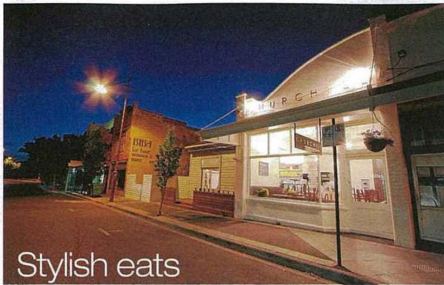


# IN THE PRESS MELBOURNE WEEKLY



## Stylish eats

The Churchill Cafe and Larder has long been a place for great meat. Now it's a place to meet and eat. You can still get all the best deli and quality prepared gourmet meals, and new chef John Knoll has joined forces with original owners Michael and Mark to create a great breakfast and lunch menu. Try the free-range coq au vin with soft semolina, and for that something extra, the mandarin and lemon pudding with a pistachio anglaise. Heavenly. At 13 Hamilton Street, Mont Albert, call 9890 3444

## Beautiful art

This week's *MW* colours are brought to you by shu uemura, which is Japanese for fabulous. Ah ... kidding, but what's not lost in translation is that these palettes for the eyes, lips and cheeks are designed by Japanese artist Lisa Kohno, whose brilliant interpretation of a fluorescent universe can be found on the packaging. Domo arigato, folks. Available exclusively at David Jones.



## Cot-ton on to this

When Melbourne parents Natasha and Daniel Dumais had trouble finding baby nursery furniture to suit their modern taste, they decided to create their own. And so the brand Ubabub was born. Ultra-safe, durable and ecologically friendly cots, furniture and accessories add a streamlined modern edge to the nursery. Available at Sinc Kids, Armadale; Bebe, South Yarra or visit [ubabub.com](http://ubabub.com)

Heard of anything new in town?  
Email us at [update@fairfax.com.au](mailto:update@fairfax.com.au)

## PAGE

8

## ISSUE

11.08.10

## Cot-ton On To This

When Melbourne parents Natasha and Daniel Dumais had trouble finding baby nursery to suit their modern taste, they decided to create their own. And so the brand ubabub was born. Ultra-safe, durable and ecologically friendly cots, furniture and accessories add a streamlined modern edge to the nursery. Available at Sinc Kids, Armadale; Bebe, South Yarra or visit [ubabub.com](http://ubabub.com)

