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A Tree in the House by Annabelle Hickson, published by Hardie Grant, \$55.

Who can say what gives a well-timed bouquet of flowers its extraordinary ability to ignite the heart? What we do know is that vases of cut blooms have a similar effect on a room. In *A Tree in the House*, writer, photographer and escaper of the city Annabelle Hickson shows how to make rustic arrangements, centrepieces and installations for yourself and others. She and her family moved to a pecan orchard in NSW's Dumaresq Valley, and a turning point in her unexpectedly challenging journey was when she began filling their home with foraged flowers and foliage. In this book, she intersperses her guides to making whimsical floral creations with inspiring notes on a simplified life lived in connection with nature. "A soothing compress of hereness — that's what flowers are to me," she says. "Wild and chaotic and sure. To me, this is beauty."

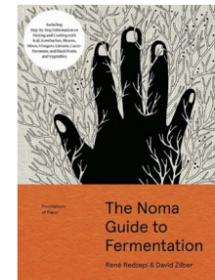
TOP The youngest of Annabelle's three children play in the shed. **BOTTOM LEFT** Annabelle's recent styling of a rural wedding included these humble fragrant roses in the bathroom. Her general rule when arranging is two-thirds flora to one-third vessel, but she often breaks it to bring the flowers to the fore. **BOTTOM RIGHT** Chestnut branches cut from a neighbour's tree.



Words: Philippa Prentice. *The Noma Guide to Fermentation* is distributed by Bookreps



ABOVE "I've been waiting for years for the gas man to come out to our place and install a proper gas stovetop," says Annabelle. "Until then, a camping cooker does the trick, particularly when it's surrounded by wisps of roses, cosmos, dried branches and a small potted maidenhair fern."



IN BRIEF

Petite Places, published by Gestalten, \$100.

Caves, huts, teepees, igloos, poor poets' garrets... small-space living is nothing new and if history has taught us anything, it's that it can be heaven or hell. The rad modern properties profiled in *Petite Places* offer idea after idea for making a tiny house of today the former.

The Noma Guide to Fermentation by René Redzepi and David Zilber, published by Artisan, \$90.

You'll know Nordic restaurant Noma as the king of gastronomic invention, but did you know each of its dishes includes some form of fermentation? Here two of the eatery's chefs explore techniques in delicious — if a bit whiffy — detail, and share recipes and uses so culinary adventurers can try this at home.

Northern Comfort, published by Gestalten, \$100.

Because, like you, we can never get enough that's Nordic, we also devoured this book to explore creative living in the region. Through introductions to all sorts of artsy people and places, you'll learn loads and probably consider embracing *lagom* and *fika*, the Swedish self-care concepts that put a focus on prioritising balance and slowing down.

Vincent Van Duysen Works 2009-2018, published by Thames & Hudson, \$109.

Renowned for his minimalist interiors, in his second monograph Belgian architect Vincent presents 30 of his best works from the past decade as well as other design projects. Side note: The foreword is written by actress Julianne Moore, who's one of his best mates.

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