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AUSTRALIA

# marie claire

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# Lifestyle

**WIN A \$5000  
CHEF OVEN**

**EXCLUSIVE  
DONNA HAY'S  
STUDIO KITCHEN**



HOW TO USE BOLD

# COLOUR

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PAGES OF  
GREAT  
INTERIORS**

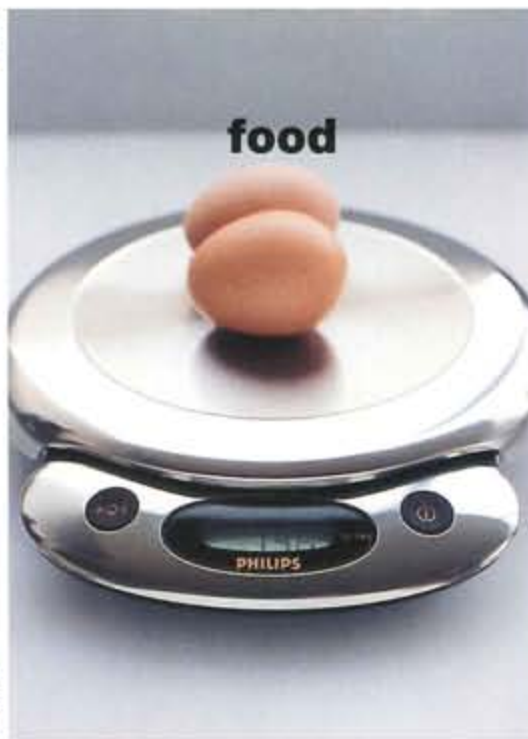
PLUS: COFFEE TABLES, TELEVISIONS AND RUGS

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**DONNA'S KITCHEN ESSENTIALS:  
FROM THE LATEST  
APPLIANCES TO  
UTILITARIAN TIPS**

**Top (from left):** Cooling racks underneath the tower-style oven provide a safe, easy place to rest and cool oven-hot dishes. Philips electronic scales, available from electrical retailers. Napoletana cappuccino machine from Caffè Bianchi.

**Middle (from left):** Large oven by Smeg Appliances – a favourite kitchen feature. Glass jars from Martha Stewart's *Martha by Mail* catalogue for dry storage of flour and sugar. A galvanised rubbish bin on IKEA castors allows you to clean as you go.

**Bottom (from left):** The standard oven and microwave oven, both by Smeg Appliances, dovetail neatly for a practical, clean look. Magnetic knife rack from Chefs' Warehouse keeps a wide selection of Donna's own knives easy to hand. A must in any kitchen: a dishwasher. This one is by Smeg Appliances. See Directory for stockists' details.



food

The indefatigable Donna Hay, behind the movable island bench of her studio, talks and cooks, while her assistant, Briget Palmer, jots down a last-minute shopping list. Donna and her architect, Michael Bell, have softened the heavy industrial feel of the Pinnacle stainless steel bench with three opaque glass panels in front.

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At dinner parties all over the country, an odd thing is happening: the food is starting to taste the same. Deja vu is being pleasantly dished up. Not only have you eaten this meal before, you've probably cooked it. Donna Hay's recipes have entered Australia's culinary vernacular in the same way that Margaret Fulton's did a generation earlier.

While Margaret Fulton became a household name, and face, Donna has remained elusive (until now), known more for her chargrilled chicken and fig salad than her image. Tracking her down isn't easy. If you think a food stylist just jots down recipes while cooking, think again. This is serious business. Donna's books, *marie claire cooking* and *marie claire dining*, have sold more than 115,000 and 70,000 copies respectively; her next, *marie claire food fast* (available November), is set to be just as popular.

Donna has acquired a purpose-built studio where she can cook, style and photograph in a workplace unusually redolent of festivity. She recently put her new kitchen to the test with a lunch of her favourite recipes from cooking and dining for the *marie claire lifestyle* gang.

Donna designed the kitchen in collaboration with architect Michael Bell, but she had a clear idea of what she wanted from the outset. "Being on location a ▶

## KITCHEN CRAFT

HER COOKBOOKS GAVE A CLEAN, CRISP LOOK NOW **DONNA HAY** HAS APPLIED THE SAME IDEAS

TO AUSTRALIAN FOOD CULTURE. TO HER NEW STUDIO KITCHEN

Photography PETRINA TINSLAY. Food DONNA HAY. Words DAVID MEAGHER