



As well as being a glamorous accent, 24-carat gold leaf has been applied to the exterior of the visionary Rem Koolhaas-designed Fondazione Prada, and Architect Prineas has channelled the glam metallic trend in a dramatic gold and black kitchen in Sydney (architectprineas.com.au).” **TANYA BUCHANAN, EDITOR, BELLE MAGAZINE,** homestolove.com.au/belle

KITCHEN ISLANDS ON STEROIDS

“Monolithic multifunction island bench structures commanded attention. Barazza’s Homemade Food Technology platform contains an induction hob, induction steamer, Teppanyaki, planetary movement mixer, downdraft cooker hood, drier drawer and vacuum drawer built into a stainless steel or black glass-ceramic top (barazzasrl.it). Minimalists will love under-top cooking solutions from Boffi and Binova: induction technology under a ceramic worktop. In Boffi’s CRS model a small panel on the worktop with the plate controls can be covered by a chopping board when not in use (boffi.com). Architectural forms overhead amplify the island’s impact. Piero Lissoni for Boffi’s

ceiling-fixed Open Hood includes glass shelves and LED bar lighting (lissoniassociati.com). Also with overhead shelves, plus space for dinner guests to perch and take in the theatre of the kitchen, is Ernestomeda’s industrial-leaning K-Lab design (ernestomeda.com).” **LISA GREEN, EDITOR IN CHIEF, AUSTRALIAN HOUSE & GARDEN,** homestolove.com.au/australian-house-and-garden

RAW BEAUTY

“Ilse Crawford from Studioilse in London curated an exhibition called Touch Base with a “hunter gather” sensibility that ignited all

“Whether it was the glam yellow shades, or material finishes such as brass, *golden tones shone brightly* at Salone.”

senses. The Care for Milk works by Russian student Ekaterina Semenova caught my eye because of her experimentation with milk and yoghurt for glazing ceramics (cargocollective.com/studiotochka). The artist uses leftovers from her neighbourhood and in her experimentation she’s discovered that a dairy glaze makes the clay more durable. The effect is beautiful, creating shades of terracotta to deep charcoals.

The vessels would be a perfect addition to any dining table or kitchen shelf, and I love that she’s looking at native traditions and giving them new life.” **DEBORAH BIBBY, EDITOR, REAL LIVING,** homestolove.com.au/real-living

NEW CERAMICS

“Sydney designer Trent Jansen showed his Briggs Family Tea Service as part of the New Craft exhibition in a converted tram factory (trentjansen.com). The teaset is symbolic of 14-year-old George Briggs, and his arrival to Port Jackson from England in 1805 to work as a seal hunter. Jansen worked with other creative Australians to capture George’s

family history, including ceramicist Rod Bamford, gold- and metalsmith Oliver Smith and Tasmanian craftswoman Vicki West. The finished set (of which there are only five) combines porcelain, copper and brass and Tasmanian bull kelp. Apart from being incredibly beautiful, it stood out to me for its collaborative and thoughtful approach to storytelling.” **TOM FEREDAY, DESIGNER,** tomfereday.com



PLATE CLASS

Clockwise, from top left: Ekaterina Semenova’s Care for Milk ceramics; Architect Prineas’s gold and black kitchen at Sydney’s Woolloomooloo Finger Wharf; Rosenthal’s Tac Gropius Palazzo Roro II plate; Ernestomeda’s K-Lab.