



DECK THE HALLS Sun, moon, heart, dove and mouse – there's a place on any tree for these playful Girard ornaments. Designed by American architect Alexander "Sandro" Girard in the '60s, the charming metal decorations are available at Living Edge. \$180 per set of six. livingedge.com.au

THE PRODUCERS



Long Lane Capers

A couple's tree change became a surprise business growing award-winning capers.

Long Lane's small capers. All props stylist's own.

WHO Rowena and Mick Ellis moved from Melbourne to Mansfield in Victoria's High Country to raise beef cattle. They were looking at other crops to complement their Angus herd and decided on capers for their drought tolerance and ability to thrive on a range of soils. They planted 300 Eureka caper bushes on a one-hectare paddock looking out to the Victorian Alps, and in 2010 sold the first jar of Long Lane Capers at their local farmers' market.

HOW Capers are the buds of the plant, which flowers from December to March. Long Lane now produces 300 kilos of caper buds and berries each year, each bud individually hand-picked by Mick, Rowena and a team of local high school students every week. "We grade the buds into small, medium and large sizes," says Rowena. The buds are then washed and salted using Murray River salt. "Over the next four to five weeks the salt draws the liquid out, creating a flavoursome brine that we mix back through the buds every three days." The capers are firm and tight, with enticing hints of rose and dark chocolate, and pack a powerful punch when eaten whole. At the end of summer the caper bushes are left to flower into caperberries, which the Ellis family preserve in white wine vinegar.

WHERE Melbourne restaurant Grossi Fiorentino scatters Long Lane capers over Milawa chicken livers and cos lettuce hearts, while Provenance in Beechworth puts them to good use in kangaroo tartare. Long Lane Capers, from \$10 for 70gm. longlanecapers.com

RICHARD CORNISH



The Other Moderns, edited by Rebecca Hawcroft, charts the work and influence of a group of unacknowledged émigrés working in Sydney design circles from 1930 to 1960. It's co-produced with another style-maker and Mid-century modern fan, Hotel Hotel in Canberra. \$49.99, pbk. newsouthbooks.com

