

New cars: what the critics say



Mazda3
From \$21,990

The Daily Telegraph

It's easy to see why Mazda is leading the "fun-to-drive brigade". Both the 2-litre and the 2.5-litre are "quiet when cruising" and eager to work hard. Although the car is bigger than the previous model, it's more fuel efficient, starting at 7.9 litres per 100km for the 2-litre manual. Despite having little "wow-factor", the interior is thoughtfully laid out and finished to an impressive standard.

Caradvice.com.au

Thank God Mazda hasn't messed with the formula of "one of the best small cars on the market". This one will be offered as either a four-door sedan or five-door hatch, but both have a "strong family look". Its biggest fault is the electric power steering which feels noticeably light, "especially at dead ahead". Other than that, Mazda has only improved on its predecessor's traits.

Mynrma.com.au

Mazda's new generation model has some fancy innovations on Australia's third best-selling car of 2008. The most obvious being the fully revamped design from top to bottom. It now has an "aggressive front-end look with a huge five-point grille and pumped front guards". Strong foundations laid in 2008 could help Mazda see off the tough economic conditions in the year ahead.

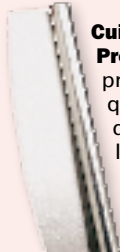
The best... pizza ovens and utensils

Pizza has long been a takeaway favourite, but it's as easy to make pizzas at home if you've assembled the right equipment



Davis & Waddell Pizza Stone Set

A pizza stone heats evenly so there are no hot spots, producing a perfect crispy base. The steel rack makes serving easy. Price: \$29.95. Contact: www.homecouture.com.au.



Cuisena Stainless Steel Professional Pizza Slicer

This professional slicer cuts pizzas quickly and cleanly, without disturbing the toppings. It's also great for chopping and dicing. Price: \$9.95. Contact: www.kitchendiscounts.com.au.



Bessemer 34cm Baking Dish With Lid

This is a mini oven to be used on the stove top. Its large non-stick cooking area bakes pizzas to perfection, while the high-dome lid allows you to cook all kinds of dishes, from roast turkey to lasagne. Price: \$233. Contact: www.bessemer.com.au.



Kamado Cooker Part traditional Japanese Kamado barbecue, part Indian tandoori, this ceramic oven delivers brilliant results for all sorts of dishes, including pizza. Price: from \$750. Contact: www.kamadocookersaustralia.com.

Ironwood Gourmet Pizza Peel

is made from 100% acacia wood, a beautiful, smooth yet hardy timber. When your pizza is sizzling hot, slide the Pizza Peel underneath, pull out, and serve. Price: \$29. Contact: www.petersofkensington.com.au.



Wood Fire Oven

Pizza cooked on a wood fire has a special flavour, and a wood-fired pizza oven in an outdoor entertaining area looks great. Price on application. Contact: www.woodfireovensqld.com.au.

Tips of the week... cooking pizza on a BBQ

- Pizza is a great standby meal, as long as you have some pre-frozen dough and staple ingredients like tomato paste, cheese, meat or vegies.
- You need a hooded barbecue with a flat-grill area and a pizza stone. The stone works by reproducing the intense dry heat of a traditional pizza oven. It distributes heat evenly, and allows steam to escape during cooking to prevent sogginess.
- Place your cold pizza stone in the centre of the barbecue's flat-grill cooking area. Pre-heat your barbecue on high for 20-30 minutes. The temperature should be around 200 to 245 degrees.
- Use the heating time to prepare your pizza. Roll out the dough into a round base and smother it with tomato paste, toppings, herbs and lots of cheese.
- Sprinkle the hot stone with a little flour and transfer the pizza using a large spatula. Cook until the crust is browned and the cheese is bubbly. This should take ten to 15 minutes

SOURCE: BACKYARD & GARDEN DESIGN IDEAS

And for those who have everything...



Encourage children to eat their vegies by serving a pumpkin shaped like an elf's head. The VegiForm is a two-piece plastic mould that fits over the top of a growing vegetable. The vegetable fills the mould and permanently takes on its shape. Who knows, it might even inspire the kids to ask for seconds.

Price: from \$US10.95 plus postage
Contact: www.vegiforms.com

SOURCE: CRAFT MAGAZINE

The internet... websites for food lovers

www.uktvfood.co.uk Great recipe archive, how-to videos, plus tips and advice from celebrity chefs such as Jamie Oliver.

www.hueyscookingadventures.com.au The official website of one of Australia's most popular TV chefs, Iain Hewitson. There's a shop where you can buy Huey's favourite cooking utensils, plus his cooking secrets, and a great food forum.

www.saveur.com Get exclusive food and drink recipes, plus view cooking techniques and learn about authentic culinary travel.

www.chowhound.com Updated daily, this quirky site is devoted to the pleasure of food and drink. Foodies post recipes, cooking techniques, tips and news.

www.allrecipes.com.au Home-style all-Australian cooking at its best. This has more than 40,000 free recipes – all created, tested and reviewed by home cooks. There's a great selection of Anzac biscuit recipes.

www.passionateaboutfood.net Daily food news and articles, tips and recipes for everything from fine dining to finger foods.

SOURCE: HERALD SUN