



REG LIVERMORE: My kitchen

It's a kitchen that is a visual feast and regularly turns out culinary sensations. It's where *Our House* reporter Reg Livermore's bowerbird tendencies run riot. The room is full of treasures: from an antique French coffee percolator to fine Limoges china. While it might be the home for a collection, it's no museum. Reg's kitchen is a workspace and the heart of his home.

I love cooking and the kitchen is a great place to congregate with friends. I just love it, it lifts my spirits! I renovated it about seven years ago. I needed a lot more room, so I got myself a walk-in pantry and lots of bench space – although I seem to have put something on all of it!

I wanted to create the feel of a French Provincial kitchen. I've always loved colour, like the tiles used in the splashback. Colour also led to my obsession with Les Olivades fabrics, you can see it here in the table runner on the work bench and the shirt I'm wearing.

The bench came from Appley Hoare Antiques and lots of bits and pieces from Joan Bowers Antiques. Wherever I go I just can't resist a splurge!

I'm an incurable collector. I was collecting cups and saucers for a while, and then there was no more room in the cupboards, so that had to stop. Now there's no more room anywhere. If there was a bushfire, I wouldn't grab anything – where would I start?

I have an Aga stove [not shown]. It's on all the time and adds to the feel of the house and warms the kitchen. The other oven, a double Rossiere [back left], is handier for cooking cakes and things.

I go through phases about what I like to cook. At the moment, it's a dish called Maria's Lamb. It's this year's favourite, easy to prepare and everybody loves it. Then in summer I like to do Italian salads.

The kitchen is definitely the centre of my universe. It's where it all happens. **W**