

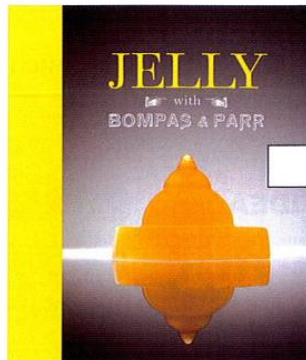


KEEP COOL

Rehydrate in style this summer with Bodum's new Cool water jug, £60, and Canteen double-wall glass, from £15 for two. Contact Bodum, bodum.com.

Bags of flavour

With a PhD in watercress, Steve Rothwell has used his extensive knowledge to create Steve's Leaves. Perkier than regular salad bags, his tasty medleys are bursting with goodness and flavour. For stockists, call 01264 732067 or visit stevesleaves.co.uk.



WIBBLE WOBBLE

Jellymongers Sam Bompas and Harry Parr have turned this treat into an art form. Join in the fun with recipes from their new book, *Jelly* (Pavilion, £14.99). Buy it for just £12, including free UK postage and packing, by calling 0870 787 1724 and quoting reference CH1350.

Forget cupcakes, this year it's all about the éclair. The pastry chefs at Harrods whip up a fresh batch every day then add dreamy fillings, such as praline crème. £3.50 each; 020 7730 1234, harrods.com.



THE PERFECT BARBECUE

Outdoor summer entertaining has never been so tasty



Sausages. £3.32 for 454g, The Traditional Welsh Sausage Company, 01492 576800, welshsausages.co.uk

Portable MarcO-Grill. Marco Pierre White for Heaven Chef, from £134.99, 0800 313 4720, heavenchef.co.uk.

Tomato Chilli Jam. £4.95 for 340g, The Tomato Chilli Jam Company, 01284 735266, tomatochillijam.com.



COOKING CLASS

With courses from vegetable growing to entertaining, the Thyme food school celebrates a love of the land. From £65 for a half-day class. Contact 01367 850174, thymeatsouthrop.co.uk.

LIKE MAMAN USED TO MAKE

Raymond Blanc's tarte tatin recipe is legendary and now the chef has designed a specialist pan for Emile Henry's Flame range. Suitable for all heat sources, including induction (with a convertor plate), this heavy-duty glazed ceramic dish can be used from oven to table, and it is freezer and dishwasher safe, too. In two sizes and three colours, from £38 for 30cm. Contact 0845 680 0258, salamandercookshop.co.uk. ▶

