

McGRATH

THE WEEKLY MAGAZINE



1 MAY 2010

Contents

02 The sweet taste of success

Most of us know Donna Hay as a cookbook author who revolutionised easy home cooking but for a woman with simple tastes, she has so much more on her plate.

04 Café/recipe

Surfeit, Cronulla
Sticky black pepper pork



06 Property of the week

Uncompromising quality is evident throughout this level home which radiates opulence and enjoys a 614sqm landholding.

239 Stamp duty guide

\$250,000	\$7525	\$1,000,000	\$40,775	\$1,750,
\$300,000	\$9,275	\$1,050,000	\$43,525	\$1,800,
\$350,000	\$11,525	\$1,100,000	\$46,275	\$1,850,
\$400,000	\$13,775	\$1,150,000	\$49,025	\$1,900,
\$450,000	\$16,025	\$1,200,000	\$51,775	\$1,950,
\$500,000	\$18,275	\$1,250,000	\$54,525	\$2,000,
\$550,000	\$20,525	\$1,300,000	\$57,275	\$2,050,
\$600,000	\$22,775	\$1,350,000	\$60,025	\$2,100,
\$650,000	\$25,025	\$1,400,000	\$62,775	\$2,150,
\$700,000	\$27,275	\$1,450,000	\$65,525	\$2,200,

240 Office locations



Cover image: Donna Hay

Issue 14*

1 May 2010

Editor

Edwina Keighery 9386 3333

Advertising

marketing@mcgrath.com.au

Design

Edwina Keighery and Lucy Malone

Distribution

marketing@mcgrath.com.au

Editorial Photography

richardburchphotography.com

Property Photography

imagination.com.au

Subscription

isubscribe.com.au

Words

Editorial copy by Tony Brown

© Copyright Archtype Marketing Pty Ltd
ABN 37 055 590 237. The information contained within THE McGRATH MAGAZINE is given in good faith, obtained from sources believed to be accurate. The views expressed by contributors are not necessarily those of the publishers, McGrath Marketing and McGrath Estate Agents, who do not expect or invite any person to act or rely on any statement, opinion or advice contained herein. Member companies of the McGrath Limited Group, their directors, officers and employees will not be liable for any opinion or advice contained within this magazine. All information contained herein is gathered from sources we believe to be reliable. However we cannot guarantee it's accuracy and interested persons should rely on their own enquiries.

mcgrath.com.au

The sweet taste of success

Most of us know Donna Hay as a cookbook author who revolutionised easy home cooking but for a woman with simple tastes, she has so much more on her plate.

By Tony Brown



IT'S HARD to believe a single person can be so many things at once. Food stylist, magazine editor, retailer and cook, Donna Hay holds many qualities but most notably she is responsible for teaching home cooks how to make uncomplicated, tasty meals and above all, make them look good.

"Aesthetics are very important to me," she explains. "Food should always look the freshest it can and we're lucky in Australia to have such amazing produce to work with."

Donna Hay has come a long way since her first venture into the kitchen of her family home at age seven. She even remembers her first dish, "Eggs whipped with orange juice in a frypan from a recipe in a horrible cookbook my mother bought me."

But it was the steak Diane she prepared for her father's birthday that really got the juices flowing. "It was a hit," she says proudly. "And from then on it was very hard to keep me out of the kitchen."

Since the steak Diane triumph, Hay has gone onto make it a profession.

mcgrath.com.au

She started her career styling food shots for the Australian Women's Weekly before becoming food editor at Marie Claire magazine. She now has numerous cookbooks to her name and a bi-monthly food lovers' periodical, Donna Hay Magazine, dedicated to sexing up dinner for the time-poor home chef. In fact, she was named one of the 'Magnificent Seven' cookbook authors by the international Gourmand Awards in January 2007.

Hay's recipes rarely call for Perigord truffle or organic verjuice to be sundried and drizzled into exotic shaped pans. Instead she focuses on readily available ingredients and dishes that are simple and quick to prepare.

"Food should always look the freshest it can and we're lucky in Australia to have such amazing produce to work with."

Donna Hay

"I'm influenced by design rather than by other chefs," she explains. "My whole family is very artistic but I didn't have the skills to paint canvases. No one was doing food design back then so I focused on creating appealing dishes."

Clearly not busy enough with the hectic schedule of designing recipes and meeting publishing deadlines, Donna has now moved into the retail sector with her own concept outlet,

Donna Hay General Store. The character terrace in a leafy Woollahra residential enclave is stocked with homewares, books and decorations that add a touch of style.

"Walking through the store is like walking through the pages of the magazine," says Hay. "I was always being asked by readers where to buy props and background features from the magazine shoots. So it was a natural extension to have these products available."

Hay now spends more time overseas pawing through specialty shops searching for knick-knacks, tableware and other items that can be brought back for her customers. She is also about to launch an online store so shoppers can order products from anywhere in the world.

The store also sells delectable cakes, sweets and macaroons made from the Donna Hay cookbooks (also on sale). Mother's Day promises to be a colourful event with custom made paper flowers and gifts at the ready. *

**Donna Hay General Store
40 Holdsworth Street
Woollahra NSW
T 02 9328 6555**

**Opening Hours
Monday to Saturday 10.00am - 5.00pm
Sunday 10.00am - 4.00pm**

donnahey.com.au

