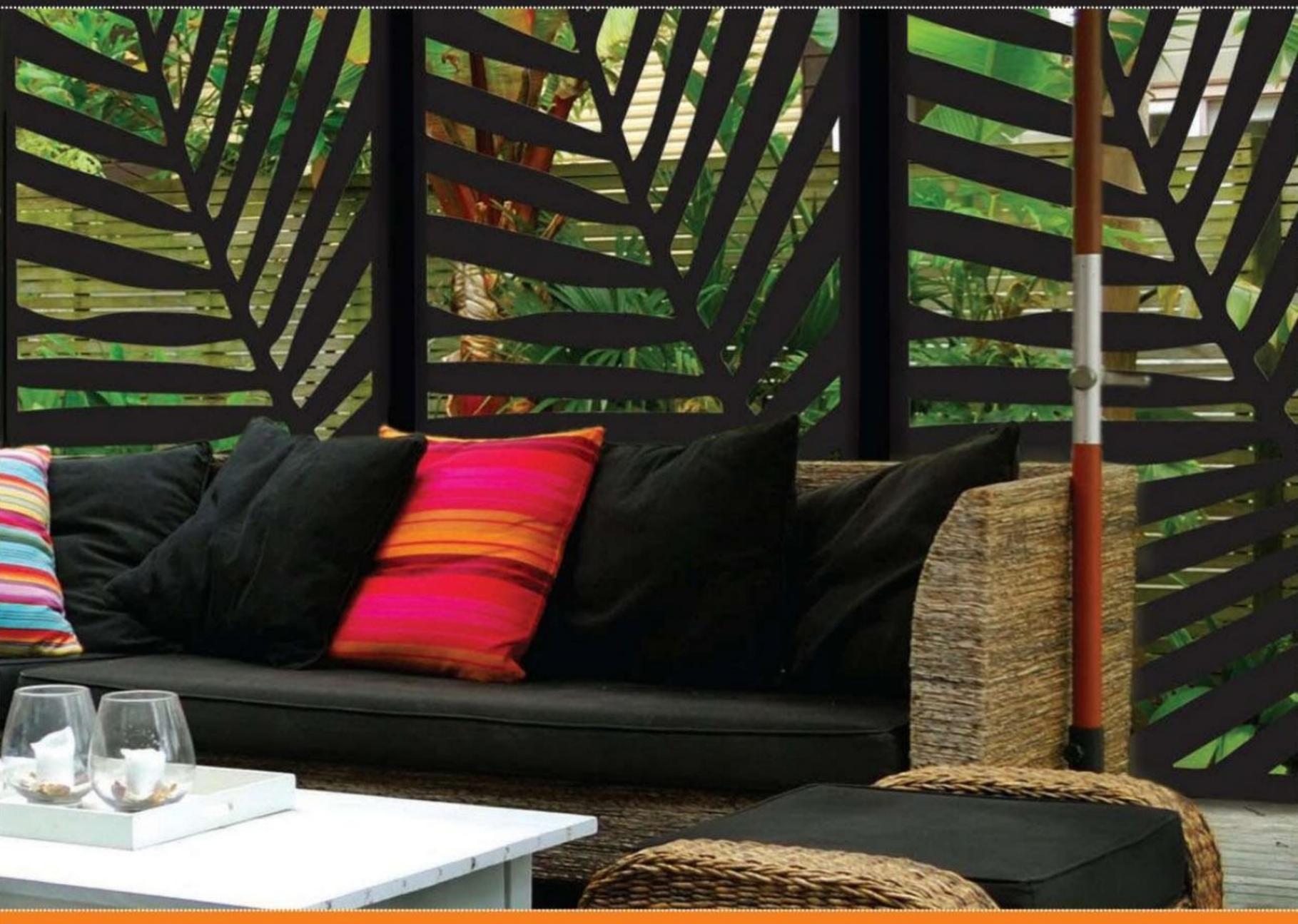


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MARCH ISSUE







COVER PHOTOGRAPHY ANDY FRAME STYLING JOSEPH P DAVIS

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Bosch PLL 2 self-levelling cross line laser, so it is always 100% straight. Innovative incline function, so any angle can be projected on the wall and any angle shown on the digital LCD display.







OMORE INSPIRATION

Need ideas for your pool or outdoor area? Pinterest lets you create and organise boards of your favourite pictures. It's a great way to find and share ideas for your next DIY project.

Check out the Handyman boards at pinterest.com/ diyhandyman or scan this code with your phone.



Pinterest

EDITOR'S LETTER

a luxury many Kiwis enjoy. The design of the pool, as well as the look of the surrounds, reflects the owners' lifestyle.

It can be a great source of exercise and provide constant joy for the kids in the warm weather. And if you like to relax in a tranquil outdoor area, a pool is the perfect way to get a resort feel in your backyard.

This month, we show you different ways to update the pool surrounds, from painting concrete to achieve a designer finish, page 14, to laying new pavers, page 18.

We also advise you what to plant around the pool to create a lush landscape and reduce the amount of leaves falling in the water, on page 28.



On chilly days, the JAG's centre grill can be left open to enjoy as a fire pit.



Barbecue season

With the good weather, it's the ideal time to cook outdoors, not just for the culinary delights you can make, but also to reduce the heat indoors.

While researching our barbecue story, on page 32, we came across this crazy JAG Grill from the US, where everyone gets an individual grill rack so they can prepare their own meal.

It will set you back a few grand and is currently not shipped overseas, but watch this space.

Fitting out a kitchen

There are countless options when designing a new kitchen and lots of tough decisions to be made. To help you choose the best products for you, check out our buyer's guide, page 45.

Enjoy the issue,

MANAGING EDITOR
LEE DASHIELL

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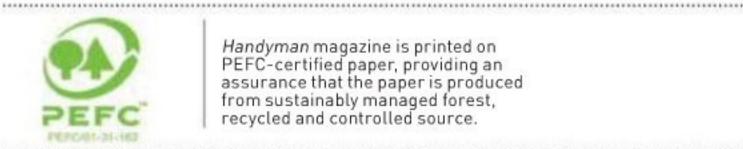
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GLAMPING MADE EASY

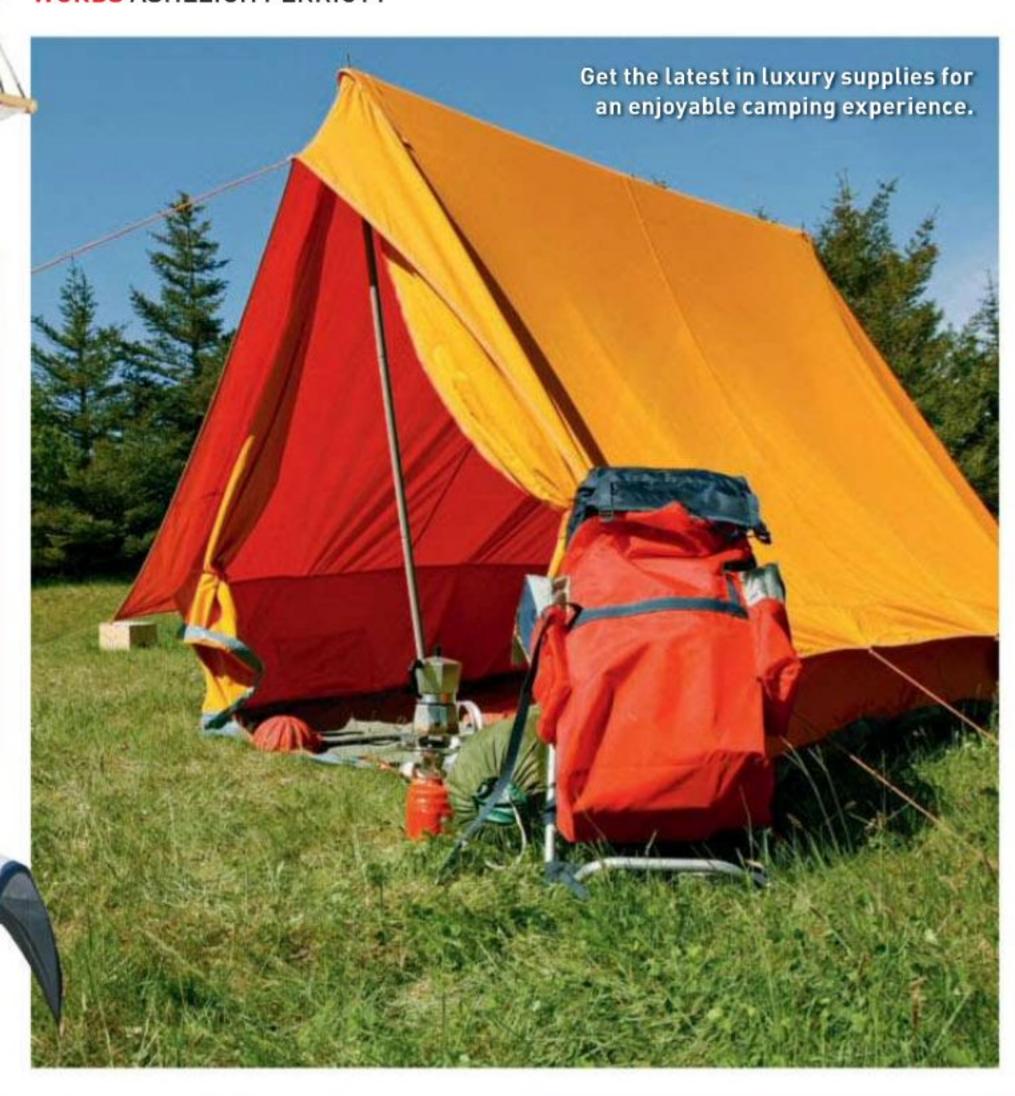
Take a camping trip without leaving all your creature comforts behind

WORDS ASHLEIGH PERRIOTT

Hangin' out

Ease back and relax in a Two Trees Torquay Double Rod Hammock, \$70. Made of quality blended cotton fitted onto hardwood rods, it can hold up to 150kg. The hammock also has a high rope count to ensure you'll stay safely above the ground without any unexpected drops to dampen your mood while watching the sun set.

mayohardware.co.nz



Sun block

For extra space to escape the sun at the camp site, the Coleman Event 14 Gazebo, \$279, comes in very handy. Ceiling vents reduce heat build-up and one wall can be removed to get things really airy. It measures 426 x 426 x 233cm and the steel poles have shock cords to hold the fabric taut. bunnings.co.nz

Picnic pride

Get comfortable anywhere with a Coleman Extra Large Picnic Blanket, \$30, from Bunnings. Made from soft polar fleece in a classic blue tartan design with a PVC waterproof backing, it will protect you from damp, rough ground. This blanket measures 150 x 200cm, making it big enough to fit the whole family.



BYO breeze

Keep fresh inside your tent while trekking with the Ryobi One+ 18V Li-ion Hybrid Portable Fan, \$69. It offers 16 hours of cordless run time before you'll need to plug it in. Two speed settings and an adjustable head give you further flexibility over fresh airflow.

ryobi.co.nz

VARTA Indestructible Built to Survive. VARTA

















www.built-to-survive.com



Be seated

Sit back and enjoy the view from the Oztrail Hercules Folding Camp Chair, \$74, from Bunnings. It's stable on rough ground and has a cushioned back and seat for comfort. Handy compartments hold drinks, food and other items. Polyester fabric and a powercoated



The Thermos Dura Vac 1.8L Vacuum Flask, \$40, is made of stainless steel to withstand the rigours of everyday use. Double-wall vacuum insulation gives maximum temperature retention and the casing stays cool to the touch no matter how hot the contents. It won't produce condensation if you're carrying chilled liquids.



Make sure you dine in style

while enjoying the great outdoors.

THERM

Bring your skills with a skillet to your adventures using a Gasmate Two-burner Deluxe Cooker, about \$136 (gasmate.co.nz). It's easy to travel with, folds down to the size of a briefcase and comes with built-in windshields. You can fine-tune the flame with the twist-knob adjustment control and clean up spills swiftly by removing the chrome trivet.

Ice 'em up

Forget forcing down a warm beer in the great outdoors. The Esky 50L Wheeled Hard Cooler, \$140, will keep things cold. An internal tray and divider prevent the wine from rolling the cheeses flat, while moving it is made easy with a retractable handle and wheels. bunnings.co.nz

steel frame mean

it's durable.

seymourdist.com



Serving area

No more balancing plates of food on your knees with the Marquee Folding Trestle Table, \$67. The sturdy steel frame is powdercoated to resist corrosion and weathering, and the 76 x 183cm resin top provides plenty of room for serving a meal or playing a game of cards.

bunnings.co.nz

Big blow

ozito.co.nz

Put an end to blowing yourself

mattress with the Ozito DMC-1000

12V Digital Mini Compressor, \$39.

it'll blow up air beds and pool toys

a built-in adaptor and hose, plus

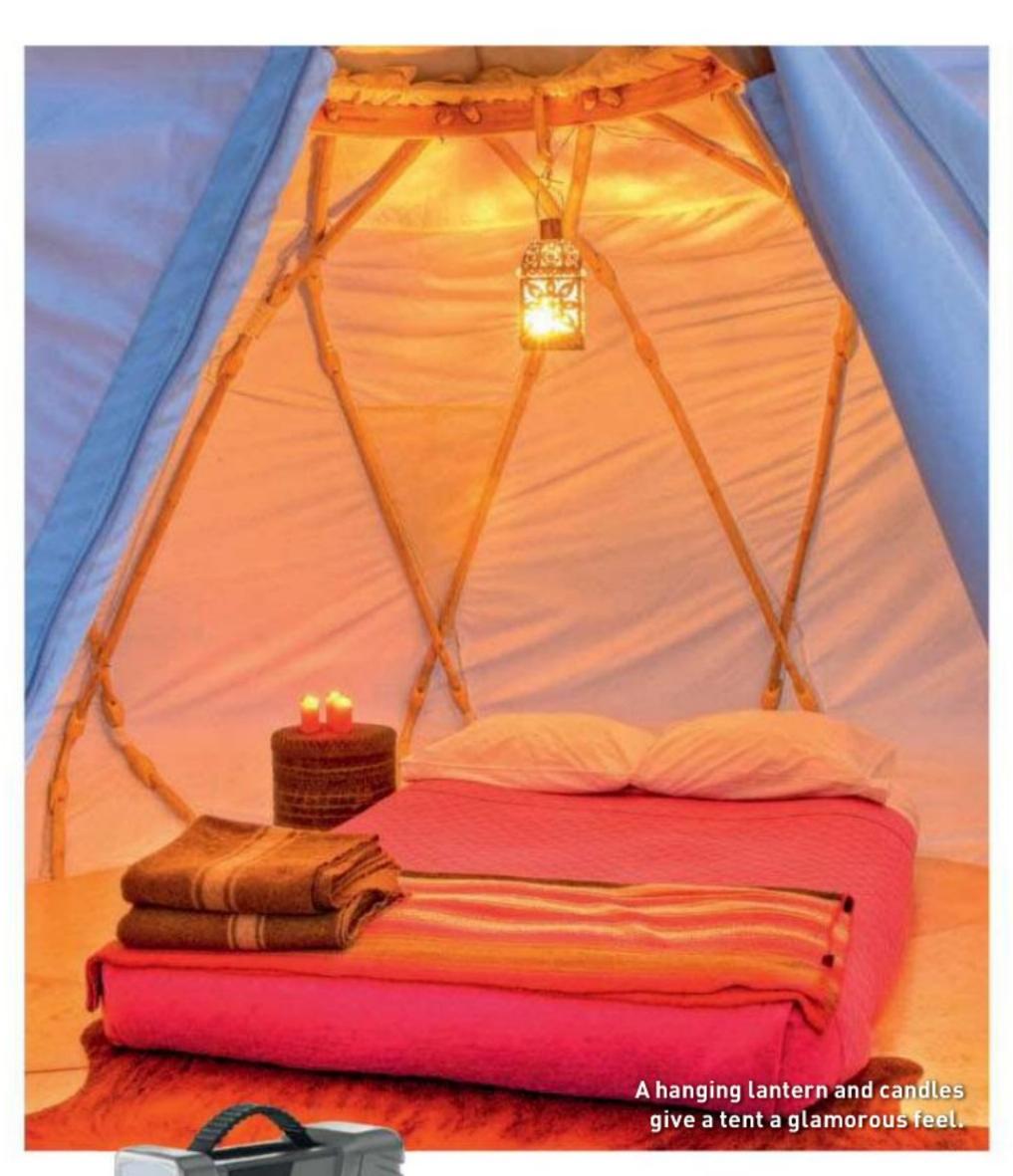
cable storage for easy portability.

Delivering 100PSI of pressure,

in seconds. It has LED lights,

dizzy when inflating the air





Multi tool

Leave home totally prepared by packing the ultimate camping companion, the Gerber Evo 10 Multi Tool, \$50, from Bunnings. Its 12 essential tools include blades, pliers, wire cutter, can opener, screwdriver and tweezers, all in one stylish anodised aluminium package. Each component locks into the body for safety's sake.



Bright light

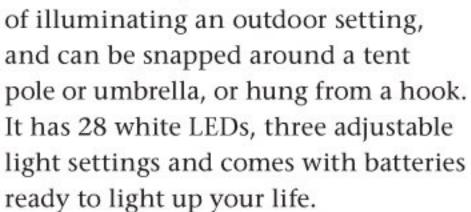
Your tent will be a beacon at night with the light created by the six powerful LEDs in the Varta 5W Indestructible Lantern, \$70. The extra-tough polycarbonate body will cope with being dropped from 4m. Designed to float in water and still keep operating, the lamp has three light settings and a built-in handle for hanging it from the tent pole.



built-to-survive.com

Up a pole

Wherever there's a pole handy, there's a place for the Solar Magic Umbrella Light, \$14, from Bunnings. This nifty light provides an easy, convenient way of illuminating an outdetent.





Royal rest

Bring a bed so soft you'll think you're still at home with the Bestway Queen Air Mattress, \$39. It provides proper back support with inner coil construction and edge-to-edge support. Inflation is fast with just two steps and packing up is effortless, as the mattress deflates instantly.

harknessyoung.co.nz

What's new

With modern technology changing all the time here are some new takes on old essentials.





TOTAL PROTECTION is no problem with durable, high security Thunderbox Cargo Cases. Made with a strong and durable polyethylene construction, they feature rubber water-resistant weather seals, high security Croc-Loc latches and heavy duty fittings. So you can rest assured your tools are totally dry and secure. 900mm \$229, 1200mm \$299.



MADE TO MEASURE. The Stanley Tylon
Twin Tape Pack includes 5m and 8m
tapes to give you the right size measuring
tape for the job at hand. \$11.25.



THE HANDY OZITO 24L 1.5HP
COMPRESSOR is ideal for all your light
air tools, such as brad nailing, stapling
and inflation. An oil-free motor means no
maintenance and dual pressure gauges easily
identify tank and working pressures. \$147.





Enzo Barelli Milano Towel Ring. Measures 160w x 170h x 60l mm. \$39.



Enzo Barelli Milano Toilet Roll Holder, \$59.

Enzo Barelli Milano Robe Hook, \$29.

Light up your home



with the Arlec Light Strip LED Sensor. Features movement sensors and a 30m wireless range. \$49.98.



ECONOMICAL FROM DUSK TILL DAWN

Get up to 100,000 hours of soft, comforting light with the Arlec Nightlight LED Dusk to Dawn 3pk. \$19.98.



PERFECT FOR DARKER SPOTS.

the motion activated Arlec Nightlight LED, will keep you safe and sound. \$19.98.







Style the surrounds

Before the transformation, the old banana lounges and statues gave the area a dated look suited only for swimming and sunbathing.

To make it more contemporary, and to give the space a new purpose, an entertaining area was created, complete with comfortable chairs, side tables, umbrellas, colourful pillows and accessories.

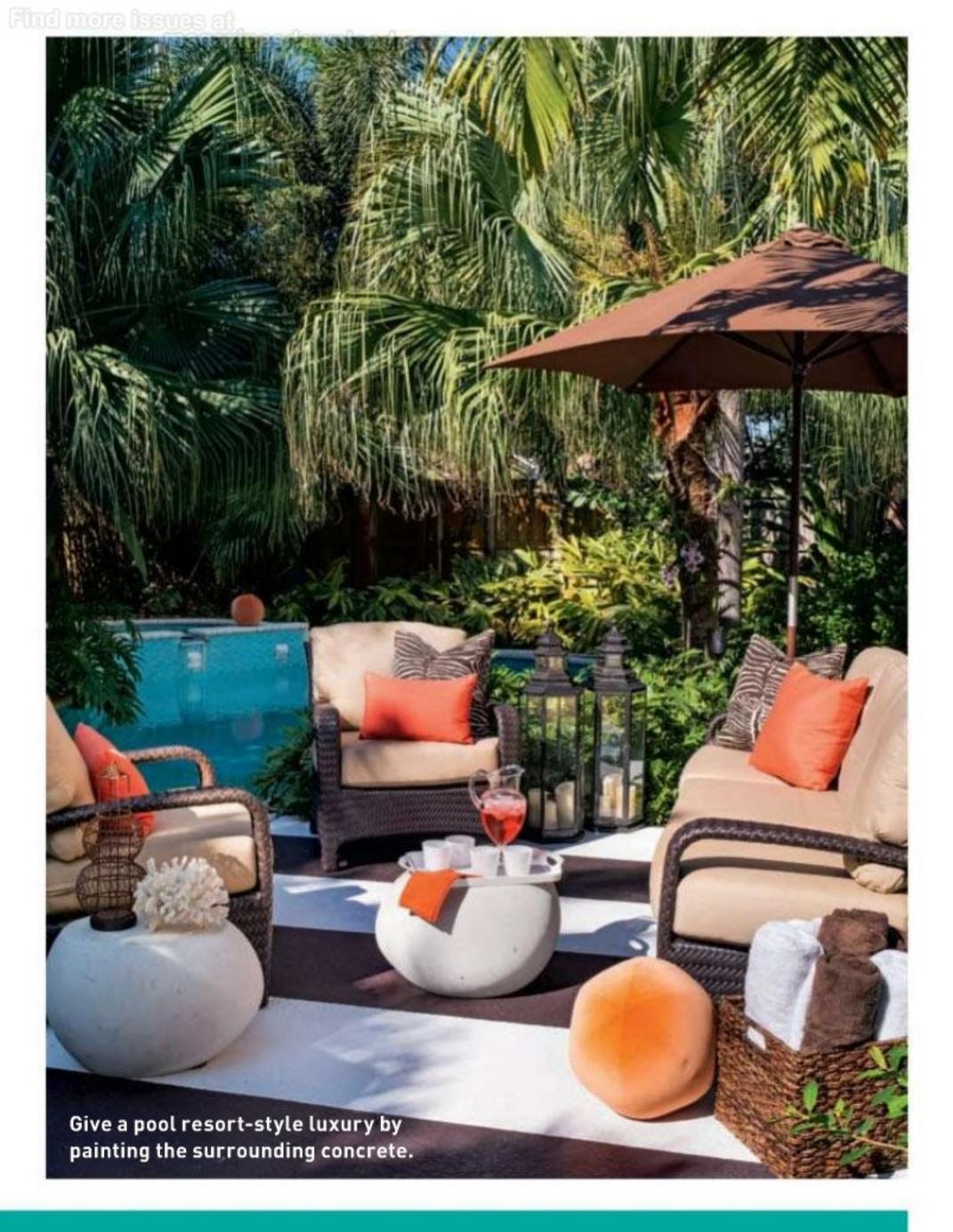
To complete the new look, the concrete was coated in paving paint, which is available in lots of colours to suit any exterior.

Instead of using a single colour, the concrete was painted with wide stripes, which added character and depth, plus a designer feel.

TIP Allow new concrete to cure for at least 12 weeks before painting.



White Knight Paving Paint, \$87 for 4L. whiteknightpaints.co.nz



Painting the concrete **Y**



Prepare the surface
Clean the concrete using a water
blaster, then etch the surface with a
long-handled scrubbing brush and a
solution of three parts water and one
part hydrochloric acid. Leave for 15
minutes, then wash off. The surface
should feel like rough sandpaper. If not,
repeat the process, then sweep clean.



Apply the base coats
Cut in all edges with a brush, then load a roller with white paving paint.
Starting in a corner, roll three strokes in a zigzag pattern, smooth out the paint with straight strokes, then go over it with a non-loaded roller to even it out and hide any marks. Leave it to dry, then apply a second coat.



Measure the stripes and mask off with painter's tape on the outside edge. Cut in with a brush, then apply two coats with a roller, allowing the paint to dry in between coats. Remove the tape before the paint is fully dry.

TIP For a clean line, press firmly so the paint doesn't seep under the tape.

Pool problems solved

Cloudy water CAUSES

- Heavy pool use.
- pH too high.
- Poor filtration.

FIXES

- Adjust pH to between 7.2 and 7.8.
- Dose with flocculent.
- Run filtration for eight hours, leave to settle overnight, then vacuum.

Unpleasant odours CAUSES

- Chloramines present in water.
- Chlorine level too low.

FIXES

- Check chlorine levels.
- Ensure the filter is running for a sufficient amount of time.
- Clean the filter.
- Adjust pH if required.



Crystal Water Liqua Floc, from \$19 for 1L.



Splash Chlorine Granules, from \$40 for 2kg.

Green water or algae CAUSES

- Low chlorine level.
- pH too high.
- Faulty salt chlorinator.
- Pump and filter not operating.

FIXES

- Clean the filter.
- Check the pump or chlorinator for faults.
- Check the chemical levels and adjust.



Clean The Green Algaecide, from \$22 for 1L.

Dirty water

CAUSES

- Neglect.
- Heavy use.
- Heavy rain.
- Lack of chlorine.
- pH too high.

FIXES

- Vacuum debris off floor.
- Ensure the filter runs for sufficient time.
- Check the chemical levels and adjust.



Splash Trichlor Tablets, from \$49 for 2kg.



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LAYPOOL PAVERS

Upgrade the surrounds of a backyard swimming pool with new paving

PROJECT FRANK GARDNER PICTURES GREGORY MCBEAN STYLING KAREN DUGGAN

here's nothing better than enjoying a long, hot day by the water, but old and dirty paving can make relaxing by the pool much less appealing.

Surrounded by pavers that had lost colour and showed signs of surface pitting, this backyard pool needed a new-season makeover.

Updating the surrounds of the fibreglass pool involved laying larger 400 x 400 x 40mm pavers, and rounded edging for the coping.

As the property was on the coast and had a saltwater pool, a tough, long-lasting material was essential, as the paving would be subjected to the corrosive effects of salt and chlorine.

TIP When choosing pavers for a project like this, select concrete pavers from an exposure grade category that is in accordance with New Zealand Standards.

Make a solid base

For pavers to withstand the test of time and countless litres of splashing and runoff, a solid base is essential.

Use a 100mm thick bed of compacted gravel or a 100mm thick reinforced concrete slab. A slab is the better option around pools and was the substrate here.

Before laying the new pavers, the old coping and pavers were removed.

The coping, usually consisting of bullnose pavers, borders the pool edge. The pavers are glued to the edge beam on fibreglass pools or bedded in mortar around concrete ones.

To get the best bond to fibreglass, remove the gel coat and expose at least 80% of the raw fibre.

New bullnose coping pavers were bedded on a two-part adhesive, as well as a narrow bed of mortar around the fibreglass top edge of the pool.



Cemix Wall & Floor Tile Adhesive, \$42 for 5kg. cemix.co.nz





W Lay the pavers



Mark and cut the coping
Position the pavers overhanging
the pool shell by 40mm. Overlap
every second one, halving the overlap
to mark cut lines on both pavers. Cut
the pavers using a wet brick saw, then
replace them to check the alignment.



2 Spread the adhesive
Lay a narrow mortar bed at the pool edge, then use a 10mm notched trowel to spread adhesive around the perimeter. Apply enough adhesive to lay three pavers at a time, spreading it slightly wider than a paver width.



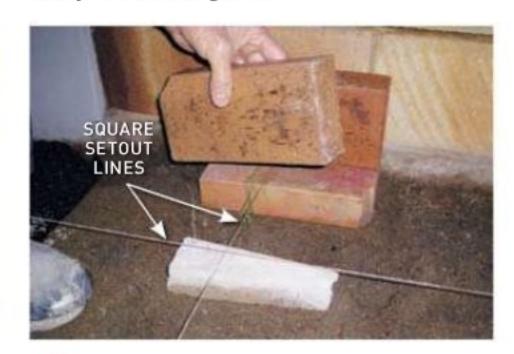
3 Lay the coping
Bed each paver gently onto
the adhesive, checking that the
joint alignment is parallel and the
overhang is even. Use a spirit level
to ensure each paver falls slightly
away from the pool.



4 Finish the joints
Grout the joints using a wet sand and cement mix, leaving an unfilled expansion joint every 2m. Mask off the edges of the expansion joints, then run a bead of silicone into each joint and smooth with a soapy finger.



Set stringlines at the finished paving height and position screed rails 35mm below them. Pull a screed board across the rails to level the surface of the sand, then remove the rails and fill the channels with sand.



At both ends of the area to be paved, set perpendicular stringlines located to allow full pavers to fit against the house wall and step.

Use a builder's square or the 3-4-5 method to ensure they are square.



The pavers

Follow the stringlines to lay
a lead row of pavers, then work from
this row to lay the adjacent rows of
pavers, leaving a minimum gap of
2mm between each row. Compact
the pavers using a rubber mallet.



Measure each gap to be filled, then transfer the measurement to a paver, marking cut lines with a straightedge or spirit level. Number each cut paver and the corresponding position on the nearest full paver for easy replacement.



Out the pavers
Wearing a raincoat and full
protective gear, use a wet brick saw
with a segmented diamond blade to
cut the pavers. Lay the pavers, then
edge with a wet mortar mix and
finish by grouting the paved area.



Paving materials

In addition to the new pavers, you will need to order materials to create a base, lay the paving and grout the finished result.

■ THE BASE should be 100mm deep and can be a reinforced concrete slab or compacted gravel.

Concrete around pools is best for stability. To calculate the quantity, multiply the surface area by the depth, for example, $40m^2 \times 0.1 = 4m^3$.

■ BEDDING SAND covers the base to a depth of about 25mm to provide a level laying surface and stop the pavers from moving. Cemix Joint Sand is suitable for this purpose.

■ GROUT fills the joints between the pavers, with fine-grained sand being a less expensive alternative.

Mixing one part dry cement with six parts sand makes a stable grout, or you can use a commercial grout available at hardware stores.

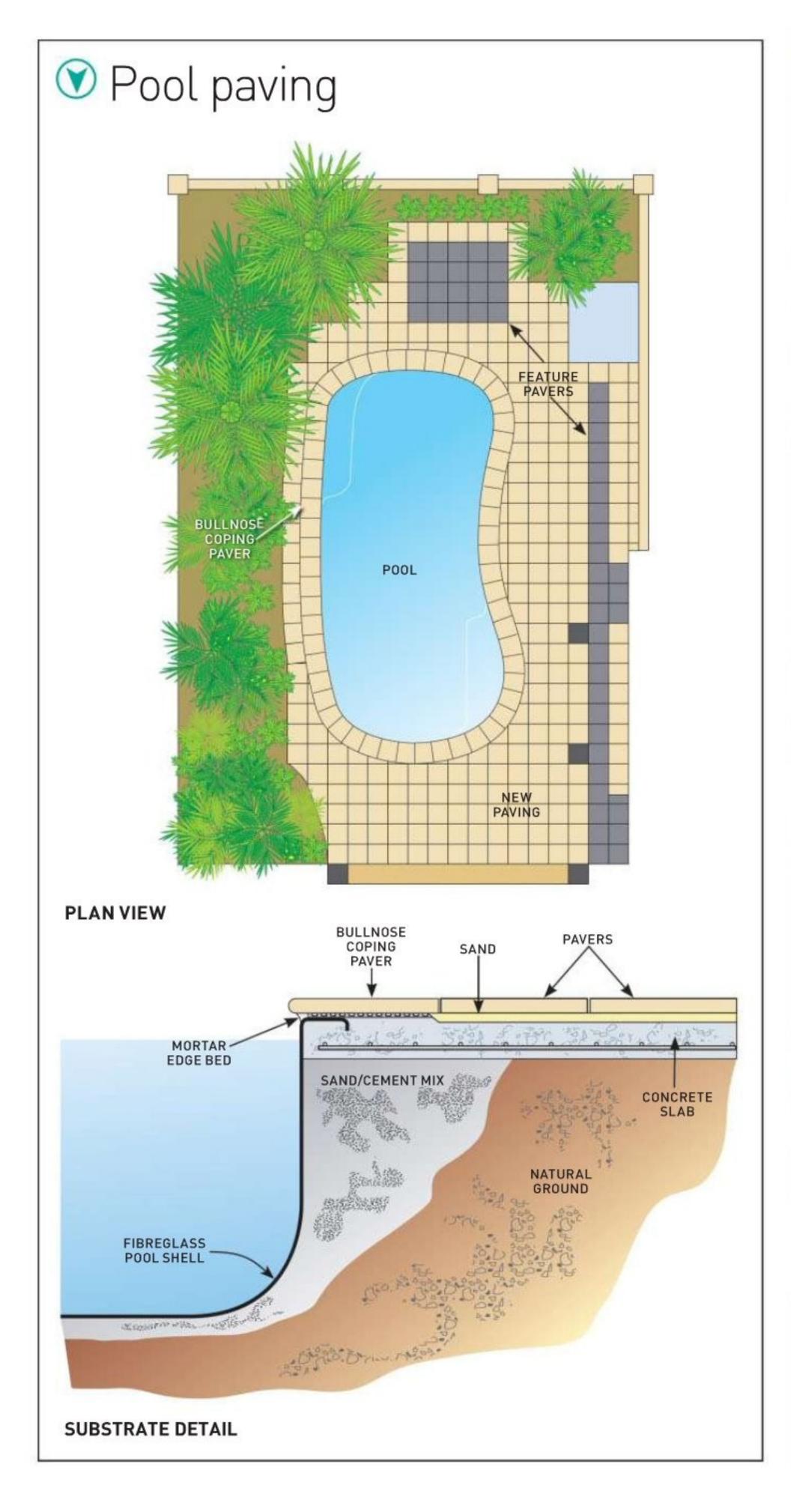
Use a broom to work the grout mixture into the joints, then hose lightly to moisten it. Leave the grout to set, making sure no residue is left on the surface.

One wheelbarrow load of sand is generally enough to grout the paving around a standard-sized pool.

TIP Try Cemix Pavetight Sand.

MORTAR is needed to grout the joints between the bullnose coping pavers. Make a wet mix of three parts sand to one part cement and use a sponge to work the mortar into the joints, washing it off with clean water.

Sponge-finish the mortar edge beneath the front of the bullnose pavers and leave an expansion joint without mortar about every 2m.



Laying basics ▼

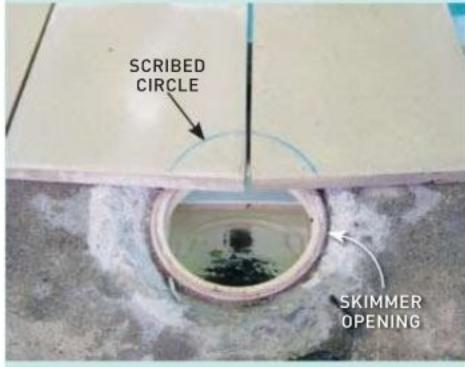
Try these simple yet handy techniques to make paving around a pool easier.



stacking them by positioning each paver rotated 45° relative to the previous one. This makes it easier to pick them up by the corners.



screeded sand using a paver offcut to ensure the finished paving height will precisely match the top of the coping.



■ SCRIBE THE CIRCLE for the pool skimmer box opening by using the ring that the lid sits in as a template to mark the pavers ready for cutting. ➤



Towel rack

Kids love to play in the pool with friends, but it does mean lots of wet towels get dropped on the ground.

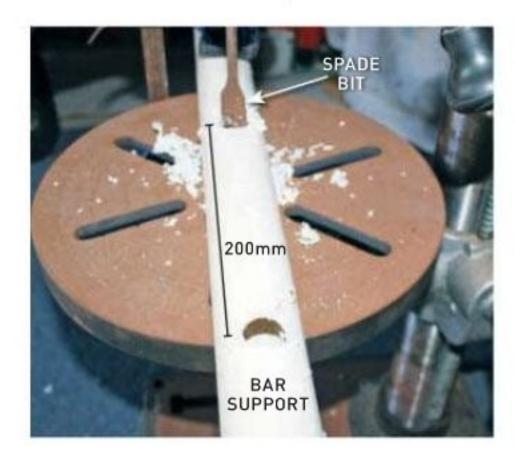
The solution is to build a simple towel rack from high pressure pipe, elbows and T-joiners, attaching them to each other with PVC cement.

To make the rack, 40mm pipe was cut to length using a handsaw and joined into two triangular side frames using 45° and 90° elbows. T-joiners were used to connect the frames with cross members.

The six bars of the towel rack are 1m lengths of 15mm PVC pipe. The bars slot into 19mm diameter holes drilled at 200mm spacings into the bar supports at the front.

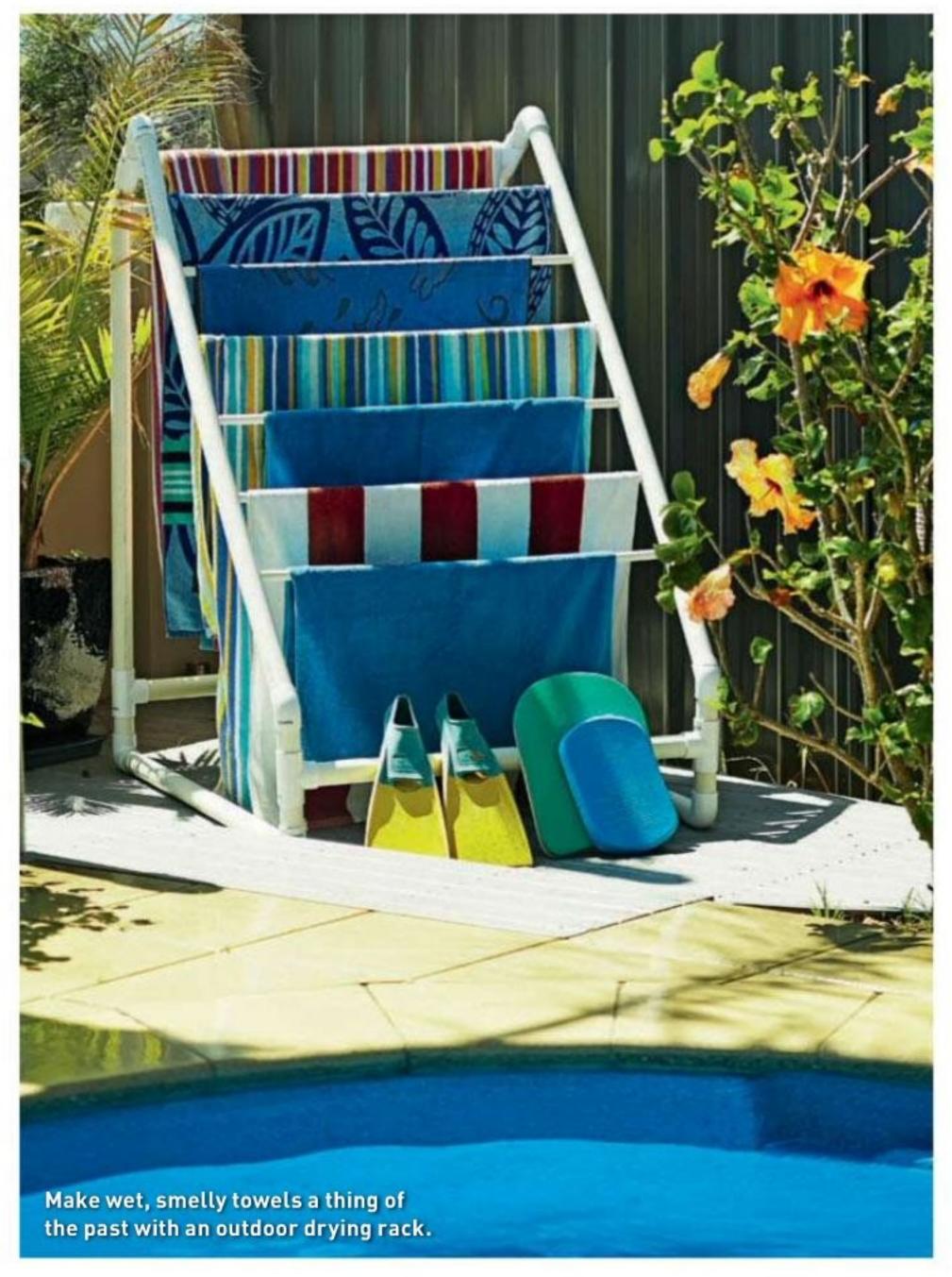


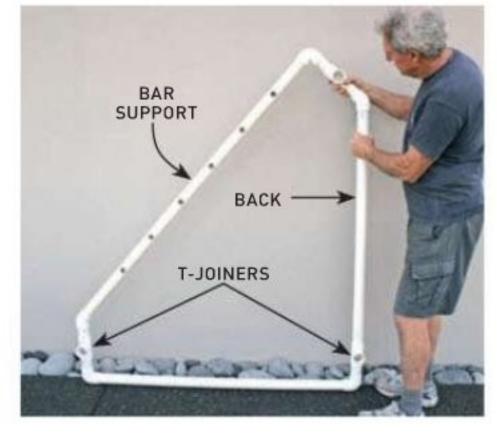
Aqualine PQ PVC Pipe Cement, \$32 for 500ml. aqualine.co.nz



1 Use a spirit level to mark a straight line on both bar supports. Mark drilling points every 200mm from the top along the line, then carefully bore 19mm diameter holes using a drill press and spade bit.

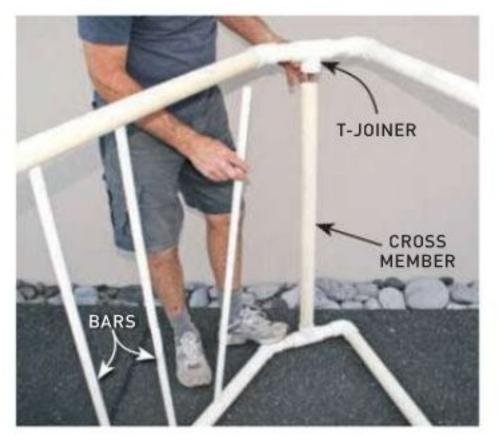
TIP If you don't have a drill press, clamp the pipe and use a drill guide.



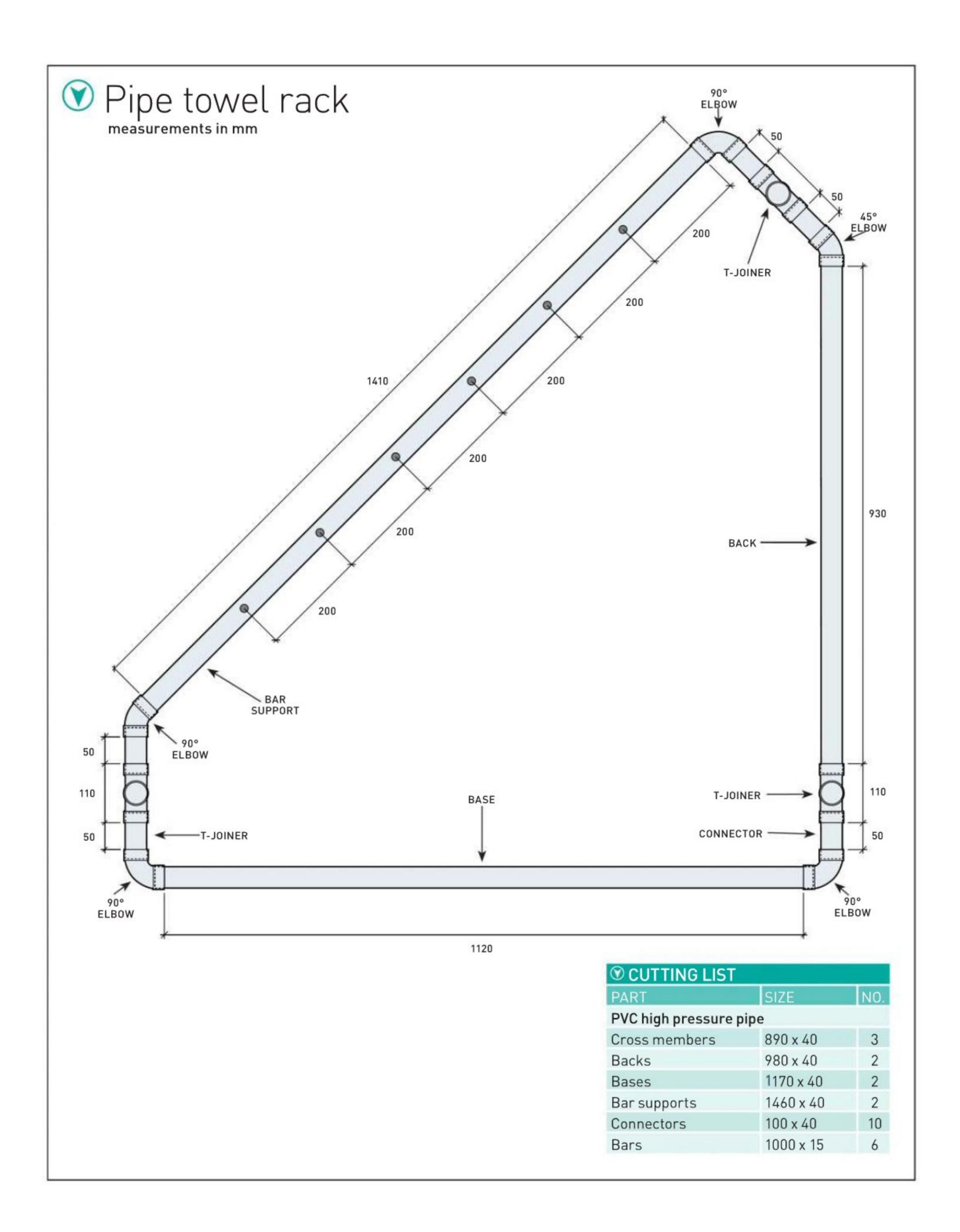


Assemble the sides
Dry-assemble both sides of the frame, orientating the T-joiners so that the open ends are facing each other, using the short T-joiner connectors to space them. Glue the joints one at a time using PVC cement.

TIP Use PVC priming fluid to prepare both surfaces before applying cement.



Join the sides
Lay one side on a flat surface
with the T-joiners facing up, then
test-fit the assembly, inserting the bars
in the holes and positioning the cross
members. Check all the pieces fit
together correctly and the frames are
parallel, adjusting if needed, then glue
the cross members in position.



Foot wash

Tired of sand being trekked through the house whenever the kids come home from the beach?

A traditional foot wash is the solution. It takes about 20 minutes to make and costs next to nothing.

You'll need two 400 x 70 x 22mm and two 356 x 70 x 22mm lengths of treated pine, eight 50mm x 8g screws and suitable river stones.

Build the frame, then position it on the grass near an outdoor tap and fill it with the stones.

If there are no taps on the way into the house, keep a hose nearby so the foot wash will be the first port of call after a trip to the beach.

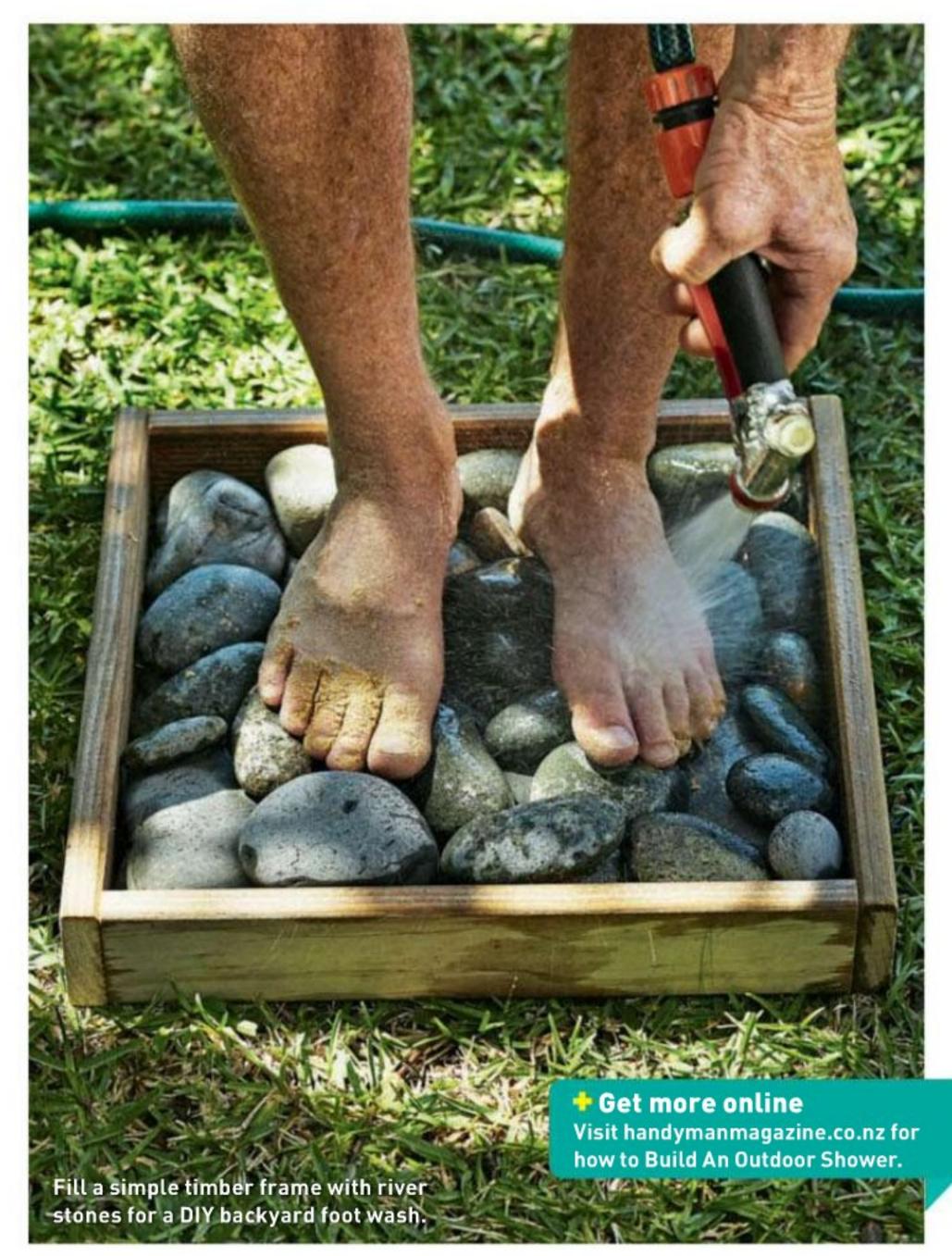
TIP It also doubles as a handy drainage slab under an outside tap.

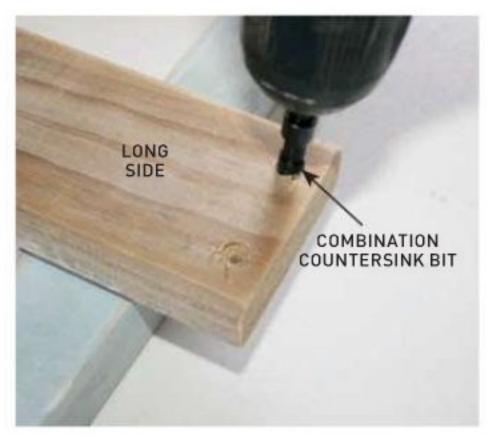


Daltons River Stones, \$10 for 15L. daltons.co.nz

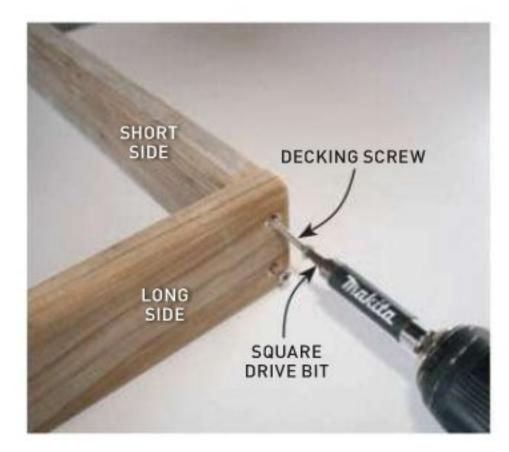


1 Cut the sides to length
Use a mitresaw or handsaw to
cut the four sides to length from
an 1800mm piece of treated pine
decking or similar timber. Treated
pine or hardwood can be left natural,
or if you prefer, it can be finished
by applying two coats of a paint
or stain suitable for exterior use.





2 Drill the pilot holes
Use a 2mm combination
countersink bit to drill two holes,
10mm from each end of the long
sides, then sand all cut edges lightly
to avoid getting bare feet spiked
with splinters. Use a 2mm twist bit
to drill corresponding pilot holes
into the end grain of the short sides.

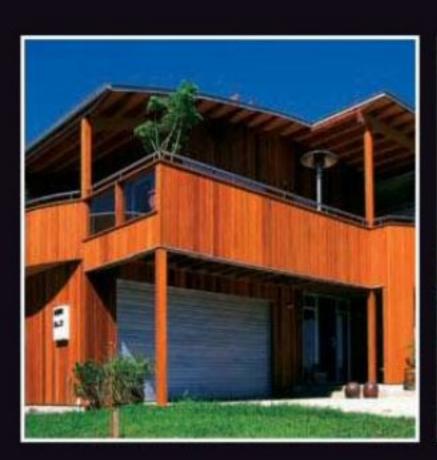


Juse a square drive bit and a cordless drill to drive 50mm x 8g stainless steel decking screws through the countersunk pilot holes into the ends of the short sides. Check the frame for square, then position it in a suitable location and fill with river stones.



Quality that outshines other woodstains







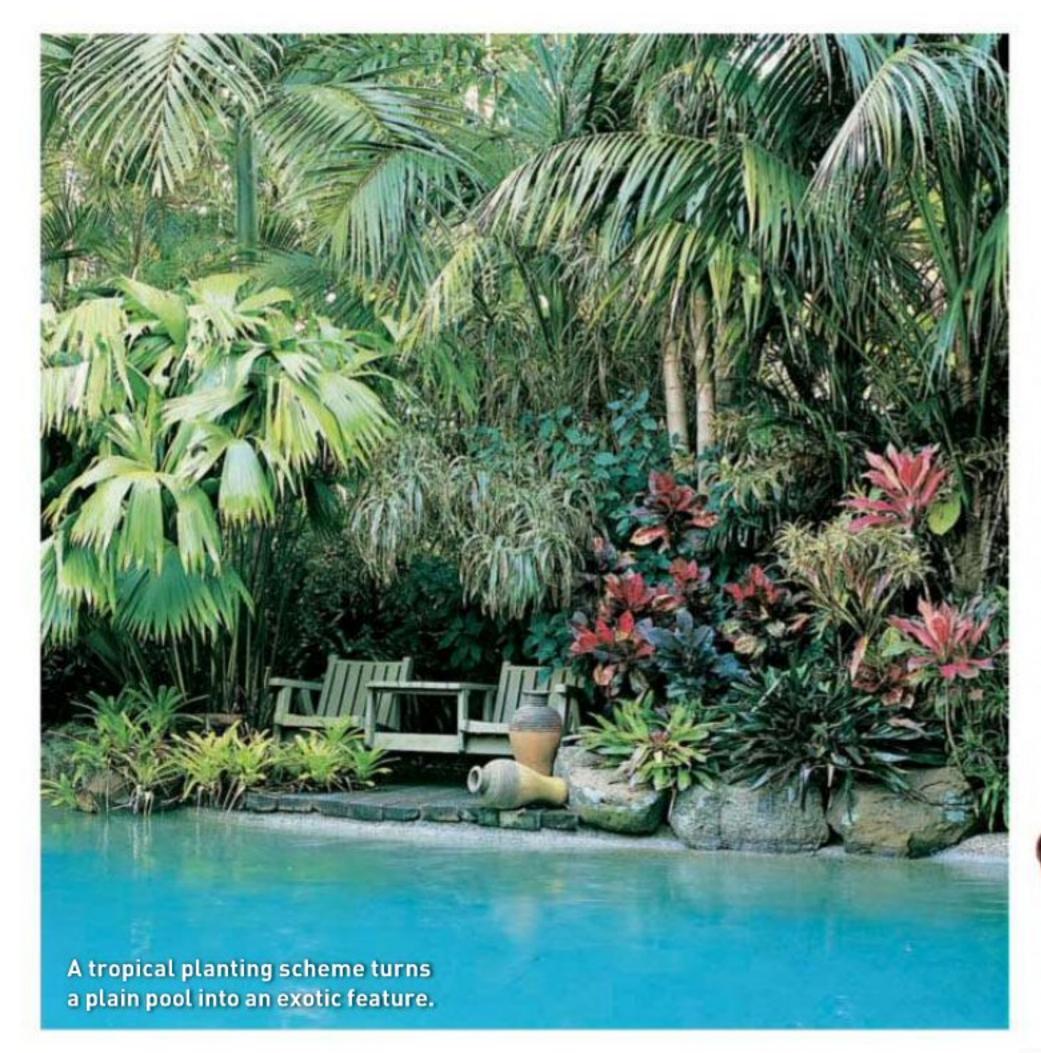




Sikkens transparent timber finishes have been specially formulated to protect timber from the harsh New Zealand elements. The Sikkens Cetol System provides a film forming transparent finish that inhibits dirt adhesion and prevents weather discolouration for longer than other finishes.

For optimum performance coat with Sikkens

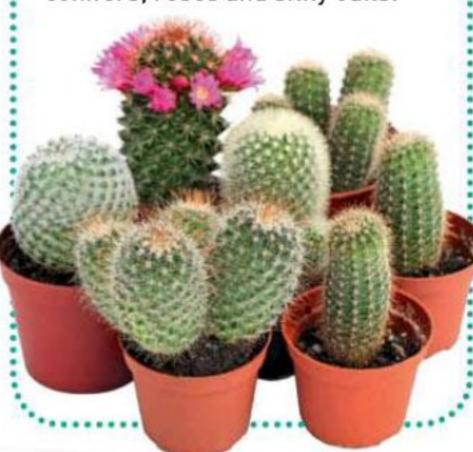




Problem plants

Any plants that drop small leaves, are thorny or spiky, or attract a lot of bees are best avoided near swimming pools.

Problem varieties for planting around pools include cacti and succulents, jacarandas, many conifers, roses and silky oaks.



Choose a location

The ideal place for a swimming pool is an open, sunny spot. It can be any size, from a traditional kidney shape to a narrow lap or small plunge pool where space is limited.

Create the illusion of a larger yard by investing in glass fencing. While still meeting safety requirements, glass panels make the pool a feature and keep the views open.

The fence must be kept free of plants that could assist a child to climb over it, so don't try to hide pool fencing with shrubs, strongly branched climbers or trees.

Instead, opt for plants with soft stems or foliage like agapanthus or dwarf New Zealand flax.

Prevent leaf drop

Leaves falling into the swimming pool from overhanging or neighbouring trees is a common problem.

Minimising the number of trees around a pool is one solution, but it also eliminates any welcome shade.

Deciduous trees are a great choice for poolside planting. A pool cover can be used to keep the water leaf-free during the cooler months of the year when they drop their leaves.

Shadesails are an alternative to poolside trees. They come in a large range of colours and sizes, and are available at hardware stores or can be custom-made for your site.

Add colour

Hibiscus are very popular plants to grow by the pool in frost-free, warm to tropical climates.

Featuring brightly coloured flowers in red, orange, yellow, pink and white, they range from a compact 1m high to 3m tall plants. The dwarf varieties bear small flowers over many months.

When selecting hibiscus, choose a variety that will grow to a height and width to suit the space. Spring pruning sets up the plants for good strong growth and a long flowering season.

To keep hibiscus flowering all summer, mulch them with a 70mm deep layer of organic matter. Feed monthly and regularly remove spent flowers to encourage more blooms. >



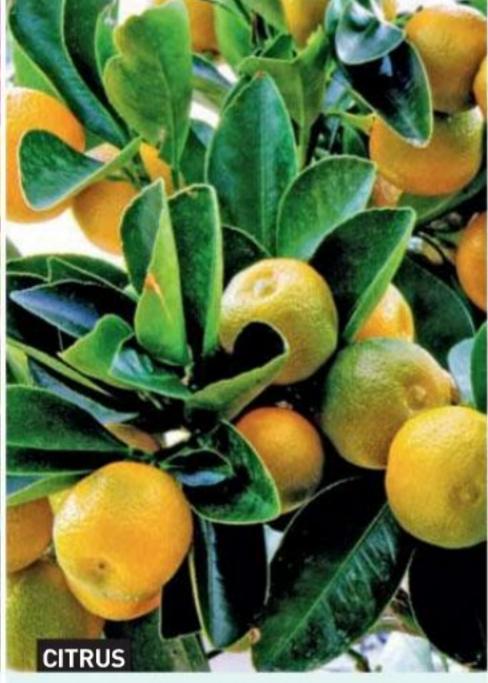
Top poolside plants ▼



Drought-tolerant agapanthus are striking poolside plants, with strappy leaves and showy blue or white flowers on tall stems during summer when the pool is in use.



Excellent, no-fuss evergreen screening plants, camellias have the additional benefit of blooming from autumn to winter, providing interest when the pool isn't being used.



Add ornamental tubs of cumquats or dwarf lemon for an eye-catching feature in a hot and sunny pool enclosure. Give them well-drained soil and fertilise twice a year.



Massed dietes thrive in the hot, dry conditions and narrow spaces that often surround swimming pools. Expect the flowers to bloom from spring to autumn.



With their vibrant colours, geraniums are ideal poolside plants, displayed in pots or hanging baskets, or planted in the ground. Prune them in autumn as the swimming season finishes.



Lovers of the sun and heat, cannas add a tropical touch. They come in a range of foliage colours and the taller varieties are great structural additions to beds by the pool.

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For a sizzling success, check out these barbecue techniques and tasty recipes for meat and vegies

than just firing up the barbie and adding the food. Follow this guide so that your meals will be cooked to perfection every time.

Barbecuing

Traditionally, this means cooking on the hotplate, the flat solid part of the barbecue. A quick and easy method, it's suitable for most food types, including meat, seafood, poultry, vegetables and fruit, plus kebabs and skewers.

■ A hotplate is a feature of most types of barbecues, such as trolleys and built-ins, and newer kettle barbecues.

- Hotplates are generally made of cast iron, which retains heat very well, but enamel-coated steel is also used and is easy to clean.
- Before heating the hotplate, brush it with oil, if necessary, as brushing the hot surface with oil will result in lots of smoke. Or, brush the food with oil before placing it on the hotplate.

Grilling

This method uses the grill rack, which is usually made of cast iron. Food is exposed to the heat source through the slots, creating that fabulous chargrilled flavour, as well the distinctive charred

stripes. As the food cooks, any juices or fat drain out, making this cooking method a healthy choice.

- Most trolley and built-in barbecues have a slotted grill rack and solid hotplate, while kettle and hibachi-style barbecues mainly use a grill rack.
- When cooking foods with delicate flesh or texture, such as fish, tofu, soft vegetables and fruit, you can cover the rack with foil before heating. This stops the food slipping through the slots and also prevents it from overcooking.
- Brush the grill rack with oil before heating, or brush the food with oil before placing it on the grill rack.



Rotisserie

Once the domain of professional chefs, the rotisserie can now be enjoyed at home.

It is ideal for slow cooking large cuts of beef or pork, as well as poultry roasted whole, like chicken, duck and turkey.

Only the largest and more expensive barbecues, usually trolleys, have rotisseries.

- PREHEAT the barbecue without the rotisserie in position, so you are able to handle the rotisserie rod safely when securing the meat.
- BALANCE the meat evenly on the rotisserie rod to avoid overworking the motor.
- TURN off the burner directly under the meat and add a drip pan, as rotisseries use the indirect method of cooking.
- CLEAN the rotisserie with hot, soapy water after you've finished cooking and when it has cooled down. Refer to the manufacturer's instructions.

Roasting

A barbecue with a hood is like having an outdoor oven. Almost anything that you can roast in an oven can be cooked using this method.

Hoods are usually made of thick stainless steel or enamel-coated steel, while some have windows that allow you to easily check the food. They may contain air vents, which you can open or close to control the heat.

■ Trolleys or built-ins can have hoods that detach from the unit, while others are hinged. Kettle barbecues have detachable hoods with air vents and sometimes a handle for easy lifting. Preheat
the barbecue
with the hood closed
when roasting food
If using a roasting d

If using a roasting dish, preheat the barbecue with the dish on the hotplate or grill rack, as directed in recipes.

■ Make sure you always clean the hood after each use. ➤

When roasting, use the cooking juices to make a delicious gravy to accompany the meat.

Side burner

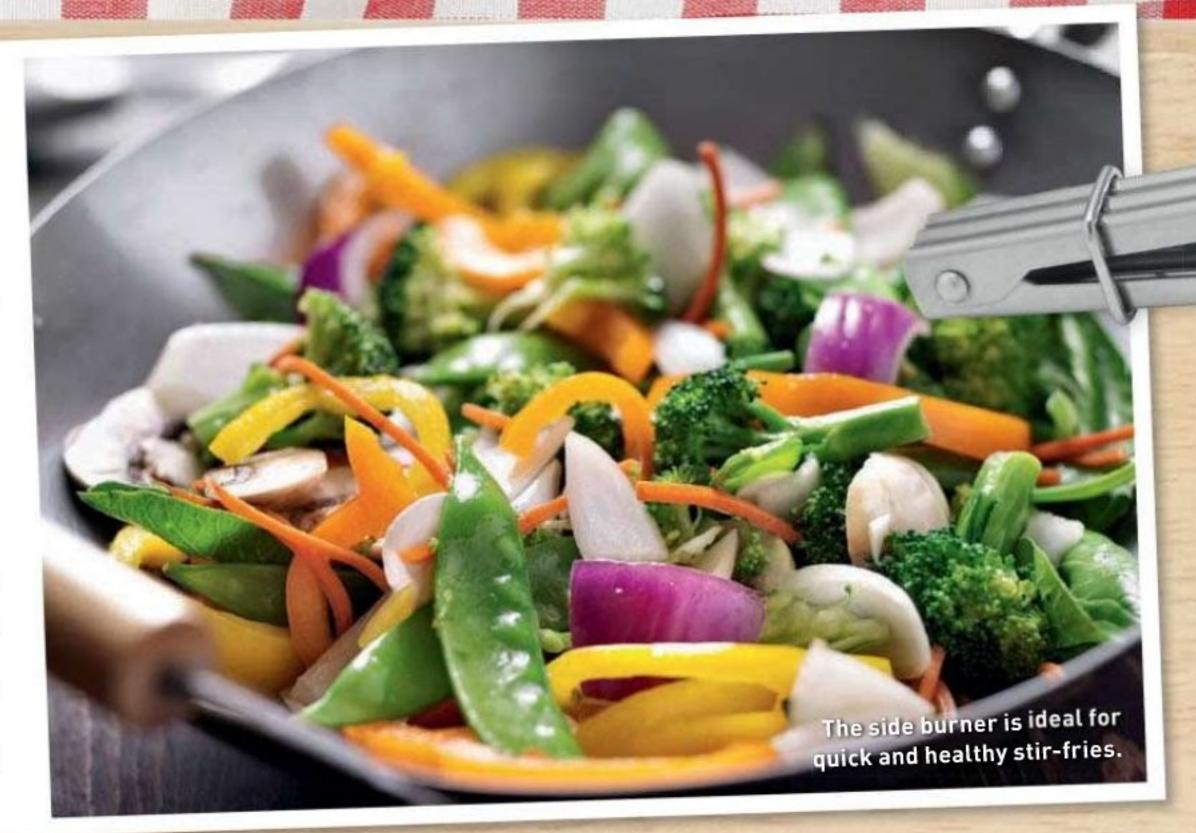
Anything you can cook on an electric or gas cooktop can be cooked on a barbie side burner.

You can stir-fry, braise,
casserole, boil or fry using a wok,
steamer, saucepan or frying pan.
Having a side burner means
you can cook almost any recipe
without going into the kitchen.

It is ideal for recipes
that require both barbecuing
or grilling and indoor cooking
methods, such as boiling a sauce
or steaming vegetables and rice.

Many of the large trolley barbecues include a side burner.

TIP Clean it according to the manufacturer's instructions and don't use abrasive products.



A pizza oven is also great for roasting meat or vegetables.

Making pizzas

An exciting addition to backyard cooking is the pizza oven. Specifically designed to cook pizzas, it can be either a traditional built-in wood-fired oven or portable model.

But it's also possible to make authentic pizzas by using a barbecue with a hood or a kettle barbecue.

Pizza stones are made from heat-resistant, porous earthenware that allows the pizza base to become evenly browned and crispy, just like a traditional wood-fired pizza oven.

- If using a pizza stone, preheat the barbecue with the stone in place, and always use a large spatula to move the stone, as it gets very hot.
- Preheat a covered barbecue or kettle barbecue with the hood closed.
- Don't oil pizza stones, submerge them in water or use detergents.
 To clean, wipe with a damp cloth.
- Pizzas are cooked using indirect heat, so turn off the burners directly under the pizza or push the coals to the sides.
- Place the pizza on the pizza tray or stone, baking tray or roasting dish in the centre of the barbecue, which will allow maximum air circulation.

Direct heat

For foods that cook quickly, such as steaks, kebabs, hamburgers, boneless chicken fillets, seafood, vegetables and fruit, direct heat is used.

The barbecue can be uncovered or covered, according to the recipe. Turn the food halfway through cooking.

If using wood, charcoal, briquettes or coals, spread the fuel in a even layer. For a gas barbecue, turn on the burners under the hotplate or grill rack.

Indirect heat

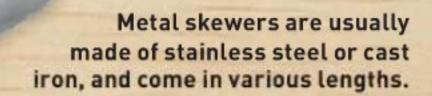
This is used for foods that take longer to cook, like big cuts of meat or whole fish. The hood is usually closed.

If using wood, charcoal, briquettes or coals, pile half the fuel on one side and half on the other side. Place a drip pan in the centre before adding food.

For every 45 minutes of cooking, you may need to add more fuel.

Preheat a gas barbecue with the burners turned on. When heated, turn off the middle one, put a drip pan in the centre, then add the food.

On a two-burner barbecue, turn off one and put the drip pan and food on that side. For a barbecue with four or more burners, turn off the burners below the food.



OUTDOOR

Barbecuing basics

Always position the barbecue on a solid, level surface, away from fences, vegetation or overhanging structures such as eaves or pergola roofs.

- **COOK** in a well-ventilated area and don't use a barbecue in high winds, or ensure that it's protected, and check for fire bans, if applicable.
- **STORE** charcoal in a dry place, as damp or wet charcoal may not ignite.
- DON'T add lighter fluid to coals that have been lit, or use gasoline or kerosene to light briquettes.
- WAIT until the coals are ash-grey and radiating heat, without flames, before you start cooking. This can take up to an hour, depending on your barbecue.
- PREHEAT the hotplate or grill rack for 5-10 minutes for a gas-fuelled barbecue before adding food. Refer to the manufacturer's instructions.
- ALLOW more cooking time on cold or windy days, or at higher altitudes.
 On extremely hot days, allow less time.
- DON'T discard the ashes until they are completely cooled. For barbecues with hoods, close the hood and vents, then let them stand until cold.
- CLEAN the cooking surface with a stiff wire brush or scraper after cooking. Lightly oiling the hotplate or grill rack will prevent rust build-up and make cleaning easier.

Cooking techniques

Bring food, especially meat, poultry and seafood, to room temperature before adding it to the barbecue. If it is cold, it may burn on the outside before the inside is cooked.

■ PREVENT flare-ups during cooking by trimming excess fat from meats, use lean meats or place a drip pan directly underneath, stacking coals on either side.
Also drain
marinated
meat so it is
not dripping oil
when added to the grill

marinate food if the marinade is acid-based, as metal can react with acidic ingredients such as citrus juice, wine or vinegar. You can also use heavy-duty plastic bags for marinating.

- WRAP food to prevent moisture loss and enhance its flavour. As well as foil, you can use banana leaves, corn husks or paperbark.
- AVOID overcrowding food on the hotplate or grill rack. Allow space around each piece for even cooking.

Using skewers

You can use either metal or wooden skewers for barbecuing.

■ **SOAK** all nonmetal skewers in cold water for 30 minutes before using.

SKEWER

the food
pieces directly

through the centre so they stay in place.

- USE the woody stems of edible plants, such as rosemary or bay, as skewers to impart a subtle flavour—Bamboo shoots, sugar cane and lemongrass can also be used.
- ENSURE you don't pack food too tightly or it won't cook evenly.
- USE tongs or a spatula to turn or move skewers, as even soaked skewers can become hot and burn you. ➤



Kettle models

Make sure you use the right fuel when using this type of barbecue.

Buy briquettes specially designed for use with kettle barbecues. If you use preferred brands, you will rarely need to add extra fuel during cooking.

Barbecue briquettes come in two sizes. Small ones are the size of golf balls, while large ones are twice this size.

For your first barbecue, check the owner's manual to see how many you'll need and count them.

Once you're familiar with the quantity needed, you'll be able to judge it visually.

Sticky teriyaki chicken wings



PREPARATION TIME 15 mins, plus 2 hours marinating COOKING TIME 35 mins SERVES 4

4 tablespoons soy sauce

2 tablespoons honey

2 tablespoons dry sherry

2 teaspoons finely grated fresh ginger

1 clove garlic, crushed

12 chicken wings

1 tablespoon sesame seeds, toasted

2 spring onions, thinly sliced on the diagonal, to serve

sherry, ginger and garlic in a bowl.

Put the chicken wings into a large nonmetallic dish, then drizzle the marinade over the chicken and turn to coat evenly. Cover and put in the fridge for 2 hours to marinate.

2 PREHEAT a covered barbecue or kettle barbecue to 180°C with the hood closed. Line a large baking tray with baking paper and arrange the chicken wings in a single layer. Put the baking tray on the hotplate or grill rack over indirect heat and close the hood. Cook for 35 minutes or until the wings are golden brown.

SET aside the chicken wings until cool enough to handle with your fingers. Serve sprinkled with sesame seeds and topped with spring onion.

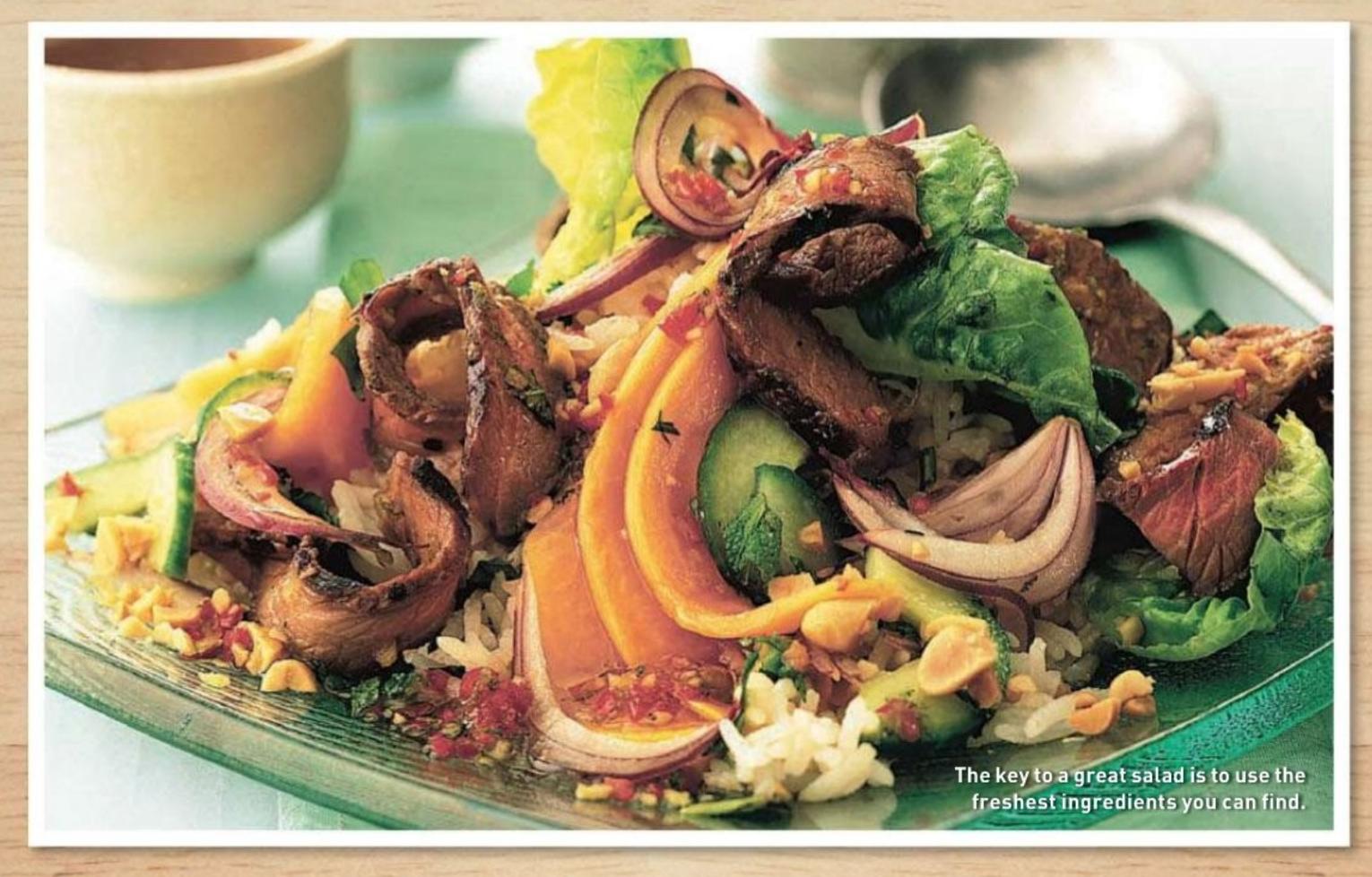
Spicy Jamaican chargrilled chicken

PREPARATION TIME 15 mins, plus at least 1 hour marinating COOKING TIME 35 mins SERVES 4

3 tablespoons extra virgin olive oil
1 onion, very finely chopped
2 cloves garlic, finely chopped
1 fresh red chilli, seeded and
finely chopped
½ teaspoon ground allspice
¼ teaspoon ground cinnamon
Grated zest and juice of 1 lime
8 chicken drumsticks or thighs,
about 700g, skin removed
Lime wedges, to serve

- HEAT the oil in a small frying pan over medium-low heat. Add the onion, garlic and chilli and cook, stirring frequently, for about 10 minutes, or until the onion softens and starts to brown. Transfer to a large, shallow nonmetallic bowl, add the allspice, cinnamon and the lime zest and juice, then stir well to combine.
- **22 CUT** a few shallow slits in each piece of chicken, then add to the bowl with the marinade. Turn the pieces to coat thoroughly with the marinade, rubbing it into the slits in the meat. Cover and leave to marinate at room temperature for 1 hour or put in the fridge for up to 24 hours.
- 3 PREPARE a charcoal barbecue and wait until it has burned down to coals covered with grey ash. Remove the chicken pieces from the marinade and add to the barbecue. Cook, turning and brushing frequently with the marinade, for 20-25 minutes or until cooked all the way through. Or, preheat a gas barbecue hotplate or grill rack to medium-high and cook the chicken over direct heat for 20-25 minutes, turning and basting frequently.
- SERVE the chicken immediately, garnished with the lime wedges.





Thai beef salad with papaya

PREPARATION TIME 20 mins COOKING TIME 10 mins SERVES 4

2 thick-cut lean sirloin steaks, about 500g in total, trimmed of fat 1 cup jasmine rice 1.25L chicken stock 4 fresh kaffir lime leaves, crushed 2 teaspoons sunflower oil 2 firm, ripe papayas, peeled, seeded and sliced 1/2 Lebanese cucumber, halved lengthways, seeded and sliced 20 fresh mint leaves, shredded 1/2 cup fresh coriander leaves, finely chopped 1 red onion, thinly sliced Inner baby leaves of 2 lettuces 1/3 cup roasted peanuts, coarsely chopped, to serve Fresh mint sprigs, to serve

Thai lime dressing

2 tablespoons sunflower oil 1 tablespoon honey

Grated zest and juice of 1 lime

2 tablespoons fish sauce 2 tablespoons light soy sauce

1 fresh red chilli, or to taste, seeded and finely chopped

2 cloves garlic, finely chopped

MAKE the dressing by combining all the ingredients in a small nonmetallic bowl. Put the steaks in a nonmetallic dish and spoon over 3 tablespoons of the dressing, turning to coat all over. Reserve the remaining dressing. Set aside the steaks to marinate.

22 PUT the rice in a saucepan with the stock and lime leaves. Bring to the boil, cover and leave to simmer for 10 minutes or until tender, or cook according to the packet instructions. MEANWHILE, pat the steaks dry with paper towel. Lightly oil a barbecue hotplate or grill rack and preheat to high heat. Cook the steaks on the hotplate or grill rack over direct heat for about 2½ minutes on each side for rare, or until cooked to your liking. Set aside the steaks on a chopping board, cover with foil and leave to rest for a few minutes.

PUT the papaya, cucumber, mint, coriander and onion in a medium-sized bowl. Add all but 2 tablespoons of the remaining dressing, then gently toss.

between four plates. Place the lettuce leaves on the plates and top with the papaya salad. Slice the steaks into strips and arrange them on top of the salad. Spoon over the remaining dressing and sprinkle with the peanuts and mint sprigs.





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Barbecued pork tenderloin ribs

PREPARATION TIME 30 mins COOKING TIME 45 mins SERVES 6

2 pork tenderloins, about 350g each, trimmed of fat
Olive oil cooking spray
1 red onion, chopped
1 red capsicum, chopped
3 cloves garlic, finely chopped
1 cup tomato sauce
½ cup mild chilli sauce
½ cup molasses or treacle
3 tablespoons Worcestershire sauce
2 tablespoons soft brown sugar
2 teaspoons chilli powder
4 to chilli sauce, to taste

■ SOAK four 30cm wooden skewers in water for 30 minutes to prevent them burning. Butterfly the pork tenderloins, cut them to resemble ribs, then thread them onto the skewers. Cover and put in the fridge.

22 PLACE the oven rack in the upper third of the oven and preheat to 230°C. Lightly oil a roasting pan. Spread the onion, capsicum and garlic in the pan and lightly coat with cooking oil spray. Roast the vegetables, tossing frequently, for about 15 minutes or until browned and tender.

3 TRANSFER the vegetables to a food processor. Add the tomato sauce, mild chilli sauce, molasses, Worcestershire sauce, sugar, chilli powder, mustard powder and hot chilli sauce. Puree, then pour into a saucepan. Cover and cook over medium-low heat, stirring occasionally, for about 15 minutes or until bubbly and well flavoured. Remove a cup of the sauce for basting and keep the rest hot.

OIL a barbecue grill rack lightly and preheat to medium-high heat. Baste each side of the pork generously with the sauce, then cook on the grill rack over direct heat, turning and basting every 4 minutes, for about 15 minutes or until well browned and cooked through. Serve the pork with any remaining sauce on the side.

TIP Serve the pork tenderloins with a refreshing garden salad.



Butterflied leg of lamb

PREPARATION TIME 15 mins, plus at least 4 hours or overnight marinating COOKING TIME 30 mins SERVES 4

- 1 tablespoon chopped rosemary
 1 tablespoon chopped thyme leaves
 1 tablespoon wholegrain mustard
 2 cloves garlic, crushed
 2 tablespoons olive oil
 1.5kg butterflied leg of lamb
 Lemon wedges, to serve
- 1 COMBINE the herbs, mustard, garlic and oil, then rub all over the lamb. Put in a nonmetallic dish, cover and put in the fridge for at least 4 hours. Remove from the fridge 30 minutes before cooking.
- 22 PREHEAT a covered barbecue or kettle barbecue to 180°C with the



hood closed. Place the lamb on the hotplate or grill rack over indirect heat and close the hood. Cook, turning once, for 30 minutes. Set aside on

- a plate and cover loosely with foil for about 15 minutes to rest.
- 3 CUT the meat into slices across the grain and serve with lemon wedges.

Asparagus with balsamic dressing

PREPARATION TIME 5 mins COOKING TIME 15 mins SERVES 4

500g asparagus, trimmed

1 tablespoon olive oil

6 large cloves garlic

4 eschallots

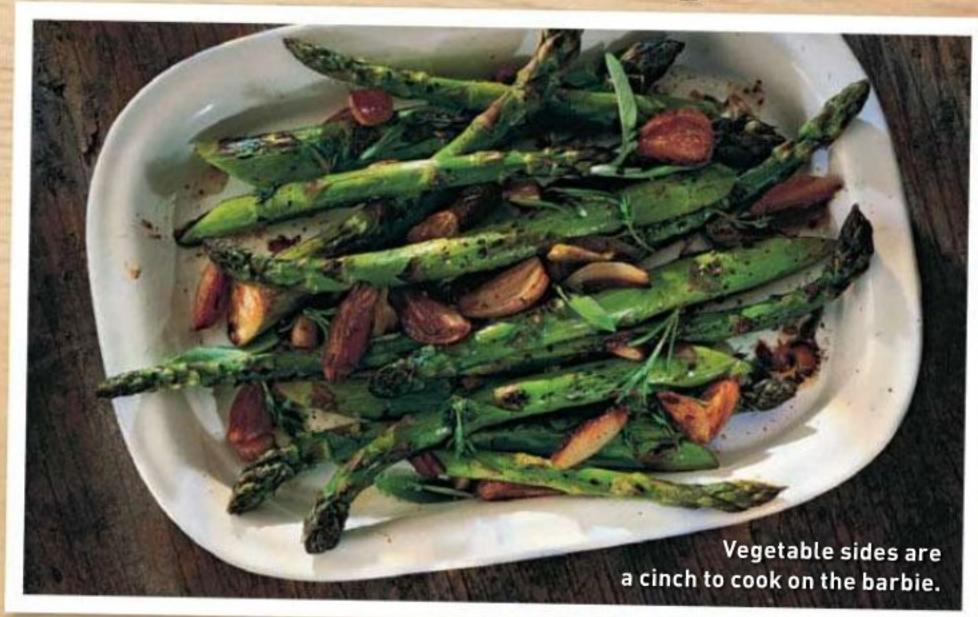
Salt and pepper

2 tablespoons balsamic vinegar

1 tablespoon mixed chopped

fresh thyme, sage and rosemary

- # PREHEAT a barbecue hotplate to medium-high heat.
- **22 COMBINE** the asparagus and half of the oil in a large bowl, then use your fingers to rub it in so that all the spears are well coated.
- 3 COOK the asparagus over direct heat for about 5-10 minutes, depending on the thickness of the spears, until they are softened and slightly browned.



PEEL the garlic and eschallots, cut them into quarters, then drizzle over the remaining oil. Cook on the hotplate over direct heat, turning occasionally, for 5 minutes or until golden and tender.

5 PLACE the asparagus, eschallots and garlic on a serving platter, season and sprinkle with the vinegar and herbs. Serve immediately, or set aside to allow the flavours to develop, then serve at room temperature.

Kitchen Convenience

Make it easier than ever to prepare meals and clean up afterwards with a food waste disposer and instant hot water tap from Insinkerator

Countless hours are spent in the kitchen cooking for the family and tidying up, so anything that makes meal times simpler is a welcome addition. Insinkerator food waste disposers are designed for everyday home use and fit discreetly underneath the kitchen sink attached to the plug hole.

Designed to grind food into tiny particles that can pass through your plumbing, food waste disposers minimise the amount of household garbage created and save you time spent cleaning up. Plus, they also help the environment as less rubbish goes into landfill.



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The quieter and more powerful Evolution range is at the forefront of food waste disposer technology.

The Evolution 100 features a 2 stage grinding system and a 0.70HP motor, while the top of the line Evolution 200 comes equipped with a 3 stage grinding system and 0.75HP motor that can handle any food waste, plus a 10 year warranty to give you ultimate peace of mind.



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Having boiling water at hand in the kitchen is essential for preparing food like pasta or vegetables, or for making the perfect cup of tea.

Insinkerator instant hot water taps dispense 98°C water from an efficient 2.5L hot water tank mounted under the sink. The system can boil approximately 100 cups of water per hour and has an inbuilt filter that removes tastes, odours and impurities from the water so you get a better tasting cup of tea.

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- > Full Grill With Fan Assist > 595mmW x 575mmD x 595mmH





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- > Touch Controls
- > European Heating Elements
- > Residual Heat Display
- > Automatic Safety Switch Off > Child Lock
- > 30 Amp Hard Wired

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- > Electronic Control
- > 3 Layered Cool Touch Glass Door
- > 56L Oven Capacity
- > Digital Programmable Clock
- > Push & Pull Control Knobs
- > Enamel Interior
- > Cooling Fan
- > 15 Amp Hard Wired

SPECIFICATIONS

60CM CERAMIC COOKTOP

- > Max Power: 6000W
- > Front Left Zone: 1800W > Rear Left Zone: 1200W
- > Front Right Zone: 1200W
- > Rear Right Zone: 1800W
- > 590mmW x 520mmD

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- > Defrost
- > Fan Forced
- > Convection > Top Heating
- > Bottom Heating
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- > Full Grill With Fan Assist
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- > Double Glazed Glass Door
- > 56L Oven Capacity
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SPECIFICATIONS

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- > 595mmW x 575mmD x 595mmH



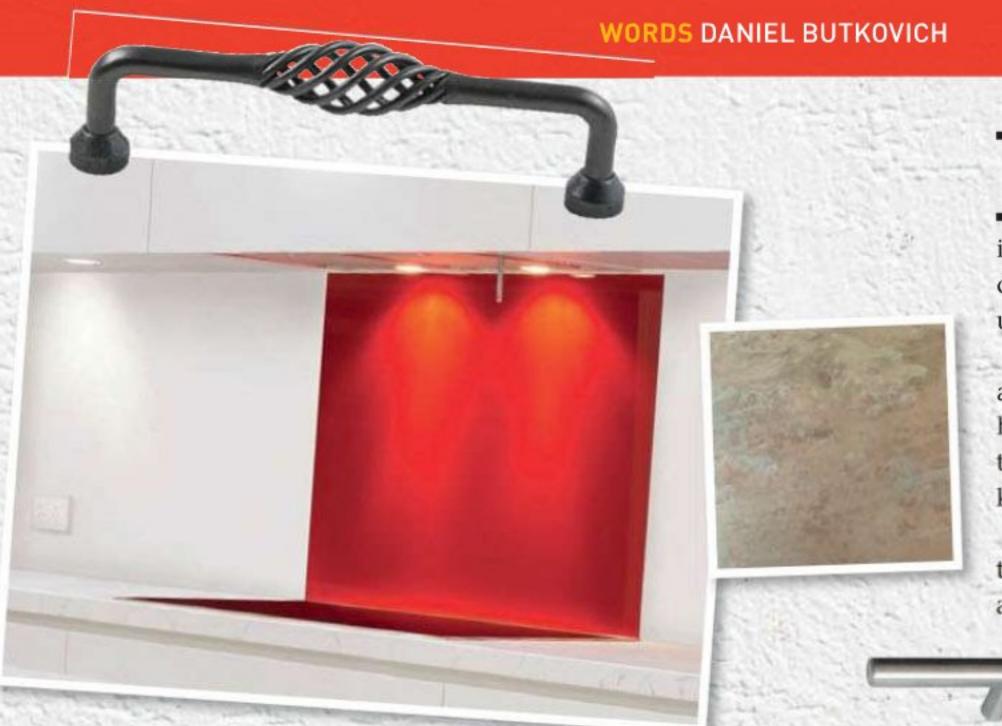
\$899

\$399



Kitchen buyer's guide

Make renovating the hub of the home easy with the latest ideas for surfaces, cabinets, appliances and accessories



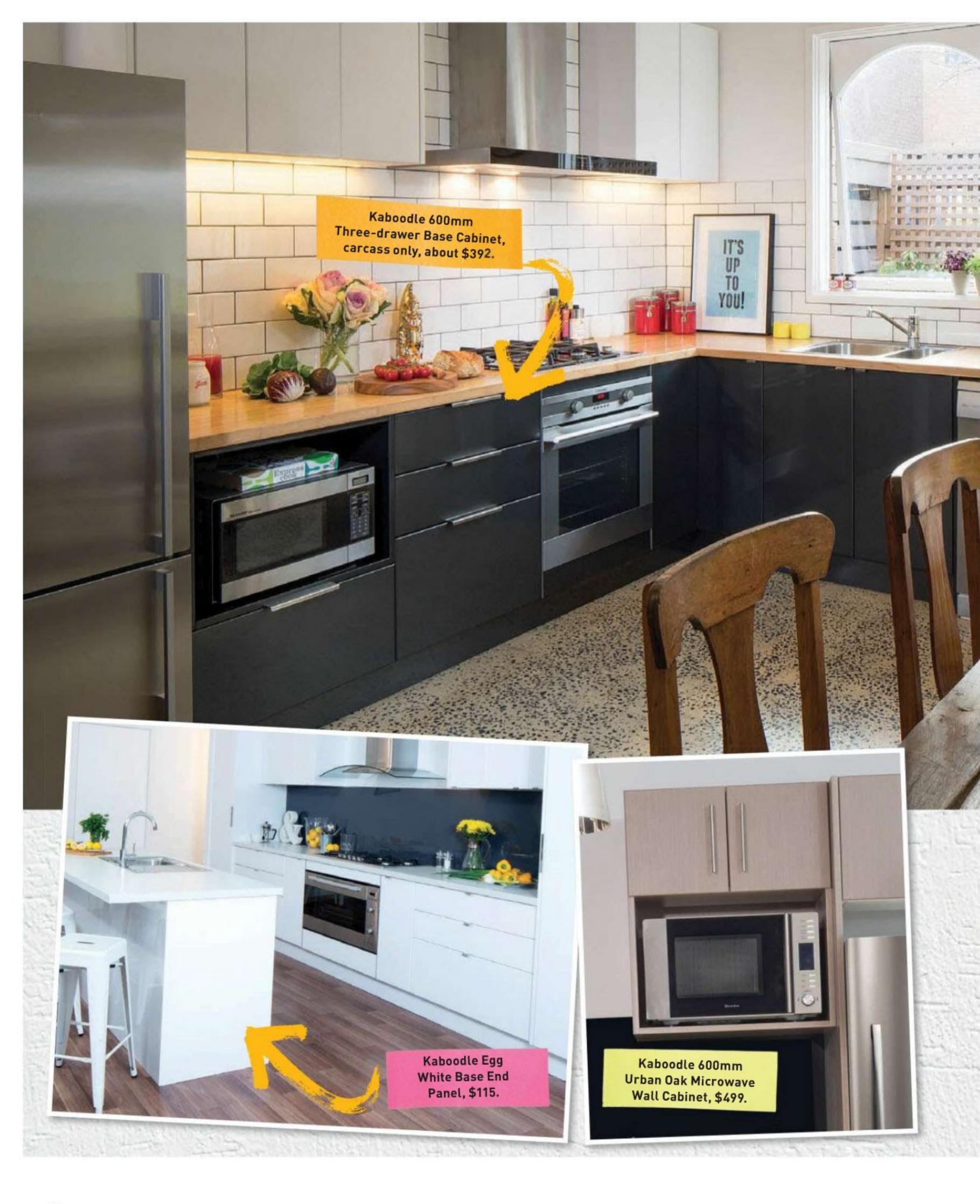
Renovating the kitchen is one of the best ways to add value to your home. It's a great practical improvement that offers benefits every day, as the kitchen is one of the most used rooms in the home.

The range of surfaces, cabinets, appliances and accessories out there is huge, so it pays to spend time choosing the right products to get the best kitchen possible for your budget.

Here is a round-up of products to give your kitchen a designer look and functional upgrade.









Cooktops

The biggest decision when choosing a cooktop is deciding between gas and electric, as each have their advantages.

Gas stoves are cheapest to run and provide easily controllable instant heat, but gas isn't available in all areas.

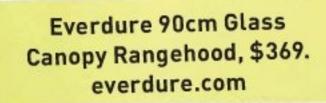
Electric cooktops can use either coils, hotplates or a ceramic glass surface to heat cookware directly, while induction cooktops use magnetic fields that cause cookware to heat up without heating the surface itself.

If possible, install a rangehood that vents outside to avoid grease build-up.



Everdure 60cm Touch Control Vitroceramic Cooktop, \$649.





4444





Bellini 60cm Stainless Steel Hob and Oven Combo, \$599.





Electric ovens are found in most homes, with gas ovens becoming less common.

Ovens can either be combined with cooktops as one freestanding appliance or separate from the cooktop, which allows them to be installed either underneath a benchtop or on a wall.

The most common width for both ovens and cooktops is 60cm, although wider 90cm ovens are becoming more popular, as they're ideal for large meals.

If you entertain often or regularly cook for a crowd, investing in two ovens may be a must-have, not a luxury.







Johnson 450mm Minima

Black Ceramic Floor Tile, \$37

for six. johnsontiles.com.au

Flooring

The kitchen is a place where you will be on your feet the entire time, so choosing flooring requires careful thought.

Hardwood floorboards have a classic and timeless look, but in a high-traffic area like a kitchen, they'll need to be refinished every few years.

Tiles are tough and low-maintenance but feel hard underfoot and cold in winter.

Compared with hardwood, floating floors are more affordable and simple to install DIY, while the latest vinyl flooring designs are better than ever, making it easy to get style on a budget.

Maple Leaf Laminate Flooring, in many colours, about \$37 for 1.9sqm, from Bunnings.



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For more information visit www.hillmark.com.au



new dream kitchens

When taking on a kitchen renovation in their older style apartment, Alex and Ange never imagined the final result would be an open plan kitchen full of natural light. It's the perfect place to read the Sunday papers and enjoy breakfast together each morning.

plan

before

"The first thing we needed to consider was that the kitchen sits to the side of the living room, so we have to look at it even when we weren't using it. A friend told us about kaboodle after seeing their range at Bunnings. We started by checking out what they had on display, and there were heaps of options for us to choose from. We tried all sorts of combos in their online planner before we decided on the final design."

"I knew right away that I wanted the handles to blend in with the rest of the kitchen and the discrete grip handles tied in perfectly with the design."

select

"I just loved the idea of two-tone cabinetry. The gloss white and luminess metallic cabinets create the perfect contrast and look fantastic with the bamboo bench top. Overall, I was just trying to keep a minimalist aesthetic but now these cupboards are ten times better than the ones we had previously."

create

"Installing the kitchen was easier than we thought it would be. We made sure to stick to the instructions and if we had any issues, the videos on the kaboodle website got us out of any strife."

"I think the hardest part of the process was removing the wall between the old laundry and kitchen."

enjoy!

"Sunday mornings are at an elite level now. We take the dog for a short walk, grab a coffee and the papers then come home to cook up a big breakfast which is usually followed by us spending a long lazy morning sitting around at the kitchen table. It's just such nice and fresh environment to be in, especially as the sun is streaming through the window. I could sit there all day."



"Agreed!"

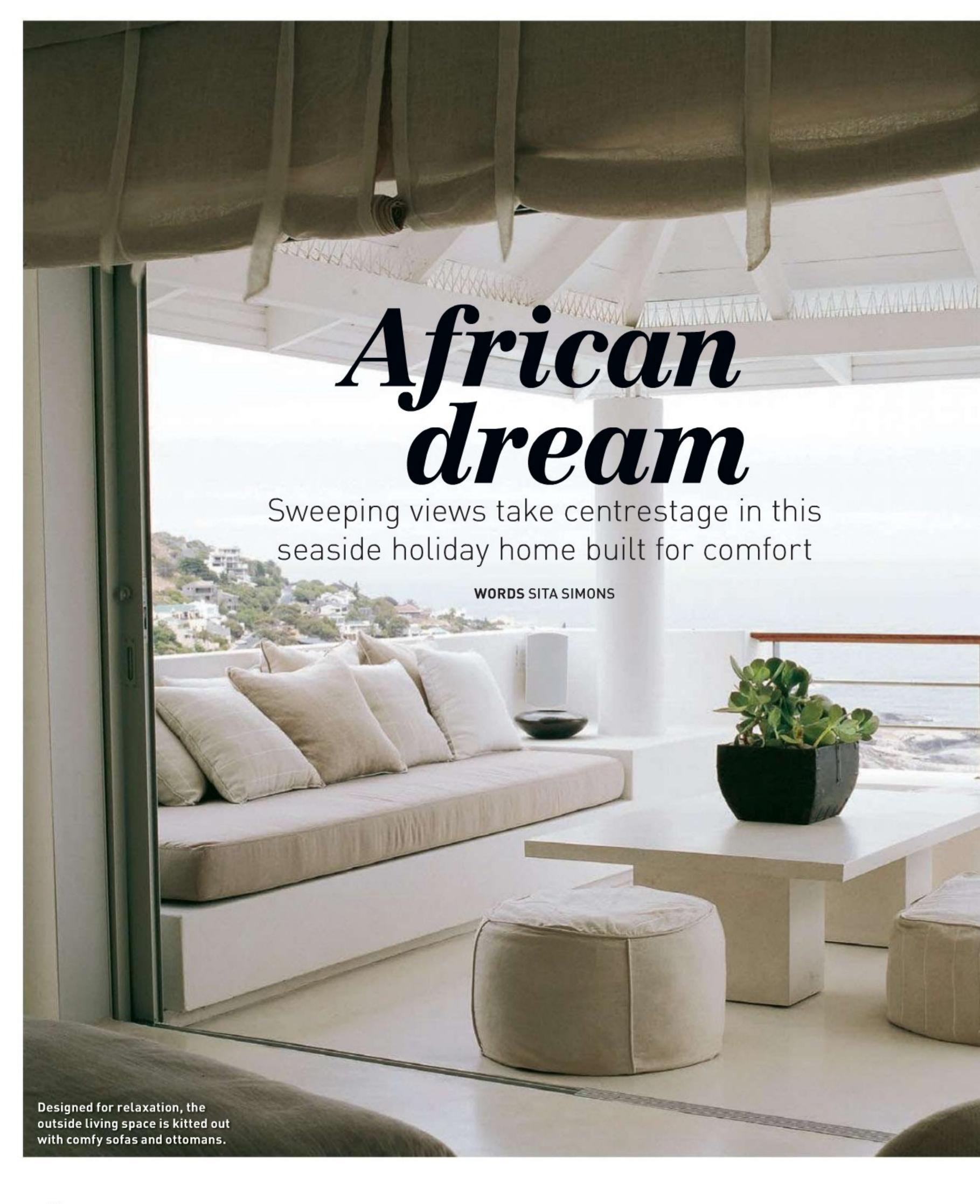
for more inspiration visit kaboodle.co.nz













he waterfront enclave of Llandudno, just 20km from Cape Town in South Africa, is considered one of the most beautiful beaches on the Cape Peninsula.

With no streetlights and no shops, it's a place dedicated to relaxation. And it's also home to some of the most expensive real estate in the area.

When a British property developer wanted a holiday home, he didn't have to look any further. The property he bought was sprawling and run-down, and in need of some TLC.

Interior designer Jayne Wunder (jaynewunder.com), who'd previously worked with the owner in the UK, was brought in with the brief to make the

house liveable for a year, then demolish and rebuild it.

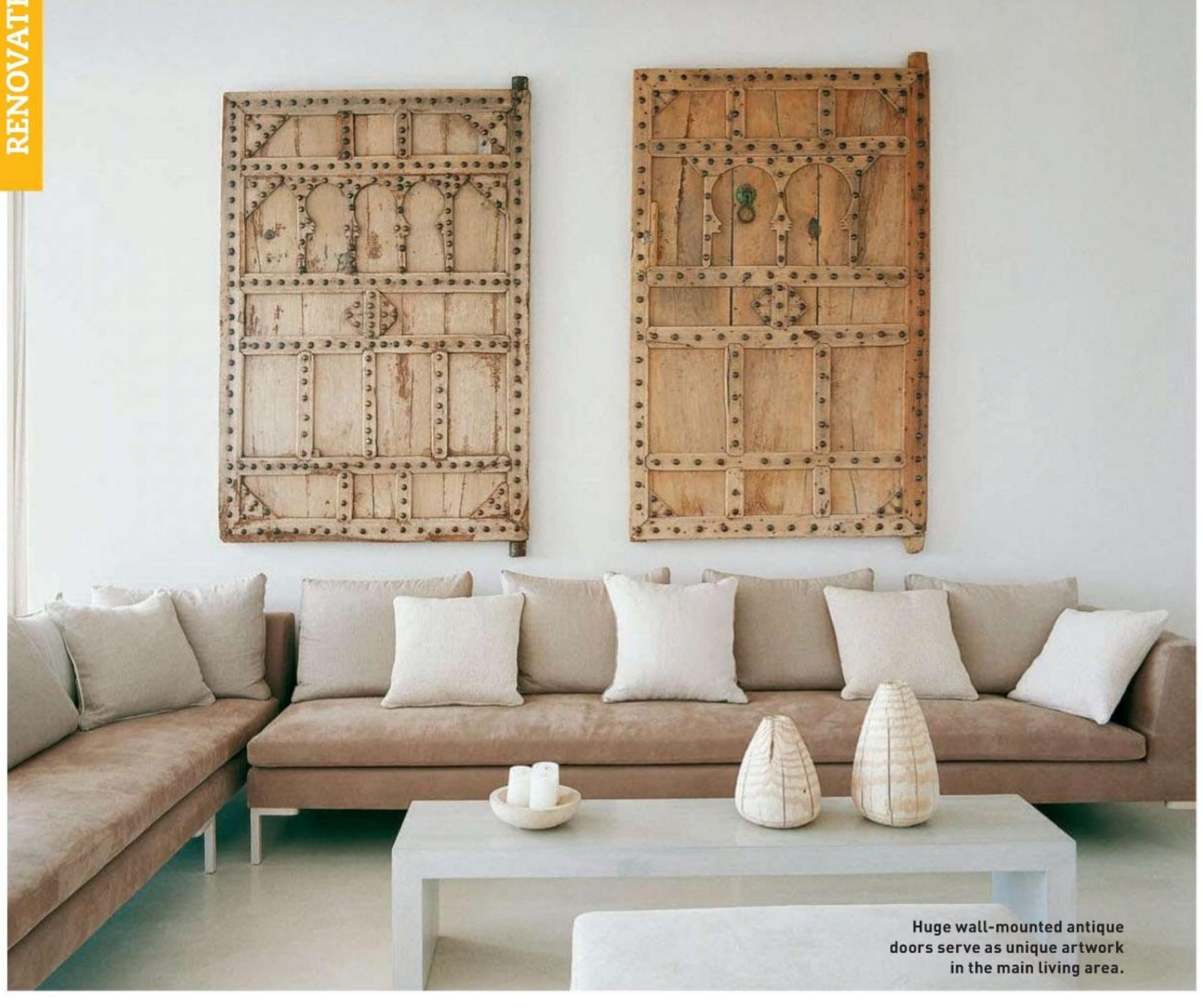
But Jayne's refurbishment, along with architectural changes, was so successful that the original house is still standing.

Set high on the headland, it takes in panoramic views of the Atlantic seaboard, which provides an ever-changing moving picture.

The living spaces that face the sea are flooded with light, and it's this quality of light and reflection that influences the decor and ambience.

As a holiday escape, the house was to be a haven of calm, as well as a place to enjoy the luxury of stress-free entertaining.





Contemporary comfort

Relaxation is paramount in this home. In the main living area, there are multiple day beds, sofas and built-in seating alcoves with piles of cushions, covered in natural linen.

Much of the furniture was made to order using simple, strong shapes in varying tones of reclaimed timber and driftwood. Vaulted ceilings are a sign of the property's age and contrast with the very modern decor.

When considering the interior of the home, Jayne allowed the natural vista to take pride of place.

'I didn't want anything competing with the view. In its spectacular setting, this home suits what I call non-colours, the grey shades of neutral, with touches of ginger and coffee,' says Jayne.

'It all works to reflect the natural environment back into the house. There is an honesty and purity to this kind of interior, and my feeling is it never dates and is enjoyable over time.'

Entertainer's delight

The owner has a love of entertaining, so multiple seating areas were created throughout, with the colour chosen to be suitable for everyday use.

The tone is picked up in the wall art, with antique North African doors presiding over the family-sized sofa.

The African theme is one that runs throughout the home in subtle ways. Jayne has deliberately represented the vast diversity of African culture to avoid becoming clichéd, mixing tribal artefacts with Moorish influences.

Pairing art with a neutral palette creates a gallery effect. Anything wall mounted becomes the focal point, so choosing pieces that allude to a place or personality form a cohesive look.

'It's about treating themes with a light hand. Going over the top with a particular look never gels well, but making a reference here and there creates interest and brings a level of sophistication,' says Jayne.



White but warm

A kitchen is generally designed to be mainly functional with maximum storage space but when it is a holiday home, it can be pared back.

In this entertainer's kitchen and dining space, there is a feeling of luxury that could be considered rather impractical for an everyday family residence.

And while the colour scheme is predominantly white, with just a hint of contrast in the bone-tinted terrazzo floor, it manages to look warm and inviting, rather than sterile.

The original kitchen was small and cramped, so Jayne worked with the architects to transform a squash court on the lower level into a kitchen and entertainment area that opens onto an infinity edge pool and terrace. 'It was an unusual approach and the sheer scale was a challenge, but the result was fantastic, and the height in the room gives it a very grand feel,' says Jayne.

Having minimal wall-mounted cupboards further enhances the sense of space and expansive luxury.

The workspace is maximised with a double island topped with Caesarstone, and there's plenty of storage space to keep everything to hand but out of sight.

'Keeping a very white and bright kitchen clean and tidy is essential, so we used easy-clean surfaces and made space for every element,' says Jayne.

'Using push-function drawers and cupboards minimises visual distractions while also enhancing the functionality,' she says.





Tranquil retreat

A bedroom should always be an oasis of calm, so the white-on-white theme works well. Full-length curtains soften the look and refract the ocean light.

Soft, cool fabrics contrast with the bark-edged timber headboard, which continues the driftwood theme running throughout the house.

'I've sourced a lot of driftwood locally and from the beach, and I've had other pieces bleached to achieve that weathered look,' says Jayne.

'The bedhead and a few of the other pieces were made from timber that was found on Table Mountain. The richness in colour and rawness of form work in perfect contrast.'







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Selleys Aquadhere Quickset PVA Glue, about \$12 for 250ml. selleys.co.nz





ave you ever looked for the right glue or adhesive to use on a DIY job and been baffled by the range of products? Here's a simple breakdown of what to use for a few basic jobs around the home.

Traditionally, the word glue was used to refer to bonding agents derived from natural products, while adhesives were those with synthetic bases. But today, most glues and

adhesives are synthetic-based, so the terms are interchangeable.

When purchasing an adhesive, it's best to consider the two surfaces that need to be attached, then select one that bonds with both.

The main types of adhesives include epoxies, superglues, contact adhesives, polyvinyl acetates (PVA), polyurethanes, construction adhesives and specialty adhesives.

Attach skirting boards

To secure skirting, use construction adhesive. It's multipurpose and heavy duty, and comes in a tube, cartridge or pressure pack.

Construction adhesives have great gap-filling qualities, so can bond smooth or rough surfaces, including timber, plasterboard, foam, concrete and glass.

Use Sika Nailbond Fast for a reliable solution to adhering trims, skirting or shelving. It bonds strongly, so there's no need to use nails or vices.

Sika Nailbond Fast, \$8 for 420g, from Bunnings.



Mend ornaments

Had the grandkids over for a visit and a much-loved ornament has been dropped and damaged? Try one of the superglues.

Superglues, or cyanoacrylates, are available in both liquid and non-drip gel form.

They cure in minutes and reach full strength in about two hours.

Use superglues for very small repairs where a strong, waterproof bond is needed, such as fixing glass, ceramics or toys, or to assemble model kits.

Selleys Quick Fix Supa Glue, about \$5 for 3g. selleys.co.nz



Tile walls

As they're used mostly in wet areas like bathrooms and kitchens, adhesives for wall tiles are designed to be waterproof and bond to a range of substrates like concrete, FC sheet and ply.

Cemix Wall & Floor Tile
Adhesive comes in powder form,
has superior flexibility and high
grab to support heavy tiles.

Apply using a notched trowel and then adhere the tiles.



Cemix Wall & Floor Tile Adhesive, \$45 for 5kg. cemix.co.nz

Reattach laminate

The damaged edge of a laminate benchtop can be glued back down using contact adhesive.

A rubbery glue developed to mend punctures in inner tubes, it is now mainly used to attach sheet materials to particleboard like benchtops and kickboards.

Available as either a solvent or water-based type, apply it to both surfaces with a brush, then press together when tacky.

The adhesive bonds on contact, so clamps aren't needed.

Selleys Horizontal Kwik Grip, about \$28 for 1L.





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Selleys Liquid Nails has a product for most construction adhesive occasions











The trusted Selleys Liquid Nails range



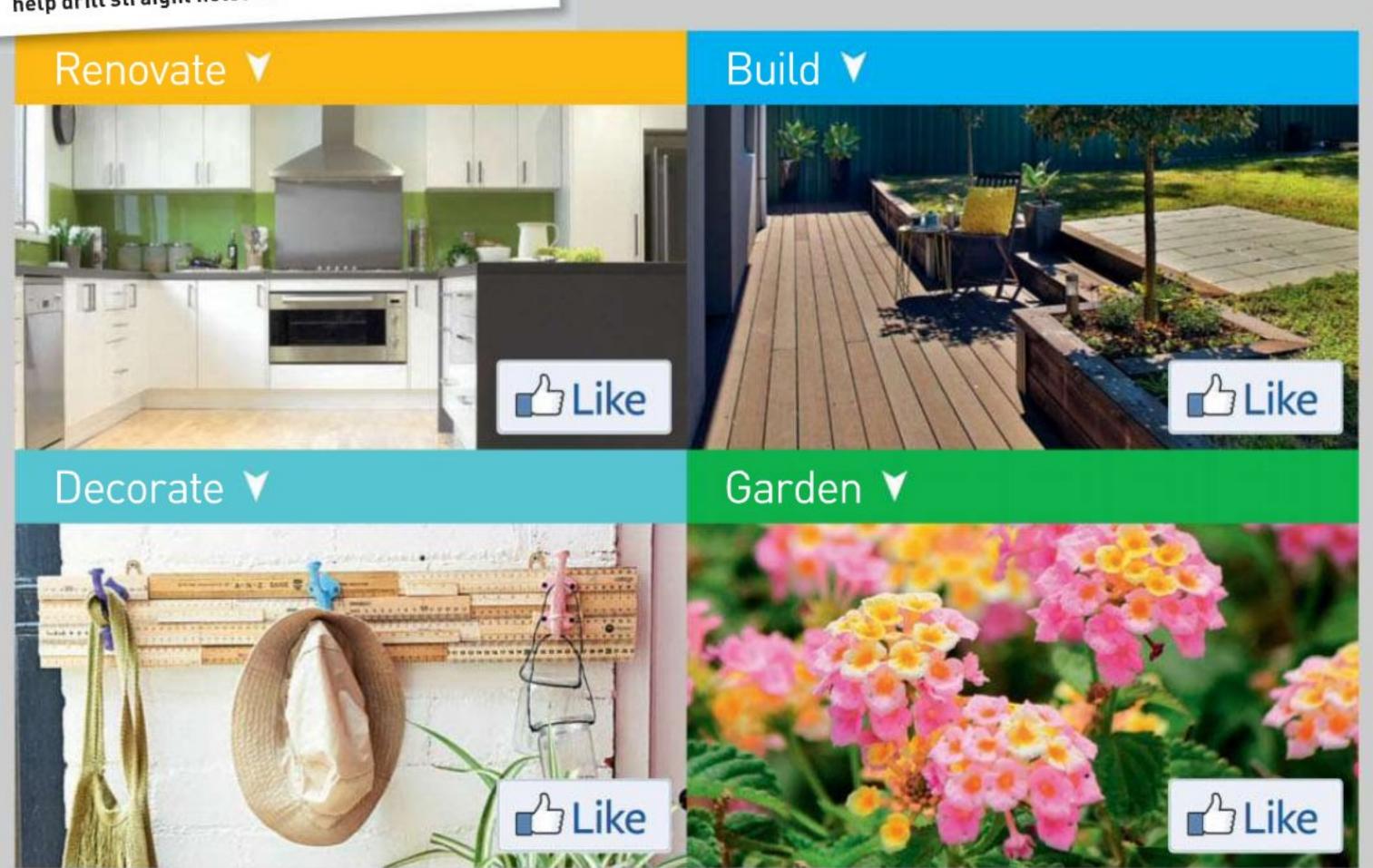
Handyman is ow



Make a drilling guide from timber offcuts to help drill straight holes in vertical surfaces.

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*All prices correct as of 28th January, 2015

· Reduced clogging when sanding

between coats of paint, primer

and lacquer.

· Dry use only.

Try lightly sanding back paint before

320 Grit Sanding Sheets for Painted

The surface is specially treated to

Surfaces, \$1.43.

prevent clogging.

the final coat with Flexovit Paint - No Clog

Sheets

Rolls

P80 - P240

ABRASIVE SOLUTIONS GUIDE

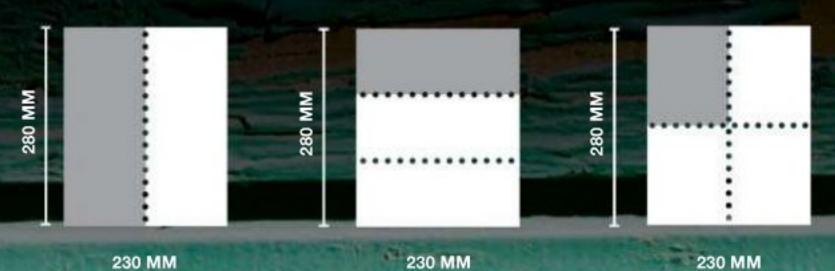


APPLICATION	USAGE
CUTTING BACK	For rapid stock removal and smoothing out deep imperfections. Surface rust removal.
CUTTING BACK	Similar use to 40 Grit but less aggressive in application
BLENDING AND SHAPING	For smoothing out shallow depressions, scratches, coarse sanding marks. Rounding sharp corners.
FINISHING	For removing light scratches, sanding marks. Preparing surfaces for painting.
FINE FINISHING	For final smoothing prior to applying a final coat when a high quality finish is required.
	CUTTING BACK CUTTING BACK BLENDING AND SHAPING FINISHING

HANDY HINTS FOR SANDING

- · Do not use excessive pressure when sanding.
- Commence with a coarse grit for rough surfaces and progressively work through medium to fine grits to ensure a smooth finish - refer to the table above
- · For best finish, sand with the grain.
- Ensure paint, primer or laquer is dry before sanding between coats.

GRIT SELECTION & SHEET CONVERSION GUIDE



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very man dreams of having a space dedicated to his passions and hobbies, where feminine decorating ideas are left at the door.

Man caves can come in different sizes and be used for varying functions, but the term loosely refers to a space that's the exclusive domain of the man.

Traditionally, women handle the majority of decorating in the home, and when men have little say in decisions, they can feel isolated and crave their own personal space.

In a man cave, a bloke can watch sports, drink beer or tinker with engines without taking over the main living area. With the man in his cave, the woman gets the run of the house, and both get the space they need.

It's not just about escape though.

Decking out his space how he wants
gives the man a creative outlet without
upsetting the woman's aesthetic
sensibilities, as it confines beer kegs
and pool tables to one area out of sight.

Where to begin

If building a man cave is on the agenda, the first step is to set a budget. Decide whether you'll be building a new space like a garage or extension, or converting an existing room.

Tradesman James Mason spent three months digging out his man cave by hand to create a sizeable space beneath the house.

'There was lots of underpinning to the existing footings of the house, which was quite costly, but it was well worth it for the amazing space where I can just chill out after a hard day's work,' says James.

If the idea of a man cave causes problems in a relationship, a solution could be to include a woman cave into a larger extension, giving both partners their own personal space.

'Keep in mind that you're going to need council approval when constructing a first-floor addition or a granny flat,' says James.

Select a theme

The purpose of the man cave dictates how it will be set up, and one of the biggest decisions is whether it's meant for DIY or just for hanging out.

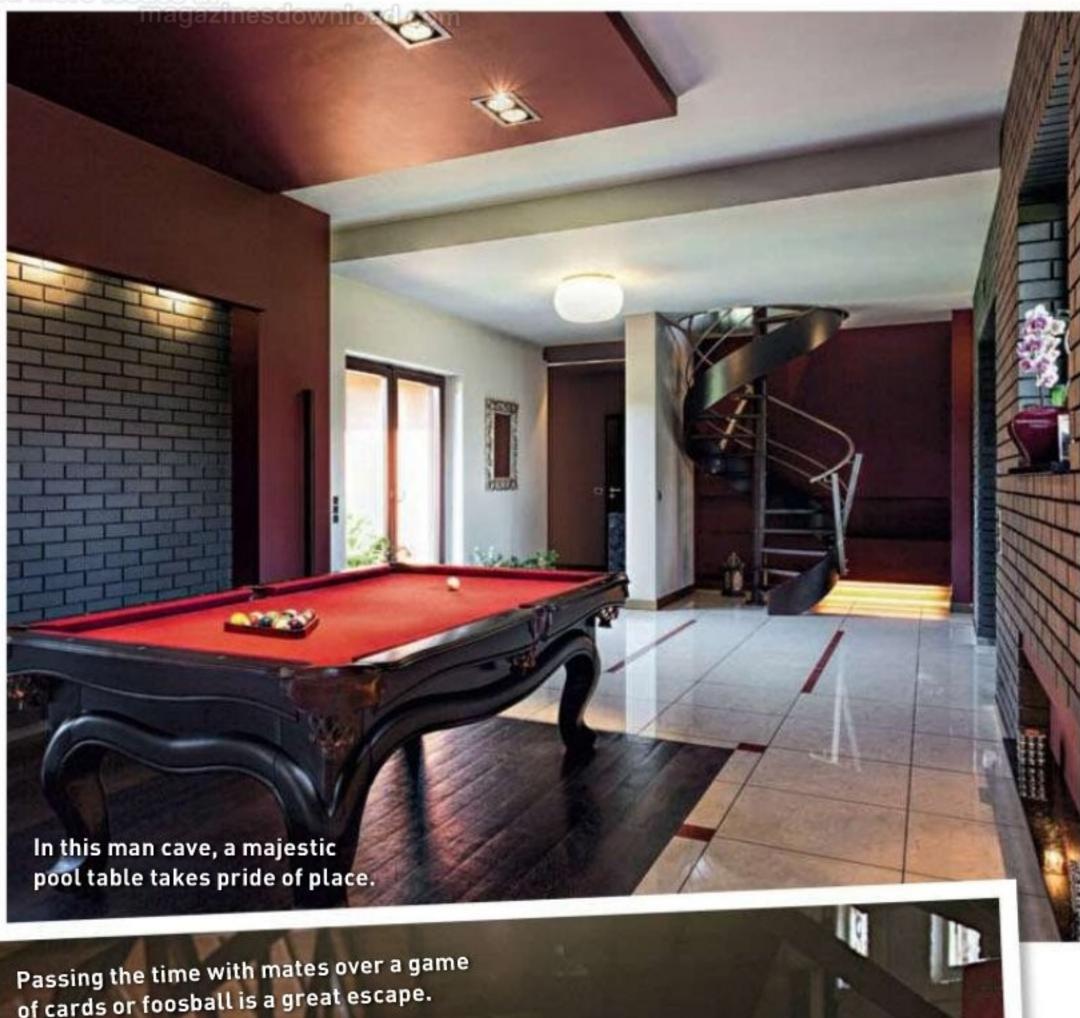
If it's a workspace, it needs to be practical and well equipped with tools and benches. Converting an unused garage, adding a workshop in an extension or building a freestanding shed will give you the space you need.

A room built for relaxation will need comfortable seating, and from there it's up to your personal taste. Home cinemas, bars and gym equipment are common inclusions, so come up with your own wish list.

The important thing is that the space gives you freedom to engage in whatever activities aren't possible or practical in the rest of the house.

Most renovations, big or small, will require licensed tradesmen to handle construction, electrical and plumbing work. To find a reputable tradesman, visit nocowboys.co.nz.







Deck out your man cave ▼

If you'll be spending a lot of time here, your space needs to be fitted out with the essentials for relaxing solo or hanging out with mates.

- on a wall to save space. Concealed cabling is best installed while the room is being built or renovated.
- BAR can include a well-stocked fridge, stools and storage space. A sink is a practical addition, while kegs plumbed to beer taps will create a pub-like atmosphere.
- GAMES are a necessity for when friends drop by, with pool, foosball, darts or card tables being popular options.
- MUSIC can range from a simple radio to a high-tech system with subwoofers. Add soundproofing to ensure domestic bliss.
- SEATING is a must-have for relaxing. Use your favourite old couch that's been hidden away in storage or splash out on a deluxe model for maximum comfort.





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- Seek justice

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Living on the edge

Soak up the soaring views from this revolutionary cliff-top house

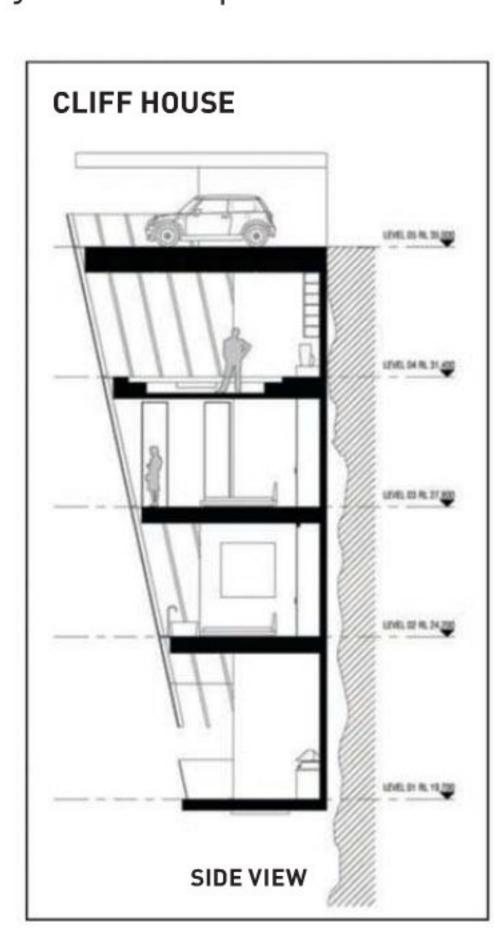
his stunning see-through building hanging off the side of a cliff certainly isn't your average three-bedroom family home.

Called Cliff House, it's a conceptual five-storey building that was designed to be suspended from a precipice on a rugged parcel of land located on Australia's southwest coast.

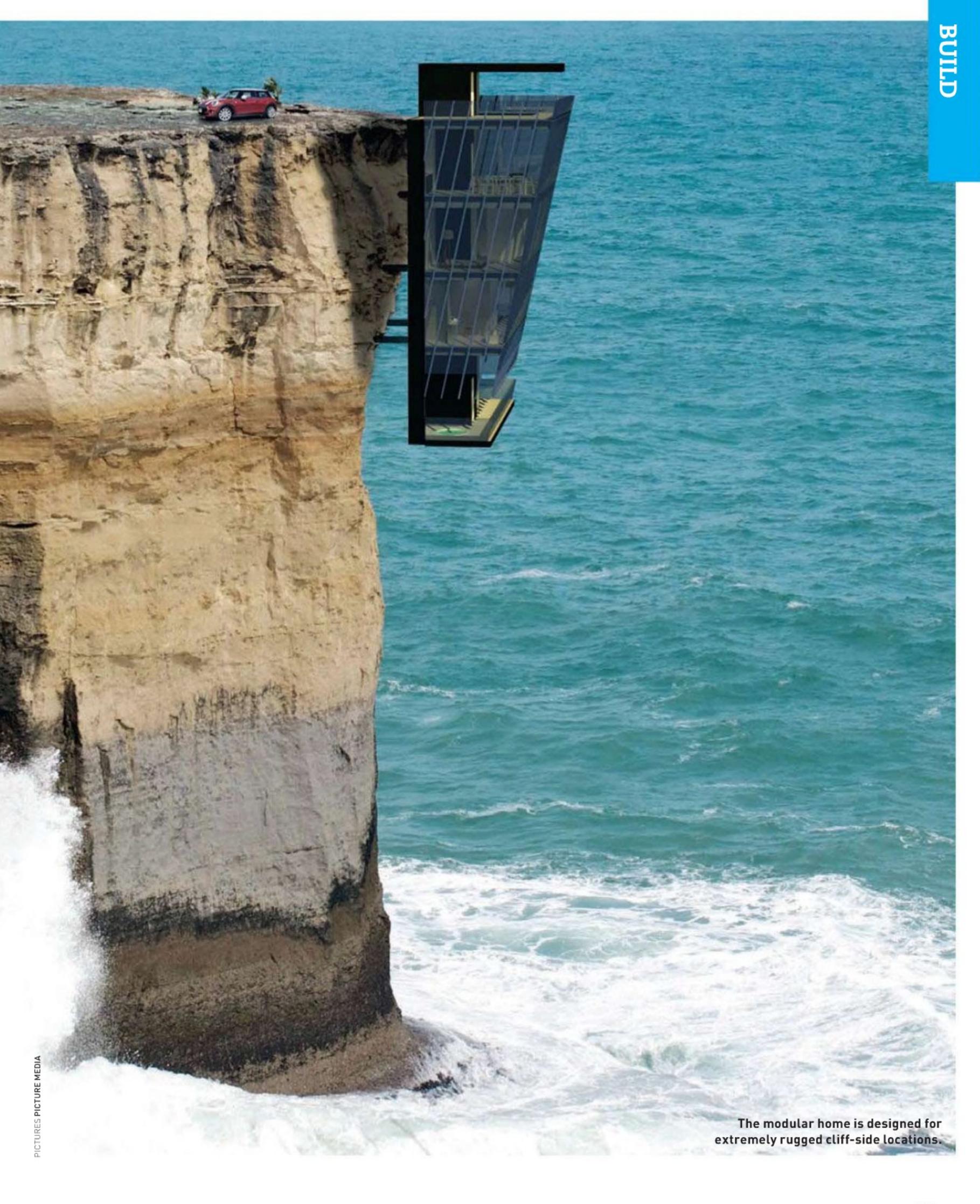
The brainchild of Modscape, an innovative modular architecture firm (modscape.com.au), it has expansive glass windows, offering incredible views over the ocean, and features three double bedrooms.

Inspired by the way barnacles cling to the hull of a ship, the house is designed to hang delicately off the cliff side rather than sit on top of it.

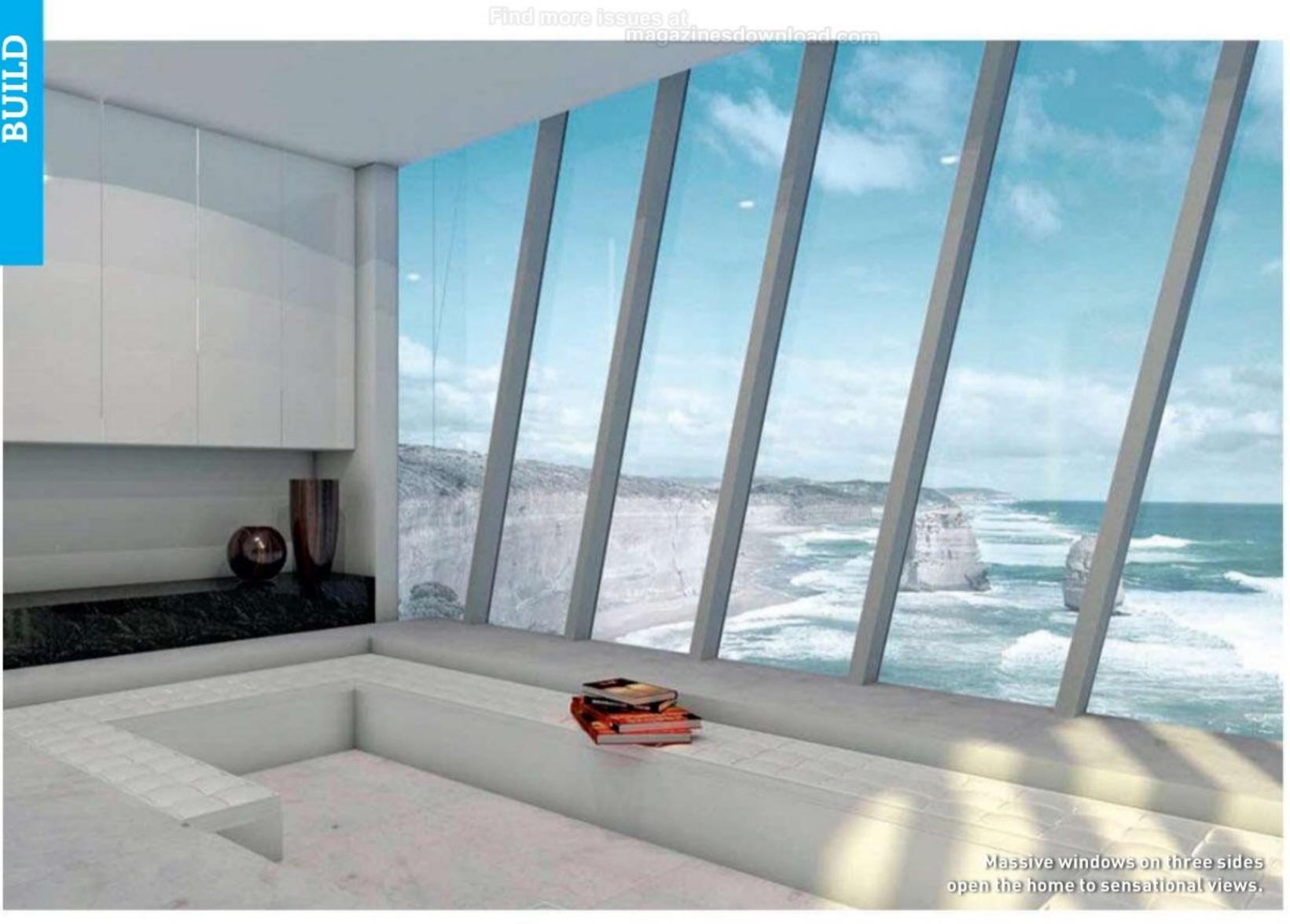
According to Modscape, the home is visualised as a natural extension of the cliff face, rather than an addition to the landscape, to create an absolute connection with the ocean.











Clever construction

The Cliff House conceptual home is designed to be anchored to the cliff face with engineered steel pins.

It utilises stacked modules as well as other design and prefabrication technologies by Modscape to overcome construction challenges and expenses.

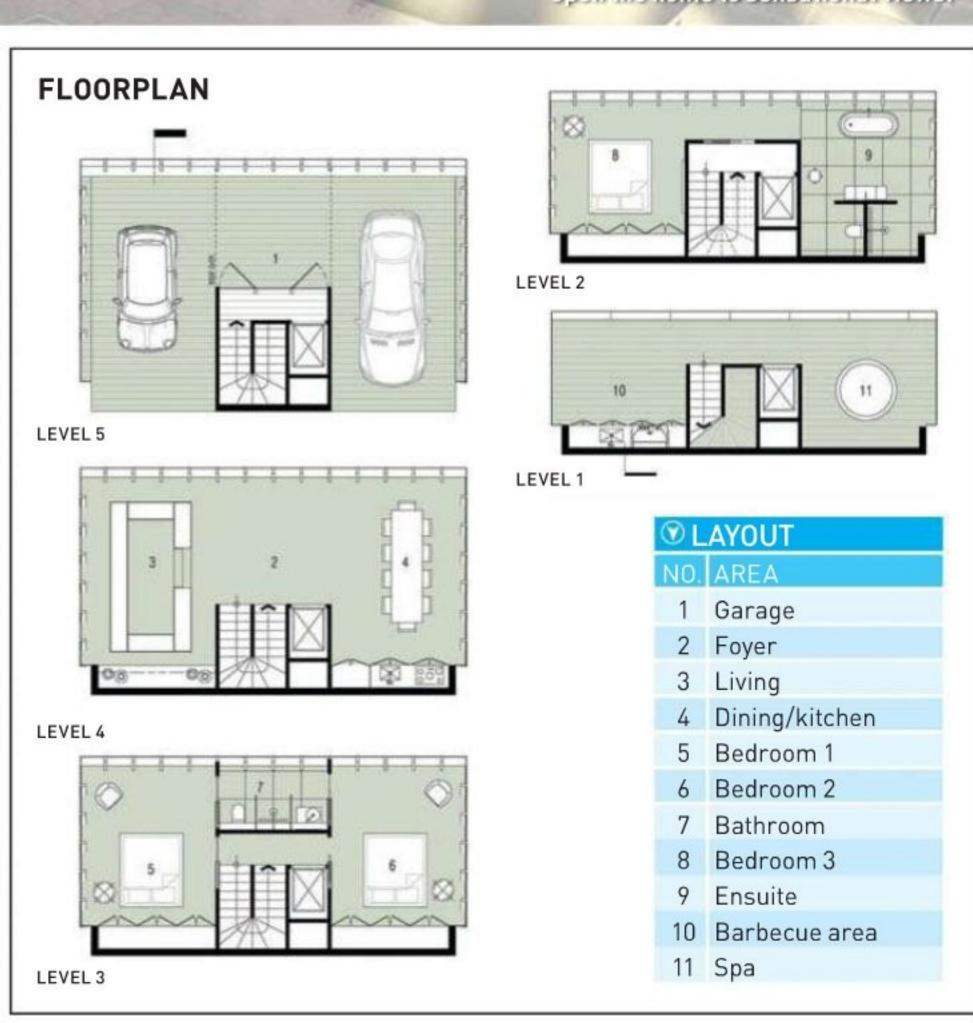
Entry to the home is through a garage on the top level, with the other four floors accessed via a central lift or winding staircase.

Level four has a large open-plan kitchen and living area, while level three is divided into two double bedrooms and a bathroom.

Another bedroom with ensuite is on level two, and the lowest level boasts a spa and barbecue area.

The interiors are furnished in minimalist style to ensure the views of the ocean and the unique spatial experience of the location remain the integral focal point.

With its stunning, contemporary design, Cliff House is a wonderful example of building outside the square.







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is, kids' rooms are the spaces where you can really go crazy. Using a few creative and fun ideas, you can give them an inspiring room they'll love to hang out in.

Slugs and snails

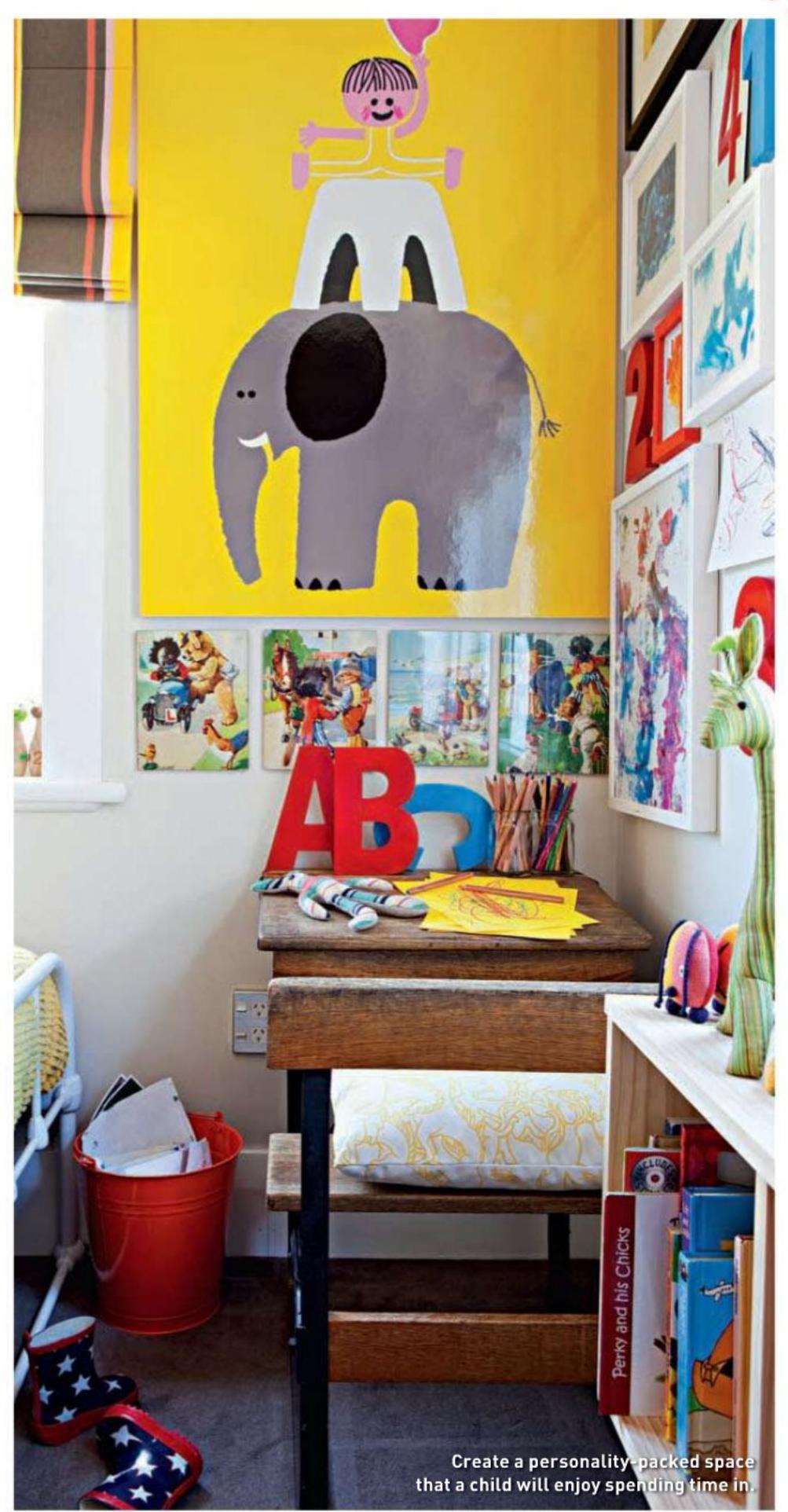
A kid's room is not just for sleeping in, it should be a space where they love to hang out, so make it comfortable.

Hard floors are uber practical when it comes to keeping them clean, but soften them up with a cosy rug and a bunch of cushions they can use to play on the floor, or rustle up an indoor tent or fort.

The room shouldn't be overly precious and should be easy to put back together after playtime.

Stencils are a quick fix for a decorating statement, and wall decals are even easier for instant wow. They come in a host of designs, and kids can apply them to the walls themselves.





Sugar and spice

I was never much of a pink girl as a child, but I am making up for it with a vengeance as an adult.

I'm so obsessed, even my sons have hot pink somewhere in their rooms! Generally speaking, most girls go through a pink-on-pink-on-pink stage, some for longer than others.

You can attack it in two ways. Embrace it and make pink the main player, or tone it right back so that it becomes just an accent.

If you go for the first option, keep the colours turned down a notch or two so it's not sickly sweet.

There are plenty of gorgeous pinks with slightly more muddy undertones that look great on walls, and then you can layer up a whole collection of pinks, from pretty pale pastel through to touches of vibrant neon.

Getting creative doesn't have to mean a huge budget. Wallpaper offcuts and sheets of wrapping paper make a great patchwork wall, while garlands, bunting and hanging paper decorations are cheap as chips.





If you go down the less is more road with pink, choose a neutral backdrop to work with.

Black and white always make a great base, and can be used together in so many different ways, from solid colour-blocked walls to graphic stripes, painted furniture or even a packet of black wall decals applied randomly over a white wall.

This makes sense not only with pink, but with any bright colours your child loves that you might like to tone down and satisfy their colour cravings without having to cover all the walls.

A bedhead can be an easy way to create an eye-catching feature and embrace colour. You can pick up affordable options second-hand that a coat of paint will transform into something really cool.

Sketch a bedhead shape on the wall and use colourful washi tape to colour in the outline or the entire thing.



Paint by numbers

Ask the kids what colours and patterns they like, and what they really want in their rooms, then negotiate. Give them a few realistic options, so they think they've made all the decisions.

I stay away from anything overly themed, but it's always possible to come up with solutions they'll love.

Give the green light to colour.

There is nothing more inspiring than a decent dose of colour and when it comes to the rooms of youngsters, you can never have too much, so don't be scared to use bags of it.

Whether your preference is for bold and bright or soft and muted, consider using big blocks of colour.

The walls are a great place to start, but don't limit yourself there. Shelves, window frames, doors, furniture, accessories and even the ceiling can all can be transformed with a coat of paint or roll of wallpaper.

Paint is cheap to buy and easy to apply DIY, so there is no excuse. Paint a door in an eye-catching tint, or use tape to mask off a few stripes.

If you want to create a pattern, grab a stencil or trace a random selection of circles.

You may only need a few sample pots to achieve something striking.







Young guns

For older kids, keep the palette understated, as teens are known for rapid changes of taste.

It's much easier to rustle up a new look on a whim with a few accessories or new duvet cover, rather than completely redecorate the walls.

You can't go wrong choosing a more sophisticated colour or a wallpaper design that will take them from tweens to young adults.



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Open shelves

Create storage in the kitchen or an open-plan living and dining room to display ornamental items like jugs.

Turn two timber boards about 500mm long into a pair of hanging shelves joined by rope you can buy at the hardware store.

While the idea is simple, the look is limited only by your imagination, as the raw timber shelves can be painted, stained or left bare.

For this project, they were finished with a simple wood wash made from paint so the grain stayed visible.

The rope can be any colour or thickness but must be strong enough to carry the shelves when loaded.

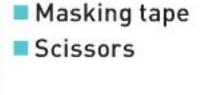
Use a drill to make holes in the boards large enough to thread the ropes through, knotting them above and below to join the shelves.

To hang the shelving, use a stud finder to locate two adjacent studs, then drill pilot holes and secure the lashing hooks with 40mm x 8g screws.

Thread the rope hangers onto D shackles, then attach them to the lashing hooks secured to the studs.

What you need

- Two 500 x 240mm timber boards
- Drill and 12mm spade bit
- Sample pot of acrylic paint
- Paintbrush
- Two lengths of 10mm rope
- Two lengths of 3mm cord
- Two D shackles
- Two lashing hooks





Make the hanging shelves



Prepare the boards
Lay the boards on a flat work surface, then mark the hole centres located 25mm from the ends and 20mm in from the front and back.
Use a 12mm spade bit to drill holes in each of the four corners of the shelves.

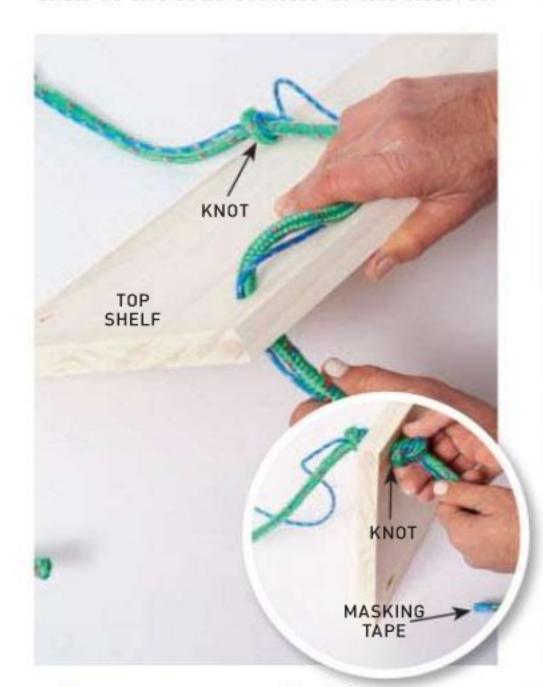


Paint the timber

Apply a wood wash to each side of the boards to stain instead of painting so the grain shows. Dilute four parts acrylic paint with one part water and apply the wash with a paintbrush, wiping it off with a soft cloth.



Make the hangers
Wrap masking tape around the rope ends. Thread a length of 3mm cord and 10mm rope through each D shackle, making hangers with 1m long tails.
Tie the ropes in a half hitch knot 300mm from the ring on each tail.



Add the top shelf
Take the tails of one rope hanger
and thread through the drilled holes
on one end of a board. Knot the ropes
underneath the board, pulling tightly
so the tied knots sit firmly against the
shelf. Repeat for the other end.



Tie the ropes

Take the 3mm cords of each hanger and knot them together, then tie them to the 10mm ropes to form a cross shape. Make a knot on each tail about 300mm from the knot at the base of the top shelf.



Finish the shelves
Thread the rope ends of each
hanger through the drilled holes in
the lower shelf and knot to secure,
trimming the ends. To hang the
shelves, attach the D shackles to
lashing hooks secured to the studs.

Hall mirror

Round mirrors are a great addition to a hallway but can be very expensive and too heavy to wall-mount.

To save the plasterboard and your wallet, give a lightweight mirror a rope frame and hang it up DIY.

Round flat mirrors about 400mm in diameter can be found online from craft suppliers, costing from \$20.

Choose a natural-fibre rope, buying enough for the frame and hanger. We used 8mm sisal for this project.

TIP Use any leftover rope to make or trim matching accessories such as the flower tins opposite.

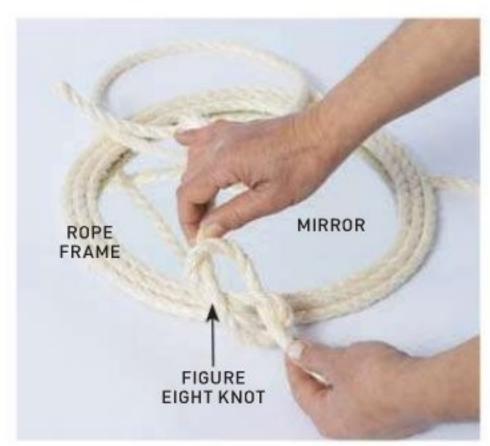




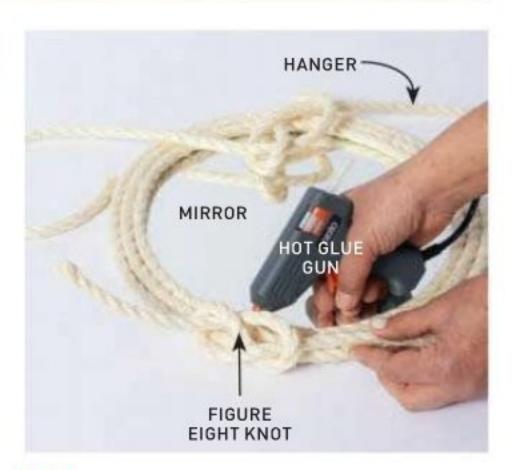


Make the frame

Measure and cut three lengths
of rope to fit around the edge of the
mirror in concentric circles, making
a new frame. Use dabs of hot glue to
attach each rope circle to the mirror
face, lining up the cut ends neatly.



2 Tie the rope knots
Allow the glue to dry completely,
then cut a 1m length of rope to
make the mirror frame hanger. Tie
a simple figure eight knot on either
end of the rope, using a few dabs of
hot glue to keep it in place.



3 Attach the hanger
Use the hot glue gun to secure the figure eight knots halfway down on opposite sides of the frame, with one knot covering the cut ends of the rope frame. Allow the glue to dry, trim the rope ends, then hang the mirror.



Flower tins

Make rope-wrapped vases for cut flowers from the garden.

Remove the lids and labels from different-sized tins of fruit, then wash thoroughly with hot, soapy water.

Attach the end of a length of rope to the base of a tin with a hot glue gun, using masking tape to hold it in position.

Wrap the rope tightly around the can, adding a dab of glue every 30mm.
At the top, trim and glue down the rope.

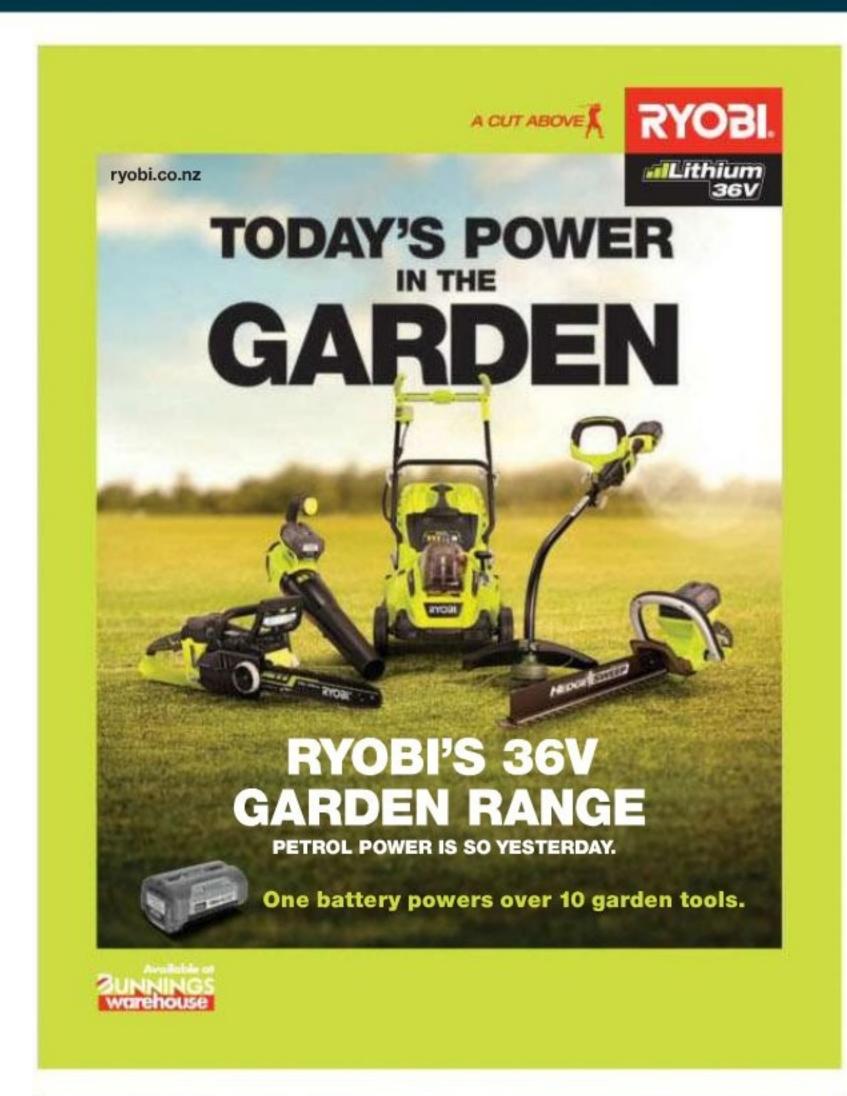




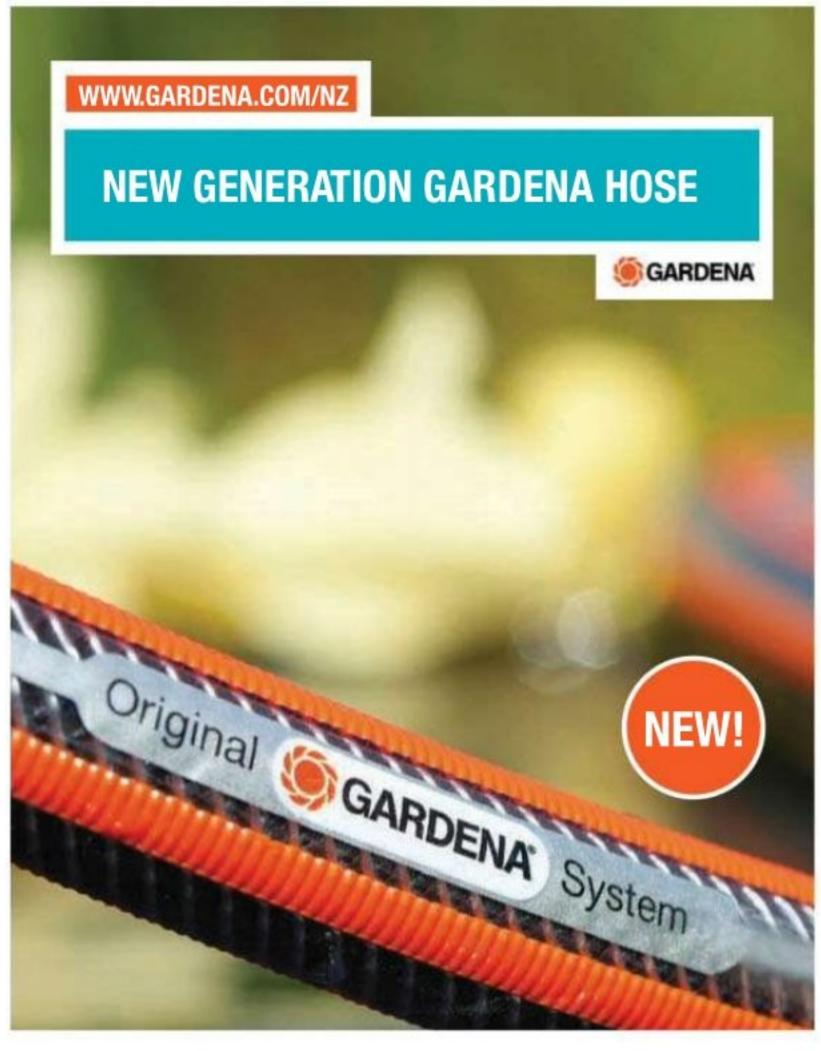
Handyman BUYER'S GUIDE

Take the DIY option for your home improvement projects by choosing the best tools and equipment from our market round-up



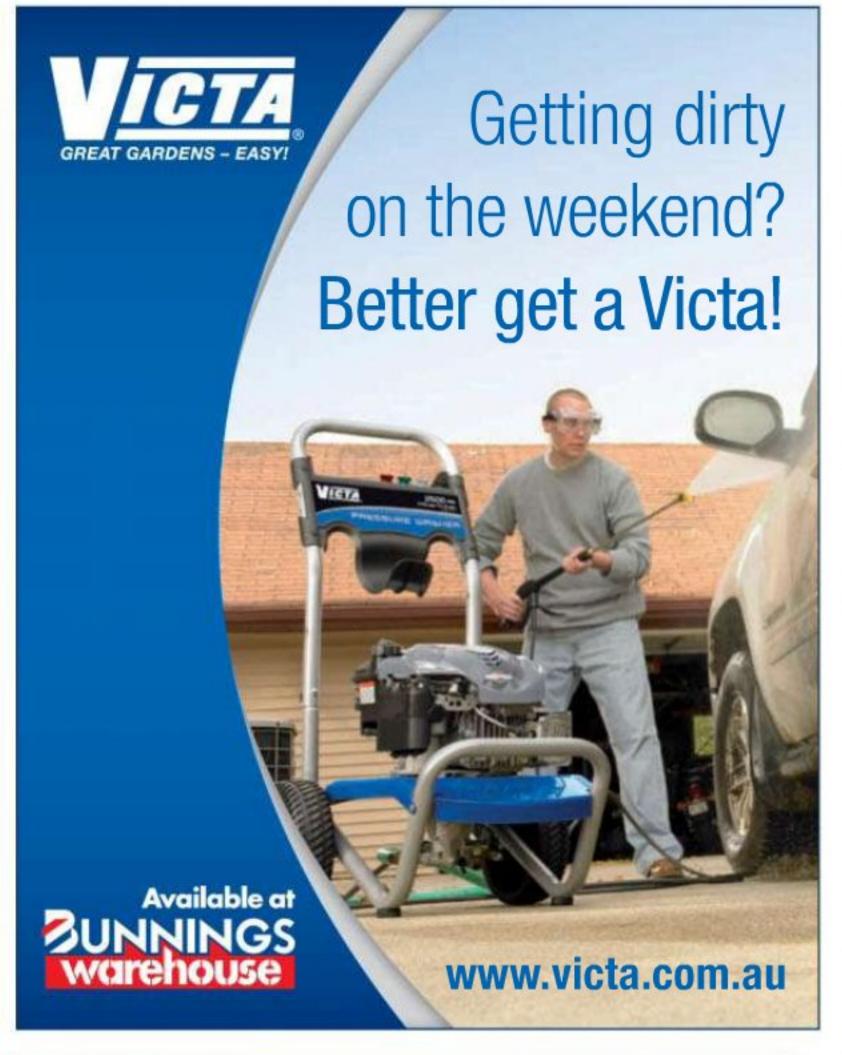








Handyman BUYER'S GUIDE





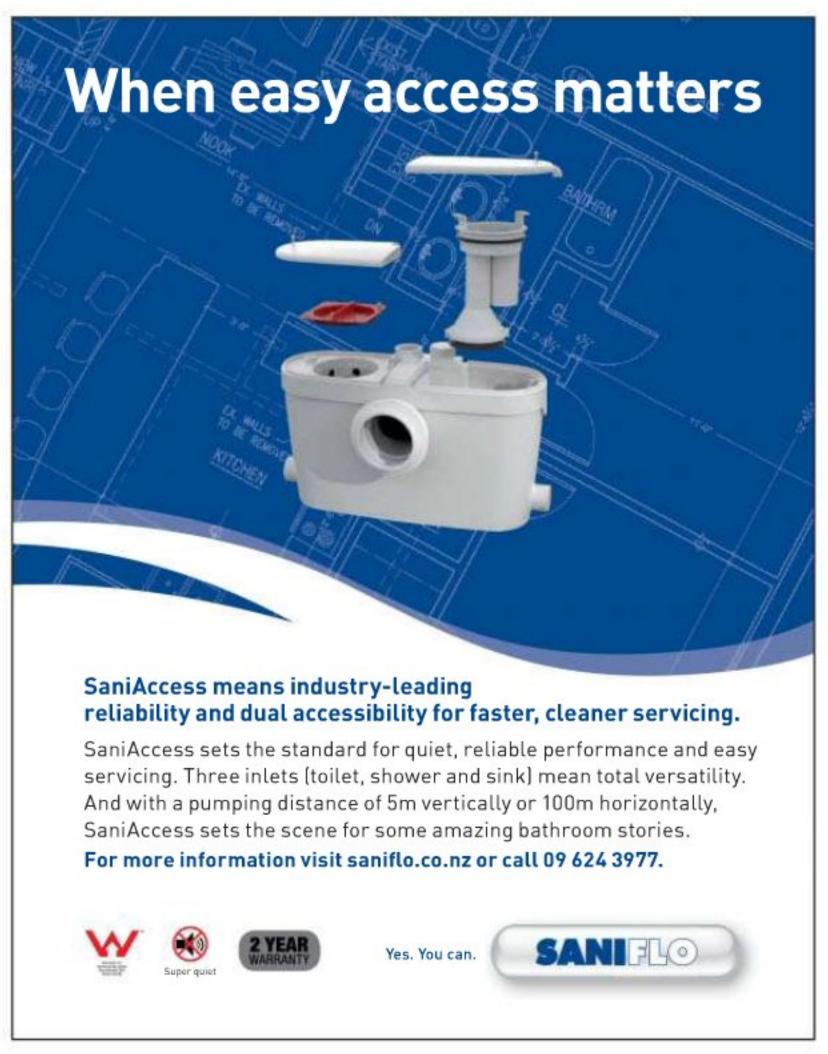


Perfect Pine Panels

Porta panels are perfect for DIY projects such as making a coffee table, blanket box or shelving. They are edge laminated for extra strength and stability. Machine sanded and ready to paint or stain, Porta panels are manufactured from premium quality, clear grade pine sourced from sustainable plantations. They are available 300, 450 or 600mm wide and 14 or 19mm thick. For more information, visit www.porta.co.nz



portamouldings



What's on this March

D.I.Y. workshops

Our weekend D.I.Y. workshops are packed with hints and tips that will help make your jobs easier and look more professional. Workshops cover a wide range of topics from painting to gardening and everything in between and are suitable for any level.

Workshops 11am and 1pm every Saturday and Sunday.

If you can't make a session, don't worry – we have heaps of step-by-step guides and expert help in-store, plus handy on-line videos 24/7.



Kids' D.I.Y. workshops*

Keep little hands busy on the weekend with our special kids' craft workshops. They'll get a real buzz out of learning to make all sorts of things and will enjoy taking their projects home.

Workshops 10am every Saturday and Sunday.

Community Fun Days

Join us for a day filled with D.I.Y. challenges, competitions, face painting, a sausage sizzle, bouncy castle and balloon twister. In fact fun for the whole family. Dates vary from store to store so visit bunnings.co.nz to find out when your Community Fun Day is on at your local Bunnings Warehouse.



*Bookings essential. Contact your local store for details.





Grow these beautiful trees in pots or garden beds and enjoy their exquisite fragrant flowers

WORDS CHERYL MADDOCKS

Plant a frangipani and bring a wonderful heady perfume to the garden, especially in the evening. And the long flowering period ensures you can enjoy the scent for many months.

The beautiful flowers, set against exotic, large green leaves will also add a touch of tropical splendour.

Native to South and Central America, Mexico and the Caribbean, frangipanis (*Plumeria*) are at home in any warm climate garden.

Depending on the species, they grow into small trees from 3-6m tall with a wide umbrella-like habit that's ideal for providing shade.

There are both deciduous and evergreen species, with dwarf and semi-dwarf cultivars being suited to containers and small gardens.

The deciduous version is viable in frost-free areas of New Zealand, but the plants do best in the far north.

Choose a plant

Frangipanis are available from some plant stores and specialist growers like The Frangipani Hut in Northland (frangipani-flowers-plants.co.nz).

Also known as tipani, pua or temple flower, they are best planted in north-facing garden beds or in pots for portability to sunny spots.

Although cream and white selections are the most common in New Zealand, overseas breeding has resulted in more than 350 varieties in different colour forms, including shades of pink, red, yellow, orange and purple, as well as bicolours.



Traditional Cream And White Frangipani, from \$50, from The Frangipani Hut.

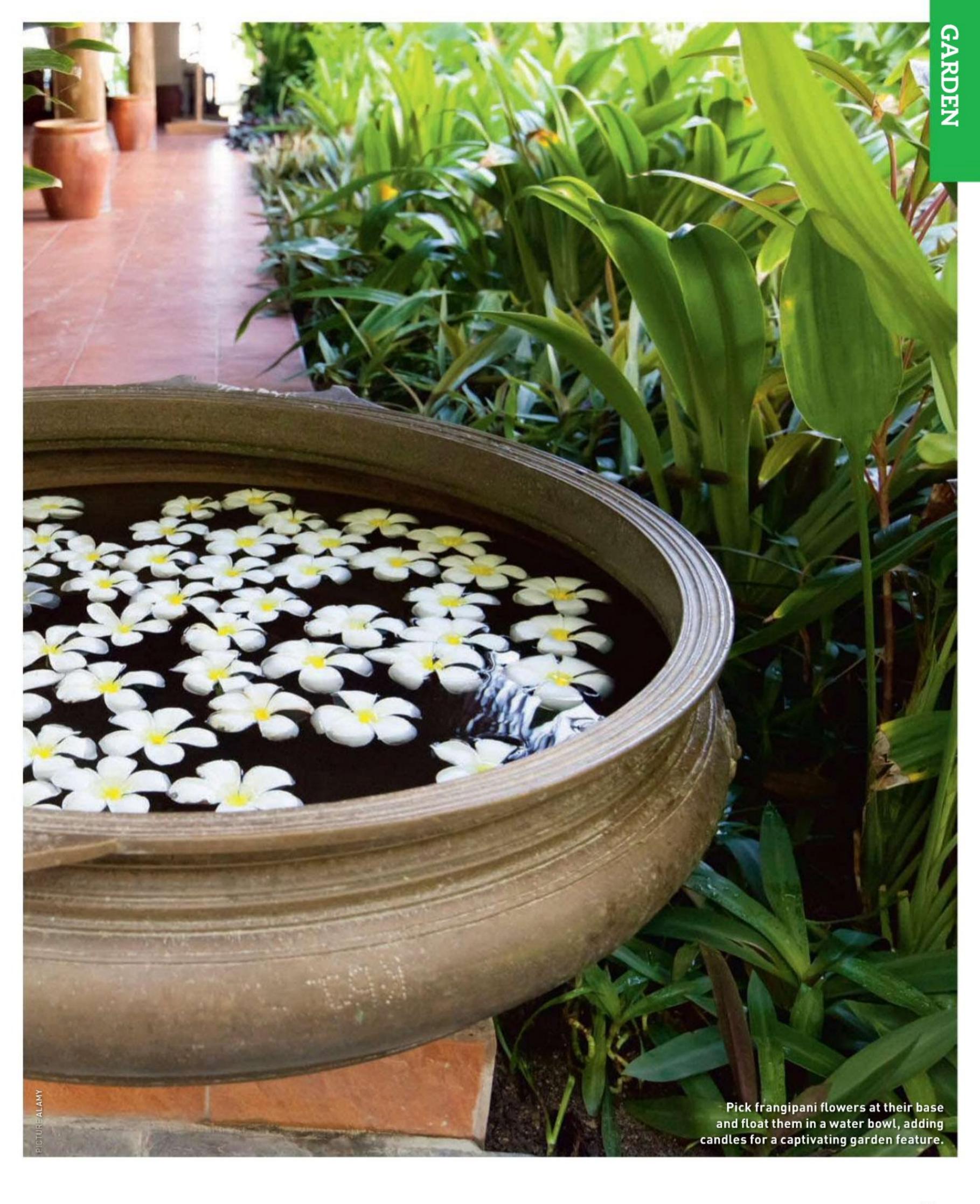
What's in a name

Plumeria is the genus name of frangipani and pays tribute to 17th century French botanist Charles Plumier, who documented many South American plants and animals.

The common name, frangipani, was the name of an Italian perfume

that was created by the Marquis Frangipani and used to scent gloves in the 16th century.

When the frangipani flower was discovered, its fragrance reminded people of the scented gloves, which is how the flower got its name.





How to grow

These easy-to-grow trees are also undemanding to care for.

They are happy in most soil types, even sand, as long as it is free draining, but they struggle in wet clay soils, especially during winter.

POSITION frangipanis in a spot where they will receive at least six hours of sun a day and get some protection from prevailing winds. It is also essential to protect them from frost.

WATER requirements are low. In the tropics, they survive on summer rain.

In dry summers, water established trees deeply every 3-4 weeks. Newly planted trees require weekly watering. **FEED** in spring with a six month controlled-release fertiliser.

Mulch with lucerne hay or pea straw to keep the soil cool during summer. Don't apply mulch directly next to the trunk.

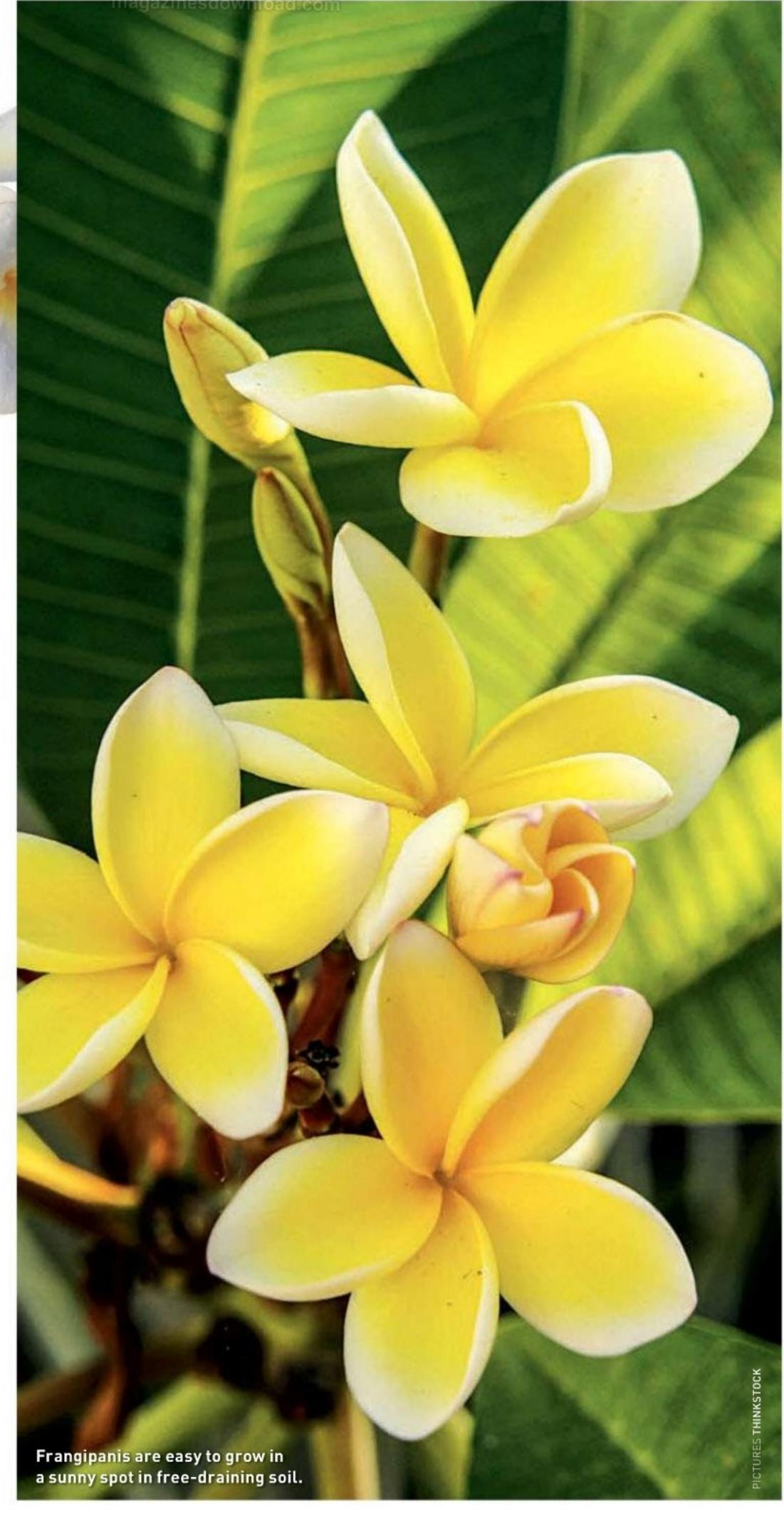
PRUNE only to remove a branch over a pathway or to contain their canopy, otherwise it's not necessary. Prune in winter when the sap flow is low.

WATCH for plumeria rust that appears as yellow, powdery pustules on the underside of leaves.

Use a copper-based fungicide to treat rust and practice good plant hygiene by raking up fallen leaves.



Yates Copper Oxychloride Fungicide, \$13 for 200g. yates.co.nz





Take cuttings

It's simple to propagate frangipanis from cuttings. Even branches 2-3m long will grow roots, but it's preferable to start with one about 500mm long.

The best time to take cuttings is in late winter or early spring.

Cut a suitable branch from the tree with a pruning saw, wearing gloves, as the cutting will ooze a milky sap that can cause irritation to eyes and skin. Lay the cutting on a dry surface in the shade for at least a week to let the wound heal and then form a callus.

Pot up the cutting in a container filled with a good-quality potting mix or plant it straight into the ground where you want it to grow. Stake larger cuttings to hold them in position.

Don't overwater the cutting, as the base may rot. A weekly watering is sufficient until the roots develop.



Raising in pots

Frangipanis are slow growing, so they're perfect for pots on sunny balconies and courtyards.

To make sure they don't blow over, plant them in wide-based pots with good drainage and use a premium potting mix.

Water pots every 2-3 days in summer, but let the potting mix nearly dry out in winter in between waterings.

TIP Apply a controlled-release fertiliser in spring and summer.





Install irrigation

Sustain your plants with a watering system that makes every drop count

eeping your plants consistently watered is vital for a healthy and disease-free garden.

Targeted watering directly to plants' roots is the most efficient way of ensuring they stay hydrated, and minimises water wastage.

Drip irrigation is a proven method of providing a consistent amount of water to where plants need it most, and it's also easy to install.

Sketch the area you want watered and figure out where the main irrigation tube should go, bearing in mind the position of the tap. Next decide how much tubing is needed and what type of drippers you want.

When you have a rough outline, you can start to put together a list of the pieces you need.

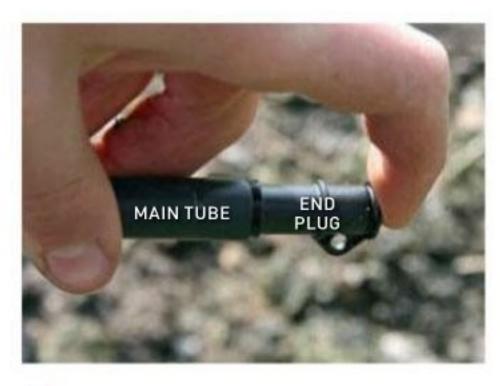
After installation, turn the system on gently until the tubes are filled with water and check there is a consistent flow from all drippers.

TIP If the pressure is too high, some drippers may pop out of their tubes.





1 LAY THE MAIN TUBE over the surface of the garden bed so it covers the area to be watered. Weigh down each end of the tube with a brick to keep it in position. Cut the tube to length using secateurs.

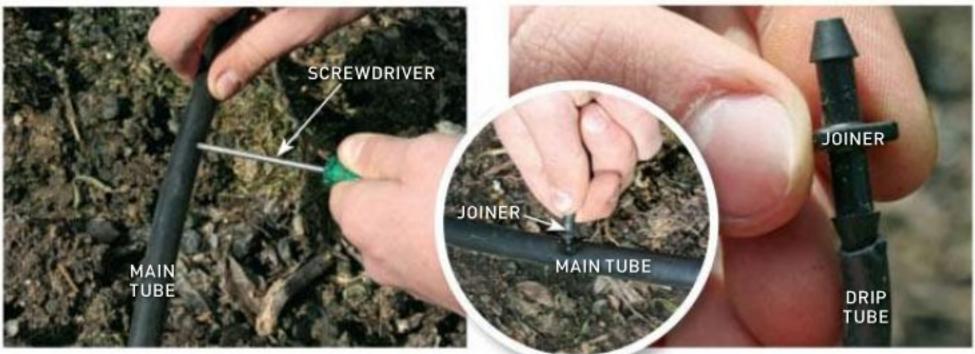


INSERT THE END PLUG into the main tube, soaking the end of the tube in a cup of boiling water to soften it if it's stiff. Use a hammer to nudge the end plug firmly into place.



3 ATTACH THE RATCHET CLAMP onto the end plug to lock it to the irrigation tube and prevent it from sliding off.
Tighten the ratchet clamp manually, then use pliers to squeeze it tighter.





4 PIERCE THE MAIN TUBE where the drip tubes will be located using either a sharp piercing tool or a small screwdriver. Take care not to cut through both walls of the tube.

INSERT THE JOINERS into the main tube, then attach the other end to the drip tube to link the two tubes together.

TIP Joiners can be tricky to grip, so hold them in position using pliers.



6 CUT THE DRIP TUBES using secateurs so they will reach to the centre of the plants to be watered. Attach a spike end and dripper to each drip tube and drive them into the ground.



hen it comes to fertilising your lawn, it's surprisingly easy to get it wrong.

Lots of homeowners and turf

Lots of homeowners and turf professionals alike tend to make the same four fertiliser no-nos.

If you avoid making these mistakes, you'll be rewarded with greener grass, have fewer weeds and save money.

I Failing to test the soil

To bring grass back to life, first have the soil tested. Think of it as getting a check-up for your lawn.

The test results will help determine what type of fertiliser you should use and how often to apply it.

Take 10-12 random soil samples from the lawn to a depth of 80-100mm, making sure there is no vegetation or excessive root mass in the samples.

Combine the samples, then put a cupful in a plastic bag and send it off for testing. You can search online for labs that test backyard soil.

A soil test measures nutrients like phosphorus, needed for good root development, and potassium, which remedies environmental stresses.

It also reveals the pH level. Soil with a neutral or slightly acidic pH from 6-7.2 is ideal. If it's too low or high, fertiliser may not work well.

If the pH is too high, treat the lawn with iron sulphate or sulphur, but if it is very low, apply lime.

The test results may recommend adjustments to correct nutrient or pH issues, so it's best to test annually until the problems are corrected.

Once tested, look after your lawn accordingly. If any future issues arise, retest in early spring before it comes out of dormancy, but not after fertilising.

Some nurseries provide testing and advice on improving soil health. Soil pH meters and DIY test kits can also be bought from hardware stores.



2 Applying too much

Fertilising more than four times a year is overkill. Once or twice a year is usually adequate.

If you apply too much fertiliser, especially where the soil is sandy, a fair amount of it will leach through the soil and eventually make its way into groundwater, wetlands, lakes and streams.

Lawn grasses only need a certain quantity of food. Overfertilising soil with nitrogen, phosphorus and potassium makes lawn grasses weak and more susceptible to disease.

Too much fertiliser can burn the foliage or cause a build-up of thatch, which will ultimately choke the lawn.

It also means that you'll be mowing more frequently than necessary, resulting in excessive soil compaction, plus exhaust and noise pollution, not to mention wear and tear on the lawnmower.

If you fertilise once a year, apply it in early autumn. This is when your lawn is at its hungriest and will respond best to the nutrients it receives.

Fertilising at this time will help replenish food reserves after a long, stressful year of growing, and before the harshness of winter sets in.

For a biannual dose, apply it around the middle of April, when it will act as a second helping of food going into winter.

A third application can be added in the middle of spring and can be combined with a crabgrass preventer.

If you feel a fourth application is necessary, do it midsummer, but avoid fertilising when it is hot and humid, as it can harm the lawn. You can use an organic fertiliser, which is more lawn-friendly in hot weather.

In the spring, apply just enough fertiliser to help green up the lawn, about half of the normal amount should be sufficient.

Even without it, your lawn will grow quickly when the temperatures become consistently higher.

Grass grows fastest in the late spring and early summer, so don't promote even more growth at this time by fertilising.



4 Using it carelessly

Fertiliser is a valuable tool in keeping a lawn healthy, dense and green, but it can also create environmental concerns if not used responsibly.

Take care when using it so it doesn't get washed off your lawn into the street. As well as helping our environment by using less fertiliser, we can do even more by ensuring it stays where it's intended.

Never apply any type of fertiliser close to wetlands, rivers, streams, lakes and ponds. Heavy nutrient loads in these bodies of water will create excessive weed growth and algae blooms. Stay at least 2m away from water when applying fertiliser.

After fertilising, sweep up and collect what remains on hard surfaces, such as the driveway, or rain will wash it into water features and storm drains.

Using organic
fertiliser is an option.
It helps feed the lawn by
stimulating microbial
activity in the soil, creating
a healthier medium in which
the grass can grow.

Organic fertilisers can also improve the structure of the soil and increase moisture retention. Try Yates Dynamic Lifter Organic Lawn Food.



Dos and don'ts ▼

- ✓ TEST the soil before fertilising.
- ✓ USE the test results to choose the right fertiliser.
- ✓ SPEND time accurately measuring the size of your lawn.
- ✓ TRY an organic type of fertiliser during the hot summer months.
- ✓ BUY a quality fertiliser spreader that best fits your needs.
- ✓ CALIBRATE the spreader to make sure you apply the right amount.
- ✓ ENSURE that the spreader is well maintained.
- ✓ KEEP records of what and how much you apply, and when.

- X TEST the soil after applying fertiliser to the lawn.
- X GUESS how much fertiliser you need and what setting to use.
- X USE a drop spreader on big lawns.
- X SPREAD fertiliser on the lawn in hot and humid weather.
- X FEED the lawn more than four times a year.
- X USE liquid fertiliser.
- X APPLY phosphorus unless the soil test indicates a deficiency.
- FERTILISE near any bodies of water, or on hard surfaces or frozen ground.



Get more online
Visit handymanmagazine.co.nz for how to Zap Weeds In The Lawn.

PICTURES THINKSTOCK



HANDLES These can be either dual, hoop, pram or P type, with some trolleys featuring a combination. Shift materials safely around the house and garden DS ADAM WOODHAMS WHEEL GUARDS They provide protection when carrying bags by preventing them getting WHEELS caught in the tyres or They can be single or rubbing on them. triple, with pneumatic being best for garden use. Look for puncture-proof, gel-filled tyres. **TOE PLATE** This lifts and carries the load, and the wider and deeper the plate is, the larger the load it can handle. This heavy-duty Hand Trolley, \$75, from Bunnings, can carry loads up to 350kg and is ideal for garden use. 104 MARCH 2015 New Zealand Handyman



then it comes to moving stuff, whether it's a pile of soil or mulch, bags of compost or a large pot, there's the hard way to do it and the easy way.

Attempting to carry a large object in your arms or making multiple trips is the hard way. Using a wheelbarrow or hand trolley and letting the magic of leverage make light and safe work of heavy tasks is the easy way.

The wheelbarrow is a masterpiece of simple ingenuity. It was first widely used in China almost 2000 years ago, and the design has changed very little in all this time.

Wheelbarrows are also more than just a vessel for carrying a load. The tray is ideal to use for mixing wet or dry materials, such as a batch of concrete or a blend of your own compost or soil mix.

The hand trolley, or hand truck, is for single-purpose use and is a relative newcomer, taking the form we know during the Industrial Revolution.

So when do you grab the hand trolley over the wheelbarrow, or vice versa? While there are times when both will get the job done safely and efficiently, like moving bagged items, each has specific tasks that it does best. WHEELBARROWS can transport loose loads, wet or dry, such as soil, sand, mulch, concrete, rocks and bricks. HAND TROLLEYS are designed for large or heavy single-item loads like a statue, large pot or garden bench.

Take steps ▼

With a bit of effort, you'll be able to convince a regular trolley to go up or down steps, but if you want to do so safely and with ease, then a tri-wheeled stair-climbing trolley is the best option.

With a 200kg load capacity,

the Medium Duty Stair Climber, \$259, from Trolleys Online, can take on a wide variety of moving tasks (trolleysonline.co.nz).

At 1.23m tall and over 50cm wide, it will handle larger loads with ease.

It runs on sets
of strong 160mm
wheels and
has a durable
powdercoated finish.
TIP Use a webbing
ratchet strap so your
load is attached firmly
on the trolley.

Hand trolley safety

The key to using a hand trolley safely is to make sure you never exceed the load rating and check that the area you'll be travelling through is clear of obstructions.

- **SLIDE** the toe plate as far under the load as possible.
- BALANCE the load evenly on the toe plate so it is not weighted to one side.
- **AVOID** top-heavy loads or where the centre of gravity is above the handles.
- **STRAP** tall loads to the trolley.
- TRAVEL forwards unless you are going up steps or a ramp.
- **KEEP** both hands on the handles at all times when moving a load.
- LOAD your trolley in a way that doesn't restrict your vision. ➤

Wheelbarrow safety

Before filling a wheelbarrow, make sure the tyre is fully inflated and don't use one that's missing any bolts or has bent legs, handles or stays.

Wheelbarrow, \$249, from Bunnings,

is very stable handling heavy loads.

For timber-handled barrows, ensure the handles are not split or damaged.

- **ENSURE** the area you'll be wheeling through is clear of obstructions such as rocks or large sticks.
- **AVOID** overloading a wheelbarrow by weight or volume.
- LOAD the wheelbarrow tray so the weight is over the wheel and biased towards the front of the tray, but evenly distributed to the left and right.
- **KEEP** the load low and never try to move a wheelbarrow that you can't see over or around, and don't carry a load that protrudes from the sides.
- LIFT the wheelbarrow using your legs, not your back.
- WALK forwards with the barrow in front of you, don't drag it backwards.
- USE extra care with unstable loads such as concrete or large rubble, as they can shift position and very easily overbalance the barrow.
- LET a barrow go if it starts tipping over, don't try to pull it back.

Leverage allows you to lift a heavy load, but you won't be able to support it once it tips and you've lost the advantage of that leverage.

EMPTY loads slowly and maintain a firm grip as you do so.

Negotiating steps with a wheelbarrow can be daunting for even the most experienced barrow-hand.

Temporary ramps are the safest way to overcome the problem, but setting them up properly can take time. This single folding ramp from Silvan Selecta, about \$229, is the simple answer (silvannz.co.nz).

With a load capacity of up to 175kg, yet weighing only 8kg, it can be set up in seconds to give you a sturdy 2.2m long wheelbarrow or access ramp.







Drying

Effective herb drying relies more on abundant dry, fresh air than heat.

A well-ventilated place out of direct sunlight is ideal. In humid areas the process may be slower, and mould can be a problem.

If air-dried herbs get mouldy, use a small dehydrator instead.

Strip large-leaved herbs, such as sage and mint, from their stalks, discarding any damaged leaves.

Leave small, feathery herbs like dill and fennel on the stalks until dry.

Tarragon, bay, mint, lemon balm, lavender, rosemary and small-leaved herbs such as thyme take well to air-drying, so are ideal for beginners.

Crumble dried herbs with your fingers, discarding the hard leaf stalks and midribs, and store in small airtight containers.

If you use clear glass jars, store them in a dark place so the herbs don't lose their colour.

Drying herbs concentrates the flavours, so you don't need to use as much when you're cooking.

A good rule of thumb is to substitute one teaspoon of dried herbs for one tablespoon of fresh.



Herb-drying techniques

Here are four easy ways to dry common culinary herbs at home.

1 TIE SPRIGS in small, loose bunches, as big ones can go mouldy and develop discoloured leaves.

Hang the bunches, leaves down, wrapped loosely in thin paper bags to keep out dust and catch any falling leaves or seeds. Avoid plastic bags, as they don't allow airflow.

Allow 7-10 days for full drying, depending on leaf size and humidity. Herbs are dry when the crushed leaves sound like crisp cornflakes.

For the seeds of herbs and spices such as coriander, caraway, parsley and fennel, harvest them

when the seed heads are mostly brown, cutting the stem as long as possible.

Bundle 4-5 stems, cover the heads with a paper bag and hang upside down.

MAKE A RACK by stretching muslin, cheesecloth or netting over a timber frame, then secure. Space individual sprigs or leaves on the rack and put it in a warm, airy spot out of direct sun.

Turn the sprigs often so they dry evenly, which should take 2-3 days.

3 STRIP THE LEAVES of herbs such as sage, mint, rosemary and parsley from their stalks. Spread them on a tray covered in muslin and put in an oven set to the lowest temperature, as high heat will diminish fragrant essential oils.

Leave the door ajar so moisture can escape and turn the leaves after 30 minutes so they dry evenly, which takes about an hour. Turn off the heat and leave them in the oven until cool.

4 USE THE MICROWAVE for drying small quantities of herbs. Separate the leaves from the stems, rinse if

Put the leaves on paper towel in a single layer on a microwave-safe plate. Top with paper towel and microwave on high for one minute.

necessary and allow to air-dry.

Watch the herbs and stop the microwave if you smell them burning. If needed, continue heating the herbs in 30-second bursts until dry.



Freezing

A good way to retain the colour and flavour of herbs is to freeze them.

Freezing is a particularly suitable storage method for culinary herbs with very fine leaves or a very high moisture content, and for those that lose their taste when dried.

Good candidates for freezing include fennel and dill, tarragon, chives, parsley, chervil and basil. **FOR SMALL QUANTITIES** of fresh herbs or to add to wet dishes, such as soups, casseroles and risottos, freeze them in ice-cube trays.

Rinse the herbs under cold water, then finely chop them. Put one tablespoon into each segment of the ice-cube tray, add a little water, then place the tray in the freezer.

When the cubes are frozen, put them in a labelled plastic bag or container and they'll keep for months. **FOR LARGE QUANTITIES** of fresh herbs or to use in recipes that won't benefit from the extra water from the melted ice, freeze whole bunches of herbs.

Rinse the herbs under cold water, pat dry with paper towel and tie loosely together. Seal the bunch in a labelled plastic bag and freeze.

The frozen herbs will become quite brittle, so scrunch the bag with your hand to break the leaves into pieces before using them.

Chop summer herbs and freeze in

a small container for winter use.



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