



Hang 'em up
A rack of pots and pans can save money of costly cupboards. It's also convenient for cooking.

organic KITCHENS

NATURAL, EARTHY-STYLE kitchens are increasingly becoming the norm as regular homeowners the world over begin to consider the environment in all aspects of their lives – kitchen renos included. And it pays – for you and the planet. Along with water- and energy-saving devices, opt for natural materials, consider the size of the eco footprint in the creation, installation or use of an item, and look to the past for ways to live a cleaner

life – a vegie patch will free up fridge and cupboard space (and save energy). Also, look for companies that support green initiatives – Kitcheners Kitchens (kitcheners.com.au) was the first Australian company recognised by Energy Australia as a climate-friendly business. **Old & new (above)** You might despise your old wood veneer cabinets, but think of ways you can reuse or renew before you go ripping it out and replacing with fabricated

materials. A few modern-day touches like fresh steel appliances and a hardy stainless steel benchtop can bring it into the noughties without too much fuss and give it a new style. **Great grains (right)** You can't beat the exposed grain of wood for natural look. This kitchen's doors are made from farmed timber and give off a ski-chalet feel at the same time. The window-as-splashback is an unusual feature and lets in plenty of natural light. **❶**



Timber all round (left)

The integrated dishwasher in the cabinetry under the benchtop allows the timber veneer to flow through, making the most of the space.

Knock on wood

The joinery details and subtle whitewash finish give this table an organic appeal. Java **dining table**, from \$999, Freedom.



Sturdy & solid

Electricity or gas? You choose. Monolith "Bi Energy Select 90" **stove**, \$4999.

GET THE *organic kitchen* LOOK



Shelf life
Put your pots and pans on display. Grundtal **wall shelf**, from \$39, Ikea.



CHOOSING: *ovens*

3 points to consider when buying

- 1 **Gas or electric** Electric ovens are often cheaper and can be more versatile with multi-function modes. Gas ovens don't dry food out as much as electric, but unless fan-assisted, are hotter at the bottom than the top.
- 2 **Built-in or freestanding** A built-in model is more flexible when it comes to layout (it doesn't have to go under the cooktop). Freestanding ovens can be more compact and better suited to small spaces.
- 3 **Features** Depending on what your needs are, consider taking advantage of features such as side opening doors, steam cooking, self-cleaning (pyrolytic ovens), extra-wide or small sizing, and external grill.

Super cool!
With a "vitamin C filtration system" to prolong the life of your fruit and veggies, it's smart and stylish. Haier four-door **refrigerator/freezer**, \$3599.



Casserole classic
A splurge buy but definitely worth it: you can pass it on to your grandkids! Le Creuset 3.5L buffet **casserole** in Cherry Red, \$519.

the benchtop



Black basics
(A) **Essa Stone** in Ebony Quartz, from \$550 a sq m. (B) **Liano sink mixer**, \$486, Caroma. For stockists, see page 191.



the cabinetry

Natural selection
(A) **CaesarStone** in Urban, from \$550 a lineal m installed. (B) Colour Palette **laminat**e in Silver Ash, from \$90 a sq m, Laminex. (C) Cabinet **handle** model 12297, \$11.55, Bellevue Imports. →

