

The best... outdoor dining products

Picnic utensils should be "versatile, durable and lightweight", says *The Daily Telegraph*



▲ **Avalon deck chair** A folding deck chair easily beats a director's chair or stool for outdoor-dining comfort. This one adjusts to three positions and folds flat for easy storage. Price: \$139.95. Contact: www.vividshop.com.au.



▼ **Cocina food cover** It's impossible to have a picnic in Australia without flies, but at least this food cover will help keep pesky insects off your food. Price: \$35. Contact: www.cittadesign.com.

▶ **Melamine dinnerware** This lightweight range of plates, bowls and serving ware features striking patterns in red, white and blue. It's also long-lasting and easy to clean. Price: From \$8.95 for a side plate. Contact: www.sunnylife.com.au.



▼ **Alegra divided server and bowls** A party isn't a party without chips, nuts and dips, and this nifty server is a great way to keep them separated and stop things getting messy. Matching bowls in the same summery lime-green shade will give your picnic that "sunny feel". Ideal for transporting a large salad, this 3.5-litre bowl comes with a plastic seal and salad servers. Price: \$33.95 (server); \$54.85 (bowl). Contact: www.tupperware.com.au.



◀ **Symphony in The Park four-person picnic set** "Nothing quite says, 'I've come prepared' like a picnic basket." Impress your family and friends with this high-quality set that has "loads of old-world charm". Price: \$235.95. Contact: www.cittadesign.com.



◀ **Cavo bowl** This stainless steel bowl will add "a fashionable touch to any barbecue" – and will also survive being accidentally dropped on the ground by butterfingers kids. Price: \$59.95. Contact: www.ogilvies.com.au.



▶ **Bamboo tray table** One of a range of stylish bamboo accessories from Sunnyslife, this tray table with folding legs makes light work of carting food around outdoors. Price: \$69.95. Contact: www.sunnylife.com.au.

Tips of the week... how to maintain a lawn

- Lawns are most susceptible to damage in the long, dry periods of the summer months. So, ideally, feed the grass with fertiliser or an organic alternative during spring, before the dry spells set in.
- Don't cut the grass too regularly; you should only get the mower out when the lawn has grown to about 5cm high.
- During particularly long dry spells, leave any grass trimmings on the turf when you cut your lawn – this will help the soil retain moisture and nutrients.
- To revitalise your lawn in autumn, top-dress the grass by scattering a mixture of sand, well-rotted compost and loam (a mix of clay and sand) on to the turf, then spike the ground to improve drainage.
- For a long-term solution, try a hardier strain of grass. Drought-tolerant RTF (rhizomatous tall fescue) grass is perfect for the Australian climate. It requires little water and few nutrients, and is ideal for minimally maintained gardens.

SOURCE: NEWS.COM.AU

And for those who have everything...



"Screaming down a mountain at 70mph with two planks of wood strapped to your feet" is not the best time to be checking your stopwatch. These Zeal Optics GPS-enabled goggles calculate speed, distance and temperature, displaying the results on a micro LCD display that "appears to hang in mid-air" six feet ahead. They charge via USB and run for seven hours.

Price: \$720, plus \$78 delivery
Contact: www.firebox.com

SOURCE: T3 MAGAZINE

Where to find... great fish and chips in Sydney

Ocean Foods This popular take-away has won a swag of awards, including Sydney Fish Market's Seafood Excellence Award for Best Fish and Chips in 2009. A must-try for devotees of crispy, battered goodness. 154 Lyons Rd, Drummoyne.

Bottom of the Harbour Seafoods There's usually a crowd here for the wide array of seafood, from scallops to Thai fish cakes. 21 The Esplanade, Balmoral Beach.

A Fish Called Coogee You'll find a Balinese twist to the dishes. Choose your piece of fish and sauce or go for the classic fish and chips. 229 Coogee Bay Rd, Coogee.

Windsor Seafood Shop owner Barry Lane says the special ingredient in his fish and chips is great batter. He recommends eating out on the deck while enjoying a glass of wine. 74 George St, Windsor.

Fishmongers Well known for its modern take on the classic summer dish, which adds hand-cut chips, tempura batter and a kumera garnish. 42 Hall St, Bondi Beach.

SOURCE: THE SATURDAY TELEGRAPH