



ROLL UP, ROLL UP

Pâtissier Jean-François Perron owns the cheekily named Choco Cannelle in Sydney and makes the Chanel No.5 equivalent of *bûche de Noël*, the classic French Christmas dessert. His version is a light-as-air sponge roulade soaked in Grand Marnier syrup and layered with silky choc mousse. From David Jones Foodhalls in Sydney, or to order direct, tel: (02) 9878 5346 (Sydney area only).



GOOD ENOUGH TO EAT

Looking for tree decorations, stocking fillers or place cards for the Christmas table? Make them edible with Polka Dot cookies, hand-decorated with funky Christmas themes. They even have small gift tags attached so you can write a special note, and come with a ribbon with loops so they can also be easily hung on the tree. For mail order, tel: (02) 9558 2809 or visit: www.polka.com.au

GLAZE OF OUR LIVES

Stephanie Alexander's Richmond Hill Cafe & Larder Ham & Poultry Glaze is a scrummy blend of honey, fruit preserve and muscat, and is ready for basting over turkey or ham for a rich, sticky finish. Try it in our Easy Glazed Ham recipe (p 104). Available at the Richmond, Melbourne store, or for mail order, visit: www.rhcl.com.au



SEEING STARS

Among our favourites in Luken & May's line of Christmas biscuits this year are the music box of shortbread stars that tinkles 'Oh Christmas Tree', and bickies in organza bags with a red drawstring for hanging. Flavours range from orange oil and cardamom shortbreads to little macarons. From David Jones Foodhalls, or visit: www.lukenandmay.com.au

A TIME FOR GIVING

Doing your bit for human rights is a pleasure with Sheridan Rogers' goodies for Amnesty International. Her Melting Moments are just that, and there are lush cakes too, including Chocolate Heaven and Cappuccino Rum Fruit cakes. Sheridan's sister Skye designed the packaging, which is so smart you needn't bother with wrapping. To order, tel: 1300 787 830 or visit: www.amnesty.org.au/shop

BOXING DAY

Hip Hampers offer a range of styles - from little collections of chocolate truffles to the full epicurean hamper. There are 'Hip Man', 'Hip Woman' and 'Hip Baby' hampers, and special Christmas baskets, too. Visit: www.hiphampers.com.au



2004
we love...

- Reusable shopping bags
- Guillaume Brahimi's accent
- Stelvin caps on wine
- Individual salt and pepper grinders on restaurant tables
- Stuart McVeigh's cooking at Le Restaurant, Melbourne
- Ladro pizzas
- Longrain cocktails (still!)
- Aria winning its second hat back
- Fratelli Fresh's great produce
- Great regional restaurants: Tonic at Milthorpe, NSW; Simone's at Bright, Vic; Restaurant Lurleen's at Sirromet Wines near Brisbane, Qld; Collit's Inn in Hartley Vale, NSW; and Lazzarini's in the Hunter Valley, NSW
- Breakfast at Noosa's Sunshine Foodstore or Solitary Kiosk in Leura
- Tarts and breads from Silo Bakery in Canberra
- Fair Trade Certified coffee
- Shaw & Smith M3 Chardonnay
- Real farmers' markets

we're over...

- Krispy Kreme doughnuts (after the first three)
- Weird-shaped cutlery and big bowl-shaped plates where your cutlery slides into the food
- Poached pears (guilty as charged)
- Low-carb diets
- Tiny dishes of salt and pepper on tables that everyone else has had their fingers in
- Foams
- Confit of anything
- Menus written on mirrors
- Bread dusted in too much flour that goes all over your face and clothes
- Restaurants that don't take bookings