



Beyond the State

BILL MCKAY, ANDREA STEVENS
Penguin, \$75, 288 pages, hardback

Made from quality native timber, usually clad in weatherboards or brick veneer and oriented to the sun (which couldn't be said of the often fancier designs that went before) the state houses built by the first Labour Government in the 30s and 40s offered the sort of solid, dependable comfort that would be the envy of today's leaky building owners. They weren't the first state houses built in New Zealand – those went up in the first years of the 20th century under a Liberal government – but this was the state house heyday: 30,000 built between 1935 and 1949. Targeted at working families, they were intended “to improve the standard of housing for everyone and to set a new benchmark”. The first part of *Beyond the State* covers

this state house history, from the earliest examples to modernist urban blocks. The second part introduces 14 “classic” (1936-49) state houses as they are today, more than 70 years on. Given their blocky, self-contained form, they were notoriously difficult to add on to, both in terms of construction and aesthetically, but some of these creative owners have managed it, with boldly contrasting or stylistically similar extensions. Most have at least tackled the area in which these modest little buildings were most deficient – indoor-outdoor flow, apparently a foreign concept back then. But whether decked out with French doors and patios or untouched, these homes have obviously inspired a loyalty and affection that seem apt for what the authors of this book call “enduring symbols of our egalitarian values”. *Jan Chilwell is NZ H&G's sub-editor*

My Darling Lemon Thyme

EMMA GALLOWAY
HarperCollins, \$49.99, 256 pages, softback

Being gluten-free, lactose-intolerant and vegetarian would be pretty dire, you'd think. Not so for Emma Galloway. The Perth-based Kiwi foodie has been blogging for a few years now about how she cooks for her allergies and those of her family (mydaringlemonthyme.com), the result of which is this recipe book.



Faced with over-priced, over-processed, pre-packaged foods, she chose to cook whole foods from scratch – not easy for a busy

mum. Her “hippie” vegetarian upbringing in rural Raglan and years as a chef seem to have made her more than fit for the task. The interesting ingredients and flavours of her recipes, including fabulous truffles, Japanese furikake seasoning and a gluten-free sourdough starter, inspire. With Emma's heartfelt writing style and the valuable information she shares, they make for an exceptional cookbook. *Sally Butters is NZ H&G's food editor*



TIDY GURU

Natalie Jane is a professional organiser whose clients call her in when their lives are overwhelmed by mess. Always neat herself – even as a little girl she had a pristine bedroom – she helps them declutter and sets up systems to keep things organised (beorganised.co.nz). These are her favourite websites and blogs.

theartorganising.blogspot.co.nz

When I was starting out I found Jen's US-based site inspiring – she blogs regularly, has tons of DIY projects related to organising and step-by-step photos. Plus there are free printable labels and calendars and she sells through an Etsy shop.

Cittadesign.com

I often suggest that my clients look at this online store (or their physical shops) for their storage needs. Citta has good baskets, cabinets, shelving and so on that are quite upmarket but not too pricey and often in neutral tones, so they'll work in any house.

Thescoutnz.com

A Kiwi site run by friends Jacqui and Tara. I like their DIY section – lots of original projects using label-makers and some excellent chalkboard ideas.

Marthastewart.com

I love Martha's organising section on subjects such as “declutter your data – how to organise your computer”. America's foremost domestic goddess.

roomie.co.nz

A personal favourite. I enjoy Tina Stephen's blog. She likes retro style and so do I – I've found lots of good ideas for my home here. >