

feasting



Wobble away. Jelly mould, £4.95, amazon.co.uk



Kitchen colour. Print, £5.50, etsy.com/uk/shop/NordicDesignHouse



Eco-friendly. Beeswax food wraps, £16 for three, trouva.com



Striking stoneware. Oil and vinegar pouring bottle, £27.50, souschef.co.uk



Stack 'em high. Food storage containers, £10, johnlewis.com



Nice spice. 'Crush Me' grinder, £45.50, goscandi.com

Fresh. The Shed grow your own herbs kit, £15, debenhams.com



Pinch perfect. Salt cellar, £12, garden trading.co.uk



Home baking. Enamel oven tray, £9.50, sainsburys.co.uk



Boxing pretty. Oria Kiely storage boxes, £25 for a set of three, johnlewis.com



Well stocked. Warner's lemon balm gin, £36, warnersdistillery.com; James White prune juice, £2.75, sainsburys.co.uk; Yeo Valley yoghurt, £2.75, groceries.morrisons.com; Fairfields Farm fruit and veg box, £18, fairfieldfarmcrisps.co.uk; Lowlander zero-alcohol wit beer, £26.55 for a case of 12, and low ABV Islander tropical ale, £30.50 for a case of 12, both westons-cider.co.uk

Frugalicious

'It takes water, energy and fuel to produce our food, so does it really belong in the bin?' asks the Love Food, Hate Waste campaign. Half the food we throw away is edible, and keeping it out of landfill is good for our pockets and the planet.

Leftovers are inevitable but, with nifty storage and a little planning, you can make the most of yours. Whether it's meat from the Sunday roast or veg from your weekly farm box, there are plenty of ways to create appetising meals from leftovers. Scan the Love Food, Hate Waste website for recipe ideas and get thrifty with precious food. lovefoodhatewaste.com

Blogger spotlight



Karon Grieve is an author, photographer and regular on BBC Radio Scotland. She shares her passion for making supplies for the well-stocked pantry on her blog, Larder Love.

Karon wants us to be 'captain of our kitchen' – getting organised and wasting as little as possible. Try her fast but elegant 'Frittata with mint, spinach and feta', succulent 'Strawberry and salmon salad' or fragrant 'Easy coconut, lemon and ginger cake'. Read more at larderlove.com

MORE TASTE, LESS WASTE *Recipes to get the most from your food*



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1 *Eating for Pleasure, People & Planet* by Tom Hunt (Kyle Books, £26) **2** *The 7-Day Basket* by Ian Haste (Headline, £15.99) **3** *The Zero Waste Cookbook* by Giovanna Torrico and Amelia Wasiliev (Hardie Grant, £15) **4** *The Less Waste, No Fuss Kitchen* by Lindsay Miles (Hardie Grant, £12.99)