



Cook's book

Born from the tradition of collaborative cooking, six Sydney Jewish women have produced *Monday Morning Cooking Club* (\$59.95, Hardie Grant) a collection of more than 100 recipes tried and tested at their own Monday morning culinary get togethers. www.mondaymorningcookingclub.com.au.




TAKE A SEAT

An impromptu dinner date is a breeze to organise with YumTable, a last-minute booking service (via the website or iPhone app) that shows you which restaurants have reservations available that evening. Search by cuisine or postcode and YumTable will generate a list of available tables as well as any special deals on offer. YumTable is currently available in Melbourne (metro area only) with additional areas and states to be added soon; www.yumtable.com.

Small bites

A favourite with gourmets and gourmands alike, Beurré Bosc pears (pictured above) are in season now. Golden brown on the outside with a creamy white flesh, this variety is ripe with possibilities. Bake in tarts, slice into salads, roast with pork for dinner, or simply eat as is to satisfy those sweet cravings.



Take it away

BYO lunch is back on the menu and, to make it more tempting, illustrator Matthew Langille, who has worked with the likes of SWATCH and Marc Jacobs, has designed three motifs for the eco-friendly re-usable Fluf Lunch Bag, \$27/each (above). www.kindredgifts.com.



TEA FOR ONE

Lovers of loose-leaf tea now have a better way to brew. The single-serve Gefu Tea Stick, \$20 (left), consists of a perforated stainless-steel tube that provides the perfect environment for your favourite blend to infuse. The tapered opening is designed to scoop just the right amount of leaves from the caddy, while the clip-off base ensures easy cleaning. Call 1800 650 601 to find your nearest stockist.

H&G

Text by Alaana Fitzpatrick. Photography from Getty Images (pears), James Moffatt (cookbook).