

WINDOW SHOPPING WITH  
CHRISTINE OSMOND AND KATHLEEN GANDY

## central line

Fink and Co sculptor Rachel Bowak was inspired by the colours of the central Australian desert when creating her stainless steel platter and anodised aluminium condiment trays. Sold in sets of four for \$330. Phone (02) 6298 1884, visit [www.finkdesign.com](http://www.finkdesign.com).



## eau de vie

Charlie Trotter, Nobu Matsuhisa and Jean-Georges Vongerichten serve it in their restaurants, J-Lo demands it on arrival at The Dorchester, and Bruce Springsteen won't go on tour without it. FIJI water (above) is the eau for those in the know, and it's coming to Australia. Bottled at the source, at the base of the volcanic highlands of Fiji's Viti Levu, FIJI Natural Artesian Water is available in 500ml and 1 litre bottles in Sydney now, and in other metropolitan areas in the coming months. Phone 1800 880 443 for stockists and delivery information.



**olive and kicking** David Bitton's tapenade (left) is gently cooked to fully integrate its thyme, marjoram, rosemary, garlic and anchovy flavours. A 300ml jar costs \$14.95, available at [greengrocer.com.au](http://greengrocer.com.au), The Essential Ingredient (see Stockists, page 173) and Bitton Gourmet, Alexandria, NSW, phone (02) 9519 5111.

**sausage role** The Kenwood Professional Mincer PG520 (right) comes with a sausage attachment and standard, medium and coarse cutters. This sturdy diecast metal mincer costs \$309 from major electrical appliance stores.

