

YOUR GUIDE TO FRENCH COUNTRY STYLE

COUNTRY HOME IDEAS

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The SECRETS of VINTAGE CHIC

The power of CLASSIC WHITE

THE COUNTRY LIFESTYLE MAGAZINE

VOL 16 NO 7

COASTAL HOME
Design inspiration

BEAUTIFUL LIVING
How you can get the look

Vol 16 No 7

\$7.95 Incl GST
NZ\$10.95 Incl GST
US\$16.95
CAN\$16.95



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With its warm and welcoming look, vintage style is the perfect match for laidback yet elegant dining. Whether you favour a traditional country style or a simpler, pared-back look, there are plenty of ways to give your kitchen and dining spaces a vintage makeover without breaking the bank. The secret is to blend modern and country pieces together for a fresh yet classic appeal so pick furniture with a well-worn and comfortable appearance. A farmhouse or round pedestal dining table is ideal for this look, or set the scene by pairing a modern table with classic Bentwood chairs.

OLD-FASHIONED FUN

You should also look for pieces that can pull double duty, such as a hutch that can be used to store away tableware and keep vintage glassware on display. For a quick and inexpensive makeover, swap out the hardware on your furniture for vintage knobs and handles. An industrial-style pendant light also looks right at home above an island bench or dining table.

In the kitchen, it's hard to go past the classic combination of painted timber cabinetry teamed with a country-style farmhouse sink and period-style tapware. Tiled floors also help to create a warm, cosy ambience – try a traditional black-and-white tile for a truly old-fashioned finish. Open shelving creates a casual, laidback look and keeps everything close to hand, while a vintage butcher's block will bring a rustic charm to any space. Then, add some colour with bright tableware and linens and a few vintage-inspired signs and prints. Try to be creative – hang a collection of vintage plates on the wall or use an enamel jug as a utensil holder. And of course, this style wouldn't be complete without fresh flowers on the table – just beautiful! ■



▲ Rose-patterned china is a favourite with vintage lovers and Villeroy & Boch's Rose Cottage collection has just the right look. It retails from \$32.95.



▲ Dine in true vintage style with these gorgeous Hampton linen tablecloths from EziBuy. Made from 100 per cent linen, it is generously sized and comes in three neutral shades – Chalk, Natural and Grey – with matching napkins available, \$99.95.



◀ Add a fun retro feel to your benchtops with this Azure Blue toaster from Morphy Richards. www.morphyrichards.com.au

▶ With its antique brass finish and mirrored design, this Tristan bar cart has a timeless vintage look. With castors for easy entertaining, it's \$534 at Pottery Barn.



◀ Beautiful vintage-style linens bring a special touch to the table or benchtop. Our pick? This Le Coq tea towel from Pure Linen.

▶ Give your kitchen a traditional country appeal with the Nostalgie range of built-in and freestanding ovens from ILVE. With a range of sizes available and features including Turbowave cooking technology, 9 or 10 multifunction cooking, 70 to 110 litre oven capacity, electric rotisserie, precision thermostat control and more, they come in an array of colours such as stainless steel, antique white, matt black, burgundy, emerald green or blue black with control knobs and oven door handles in brass, chrome or bronze. Available in ILVE showrooms and selected retailers Australia wide, they retail from \$3469.



SLOW COOKER CHILLI CON CARNE

RECIPE FROM MORPHY RICHARDS

SERVES 4-6

INGREDIENTS

1 tbsp olive oil
 1kg beef mince
 1 large onion, finely chopped
 3 cloves of garlic, finely minced
 3 tbsp tomato paste
 2 cans tinned tomatoes, crushed
 ½ cup water or beef stock
 2 tbsp chilli powder
 2½ tsp ground cumin
 2 tsp paprika
 2 tsp cocoa powder
 1 tsp granulated sugar
 1 tsp ground coriander
 Salt and fresh ground pepper, to taste
 1 can red kidney beans, drained and rinsed

EQUIPMENT

6.5L Morphy Richards Slow Cooker

METHOD

- Heat olive oil in a large and deep non-stick skillet over medium-high heat. Once oil is hot, add onion and sauté for 3 minutes, then add garlic and sauté 30 seconds longer. Pour onions into slow cooker.
- Return skillet to medium-high heat, add beef and cook, stirring occasionally, until beef has browned. Drain most of fat from beef, leaving about 2 tbsp in with beef (this is optional). Add tomato paste, stir through mince and cook until mixture starts to dry out a little. Pour browned beef into a slow cooker.
- Add diced tomatoes, ½ cup water or beef stock, chilli powder, cumin, paprika, cocoa powder, sugar and coriander and season mixture with salt and pepper to taste. Stir mixture, cover with lid and cook on low heat for 5-6 hours.
- Stir in red kidney beans and allow to heat through, about 10 minutes (if you want the soup to have more liquid you can add in another ½ cup water or beef stock). Serve warm with desired toppings.
- Serve topped with cheddar cheese, sour cream, chopped red or green onions, cilantro, roasted peppers or hot sauce. Optional: serve with corn chips, baked potato and Mexican rice.



SLOW COOKER TEXAS PULLED PORK

RECIPE FROM MORPHY RICHARDS

SERVES 6-8



INGREDIENTS

1 tsp vegetable oil	1 tbsp Dijon mustard
1-2 kg pork shoulder	1 tbsp Worcestershire sauce
1 cup BBQ sauce	1 tsp chilli powder
½ cup apple cider vinegar	1 large onion, chopped
½ cup chicken stock	2 large cloves garlic, crushed
¼ cup light brown sugar	1½ tsp dried thyme

EQUIPMENT

3.5L or 6.5L Morphy Richards Slow Cooker

METHOD

- Pour the vegetable oil into the bottom of the slow cooker. Place the pork shoulder into the dish, pour in the BBQ sauce, apple cider vinegar and chicken stock.
- Stir in the brown sugar, mustard, Worcestershire sauce, chilli powder, onion, garlic and thyme. Put the lid on and cook for 5-6 hours or until the meat shreds easily.
- Once cooked, remove pork from the juices and shred using two forks. Place back in the dish and stir through the juices.
- Can be served with fresh bread rolls and coleslaw on the side.

What a great idea!



▲ *Curves of Steel*

We don't always think of hanging artworks in the garden, but sometimes it can be all we need to make an outdoor space home, sweet home. Cut from recycled steel, this piece of outdoor art combines the rustic simplicity of a raw finish with contemporary typographical design. \$149 from Lisa Sarah.

Form and Function

We often forget about storage for items we use every day, and things can get messy really fast. That's why these sleek and sophisticated trays have caught our eye this month. They're just the thing to keep everything we need on the day-to-day in one place. Square tray with lid \$49, rectangular tray \$55, from Miss Glass Home.



Kettle Blue

With its soothing shade of duck egg blue, we'll be looking forward to the simple pleasure of making toast and tea with Morphy Richards Azure matt-finish special edition matching kettle and toaster. Toaster \$149.95, kettle \$139.95 from Morphy Richards www.morphyrichards.com.au.



◀ *Cute to Boot*

A big pair of bulky gumboots isn't usually the most first choice for completing a country outfit. For a more fashionable take on The Original Hunter Boot, this Original refined boot features a slim leg wrapped with a strap and buckle. The toe has been reduced and made less round to enhance clean design, but most of all, nothing is more stylish than keeping warm and dry when the weather or terrain threatens to muddy your mood. \$239 from Hunter Boots.



The Book of Wishes

Don't just read about our little wishlists! Sydney-based design studio Blacklist invites you to create your own wishlist with the help of their beautiful Wish List journal, \$11.95 from Blacklist. Being able to put it into words and seeing it in front of you is the first step to achieving all your dreams and aspirations.



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