Sous Chef feasts cookbook set, £39.50, souschef.co.uk
- Vorrei Ciao Mamma breakfast hamper, £65, italianhampers.com
- Viners knife set, £74.50 or prices starting from £10.99, viners.co.uk
- Jarlsberg cheese bouquet, £30, twigsandtwineflorist.co.uk
- Lovetree Design Big chef Lil chef aprons, £35, lovetreedesign.co.uk

Great British Food: features Viners Eternal Marble Knives
Circulation 41,700

Daily Star: (6th March): features Viners Knife set
Circulation: 18,670,804



If you have a yen to save, try a Japanese budgeting book

Frugal millennials are going wild for kakeibo, the simple art of keeping track of your finances



Kakeibo has a strong online following

Stirrup now makes her own packed lunches and saves about £15 a day. “I buy my make-ahead lunch at Ocado. It has a good range of ‘essential’ items, so I drill down for the cheapest option where possible. I book the delivery slot for 6am and I clean my kitchen while I’m waiting.” She has cancelled her Kindle subscription and is going to borrow ebooks from her local library instead.

The kakeibo lifestyle has brought other benefits for Stirrup: she spends her lunchtimes reading rather than staring idly at her phone, uses less packaging and is enjoying cooking again, including the new trend for kilner jar lunches.

GRIDDLE PANS

ON TEST We rate the latest kitchen kit each month - find more reviews at bbcgoodfood.com

Griddle pans are the only way to get that smoky char of the barbecue indoors



BEST NON-STICK

- 1 GreenPan Venice Pro ceramic non-stick round grill pan, 28cm

£44 johnlewis.com

We'd suggest shunning cast iron in favour of a non-stick pan like the Venice Pro. The halloumi we cooked flipped like a dream, and pan cleaning couldn't have been easier. GreenPan have the added bonus of good eco and health credentials, avoiding toxic materials in the production of their pans.

BEST SPACE-SAVER

- 2 Typhoon folding handle square cast-iron grill pan, 28cm

£22 amazon.co.uk

If you're short of room or want a griddle pan you can tuck away for occasional use, this chargriller is the perfect choice. The straight sides and folding handle pack away neatly. You also get all the benefits of cast iron, with great heat retention and well defined griddle marks at a very reasonable price. It's oven safe and suitable for all hob types.

BEST INVESTMENT BUY

- 3 Le Creuset Signature cast-iron Griddle, 28cm

£110 lecreuset.co.uk

This heavy-duty pan in Le Creuset's latest hue heats up quickly and produces impressive restaurant-finish griddle marks. We loved the versatility of being able to transfer the pan from hob to oven to keep warm. It's also dishwasher safe, suitable for all hob types and comes with a lifetime guarantee.

BEST LARGE CAPACITY

- 4 Vulliam platinum induction griddle pan, 28cm

£54.99 lakeland.co.uk

This 28cm square, straight-sided design maximises on cooking surface area. Laying out sliced vegetables, cooking steaks for a family or friends or creating a griddled meal of meat and veg for one, showed this to be a practical choice. Other brands offered a similar capacity, but this one pipped them on price.

test kitchen

WHAT WE LOOKED FOR

Heat conduction
A pan that gets super-hot, super quickly.

Heat retention
A pan that doesn't lose any of its heat during cooking.

Non-stick quality
As well as steak, we tested halloumi cheese, which has a pesky habit of latching to pans like a limpet, making it a good gauge for a pan's non-stick credentials.

Grade of ridge
To get the perfect striped finish on your food.

Drainage
We looked for additional drainage channels, such as sloped sides or moats.

Weight



Share to email, view in browser
FOOD52



Churn, Baby, Churn

Pour the freshest cream you can get your mitts on into this personal-size churner, turn on a podcast, and crank your way to the smoothest, tastiest pats of homemade butter. (Bonus: You get fresh buttermilk, too!)

[SHOP NOW](#)

KITCHEN TOOL & STORAGE JAR SET



Spiralize, juice, and grate right into these jars—not a drop or fleck will escape.

FOOD52



For Good Measure

We always love a Kilner jar—they do airtight storage in style, after all. But this one's got an extra trick up its sleeve...er, lid. Nestled just inside is a handy set of silicone scoops that double as measuring cups, each boldly colored, each conveniently labeled with its size. We never guessed we could love these jars even more.

[SHOP NOW](#)

Food52 'For good measure' and 'Churn, Baby, Churn' newsletters feature Kilner Measure and Store, Kilner Butter Churner and Spiralizer, Juicer and Grater.

MASON CASH FOREST
COFFEE & SUGAR
CANISTERS



SHOP NOW

MORE GENIUS CAKES

ON YOUR MARK, GET SET,
BAKE!



Copper-Plated Cooling
Grids



Mason Cash Cream Cane
Mixing Bowls



Nordic Ware Mint 3-
Tiered Bundt Pan Set

What You're Loving in the Shop



Mason Cash Forest
Kitchen Canisters



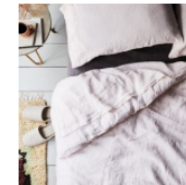
Cheese Vault (Set of 2)



Food52 x Staub Piglet
Glass-Lidded Braiser,
3.5QT



Nordic Ware Mint 3-Tiered
Bundt Pan Set



Stonewashed Linen
Bedding (Queen)



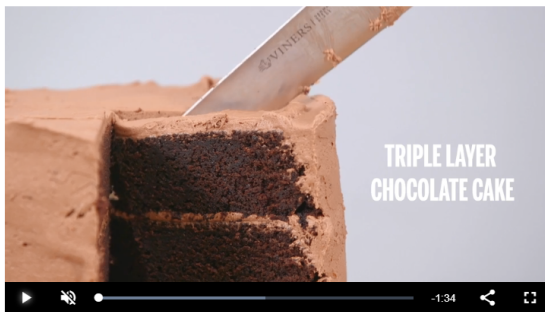
Better Almond Butter

SHOP ALL

Food52 'New Kids on the block' and 'On your mark, get set, bake!' newsletters feature Mason Cash In the Forest Storage Canisters and Cream Mixing Bowl.



This triple layer chocolate cake is the ultimate treat for a chocoholic. Stack three rich chocolate sponges with a luxurious chocolate buttercream and top with a sprinkling of grated chocolate. This chocolate cake recipe is made by famous baker Molly Bakes so you know its going to be a real winner. This recipe serves around 20 people making it the perfect chocolate birthday cake or cake for a special occasion when it will be shared. It will take around 1hr and 5 mins to prepare and bake this cake. Thanks to the simple buttercream decoration you don't have to spend too much time decorating after its baked.



Goodtoknow.co.uk (27th March): video featured Viners Eternal Marble Knives in chocolate cake recipe
Circulation: 4,927,283

Competitions > WIN a knife set from Viners

WIN a knife set from Viners

[comps 295](#)



https://www.yours.co.uk

Yours Magazine Online (27th March): featured Viners Titan Knife Block
Circulation: 47,000



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DIRECTORY PLANNING VENUES REAL WEDDINGS BLOG FORUM EVENTS WIN

SURVEY REVEALS WHAT MOST NEWLYWED COUPLES *REALLY* WANT AS A WEDDING GIFT

March 16, 2018 By Patricia-Ann Young



A new survey by high-end cutlery company **Viners** has revealed that the most sought-after wedding gift from soon-to-be-weds is cold, hard cash.

24% of participants said that cash was their number one requested gift, with fridges and cookers coming in a close second.

Homeware remains the most popular gift to buy couples, with kitchenware, glasses, dinnerware, cutlery and textiles all coming up as the gifts couples receive the most.

And as for the most unusual gift requests? Pets! Couples have asked for goats, dogs and even a racehorse! And one savvy couple even asked guests to kit out their home with new windows – worth a try, right?

CATEGORIES

Scottish Wedding Directory (16 March 2018): wrote article about Viners wedding survey research results
Circ: 500,000

With more than 1 million Instagram followers, "Passion for Baking" Manuela Kjeilen knows something about sweets. Here she shares her baking necessities of the moment.



1. **Mason Cash Mixing Bowl**

2. **Ateco 615 Aluminum Decorating Turntable**

TheInspiredHome.com (09 March 2018), article on Manuela's baking necessities featured Mason Cash Baker Lane Mixing Bowl



Passion for Baking (right) features Mason Cash Hearts Mixing Bowls on her Instagram Story.

Instagram following: 1.2 million



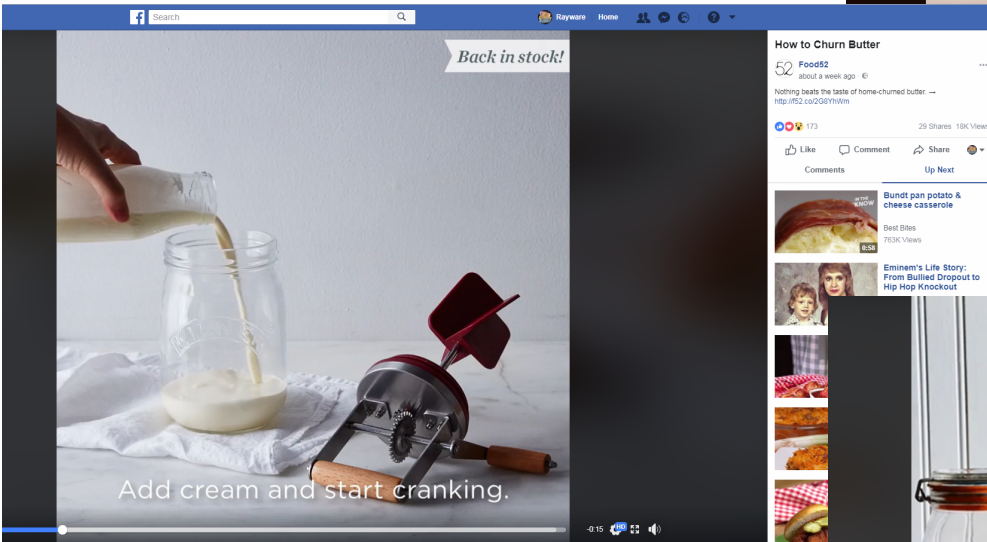
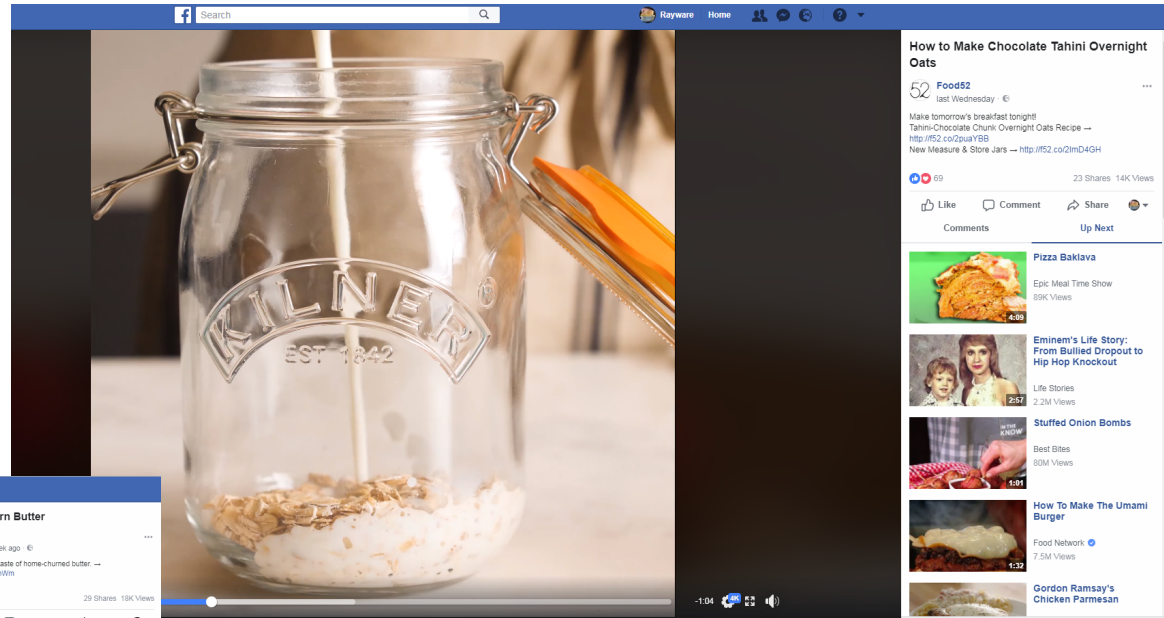
Food52 (left) features Kilner Measure and Store on their Instagram Story.

Instagram following: 1.9 million



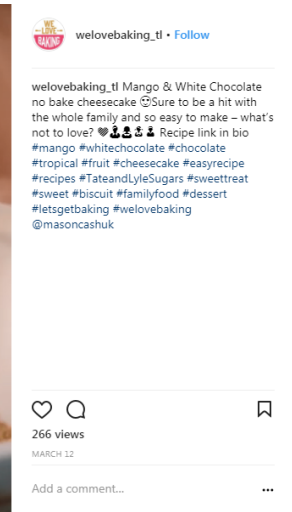
Food52 featured Kilner Measure and Store and the Kilner Butter Churner through Facebook videos.

Videos combined views: 41.8k





MamaLinaUK (left) features Kilner Facetted Clip Top Jar in Instagram post (above)
 Instagram post likes: 530
 Instagram following: 15.9k



We Love Baking (Tate & Lyle) features Mason Cash Powder Blue Mixing Bowl in Instagram post (right above)
 Instagram post views: 266
 Instagram following: 2,486

Also featured on Facebook video post (right)
 Post views: 397,000
 No of shares: 930
 No of reactions: >1,300
 Facebook following: 265,004





kitchenwithcumbers • Follow
London, United Kingdom

kitchenwithcumbers Good Morning people ☺☺ .

I'm a really big fan of yogurt although I am unable to pronounce it with the correct diction. This morning I mixed up the @alpro coconut yog with @flahavansuk oats not too much as I didn't want it to resemble chewing sawdust and popped it into a glass.

I blended up some root ginger, mango and passion fruit to make a little purée and topped it with the apple crisps I made the other day. It's a great snack or component of your breakfast. .

Have a happy Monday guys it's. A blessing to see another day let's make he most of it ☺☺.



511 likes

2 HOURS AGO

Log in to like or comment.



kitchenwithcumbers • Follow
London, United Kingdom

kitchenwithcumbers Swipe—

Recently I have stopped drinking coffee and started drinking @the_herbbrewer organic herbal tea instead as part of my morning routine. I feel I am more productive throughout the day and due to the fantastic taste, relaxing effect, smaller caffeine content alongside the fact I don't add honey and milk to tea. I am no longer susceptible to crashes half way between breakfast and lunch leaving me in a much better mood throughout. .

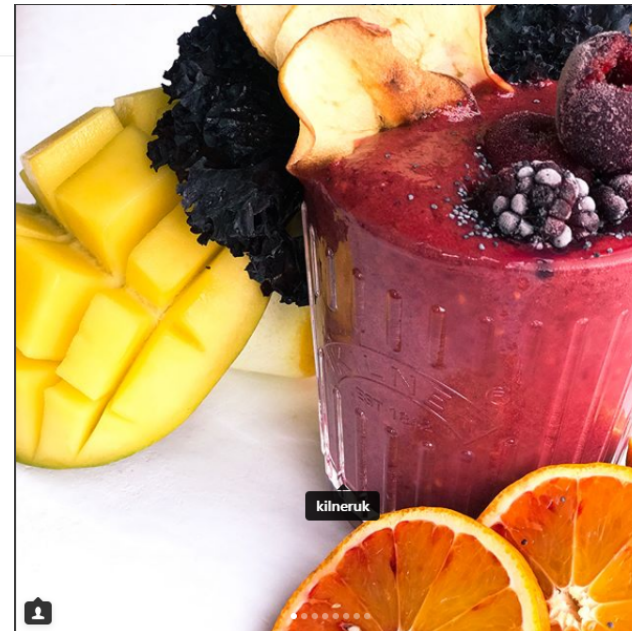
This morning my breakfast was accompanied by the @the_herbbrewer AntiOxidant tea packed full of organic herbs (ginger, turmeric, lemon grass, lemon verbena/balm, chamomile blossoms, cinnamons and cloves) that will help boost your immune system against all the little



754 likes

MARCH 22

Add a comment...



kitchenwithcumbers • Follow
London, United Kingdom

kitchenwithcumbers Is there any other way to welcome in spring than with a vibrant berry smoothie ☺

People often ask me where I get my fruit and veg from. The answer is my local green grocer, I have a great relationship with the family that runs it. All the produce is fresh and collected every morning from the market. They are so helpful, reasonably priced (cheaper than the supermarkets) and will go to the trouble of ordering in and veg or fruits if they don't usually stock them, or if it's out of season. If you're looking for it it's on Twickenham high street opposite Starbucks. .

How are you spending your long Easter



1,285 likes

6 DAYS AGO

Add a comment...

Kitchen with Cumbers features Mason Cash Mixing Bowls, Kilner Vintage Tumbler and Viners Glamour on Instagram
Instagram post likes combined : 2,550
Instagram following: 10.9k



Daisy Wood Davies - actress from Channel 4's Hollyoaks

Features Mason Cash Pudding Basins on Instagram, Innovative Kitchen Spaghetti Spoon and Kilner Wide Mouth Preserve Jars on Instagram Story.

Instagram post likes: 1,553

Instagram following: 150k





More from Daisy Wood Davies - actress from Channel 4's Hollyoaks

Features Mason Cash Innovative Kitchen Measuring Jug, and Kilner Wide Mouth Jars in blog about using less plastics and on Instagram Story.

She also features Kilner Snack on the Go on her Instagram Story and in her Coconut & Sesame Tofu Dippers recipe blog.





BOSH! bloggers (left) posted their Mini Aquafaba Meringues features Kilner Clip Top Jars.

Facebook following: 1.6M
Facebook views: 1.6M



Binky Felstead -from Channel 4's Made In Chelsea (left) features a Kilner Clip Top Jar in her Instagram Story.

Instagram following: 1.4M



MorganeCarlier.Illustrations (right) features the Price and Kensington Gold Spots Mug on Instagram Story

Instagram following: 75.5k



@teaheritage
Cutest tea bags



Gypsycowgirlkitchen.com (left) is a 'Certified Food Preserver' in California. This video features the Kilner Fermentation Set.

Video views: 507
Facebook following: 2,019

KitutessemLactose (below), Portuguese fitness blogger, features the Kilner Round Clip Top Jar on their Instagram Story.

Instagram following: 34K



MTV Fit (left) is a health and fitness Instagram account for TV channel MTV. This video features the Mason Cash Varsity Prep Bowls

Instagram following: 8,263



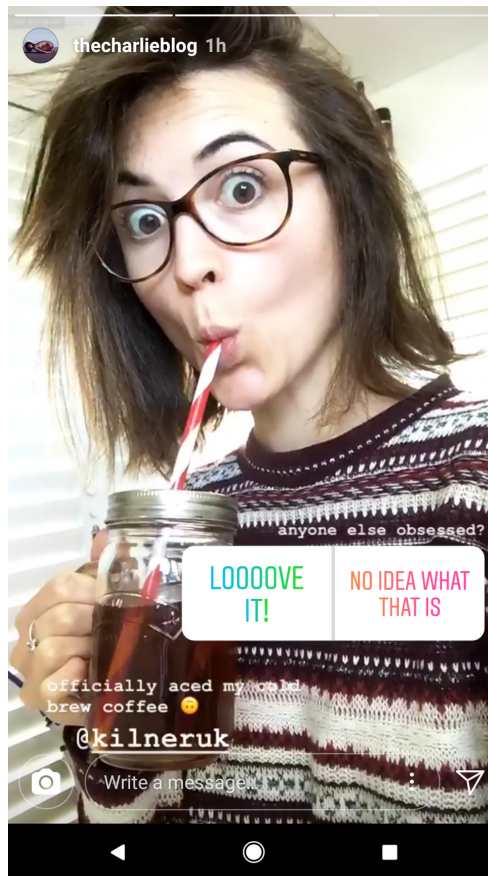


GnamBox (above), an Italian food/lifestyle/travel blog features the Kilner Fermentation Set on their Instagram Story.

Instagram following: 122K

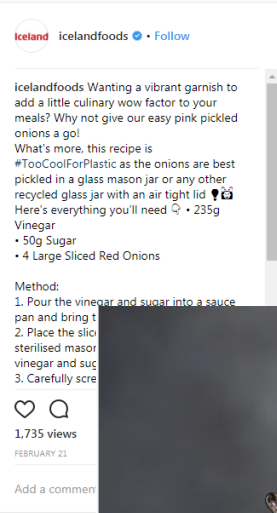
TheCharlieBlog (below), features the Kilner Handled Jars on her Instagram Story.

Instagram following: 3K



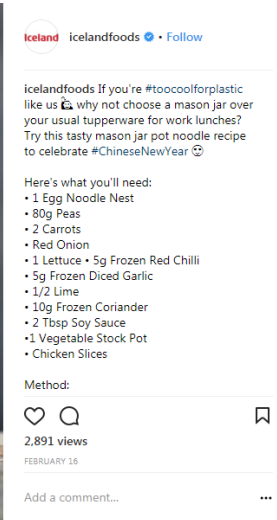
Al3xWalker (above) features the Kilner Round Clip Top Jar on his Instagram Story.

Instagram following: 2.7K



Iceland Foods (left): features Kilner Clip Top and Preserve Jars on their Instagram.

Instagram following: 50.7K
Instagram video views: 4,626



babylionhomedecor
London, United Kingdom



Baby Lion Home Decor (left): hosted Kilner Universal Jar competition.

Instagram following: 10.5k
Instagram likes: 327
Comments: 247



LabelsForLunch (above) features various Kilner Jars on their Instagram Story.

Instagram following: 40.9K



Magazin Friend of Brands (above), features the Kilner Set of 2 Butter Paddles on their Instagram story.

Instagram following: 563

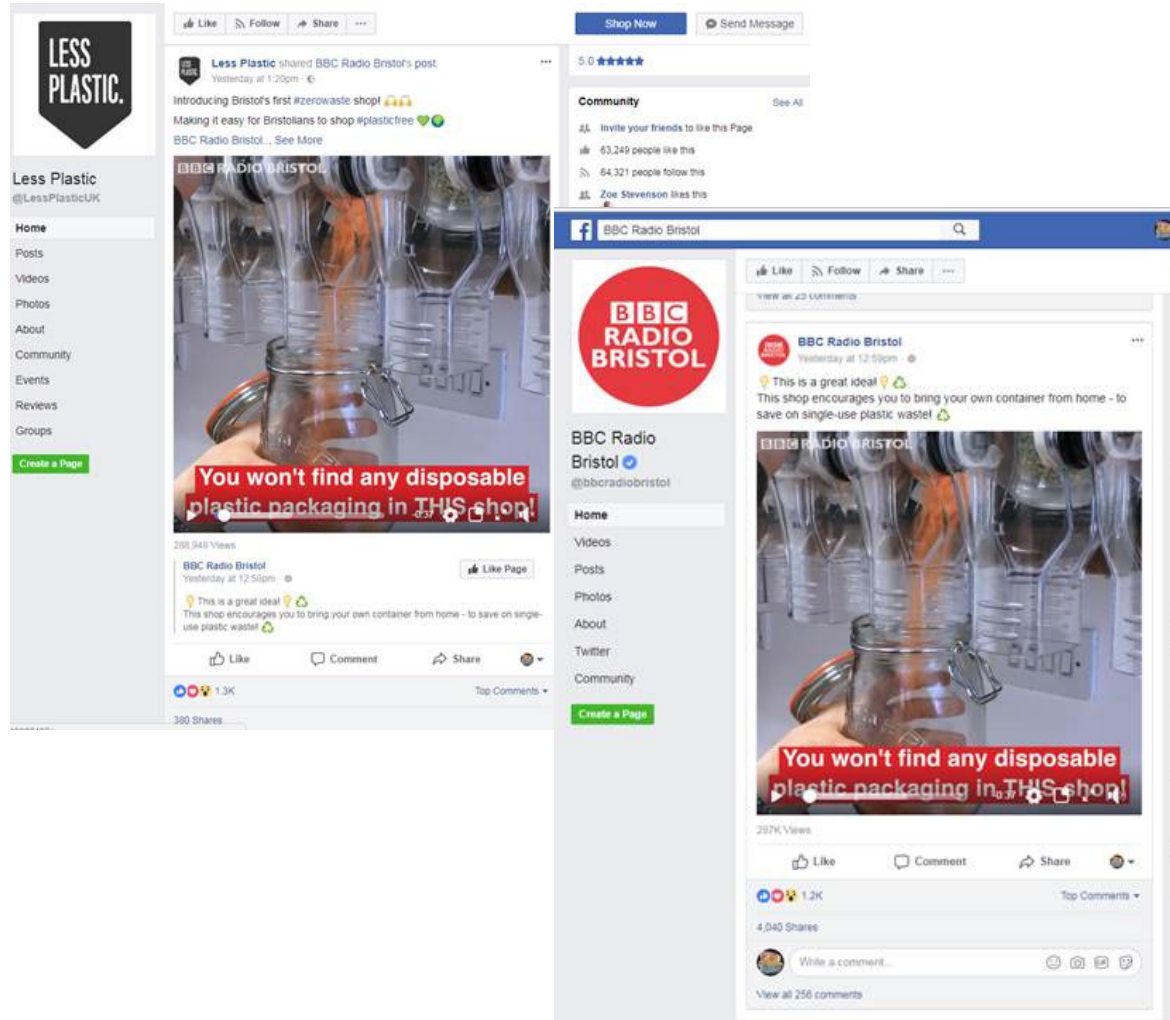
JudithBondCakes (below), a cake designer and lifestyle blogger features the Kilner Cookbook on her Instagram story.

Instagram following: 723



Sarah Akwisombe (above), an interiors and lifestyle blogger, features the Viners Exclusive Black Cutlery on her Instagram Story.

Instagram following: 1.8K



BBC Bristol and Less Plastic (above), posted a videos featuring Kilner Clip Top Jars.

Facebook video view: 576,000
Facebook following combined: 156,000

Food52 (below), features the Typhoon Vintage Black Scales of their Instagram story.

Instagram following: 1.9M





The Gut Stuff and The Mac Twins - are gut health evangelists.

Features Kilner Kombucha Set and Preserve Jars in blog and on Instagram Story.

Instagram following combined: 16.9k



MAKING TAP WATER EXCITING WITH THE KILNER GLASS DRINKS DISPENSER!

Kilner's is a real old-school brand dating back to 1842, specialising in glass bottles and jars. I feel like they're a brand that subconsciously everybody has heard of, and even if you haven't directly heard of them, you'll have probably reaped the benefits of their innovation at some point in your life. Presented on their stand was all manner of swing top bottles, clip top jars and jam jars - they all look so homely and stir up seemingly distant memories of British summers.



But the idea that really sealed the deal for me was **Fruit Infused Water**. I know we're all supposed to drink anywhere from 1 to 4 litres of water, depending on who you read, but water just isn't exciting or even remotely interesting for me to drink so I find it a little difficult. But with this drinks dispenser, I could fill it with water and chuck in loads of citrus fruits, a dash of ginger, a smattering of mint leaves and plenty of ice - all of a sudden, water is exciting!



So yeah, I bought it and put it to good use at the weekend, it felt like the first real summery day of the year so we planned a barbecue in the garden with some friends. To make the **Fruit Infused Water** was simple enough - fill up the drinks dispenser with cold water, cut some Lemons, Limes and Oranges into halves or quarters and chuck them in, throw in some peeled Ginger and Mint leaves then close the seal. Leave it for a couple of hours for the infusion magic to take place then chuck in some ice to cool it and hey presto - ready to be served!

Fashionicide: features Kilner Drinks Dispenser in blog called 'Making Tap Water Exciting with the Kilner Glass Drinks Dispenser!'

Our little party went through about 6 litres of it during the BBQ, it really did taste cool and refreshing and added a little excitement too! The remainder was poured into a swing top bottle, stuck in the fridge and saved for another day. A couple of tips worth bearing in mind if you want to try this out: might be worth peeling the fruit first, as the peel can leave a slightly bitter taste and don't keep the actual fruit in the jar any more than a day as it will start to decay.

3. Seal the jar, shake to mix and leave in a cool, dark place for about a month or so. Feel free every so often to give the jar a shake to encourage the sugar to dissolve.



Mummy Wales (above) featured Kilner Round Clip Top Jar on her Rhubarb Gin Blog.



Pepe Saya (above), an artisan butter maker from Australia used the Kilner Set of 2 Butter Paddles in his Easter blog post.

Sandhya at Sandhya's Kitchen (right) launched her Modern Kitchen/Mother's Day blog post and competition.

HOME MEET SANDHYA RECIPE INDEX WORK WITH ME CONTACT RESTAURANT TRAVEL GIVEAWAY

Introducing Typhoon Modern Collection for Mother's Day & A Giveaway

6th March 2018 by Sandhya Hariharan

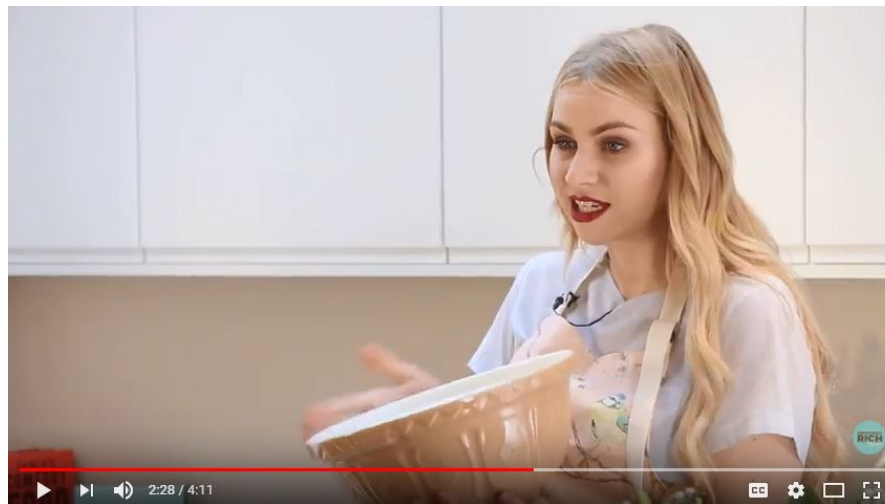
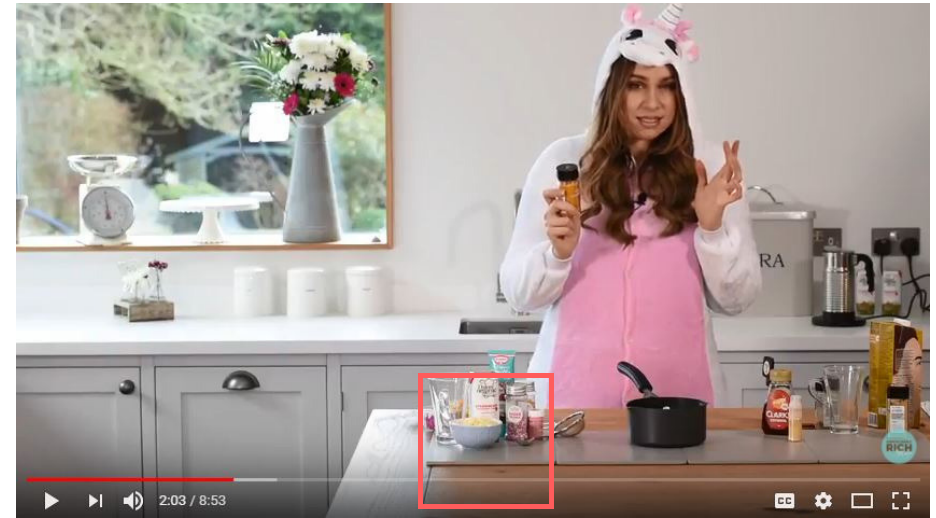
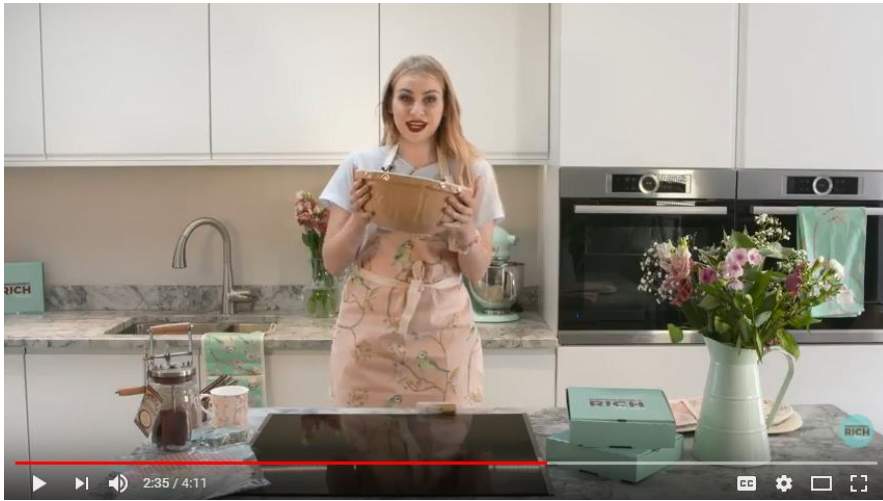
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Happy Mother's Day!!

ABOUT ME

Diversity in Taste, Language, Culture, Style, and Eagerness to learn...

FOOD PHOTOGRAPHY TUTORIAL



Alana Spencer - winner of BBC's The Apprentice, features Mason Cash Cane Mixing Bowl and Bakewell Prep bowl on her YouTube channel. Her Youtube channel has 1,064 subscribers.



Great Celebrity Bake Off for Stand Up to Cancer features Mason Cash Cane and Red Mixing Bowls, Cane Utensil Pots and Classic Collection Ramekin Dishes.



Chris and Olivia: Crackin' On (cast of Love Island) feature Viners Titan Gold Knives and Forged Aluminium Pans.

Opportunities to see: 25 million

TRADE SHOWS



International Housewares (Chicago) 2018 Trade Show showcasing brand stands.



Iceland Food Warehouse (Wolverhampton) features Ravenhead Glassware.



STORES



Potters of Hockley (above) display Mason Cash products in-store.

Victoria's Basement (right) display various Kilner products in-store in Sydney



Hearts of the Home in Lytham (above), display Mason Cash Innovative Kitchen Range and Mixing Bowls.

Scotsdale (right), displays Mason Cash Innovative Kitchen Range (right) in their Shelford store.





Le Lievres displays Price and Kensington Simplicity Range and Ravenhead Glassware in-store in Jersey.



Debenhams (above) displays Mason Cash Innovative Kitchen in their Trafford Centre store.



Buckingham GC (right) display Kilner Jars and Bottles.

STORES



Tokyo Hands, Loft and Journal Standard feature Kilner Clip Top Jars, Drinks Dispenser, Universal Jars, and Accessories in their stores in Tokyo.



Harrods (left) display Kilner Jars and Mason Cash Cane Mixing Bowls and Pudding Basin in store.

David Jones (below), display various Kilner Jars in-store in New South Wales, Australia.

