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Renovation special

DON'T MOVE... IMPROVE!

Budget-savvy *truths* from seasoned *renovators*

LIVING

Wholesome food
that springs from
one of nature's
magic tricks:
fermentation.

French dinner fork, patterned knife and shirokaratsu bowl, The Bay Tree. 'Bennett' striped napkin, Bed Bath N' Table. Ecology 'Meadow Noon' serving platter in Cream (at bottom), David Jones. Scalloped napkin, stylist's own. Linen fabric (used as tablecloth), Warwick Fabrics. ▶



Cool cultures

Sydney chef and teacher Holly Davis reveals some of the delights from her new book, *Ferment*, a modern take on the ancient way of 'cooking' with probiotic ingredients.

'Coupe' plate in Green, Maxwell & Williams. Ecology 'Farmhouse' coasters, Kitchen Warehouse.

Food preparation by Holly Davis. Styling by Kayla Gex. Photography by John Paul Urizar.



Red cabbage, arame & ginger kraut

Herby lemon & garlic labneh

Cured maple, fennel & peppercorn sirloin

Sea salty crispbreads

Child's plates (with olives, zest), and Wedgwood grapes/strawberries plate (with labneh), The Bay Tree. ▶