

Fortunate sun

Trends in sunnies come and go, but the classic aviator is always in style. No one does it better than Ray Ban, which celebrates its 75th birthday with the release of the limited-edition Ambermatic 2012 range. The special yellow photochromic lenses are light sensitive and darken to adjust to glare. Cool, huh? There are four iconic shapes, priced at \$299.95, including the ultimate aviator. Details: call 1300 655 612.



Basically good

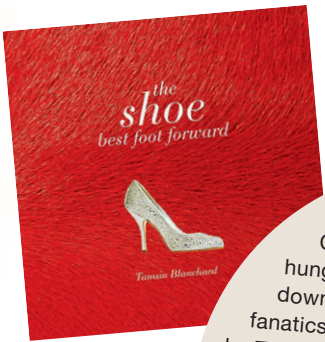
We all love basics, especially if they come from KJ by Kirrily Johnston's Not So Basic range. Combining Johnston's luxurious and casual aesthetic and use of roping and leather, the collection includes trans-seasonal knitwear, signature-draped dresses and, for the guys, cuff-ribbed blazers and unique takes on cotton trackie pants. Details: visit kirrilyjohnston.com



Got an update tip? email update@fairfax.com.au

Crystal clear

Here's a skin regime to get excited about. AEOS products not only contain natural, organic and biodynamic plant extracts, essences and essential oils, but crystal energies derived from ancient techniques that work their magic to have you looking and feeling great. Whether you're cleansing or moisturising, your skin will thank you. Prices start at \$68. Details: visit begenkishop.com

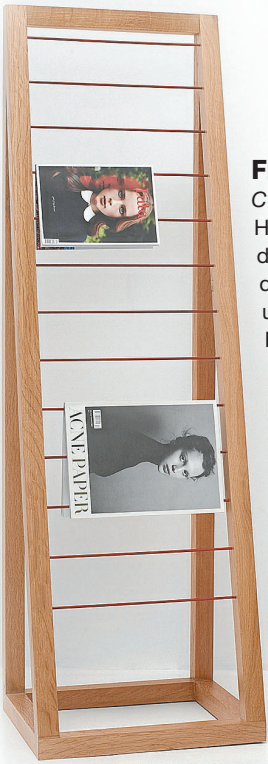


Shoe business

Carrie Bradshaw may have hung up her Manolo's and settled down with Mr Big, but all you shoe fanatics can get your fix with *The Shoe*, by Tamsin Blanchard (\$29.99). Yes, we know it's not quite the same thing as owning your own pair (or three), but this glossy book is packed with facts, history and knowledge and includes more than 200 sumptuous images of the world's greatest shoes. A girl can always dream ... Details: visit murdochbooks.com.

Friend worth having

CW recently met this cute, furry fellow, Chuck. His parents are David and Tamara Gorrie, the duo behind Brown Dog Furniture. The striking designs merge reclaimed timber with curved steel using cool colours and finishes. CW loves this Brindabella magazine stand (\$1950), made from reclaimed wine vat French oak and powder-coated steel in flame red. It will look great in your home or office, but word of warning – Chuck is not for sale. Details: visit browndogfurniture.com.



Start packing

If you're tired of lugging that old beat-up suitcase you've had since uni, then it's time you upgraded to Samsonite's B'Lite range of soft-sided lightweight luggage. Available in three colours – classic black, champagne and burnt orange – in a variety of sizes, it's baggage you don't mind hanging onto. Price range \$249 - \$399. Details: visit samsoniteaustralia.com.



EVOLUTION
mary-jane.daffy@fairfax.com.au

Last Wednesday, while the nation remembered the brave men and women on the front line, both past and present, I spent Anzac Day making a giant green dinosaur cake. Reading from the pages of *The Best Ever Birthday*, by Louise Fulton Keats, I got down and dirty in green food dye, butter icing and bowls of sugar-coated chocolate buttons (all of the green variety, of course).

Brandishing my very own freestyle cooking method with ingredients, measurements and decorations, I closed my eyes, threw everything into the eclectic mixer, crossed my fingers and toes, and rammed the oven into overdrive. It's the best sort of cooking.

The finished product was a beauty. Naming the cake Dora the Dinosaur, I finished her attire with a series of Toblerone spikes running the length of her back. There was no doubting Dora was ready for the party.

It wasn't a kid's party, either. I had been charged with the cake duties for a 35-year-old's birthday party. It's never too old to be young again.

But when it's a public holiday and the shops are closed, one can get a little panicky searching for green lollies and liquorice straps for cake decoration. Thank goodness for Sugar Station, the cute-as-a-chocolate button lollyland on the upper level of Southern Cross Station.

Armed with a scoop and a plastic bucket, I sought out all that was green: spearmint leaves, giant chocolate buttons, M&Ms, skittles and gobstoppers (that was just for the cake). It's a pick and choose your own sugar adventure.

For myself I munched on flavours from the past: sherbet, liquorice, Violet Crumble squares and Curly Wurly. Oh remember the days?

Next time it's your turn to create a birthday cake, think young and head to the Sugar Station to stock up on decorations, and childhood flavours. ■

Follow me on Twitter
@MaryJaneDaffy



Sugar Station is on the upper ground floor at Southern Cross Station, corner of Spencer and Collins streets, city