

lost in spice

Enter the world of fiery chilli and sinful cinnamon – indulge your senses and embrace these spicy storage ideas

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Let the heady fragrance of cloves and nutmeg energise your kitchen. **Opposite page** Solid oak 19th century table, \$2950, Imagine This. Milan fruit spoons, \$2.50 each, Wheel&Barrow. **Spices**, Herbie's Spices. Sax Linen fabric (on wall), \$105/metre, No Chintz. **Far left** Muslin, \$1.50/metre, Spotlight. **Left** From front: Bone china sugar bowls, \$35 each, Capri teaspoon, \$5, Chelsea sugar bowls, \$14, all Wheel&Barrow.

TIP To keep your spices at their aromatic best, store small quantities in glass jars away from sunlight. This will lock in natural oils and preserve their flavour.



Tools of the spice trade. **Above left** Milton Brook mortar and pestle, \$77.25, The Bay Tree. **Above** Saigon planters with saucers, \$7.99 each, Flower Power. **Far left** Wooden tray, \$229/three-piece set, The Source. Peugeot salt grinder, \$149/two-piece set, wooden salt shaker, \$46.95, both Sheldon & Hammond. **Glass bottle**, \$16.50/four-piece set. **Spices**, all Herbie's Spices. **Spoon**, as before. **Left** Small cane basket, \$28, Imagine This. **For stockists see page 158**