

Edited by ANGELA MASON

PUKKA PEELER

We could do without the pin-up pics of Jamie Oliver on his 'pukka kitchen bits', newly available by mail order. Spare us the action shots of blokey loshing and pounding, but, oh all right, you can have the boyz toyz. The garlic peeler (£3.50) is cheap and fty stocking-filler stuff, and the big, serious pestle and mortar, already filled with rock salt, fennel, cumin, oriander, peppercorns and chillies (£25 the lot) will go on countless Christmas-pressie lists. The vanilla sugar (£7.50) we could do ourselves – but would we? All from www.tastebymail.com or tel: 0870 333 3823 (delivery extra).

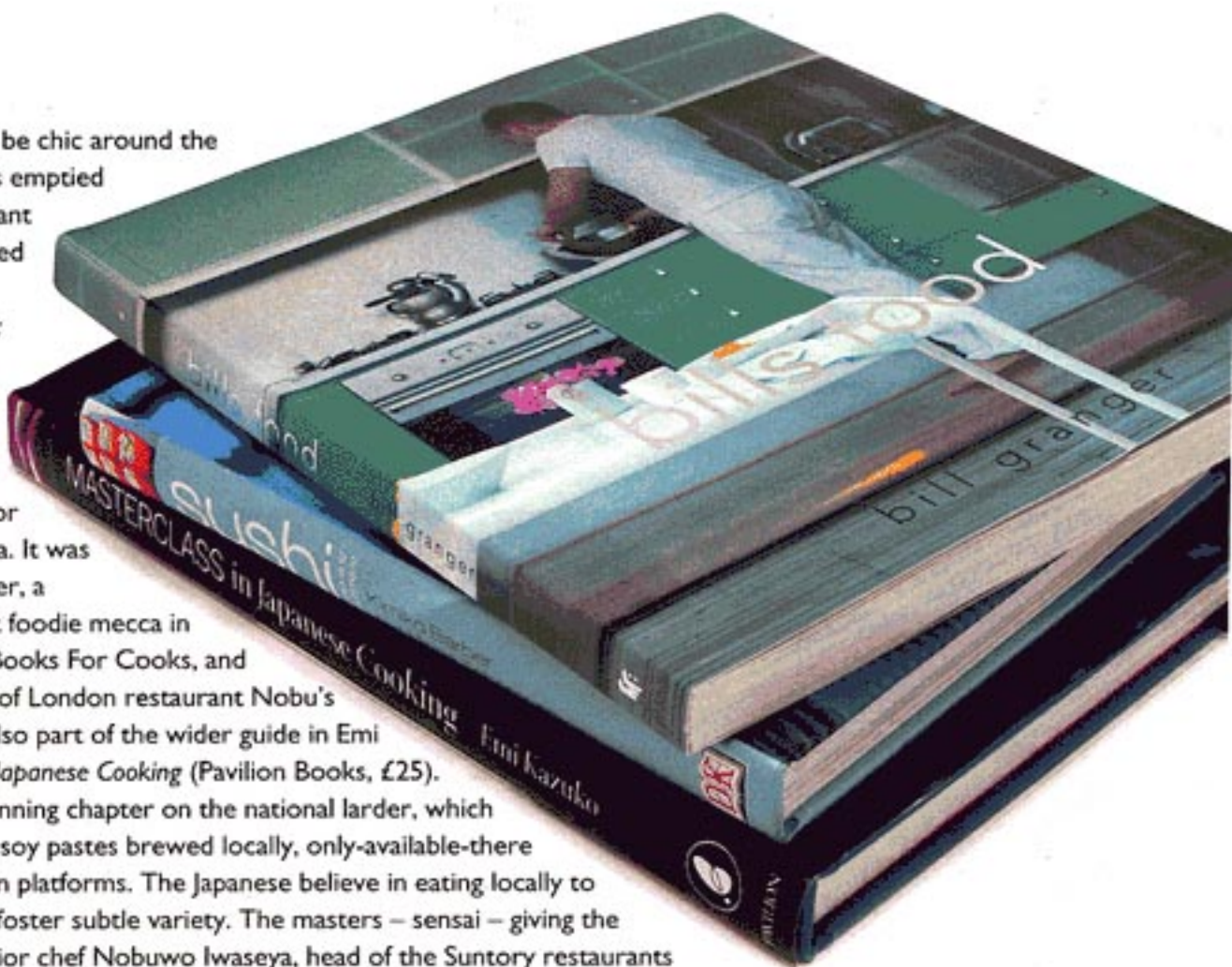
HOT BUT COOL

We like to dream about the Harvey Nichols kitchen – a girlie zone of cool photo-labelled tins, with lemon balm growing on the windowsill and limes in a bowl, where even the curry powders and pastes come in silver sachets with designer graphics. Our pretty packets are from the two-portion Miss Khoo's Asian Deli range. Powders are £1 each (they look like blushers and highlighters): rendang, kurma, chicken and kapitan; and pastes are £1.30 each: masala, Thai red, Thai green and madras. From branches of Harvey Nichols Foodmarkets, tel: 020 7235 5000. And the perfect cookbook for that kitchen? *Bills Food* (Murdoch Books, £14.99), below, by chef Bill Granger of Bills and Bills2 in Sydney (that's enough Bills, Ed). Fresh, clean, straight from the market – very 'new Aussie'.



RAW READS

How come sushi got to be chic around the world just as the oceans emptied of fish? Just how important it is now can be measured by the new Dorling Kindersley manual *Sushi: Taste and Technique* (£12.99). Steely in style, D K doesn't mess with minority subjects – it only goes for the, er, big fish in the sea. It was written by Kimiko Barber, a demonstrator from that foodie mecca in London's Notting Hill, Books For Cooks, and Hiroki Takemura, head of London restaurant Nobu's opening team. Sushi is also part of the wider guide in Emi Kazuko's *Masterclass in Japanese Cooking* (Pavilion Books, £25). We approve of the beginning chapter on the national larder, which covers regional foods – soy pastes brewed locally, only-available-there delicacies sold on station platforms. The Japanese believe in eating locally to support producers and foster subtle variety. The masters – sensai – giving the classes here include senior chef Nobuwo Iwaseya, head of the Suntory restaurants (there's one in London, tel: 020 7409 0201), and the chefs at two more classic London eating places – Kiku (tel: 020 7499 4208) and Ikeda (tel: 020 7499 7145).



hot BOTTLE

Villa Maria Private Bin Sauvignon Blanc 2002 (widely available, £7.99), is a plump, crisp New Zealand charmer with gooseberry flavours and aromas that are kept fresh by a screw-cap closure.

