

## Newspaper



# Pedi cures

Foot fashionistas get a helping hand

## ■ GENDER LINES

Women have a habit of appropriating items from a man's wardrobe for themselves. Shoemaker JM Weston has taken note and created a line especially for the fairer sex. The women's designs, which range from a flamboyant Derby to a gamine patent loafer, are teamed with slightly higher heels, nipped in waists and a more articulated instep. The range also includes an Oxford with a sporty rubber sole and a seductive ankle boot that should secure a legion of modern female fans. [www.jmweston.fr](http://www.jmweston.fr)

## ■ SIT AND POLISH

Until Koichi Futatsumata's shoe stool swings onto your radar, the need for a piece of furniture to facilitate the buffing of your brogues will, no doubt, have passed you by. But this elegant piece, crafted from solid steel by the Fukuoka-based designer, not only serves as a seat for putting on shoes, but also as a platform for polishing shoes, with storage underneath for products such as brushes and polishes. [www.futatsumata.com](http://www.futatsumata.com)



SHOES, £420, BY JM WESTON.  
SHOE STOOL, ¥94,500  
(\$957), BY KOICHI  
FUTATSUMATA. SHOE BRUSH,  
€9, BY LA CORDONNERIE  
ANGLAISE, FROM AVEL



'SMILEY' CHOPSTICKS, £6,  
BY KINTO, FROM 95%. PLATES,  
€44, BY JULIE BONDE BÜLCK,  
FOR UH LA LA CERAMICS.  
CAKE STAND, £110, BY TOM  
DIXON, FROM HEAL'S. STEAMER  
SET, £90, FROM JIA INC.  
ALL FOOD BY FLESH & BUNS

## ■ THE BUN ALSO RISES

It's been a few years since Momofuku's David Chang introduced us to hirata buns, steamed clouds of dough, stuffed with fillings such as slow roasted pork belly and hoisin sauce. In London, hirata buns, known in Taiwanese as *gua bao*, have now become hands-on at Flesh & Buns, in Soho, where you can craft your own bun with meat, sauce and pickles. Yum Bun, which has both a permanent trading post in Old Street and a travelling Yum bus, serves them as a simple snack, while for the hunter of artisanal delights, there is Bao Bar, in London Fields, which uses homemade soya milk, cured meats and pickles. Making the buns, says Flesh & Buns owner Ross Shonhan, is a walk in the park, so his build-your-own formula should provide the perfect piece of culinary exhibitionism for your next casual dinner party. [www.yumbun.co.uk](http://www.yumbun.co.uk), [www.baolondon.com](http://www.baolondon.com), [www.fleshandbuns.com](http://www.fleshandbuns.com)

