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# MODERN IN DENVER

SUMMER  
2012



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## THE KITCHEN ISSUE

FRESH AND FUN IDEAS TO WHET YOUR APPETITE



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# Cooking with Confidence.

## APPETIZER



### APPETIZER | XO Grilled Oysters with Ramp-Wasabi Coulis and XO Sauce | Row 14

Serves 4

#### XO Sauce:

This sauce can be made well in advance.

- 1 tablespoon XO paste\* • 1 clove fresh garlic (minced)
- 1 teaspoon fresh ginger (minced)
- 1 tablespoon Shaoxing wine\*
- ¼ cup vegetable oil • 1 teaspoon black pepper

\*XO paste and Shaoxing wine can be purchased at most Asian markets.

- Mince garlic and ginger.
- Place all ingredients in heavy duty sauté pan and turn heat to high.
- Allow mixture to come to a boil, then simmer until the sauce is the consistency of wet sand. (Nice wet sand at the beach, not wet gravel on the side of a lake.)
- Chill XO sauce and reserve until you are ready to cook the oysters.

#### Ramp-Wasabi Coulis:

This coulis should be made close to service.

- 2 stalks fresh ramps • 20 leaves fresh parsley
- 2 teaspoons wasabi powder • 1 cup water
- ½ teaspoon clover honey • 2 tablespoons vegetable oil
- salt and pepper to taste

- Bring a pot of water to a boil and blanch ramps and parsley for 30 seconds, then place in an ice bath to shock.
- Add 1 cup water to wasabi powder and dissolve.
- Once herbs are cooled place ramps, parsley, wasabi/water mixture and clover honey in a blender. Blend on high until completely smooth.
- Once coulis is smooth strain through sieve and place back in blender. Blend on medium and slowly drizzle in vegetable oil. Season to taste with salt and pepper.

#### Oysters:

- oysters (8 pieces, any small oyster) • 1 Asian pear • toasted black and white sesame seeds • garnishing herb or micro green

- Heat charcoal grill to high.
- Shuck oysters and place on hottest spot of your grill. Place a dime size dollop of the XO sauce on each oyster. Once edge of oyster begins to bubble pull them off the grill.
- While oysters are grilling, small dice the Asian pear (leave skin on). If you did not purchase toasted sesame seeds, toast them now. To toast, place sesame seeds in dry sauté pan on medium heat and keep them moving until you start to smell a lightly toasted aroma in the air. This process only takes a minute or so.
- Top each oyster with ¼ teaspoon of ramp wasabi coulis.
- Scattered a few pieces of the diced Asian pear on the plate.
- Sprinkle some sesame seeds over the oyster.
- Finally, position a small piece of herb or micro green of your choosing to garnish the dish.

Enjoy!

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**MAIN DISH**



**MAIN DISH | Alamosa Striped Bass with "Burnt" Pearl Onions, Carrot Cumin Puree, Roasted Red Pepper and Baby Bok Choy | Row 14**

Serves 4

**"Burnt" Pearl Onions:**

This can be made well in advance

- ½ lb. pearl onions • 1 teaspoon Worcestershire sauce
- 1 tablespoon molasses • salt and pepper to taste

- Cut pearl onions in half.
- Place onions, Worcestershire and molasses in sauté pan.
- Turn heat to medium-low and allow onions to cook until tender.
- Continuously toss the onions to avoid burning them. They should look "burnt" from the black color imparted by the Worcestershire and molasses. If the onions are not cooked but the liquid is starting to caramelize, add a very small amount of water to keep ingredients from burning.

**Carrot Cumin Puree:**

- 1 lb. carrots • ¼ cup orange juice
- ¼ teaspoon toasted ground cumin seed
- salt (no pepper) to taste

- Peel and cut carrots into ¼-inch slices (exact size is not as important as uniformity between slices).
- Bring a pot of water to a boil and blanch carrots for 8-10 minutes (carrots should almost fall apart when you press on them. They need to be soft!). Place into ice bath to shock. Reserve ¼ cup of the cooking water.
- Once carrots are cooled place them in blender along with reserved cooking water, orange juice and cumin seeds. Blend on medium, using plunger to keep puree moving. The mixture must be "baby food smooth", so let the

blender go for a while. Once smooth strain through a sieve and season with salt. Keep warm.

**Alamosa Striped Bass:**

- 2 roasted red bell peppers • baby bok choy • 4 fillets of Alamosa Striped Bass (5-8 oz. each) • salt and pepper to taste

- Rub 2 red bell peppers with vegetable oil and place on hot grill until skin becomes completely blistered and black. If you squeeze the peppers and they have almost no resistance, they are cooked. Place them in a container and cover with plastic wrap (this will steam them and make skin easy to peel off). Once they have cooled enough to handle, peel skin off. Deseed and run under water to clean off any particles. Small dice peppers and set aside.

- Bring a pot of water to a boil and blanch baby bok choy for 1 minute, then shock in ice bath.

- Season bass fillet with salt and pepper. Only salt the skin/searing side and salt and pepper the reverse side. This is so the searing side does not have burned pepper on it. Heat sauté pan to high and place a liberal amount of vegetable oil in pan. Once oil begins to smoke a bit carefully place fish in pan. Using a fish spatula lightly press fish down to form flat surface area on pan and optimize sear on fish. Once fish is pressed, swirl oil to coat all sides of fish. When a small amount of color starts to form around edge of fish (approximately 2 minutes) turn heat to medium-low and cook for an additional 2 minutes, then flip fish and allow it to finish cooking (approximately 2 minutes).

- While fish is cooking, heat another sauté pan on high. Once pan is hot, place 1 tablespoon of vegetable oil in pan. When oil smokes lightly, carefully add baby bok choy. Turn heat down to medium and add roasted peppers and "Burnt" onions. Toss the vegetables for about a minute, season with salt and black pepper and keep warm.

If you want to be restaurant fancy, heat your plates.

Place a soup spoon size dollop of Carrot Cumin Puree on the center of plate. Using the bottom of your spoon, lightly drag the puree along the plate (this is a stylish restaurant plating technique. May take a practice run or two).

Place vegetables on top of carrot puree in center of plate.

Top the vegetables with your bass.

Enjoy!

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HELLO.

HUNGRY FOR SUMMER

It has been said plenty, and it is true, that the kitchen has become the soul of the house and represents much more than just the space where we prepare food. It is the part of the home that literally and figuratively provides us nourishment and security, which is why its function and purpose have continued to evolve and grow. Kitchens used to be the closed off space next to the dining room, isolated, and narrowly defined. With modern architecture and design that has changed. Living spaces have become more open and an emphasis on the process of preparing food has become more important. The cooking itself is as rewarding as the meal.

This has not only elevated the kitchen to a more prominent location within the home, but has also led to incredible advancements in its tools and design. For this summer issue we decided to explore in a special section some of the latest ideas and products for the modern kitchen. We look at everything from small space micro-kitchens to ultra custom solutions that incorporate the artist of a favorite painting into the design process. We offer some great ideas for your next range, refrigerator, sink and dishwasher, plus some cool counter appliances and fun accessories.

We also stop by the amazing downtown loft pictured on our cover. Intentional kitchen-centric design was the launch pad for this urban perch where entertaining is second nature (also thanks to an unbeatable terrace).

Our affinity for art then led us to Boulder where display features were thoughtfully grafted into the kitchen cabinetry, as the entire home illuminated tips for allowing architecture and design to enhance artwork.

It is the summer issue, so we did get out of the kitchen too and asked a number of Colorado creatives where they are going for their summer vacation. Their choices and reasons turned out to be as interesting (and inspiring) as I had hoped. I think you will be checking flights after reading this piece.

Have a great summer and enjoy!

William Logan

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twitter: @wtlogan



ON THE COVER

Summer means color and with the help of her dog Winnie, Seanna Forey prepares some flowers for her amazing rooftop patio in her buhthap kitchen. See more of Seanna's loft on page 52. Cover image was shot by Trevor Brown Jr.

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DESSERT

DESSERT | Strawberry Panna Cotta with Vanilla Shortbread Crumble, Black Pepper Italian Meringue, and Strawberry Basil Compote | Row 14

Serves 4

Strawberry Panna Cotta:

- ½ lb. strawberries, hulled / sliced • 3 tablespoons crème fraiche
- 6 tablespoons whole milk • 1 pouch (2 ½ tsp) gelatin
- 1 tablespoon + ½ cup heavy cream • 3 tablespoons sugar

- Blend strawberries, crème fraiche and whole milk in a blender until smooth. Press through a fine sieve and discard solids. Reserve liquids.
- Bloom gelatin in 1 tablespoon of cold heavy cream.
- Bring ½ cup heavy cream and sugar just to a boil over medium heat. Dissolve gelatin, then whisk into strawberry mixture. Portion into 4 oz. containers, cover, and chill to set, at least 8 hours.
- To serve, dip containers in hot water and invert to unmold panna cottas, or serve them in the containers in which they were chilled.

Vanilla Shortbread Crumble:

- 5 tablespoons butter, softened • dash of salt
- ½ teaspoon vanilla extract • 1 ½ tablespoon sugar
- ½ cup all-purpose flour • 2 ½ tablespoons cornstarch
- 1 tablespoon sugar

- Heat oven to 325°F. Spray oil in a 5" round disposable pan. Line bottom with parchment paper.
- Paddle butter and salt together until salt dissolves. Add 1 ½ tablespoon sugar, and ½ teaspoon vanilla, then paddle just to combine.
- Sift together the flour and cornstarch. Paddle into butter mixture until combined and smooth.
- Press batter evenly into prepared pan. Bake until light golden brown, approximately 30 minutes, rotating halfway through baking.
- Remove from oven, and sprinkle with 1 tablespoon of sugar.
- Allow to cool completely, then crumble with hands or in food processor.

Black Pepper Italian Meringue:

- 2 tablespoons water • ½ cup + 1 tablespoon sugar
- 2 egg whites • 2 teaspoons black pepper

- Put water and sugar in a small saucepan. Bring to a boil on high heat.
- Once sugar mixture begins to boil, whip egg whites on medium speed to soft peaks.
- Continue heating sugar syrup to 238°F, measuring with a

candy thermometer. Remove from heat, and with mixer on low speed, pour sugar syrup slowly down the side of the mixing bowl into the egg whites. Increase mixer speed to high, and continue whipping until the bottom of the bowl is cool and the mixture is shiny and white.

Strawberry Basil Compote:

- ¼ cup sugar • ¼ cup water
- 1 tablespoon lemon juice • ½ lb. strawberries, small dice
- 10 basil leaves, sliced thinly

- Heat sugar and water together in a very small saucepan, just to dissolve sugar. Cool syrup and reserve.
- Toss lemon juice, diced strawberries and basil ribbons with the sugar syrup as close to service as possible.

Place crumble onto plate and top with the Strawberry Panna Cotta. Place a dollop of meringue on plate and drag a spoon across to form a "comet". Add a small spoonful of compote on edge of plate.

Enjoy!

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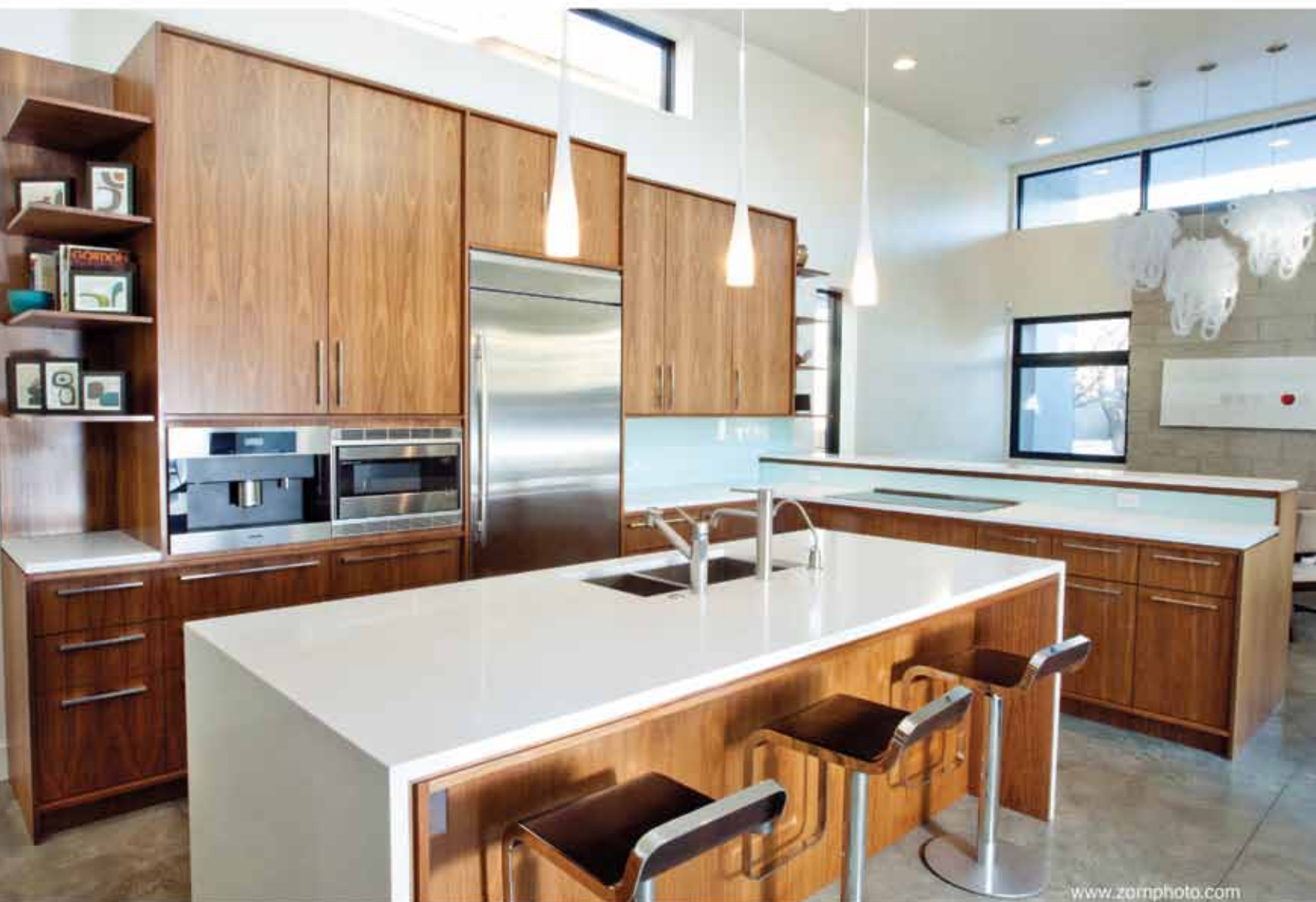
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# FIELD STUDY | OBJECTS | etc.

words: Tamara Chuang



## TOY DÉCOR

These adorable wooden animals separate into three pieces. Mix, but don't match bottoms and tops create other-worldly creatures. Brooklyn product designer Karl Zahn is known for exploring "forgotten technologies," and Dovetail Animals for Areaware is no exception. They have dovetail joints that converge to form animals.

+areaware.com



## LIGHT ON

If you're headed to the woods, don't forget to pack one of these LED lanterns from Snow Peak, the design-friendly camping gear company. The award-winning Hozuki Lantern, named after the plant whose flowers are shaped like a Chinese paper lantern, has three brightness settings including Candle Mode. The newer Tulip Lantern has a bendable neck to direct the beam as needed. Both recharge over USB.

+snowpeak.com

## SWEET DREAMS

Befriend this luscious blanket on a cool summer evening and you'll likely lounge all night beneath the stars. The muted colors mix wonderfully with vibrant hues making the Colour Plaid series so dreamy. The soft Merino wool completes the dream. The blankets, like the pictured t.e. 028, come from Dutch designers Stefan Scholten and Carole Baijings for Thomas Eyck.

+YLiving.com



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**PENCIL 2.0**

Alex Hulme redesigned the pencil by carving a simple notch into the already utilitarian design. The Pocket Pencil slides nicely into any front pocket for those of you who still carry around pencils and wear shirts with pockets. Now if he could only design a new pocket protector.

+ [gnr8.biz](http://gnr8.biz)



**BOOK STOP**

The smart-looking Shelfit is more than a mere bookshelf. Colored metal dividers clamp on the shelves wherever you wish, making it a rare piece of affordable, custom furniture. It even looks great bookless. Designed by J.I.M. in Berlin, Shelfit comes from good design lineage. Its creators are also behind the award-winning Kinzo Air series of office furniture.

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**CHAIR MASTER**

If you missed the CH33 when Hans J. Wegner designed the chair in 1957, stop scouring eBay and head to your local modern furnishing store for a second chance at owning this classic. Carl Hansen & Son, a longtime family-run furniture maker, has reissued the iconic piece in white, grey, pale blue, orange and black - all hues within the original palette. The solid wood chair, produced for a mere 10 years, still looks relevant for today's modern home. It's available with or without upholstery in either fabric or leather.

+carlhansen.com



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**STEMLESS SWIRL**

Interior designer Daniele 'Danne' Semeraro unwittingly launched a new career when he broke the stem off a wine glass in 2002. "I put it on the table and it leaned over. It was quirky and I thought, 'Maybe I can do something with this.'" He rented a car and traveled to glass blowers in Tuscany to perfect the design of Semplici Cupa, a stemless glass with a cone-shaped base that rolls when set on a table, swirling the liquor inside. "It was more about design without adding. The spinning aeration mimics the swirling of the stem, which we took away," says the native Swede who lives in Los Angeles. Bonus: "You'll never break another stem." Semplici Cupa is available as shot, Brandy or wine glasses.

+semplici.com



**USE & REUSE**

The perfect wine topper has to be the Appo Tray, designed by Carlo Trevisani. Not only does the tray, made from Portuguese cork, serve as a plate for small appetizers (so tapas!), it plugs the bottle to keep flies away. And after the wine is long gone, Appo Tray turns practically any bottle into a handy display for food, flowers and everyday items.

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**RUBBER MAN**

The crazy kids at London's j-me original design offer a creative twist to the rubber-band ball with Rafael, a plastic character with an excessively large head. There's no limit to how many bands you can wrap around Rafael's bald pate. In fact, j-me dares you to find out in its FAQs. Includes three rubber bands to get you started.

+j-me.co.uk



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The GREEN CUBE is a single family infill project located in the Highlands neighborhood on a non-conforming lot. The design solution was founded on sustainability and affordable building techniques. The home is one of Denver's first LEED Platinum certified homes.

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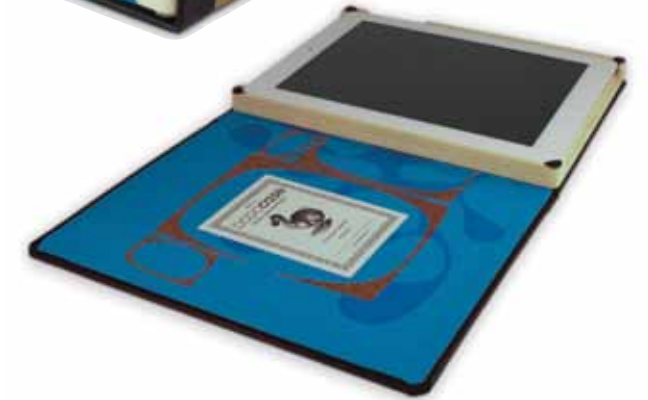
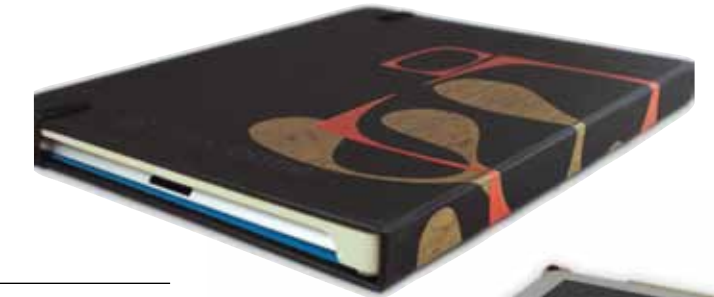
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### IREX RAY

Rex Ray's paintings have that mid-century-modern feel and appear a natural to that design era. Only thing, he was just a toddler in the late '50s. Ray, who spent his teenage years in Colorado Springs, gives a nod to nostalgia by infusing pieces with fluid shapes and colors. He's wowed the design world and even captured the attention of Apple, which hired him to exclusively design holiday gift-wrap in 2002. It's fitting then that one of his latest collaborations is an iPad cover for DODOcase, a company pledged to keeping bookbinding alive.

+dodocase.com



### MAIL POP

About time someone stepped up mailbox design. Michael Rösing of Radius Design sticks to simple with a pop for his Letterman series of mailboxes. Letterman 1 is the basic model with a port hole. The roomier Letterman 2 includes a spot for the newspaper. We like the stand-out orange version but for those with more reserved tastes, the powder-coated steel box also comes in silver, white and black.

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### QUACK STACK

The world would be a better place if all design had the childlike fun of e-glue, the French design studio behind happy wall decals and kids media. But the designers have many more ideas beyond stickers. Their fun designs are ready and waiting for the right manufacturer. Quackie is just the thing. A streamlined wooden storage unit built for kids is shaped like a duck on wheels.

+e-glue.fr



### BAR STOP

Feel like a modern-day Mad Men character with Wallbanger, a wall-hung liquor cabinet built for outdoors. Made from 256 recycled milk jugs, the low-maintenance bar comes from Urbancase's Darin Montgomery, who collaborated with the lovely outdoor furnishings maker, Loll Designs. Everything about Wallbanger - yes, it's named after the mixed drink - is outdoor friendly, from its recycled high-density polyethylene plastic to its stainless steel fasteners. The hinged door flips down for a cocktail-mixing spot, plus Loll tosses in a cutting board for a fresh slice of lime.

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**TAKE OFF**

The designers behind the clever Coffee Cuff (a veneer wooden bracelet that slips from wrist to coffee cup) are at it again mixing reclaimed wood with sleek designs. Glider is a paper airplane made of scrap wood that would have been tossed by local cabinetry shops. While more fun than practical, it still wasn't a simple project, says Nathan Lee, cofounder of Contexture Design in Vancouver. "There were tons of prototypes and mockups flying around the shop in an effort to get the balance and weight just right," he says. Thank goodness the team has "a healthy appreciation for paper airplanes."

+contexture.ca



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### CHILDHOOD SECRETS

Up-and-coming designer Veronika Paluchova beautifully mixes nature into everyday objects and adds an unexpected humor to each piece. The Slovakian-born artist stacks current reading material in "Magazine Racks," a house-shaped spot that "is the best practical assistant when I have not a bookmark." And by stacking books inside, she creates another floor. Another piece, "Shelf," grows over a tree branch. While "Bonfire Lamp" is for people who like to barbecue and relax in nature. While most of the collection is still a prototype, Paluchova is working on production.

+ [veronikapaluchova.com](http://veronikapaluchova.com)



### PLAYFUL PORTHOLE

As the owner of a ranch-style home, Steve Fulton searched unsuccessfully for a great-looking, affordable modern door. He ended up creating one. He took a basic, solid-core \$60 door from Home Depot, drilled several large holes and slid in circular windows he created. Friends, neighbors and strangers gushed. Now Doorlenz, the first product from his company Craft Modern, is available as a kit. If you don't mind a little DIY, the playful portholes slide into circles drilled into a door. They can be arranged to be as minimalist or maximalist as one desires. Pick from five colors and three sizes and then design your door online.

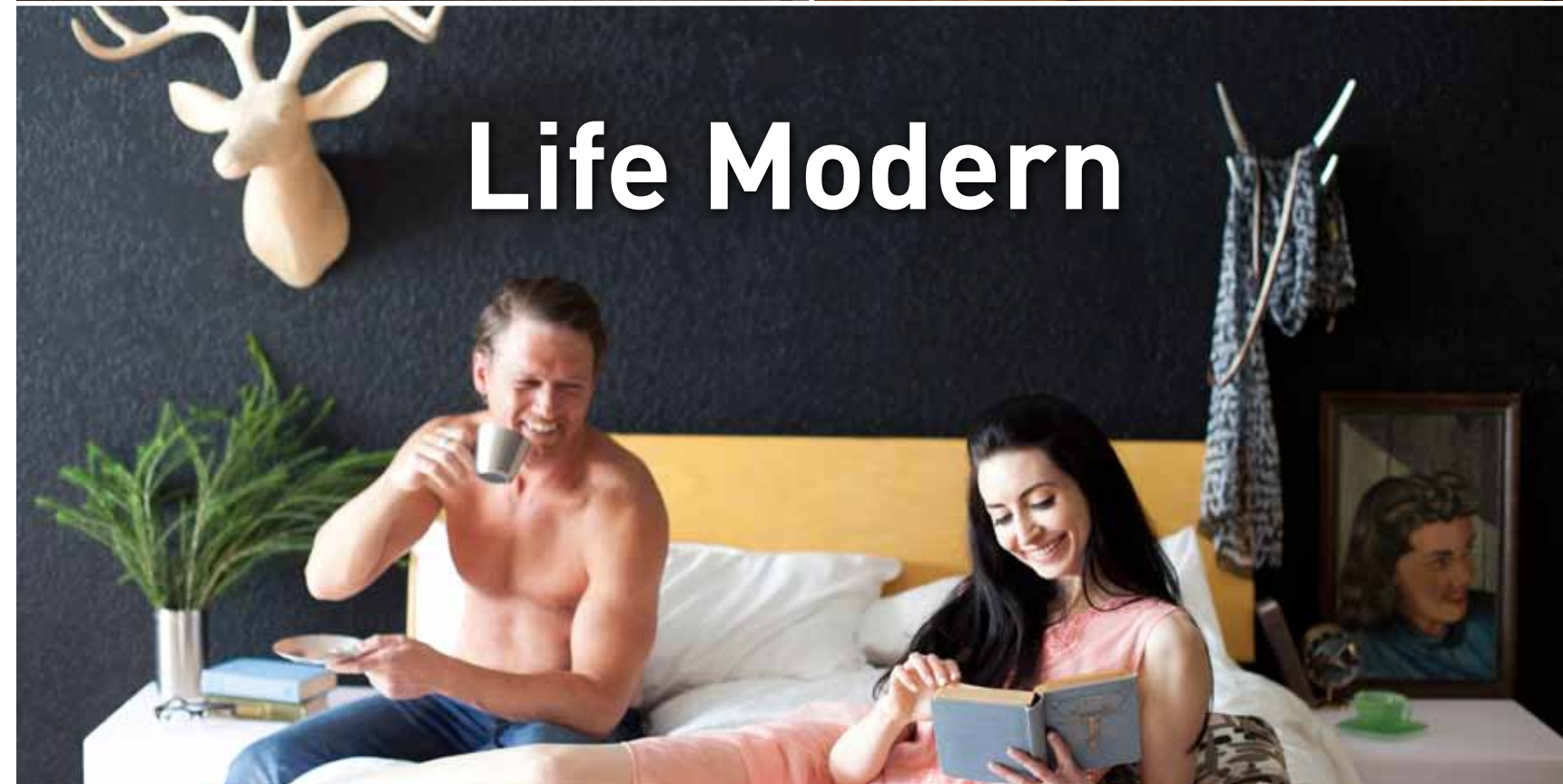
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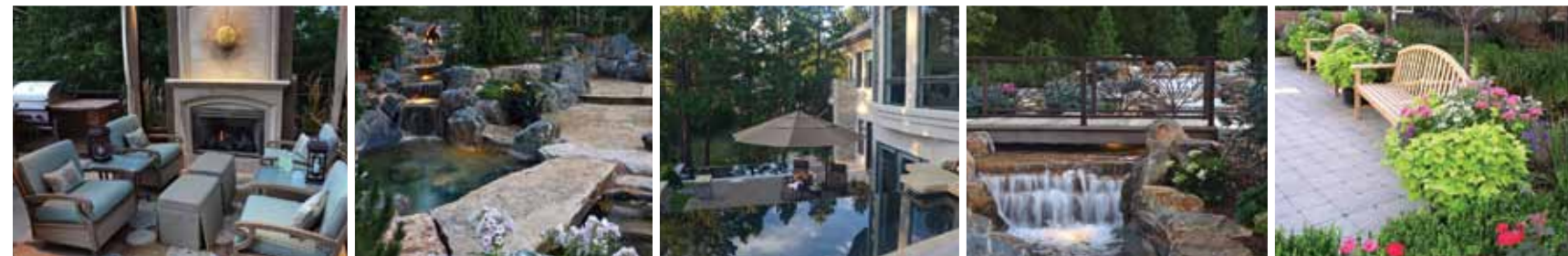
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Daniel O'Connor

Step inside the beautiful Boulder abode of interior designer, Kimberly Demmy and see how she took a robust assortment of works, from museum worthy pieces to family sketches, and made them lighten up her space without weighing you down.

# THE ART OF LIVING

OR THE RIGHT WAY TO MAKE A BOUNTIFUL ART COLLECTION FEEL AT HOME.

WORDS: Eleanor Perry-Smith • IMAGES: Paul Winner & Daniel O'Connor

**THIS** door in North Boulder doesn't simply swing open. Rather, it glides upon an off-center axis, granting entrance to a space where artwork, architecture and furniture meld like ice cubes in a cocktail. High ceilings and long white walls uphold a vast swath of art as skylights and handpicked fixtures illuminate the small drawings, massive paintings, collectable furniture and sculptures. At the mercy of untrained hands, this home might have been a claustrophobia-inducing disaster.

Fortunately, Kimberly Demmy is an interior designer. She's the seamstress creating such seamless harmony here, that not a stitch of effort pokes through. "I didn't want the house to feel like an art gallery," she insists. It doesn't, despite 50-some works of art and an open floor plan. With painstaking intentionality, the home that

Kimberly shares with her boyfriend is a lesson in sophistication and sincerity.

It's also a balanced celebration of international, local and personal talents. "This is actually a drawing I did in sixth grade," Kimberly says, pointing to a ladybug created in pencil. It hangs beside framed textiles, a painting by Kimberly's mother, a Mary Mackey abstract and Geoffrey Ridge etching in Kimberly's office. Aligned in a row, the pieces would clash if it weren't for the understated furniture. A white Eames Management Chair is tucked into a horseshoe Portica Collection custom desk with white surfaces from Room & Board. "I think sometimes color can be overused and I believe that less is more in most cases," Kimberly suggests as she walks into an airy living space.



Daniel O'Connor

ABOVE: The front of the house is set back from the street on a long, narrow lot. It was designed by Jack Rudd at Archiplanet and built by Tim Ryan of Ault Park.

FACING: Kimberly's entryway houses Tollem Sculptures by Jerry Wingren and an assortment of plants, which she likes to decorate with using understated black and white pots topped with matching stones to cover the soil.

TOP: To Kimberly, this landing felt barren until she decided to make it a miniature living space. From this angle we get glimpses of an abstract black and white Robert Motherwell signed limited edition print and a Katelyn Alain abstract.



TOP: Even the kitchen cabinetry has built-in space for art and displays an E. Tofuya pot and sake bowl by Kazu Oba, whose works can also be enjoyed at the Boulder Japanese restaurant Amu.

BELOW: The nook showcases a Michele Winkler abstract painting above a Saariinen Tulip Table with Norman Cherner side chairs.

Every square inch of the living room has a story. Initially, it seemed closed off and dark (despite so many windows) when Kimberly first set foot in the house. Silver-rimmed recessed light frames peppered the ceiling like shotgun spray. So she whitened the frames, door trim, window trim and painted the walls a refreshing, colorless hue. "There are infinite shades of white, and the right one must be carefully selected," she submits. It's an applied insight that lets the art and furniture speak for itself—and there's plenty to say.

A Bernard Venet limited edition sculpture rests atop a custom RSH Studio coffee table, serving as the room's core. Underfoot, a custom Shaver Ramsey rug is adorned with a Harlequin design. A pattern emerges—customization is part of what prevents the space from feeling staged, as it speaks of an individualized modern eclecticism.

"That book case, for me, was instrumental in pulling everything together," Kimberly says pointing to the floor-to-ceiling Poliform shelving from Studio Como. She is keenly aware of what makes a space feel like home, always taking the size of a space into consideration when looking for balance in a room. Nothing should feel too heavy or too open. "I really wanted to make sure I brought in some warmth," she says regarding the living room. And nothing softens like books and the wood accents found throughout the house.

Overhead in the foyer, two hanging wood totem sculptures by Jerry Wingren grace the double-high space above the gliding front door. They bring welcome and whimsy into an area that could have trumped arriving visitors.



Kimberly's refreshing dining room is graced with primary colors, such as a red feather headdress made by the Bamileke people of Cameroon, Africa and a large, deep blue painting by Osmundo Echevarria. An inviting azure landscape photo by an unknown Boulder photographer hangs above a built-in fireplace. The dining table is Pjur by Zeitraum and seats six. Gubi dining chairs by Boris Berlin and Paul Christiansen. A ceramic pendant handcrafted by artist Lesley Anton lights up Kimberly's dinner parties.



Daniel O'Connor

"The suspended totems in western red cedar were placed, in collaboration with Kimberly, in consideration of several factors," says artist Jerry Wingren about the pieces; "One was the ability to see the upper side of the sculptures from the upper level. Another consideration was that of getting a lead-in into the space, drawing your eye in and up."

Jerry and Kimberly's combined efforts usher intrigue into a benign space in most other homes. "In fact, when I try to verbalize Kimberly's design, it's that she gets all of the elements to be in harmony," Jerry adds.

The line of vision from Jerry's pieces moves to the stairwell where a black and white Robert Motherwell print compliments the dark wood atop each

stair. The contrast entices one to go exploring, where the upper landing with two Cassina Le Corbusier cowhide LC1 Sling Chairs offers a private perch. To the left is the master bedroom.

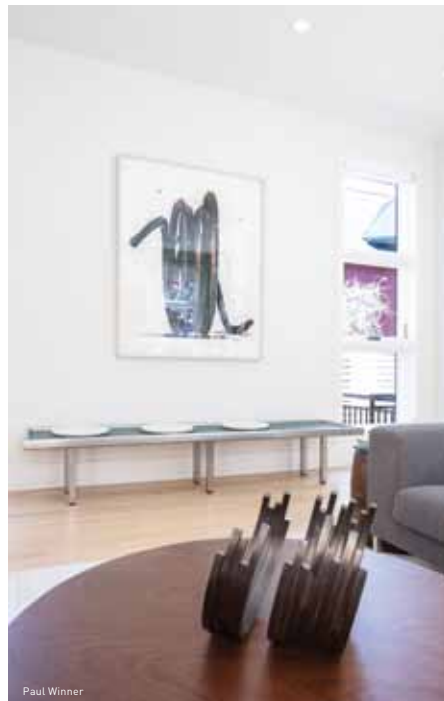
A signed Richard Serra print is an interesting segue into the simple elegance of Kimberly's bedroom. Donald Sultan signed prints depicting fruit bring a light but lush atmosphere to the walls, as the B&B Italia Charles Bed serves as a cozy centerpiece. In the bathroom, natural light and a balcony are graced by a little betta fish swirling on the counter. "He's sick right now," says Kimberly, who clearly has a heart for uncommon creatures, as an adopted cat with a cleft palate has been following her around the house. "If you just have an eye for something, it doesn't really matter what it is or where

*"I think sometimes color can be overused and I believe that less is more in most cases."*



Neutral tones and earth-inspired art bring nature inside along with folding doors that completely open to the patio. The Neo Sectional couch by Niels Bendtsen curls around a custom RSH Studio coffee table. Inviting Catifa 80 Chairs by Arper inspire one to pick a book off the custom Poliform case from Studio Como. Underfoot is a custom Harlequin Rug from Shaver Ramsey Oriental Rug that leaves enough space to enjoy wood floors leading to a Matswiri Dresser by Jiun Ho from Town Studio. Black Resting Stones by Jerry Wingren bring a balancing, smooth texture to the space while a cheery Red Flower signed print by Donald Sultan hangs at the entry to Kimberly's office.

*"If you just have an eye for something, it doesn't really matter what it is or where it's from."*



ABOVE: This 'Come a Little Bit Closer Bench' by Droog from ZModern is an entertaining way to take a seat. One's body causes the disks to roll atop the marbles, giving a weightless, floating sensation.

LEFT: The form and movement of the spiral limited edition signed print and iron horseshoe-shaped sculpture both by Bernard Venet bring unity to the showcasing abilities of walls and furniture.

RIGHT: French Ceramic Lamp with Four Faces by Robert Picault, circa 1970.



Daniel O'Connor



A Voliere Tambour table lamp by Mathieu Challeier offers birds, color and youth to Kimberly's work space. An abstract canvas print by Jodi Fuchs hangs to her right.



TOP: Kimberly's office is clutter-free thanks to tons of storage space in her Sapporo cabinets with frosted glass doors by Stua. Her Portica Collection custom desk by Room & Board is complimented by an Eames Management Chair.

ABOVE: Scores of beautifully bound volumes are art themselves, resting below works by Theora Tice, Geoffrey Ridge and Kimberly.





it's from," she says, which can apply not only to her pets, but to her wide display of personal and collectable objects. Her attitude drops any pretense as the vein of sentimentality continues throughout the house.

Even the mud room is laden with simple art in a way that doesn't over stimulate, but invites, as the adjacent kitchen leads to the dining room—perhaps the most enticing room of all.

Here, Kimberly paired a ceramic Lesley Anton Barnacle Pendant light fixture with a Pjur dining table by Zeitraum and six Gubi chairs that are so easy on the eye, one can't help but conjure the memorable gourmet meals they've facilitated. A massive blue Osmundo Echevarria painting takes up an entire wall beside the muted furniture, evoking a mellow mood, as the opposite wall cases a recessed fireplace. The overall feel is soothing and energetic at once. "I see layers upon layers of relationships, and they all have to merge together," Kimberly notes, which means that even the chair upholstery texture complements the rug, as the paint finish matches the lighting effect.

On her way back to the front door, Kimberly passes a Katelyn Alain painting saying, "I look at this picture and it mesmerizes me." She's perhaps unaware that every visitor is likely mesmerized by the uncommon artifacts and qualities in her house. But because of her efforts, even amidst these brilliant works of human hands, everyone inevitably becomes a natural part of the ambiance. And that's saying something.

To see more of Kimberly's work visit:  
[+kimberlydemmydesign.com](http://+kimberlydemmydesign.com)

TOP TO BOTTOM: Natural light from the west illuminates Kimberly's Charles Bed by B&B Italia from Studio Como. She bookends it with Atlas Nightstands by Stua and Tolomeo wall lamps by Artemide.

Since the best place to watch movies is in bed, Kimberly cleverly used a roller window shade to double as a projection screen while the projector itself rests atop a wood dividing wall.

Kimberly discovered this vintage wood dresser with chrome handles at Mod Livin'. Its rich hues pop beneath an abstract signed Richard Serra print.



The backyard view of Kimberly's house is flanked by trees in her quiet, North Boulder neighborhood. A balcony extends from the master bathroom, allowing access to fresh air from multiple places throughout the home.



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**STRIKING SIMPLICITY.** At the heart of the loft is this airy bullhaup kitchen. Linear appliances include two built-in wine storage units, a coffee system, speed oven and a hidden Liebherr refrigerator. Horizontal oak veneer wraps the space in sophistication while a white synthetic quartz island and white glass walls give it a clean look. Floating cabinetry tops off this perfect, open loft feel.

## A SPACE ABOVE

Downtown living for this couple centers on a larger-than-life roof deck and functional spaces that double as works of art. What could be more modern in Denver?

STORY: Kimberly MacArthur Graham  
IMAGES: Trevor Brown Jr.

Seanna Forey ushers me into the exquisite loft that she shares with husband Scott Chasin and immediately offers an apology. Thanks to a misunderstanding about the elevator lobby (don't ask), I'm 10 minutes late for our scheduled interview, and Chasin is now on a business call. Her apology, while considerate, is unnecessary for three reasons. 1. My interview is interrupting them in the middle of a workday; 2. Their pint-sized canine companion Winnie is more than adequately entertaining; and 3. The enormous roof deck - where Chasin is taking his call - has caught my attention and taken my breath away. All I can think about now is stepping outside, lingering, taking in the ultimate Denver view: a spectacular panorama of snow-capped mountains beyond a bustling city.

Thoughtfully remodeled with a minimalist modern aesthetic, the 2,200 square foot Forey-Chasin loft proves that a well-designed home will make an impression that belies its size. Taking advantage of its relatively modest scale, owners Forey and Chasin focused on quality and opted for a flowing floor plan that takes advantage of every square foot without seeming cramped.

Prior to being renovated, Chasin describes the loft - purchased 10 years ago, before he met Forey - as "cookie-cutter." Once they decided to create a home together, the couple toyed with moving to Cherry Creek, but found "we couldn't give up downtown, this place."

In addition to good architectural bones and a downtown location, a big part of what they could not give up is the home's 2,600 square foot roof deck, with unobstructed views that pan downtown and continue clear to the mountains. "The outdoor space is the focal point of our house," says Forey. "It's actually bigger than our indoor space, and it's arguably the biggest patio downtown. It's gorgeous with all of the city lights. It's the best location downtown and we plan on being here for a long time." With that in mind, they began a "down to the studs" renovation led by architect Steven George of firm Bothwell Davis George.

**“It’s not an enormous space, so the programmatic needs were really simple. It’s about quality, not quantity.”**

Architet Steven George

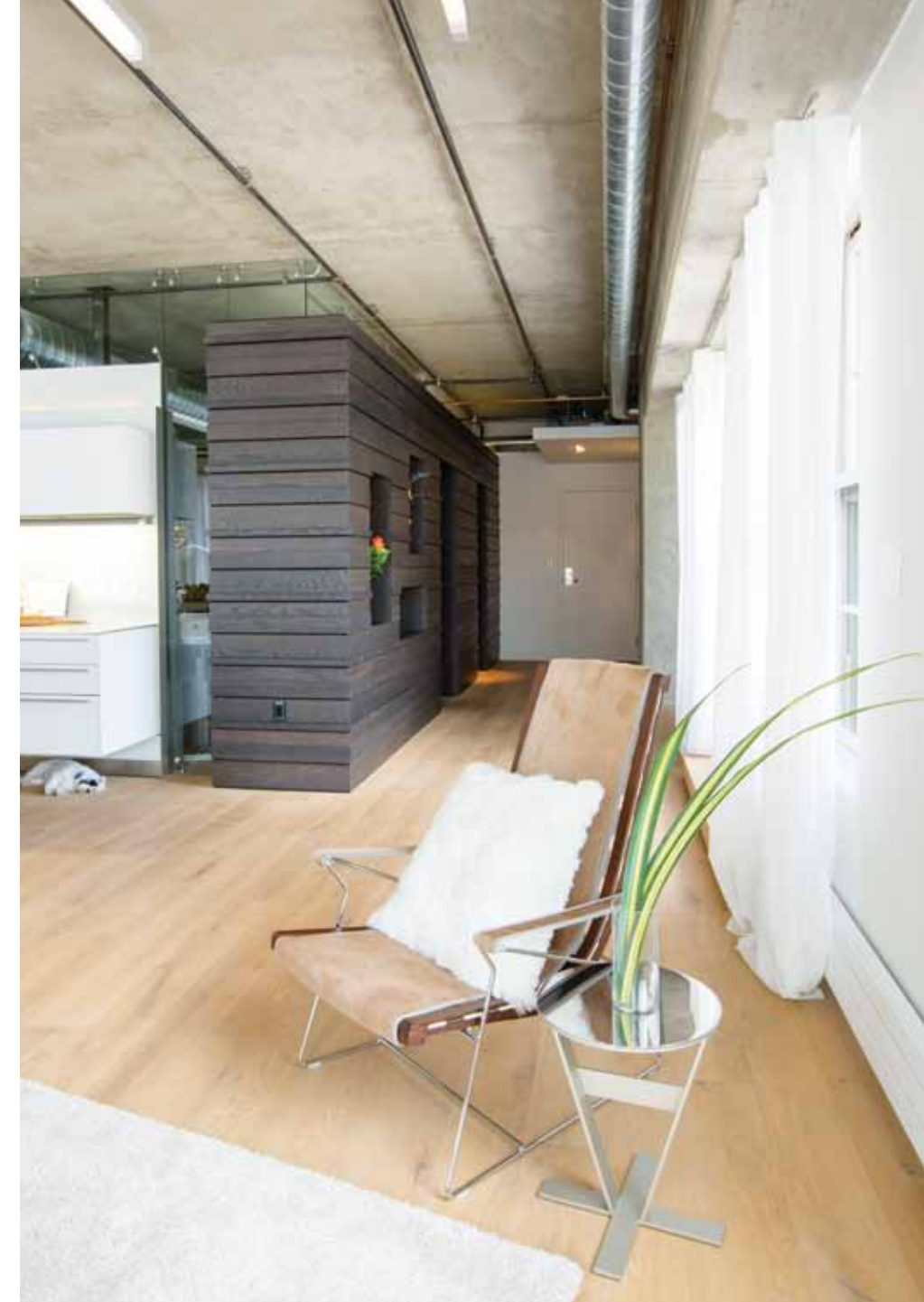


Clean lines, high-tech finishes, and a minimalist palette of white and gray are complemented by dark wood accents, vibrant posies, and the soft touch of linens in the living room. A Charles Sofa, JJ Armchair and Luis side table are all B&B Italia from Studio Como.

George says, “It’s not a enormous space, so the programmatic needs were really simple. It’s about quality, not quantity.” From the finishes to the fixtures to the furniture, excellence defines the home, especially in those areas enjoyed most often: kitchen, dressing area / wardrobes, and bath.

The kitchen, in particular, is a focal point of the home, both functionally and (not coincidentally) from a design perspective. Prominently located, opening onto the deck, the airy space is used several times each day, not including the couple’s frequent dinner parties. “We designed the whole house around the kitchen,” says Chasin. “I knew that I wanted a bulthaup kitchen. It has great lines, and the kitchen is the room used the most.” Several factors make the kitchen unique, according to Kitchen Designers’ Jed MacKenzie and William Landeros, who tag-team a response. “One, we floated cabinetry on the wall. That is unique to bulthaup. Second, the island on legs with seating for two is outstanding. They wanted an area to sit with their coffee and computers. It was very important that the kitchen and the island really function.” As is the case throughout the house, though, some of the smaller details became the most loved. Forey says that one of her favorite things in the house is the knife storage and cutting board “function box” that neatly stores and procures the tools when needed. Landeros describes it as “super functional, stylish and casual.”

In the dressing area of the master bedroom, Poliform “One” wardrobes (designed by Carlo Colombo) with flawless ivory glass doors function as both furniture and architectural elements. According to George, “The closets create an edge between the master bed and bathroom, but don’t extend all the way to the ceiling. This is a theme in the space, defining spaces with objects but leaving room between the object and the ceiling so that your perception of the space expands. Conventional walls break up spaces and they become psychologically smaller spaces.”



Standing in living room, gazing toward the kitchen and entryway the effect of minimal, clean lines is apparent in the lengthening of the space. Another view of the JJ Armchair and Luis side table by B&B Italia from Studio Como.



A hand-crafted, highly textured wooden wall draws visitors in and creates a sensory experience out of entering the home.

A Moooi Raimond Chandelier from Studio Como hangs over a Saarinen dining table and a set of Eames Management chairs.





Brad Fentress, Studio Como owner, provided the wardrobes and other furnishings for the home; "They wanted 'his and hers' free-standing, floating, functional closets that also worked as a room divider. It's a brilliant way to have an amazing architectural piece."

In the entryway, George designed a handcrafted, dark wood wall to define the entry space and visually draw visitors into the hallway before opening up to the living room and kitchen. The dark wood finish echoes the finish of the kitchen cabinets – and both stand out against the primarily light-colored space. A coat closet door clad in the same dark oak helps conceal it within the entry space.

In the master bath, this theme takes its most unique twist with a "wet-wall" element that provides both architectural definition and interest. Clad in textural glass tile, and flanked by additional glass, it incorporates all the shower controls while allowing LED lighting from above the vanities to pass through into the shower. George explains, "This is another subtle gesture, visible when entering the master bedroom, to link one space to another."

Another motif of the project was simplicity. George says, "One of our primary objectives was to keep it simple. The bones of the place were good in their own right."

A limited palette of mostly whites and grays, accentuated by bold pops of bright color, helps to achieve this goal. Kitchen

**OPPOSITE PAGE:** A full vinyl wall mural with a black and white photo of the La Scala Opera house in Milan in the 40s. The owners originally saw the photo in an Italian lighting store in Soho New York and spent six months tracking down the original negative through Italian media houses, after many failed attempts in poorly written emails in Italian it was found, produced and installed by Qube in Denver.



**ABOVE:** "Chasin's home office playfully incorporates a full-wall print that seems to put his desk (custom-designed by architect Steven George) on center stage." Desk fabrication, CR Laurence, glass for the desk is from 3Form.



**LEFT:** A Mac-based Savant "smart-home" system, installed by Tech Dwellings of Denver, provides streaming audio and video content, controlled by iPad or iPhone, along with security, lighting, and temperature settings.



Against a gently modern industrial backdrop, the master suite evokes comfort, relaxation, and rest. Green rug from the Rug Company, Poliform bed and egg chair, and B&B Italia side table from Studio Como, bookshelves custom made by spatial design in Denver.



During Denver's long outdoor season, guests enjoy fresh air, great conversation, and uncompromised views from the expansive roof deck. Seating is the Montego collection from Room & Board framed by Tuuci umbrellas and a Tuuci hammock.



FAR LEFT: Poliform wardrobe and sustainable alpaca rug from Studio Como.



LEFT: Agape Spoon Tub and Poliform bathroom cabinetry from Studio Como.



designer Landeros comments, "The finishes they chose are very classic colors, contemporary, timeless, and minimal. They did not want things that would be dated. They wanted timeless, classic, good for the rest of their lives." Forey adds, "It's a neutral palette so we can swap things out, but I really love white and different tones of white together."

Also in keeping with this stripped-down aesthetic, a Savant smart-home system controls everything from music to lights, room temperature to the front door lock, from iPhones or iPad - eliminating the need for distractions like light switches, keys, or TV remote controls. "I'm a technology geek," says Chasin, "and I'm a minimalist and I wanted to minimize gadgets." He

points out that they do, however, have the more pedestrian light switches and keys - "for when parents visit."

Architect George neatly sums up the project. "It's not very elaborate in layout, choice of materials, or the way the materials interface. It's modern in its simplicity." He pauses, then adds, "I've often thought, 'What is it about Modernism that is so compelling to our generation?' I think that it's the constant stimulation - all the data, being online, social media - modernism is valuable because it tries to simplify our environment and connect us to nature."



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SHAKE SOME MODERN SPICE INTO YOUR KITCHEN.

# NOW SERVING

KITCHEN IDEAS WITH A DASH OF FUN!

WORDS: Megan Moore, Kelsey MacArthur



**THIS FRIENDLY YELLOW KITCHEN** houses more than meets the eye. It was created by a doting father named Robert Propst - a Colorado-born designer, teacher and graphic artist who was responsible for more than thoughtful toys. His career took off when he became increasingly discontented with 1950s office setups and decided to give his two cents. The result was the Action Office System, a mobile workstation where individual talent could be more readily realized with a balance of privacy and collaboration. You know it as the cubicle.

Until his death in 2000, Propst contributed impactful improvements to multiple fields including health care, construction, and livestock, aside from being the president of mega manufacturer Herman Miller's research corporation. With claim to more than 100 patents, Propst is remembered for his fervent dedication to improving life through design. That, and cute dollhouse accoutrements. This particular mini kitchen was part of a dollhouse Propst made for his daughters. Modeled after the family's home, Propst not only created the house, but a lot of the furniture as well. In 2011, his daughters donated it to the Denver Museum of Miniatures, Dolls and Toys located at 1880 Gaylord Street.

Learn more about the museum at <http://www.dmmtdt.org>.

Image: Crystal Allen

**IT STARTS SMALL.** You purchase a lamp here, a sofa there. You progress from apartment to apartment until one day you take the leap and buy your first house. You carefully pack all of the things you've picked up along the way and bring them with you. You move in, you make updates - paint the walls, hang curtains. You make small decisions until slowly, but surely, your house feels more like a home. And then you hit a roadblock - your kitchen.

You know remodeling your kitchen is a great way to invest in your home, but how do you make the right choices to ensure the best return on your investment? What if you don't want a kitchen that's neutral, yet sure to appeal to the everyday buyer when it's time to sell? What if you want a kitchen that is as unique as you are, personalized to suit the details of your life? But then again, why should you put the time, effort and expense into creating the perfect kitchen, if you have to leave it all behind once it's time to move?

When it comes to designing today's kitchen, it's time to think outside of the standard boxes, hinges and doors. The modern kitchen isn't what it once was. It has evolved from a closed off room, concealed from the rest of the home until dinnertime, to an open space that's closely integrated into its main living areas. Not only is the kitchen more visible, it's also capable of functioning in more ways: it's a studio for the home chef, an office for the freelancer, a place where homework is done, stories are told and friendships are forged. Beyond the heart of the home, the kitchen is a vital part of our lives outside of it.

With a larger role in our world, kitchen design requires close attention to detail, ensuring its organization and efficiency assist in our hectic lives. Proper space planning, systematic thinking, and the use of durable materials are essential to a successful kitchen. But that doesn't make it your basic tuna casserole - a bland mash of economy, lethargy and canned peas. The kitchen also needs a dash of jaw dropping finishes, counters and appliances. Like a great meal, it requires the perfect balance of ingredients to bring it all together. If only there were a recipe that might instruct us on the many 'how to's' of remodeling, updating, and designing our kitchens from scratch.

Everyone has varying tastes, so there isn't a standard fix for your kitchen quandaries, but there is a method behind the apparent madness. No matter your lifestyle or household size, considering function first is a good place to begin. How do you use your kitchen, how often do you cook, do you use it as a workspace as well? Identifying the activities that take place in your space will create a basic outline for the design plan, helping you

make some of the establishing decisions within the process. Then you can take a look at the components that make a kitchen truly yours.

So like a chocolate smeared kid tugging at your apron, we're here to help. Let's lay all the ingredients out on the counter and take a peek in the box to inspire your kitchen dreams. First is like the roux for a good soup, the very foundation of a kitchen, which is storage, storage, storage. Be it a big or small space, you've got to have somewhere to hang your silver spoon. Then stay cool as you tiptoe through refrigeration, think sinks and consider cooking across a range of stoves, ovens and hoods. Get a refresher on dishwashing, skim surfaces and then find your green thumb in our kitchen garden section. Then, last but not least, we'll hear some applause for appliances. So here it is, a fresh and fun tour for the coolest room in the house.

## THE MENU.

**pg 68** A Poggenpohl Kitchen

**pg 69** A bulthaup b2 tool cabinet

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**pg 88** Ingredients

## THE STORAGE

**STORAGE** is the backbone of a kitchen system. Once you've fully assessed how much space you'll really need, then comes the fun part, because storage comes in all shapes and sizes. There are full-course cabinetry systems with stacks of drawers ordered from a large, established kitchen company. Maybe you'd prefer a custom system to perfectly fit your atypical space. Of course there are also local companies that will let your imagination run wild with customization, or perhaps you'd just like to try your hand at minimalism. Whatever your palette, we've got just the thing to whet your appetite for putting everything in its place.



### A POGGENPOHL KITCHEN

This kitchen, in the personal residence of Studio 2b owners, Allen and Samantha Bales, is jam packed with state-of-the-art technology and design, but its sleek harmony doesn't crowd the eye. What's the secret to such a streamlined space? Poggenpohl—a German cabinetry company, 120 years in the making. Known for their fantastic finishes, this kitchen is a testament to their quality and is adorned with a teak island, high-gloss white lacquer drawers and two satinized mirror glass upper lift cabinets. Caesarstone countertops in Limestone lead up to a Poggenpohl breakfast bar topped with white satin glass for that refreshing feel. The backsplash is by Lynnel Art to Form.

Mixing and matching is what makes this kitchen a success. Timeless simplicity and varying textures coupled with high-tech appliances (like the Gaggenau Steam Combi Oven, which can actually add moisture back into leftover food) are all part of the grand appeal. And with 38-years catering to American households, the Poggenpohl family doesn't leave you hanging should new storage questions arise, but offer personalized service and upkeep nationwide. Now that's slick. *Available at Studio2b.*

## INSIDE THE BOX

The bulthaup kitchen tool cabinet may just be the only storage you'll need...ever.

### WHERE DO WE START?

It's the same question designers at EOOS asked themselves when bulthaup commissioned them to construct, or deconstruct, a fresh kitchen concept. So they went way, way back to rediscover the definition and purpose of a kitchen. After three years of intensive research, they concluded that just like a woodshop, kitchens require simple, seamless order for tools while eliminating clutter. And so, the bulthaup b2 tool cabinet was created, simultaneously rebirthing the way we understand the best room in the house.

"It's an organizer's dream," says Brett La Hay of Kitchen Distributors, where the product can be explored and purchased. "Everyone's impressed." Here's why. They've reduced an entire kitchen storage facility into one incredible unit. Seriously. A whole kitchen. Glasses, dishes, trays, mixers, utensils, food, spices and even a hanging notepad fit snugly and perfectly inside. Eliminating drawers puts everything in plain sight, so no superfluous items can sneak in.

"It cleanses your kitchen," Brett says, adding that this cabinet can also be used in other parts of the house and is completely customizable. Half sizes and oak or walnut veneer are among the options. Nothing slipped through the cracks with this revolutionary cabinet, as even the breadbox lid doubles as a cutting board.

The tool cabinet is a force on its own, but also belongs to the bulthaup b2 line, which includes two other pieces—a workbench that has a cooktop and waterpoint as well as hidden outlets, unseen energy routes and adaptable parts that are streamlined into one fully functional and flawless component. The appliance housing cabinet tucks a refrigerator, dishwasher and oven into one simple package. And the best part is, when you decide to move, you can take the whole three-piece shop with you. It may go without saying, but this changes everything.



Combining ancient utilitarianism with modern efficiency and classic aesthetic, bulthaup has found a way to lay all of your kitchen needs out on the table, then tuck them away with two simple swings of a door. Each element is completely customizable, such as added spice racks, hanging space and food boxes. Stock up on bulthaup's specified accessories, or have fun arranging your own.

**THE STORAGE**

ULTRA CUSTOM

**ARTISTICALLY INSPIRED**

What started out as a typically dreary 1950s kitchen became a livable custom work of art when homeowners Mark and Christy Pletcher got their hands on it and brought Design Platform on board to make it happen.

It began when a First Friday event turned Christy's eyes toward the cheery, retro style works of artist Tandi Venter. Tandi's creations are an offshoot of her influence, modernist master of woodland whimsy, Charlie Harper. And so when it came time to remodel, Mark and Christy turned to Tandi's asymmetrical shapes and the paintings Christy purchased for inspiration.

To get started, Jonas DiCaprio of Design Platform asked Tandi to be involved in the design process. She gladly obliged but with one rule—no murals. Three heads are better than one, and with Design Platform, the Pletchers wound up using Tandi's designs to adorn a reclaimed wood panel, which serves as the kitchen's centerpiece. Tandi also created a separate work for the upper cabinets designed and built by AvenueTwo:Design. Her piece was etched and screened to give the art depth and lift doors were used so the art would be visible while the doors were open.

These custom pieces were incorporated into the kitchen's budget by simplifying the lower cabinets. The Pletchers went with IKEA lowers that were wrapped and end paneled with custom Rift White Oak. Adding Sugatsune pulls made for a custom look to the IKEA fronts. Now, instead of a dismal galley or cookie cutter concept, Mark and Christy have a warm, one-of-a-kind place to drink their coffee every sunny morning—all thanks to a collaboration with Design Platform and Tandi. [+designplatformllc.com](http://+designplatformllc.com) • [+tandiventer.com](http://+tandiventer.com)



SUSTAINABLE CUSTOM



**DeWILS: MORE THAN JUST GREAT DESIGN**

Green cabinets, while they might not match your kitchen decor, hopefully match your lifestyle. Keeping true to its roots, a small cabinet shop, DeWils prides itself on being a trustworthy company dedicated to the environment. Sure, lots of companies boast being green, but what eco-friendly products are being used and does their commitment span from production to distribution? DeWils uses wood from suppliers certified by the Forest Stewardship Council (FSC) or the Sustainable Forestry Institute (SFI) and their plywood is low-formaldehyde or no urea added formaldehyde. Not only was DeWils the first cabinet company in the US to pass the formaldehyde emissions test required by Japan's Building Standard Law, they received the best score possible. The cabinetry finishes are low-VOC (volatile organic compound) and the DeWils hinge supplier is ISO 14001-certified. And it doesn't end there. DeWils meets the California CARB Compliance standards and since the 1980s DeWils has reduced emissions at their Vancouver, Washington factory by 84%. From using recycled packaging to high-efficiency fluorescent bulbs to light their factories, DeWils take environmental stewardship seriously. Give that a thought next time you open your kitchen cabinets. [+dewils.com](http://+dewils.com)

SMALL SPACE SOLUTIONS



Joko Domus, Cun Kitchen

**ALL IN ONE THE MICRO KITCHEN**

We all want to have our cake and eat it too (even if secretly), and with these state-of-the-art designs for small spaces - we can. With incredible efficiency and eye for detail, these all-in-one kitchens incorporate the essentials of cooking into streamlined furniture pieces suitable for any room.

**KITCHOO:** Recipient of the reddot design award for product design in 2011, this micro-kitchen consists of a sink, microwave, dishwasher, stove-top, mini-refrigerator, cutlery rack and trash can, all stylishly hidden within a one-piece unit that doubles as a sideboard when closed. [+kitchoo.com/en](http://+kitchoo.com/en)

**JOKO DOMUS, CUN KITCHEN:** Designed for the versatile chef or the multi-functional kitchen, this mobile unit can be customized and arranged in a number of ways, ranging from a one cart mini-kitchen, to a full scale, yet movable space. [+joko.it](http://+joko.it)

**SEBASTIAN POPA, MICRO:** Standing 90cm x 70cm, the Micro includes a sink, a preparation area, a refrigerator, a dishwasher and an induction cooker. Not only saving space, but also saving resources, the sink has sensors to identify hands and micro-particles of water are vaporized, reducing water consumption. The dishwasher functions in a similar fashion - UV light is used to remove germs and bacteria, followed by micro-particles of water to clean and rinse dishes. [+sebastianpopa.com](http://+sebastianpopa.com)



Kitchoo



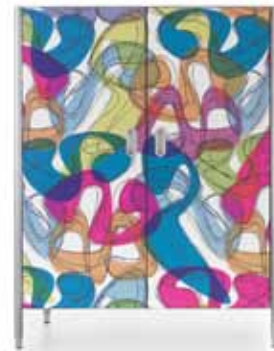
Sebastian Popa, Micro

**THE REFRIGERATOR**

**THERE'S NOTHING** like an ice cold drink on a hot day - and thanks to refrigeration we have it with the push of a button. But modern refrigeration doesn't stop there. As it has for cars and cellphones, technology has achieved great advances in the world of cooling and preservation, playing the role of our personal sous-chef at home. Today the refrigerator is more organized, and temperature is controlled with more precision so that our groceries last longer and taste better.



Alpes, Liberi, Cucina Collection. [+alpesinox.com](http://+alpesinox.com)



Miele, KF 1900 Series, [+miele.com](http://+miele.com)



Electrolux, EW23BC71IS. [+electroluxusa.com](http://+electroluxusa.com)



Bosch, 800 Series. [+bosch.us](http://+bosch.us)



Sub-Zero, PRO 48. [+subzero-wolf.com](http://+subzero-wolf.com)



COOL HISTORY

**FRESH PERSPECTIVE**

LIEBHERR'S FASCINATING RISE FROM RUINS TO BECOME A LEADER IN REFRIGERATION DESIGN

**IT ALL BEGAN IN A SMALL WOODEN COTTAGE IN GERMANY.** Hans Liebherr huddled over his desk, searching for ways to help his country pick up the pieces after World War II. Debris still covered the streets of Berlin, Munich and little towns in-between, while the rest of the modern world charged full steam ahead. Massive housing shortages added to the country's chaos, so in the quiet of solitude, Liebherr designed the world's first easy-to-assemble crane. It didn't require extra machinery to construct and could be assembled in a few hours—a large improvement over the days it took to put together existing cranes.

With only 110 employees, Liebherr opened up shop in 1949, selling 160 cranes in his first year of business. The company was a venture in necessity, helping a broken country clear a path to a better future. And while the visionary put his head down to work, he always kept his eyes open for opportunities to grow and help change the world around him.

By 1954, Liebherr discovered that only ten percent of German households owned an electric refrigerator. Exercising the mantra of long-term success and sustainability, Germany's leading machinery company began designing refrigeration to help meet the market's most basic needs. So what began as cold little electric boxes evolved into one of the world's most energy efficient, top-notch refrigerators. And with more than one million appliances produced, the company shows no signs of slowing down.

Today, Liebherr services every continent (except Antarctica, of course) and is more than 32,000 employees strong. Liebherr is still family owned and operated, while leading in green initiatives. They were the first manufacturer to remove harmful CFC from their fridges in 1993, and utilize recycling in each step of production. Even their packaging is 100 percent recyclable. More than 50 years of Liebherr is living proof that good things come in small packages, and sometimes really big ones too.



A duotone duty van put Liebherr's original iceboxes on display while traversing German towns.



These towering, real life tinker toys are what got Liebherr on the radar of every German builder after World War II. Easily assembled cranes were in high demand in war torn cities and beyond.

**"It was certainly unusual for a machinery construction company to consider manufacturing refrigerators. Why did Hans Liebherr make this decision? The answer lay in a series of coincidences."** Thorsten Platt, VP of Liebherr Refrigeration.



Liebherr, 1500 Series. Energy-saving, meticulously tested and elegantly durable, Liebherr's green factor is just one reason appliance aficionados tuck these fridges and wine chillers into the world's best kitchens.

# THE SINK & FITTINGS

**WE ALL KNOW** the best way to keep a cold at bay is to wash our hands, but who knew sinks could do so much more than simply keep our digits germ-free and our produce clean? Live in a small space and don't have enough room for a dishwasher? There's a sink for that. Your apartment's small and space is limited? There's a sink for that. Or perhaps you have plenty of square feet in your kitchen but need a little more room to take care of those dirty dinner dishes? There's a sink for that too - with plenty of beautiful faucets and fittings to match.



Electrolux, Eco Automatic. [+electroluxusa.com](http://+electroluxusa.com)



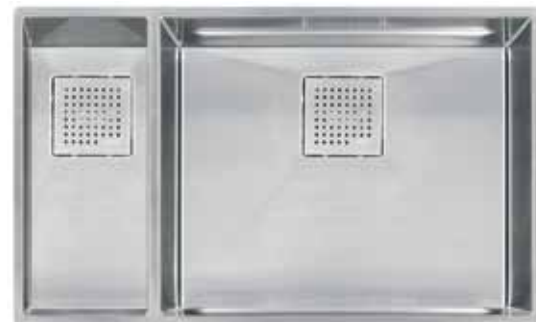
Blanco, Silgranit II. [+blancoamerica.com](http://+blancoamerica.com)



IKEA, Domsjo. [+ikea.com](http://+ikea.com)



Waterworks, Universal Stainless Steel Farmhouse Kitchen Sink. [+waterworks.com](http://+waterworks.com)



Franke Peak-PKX 160. [+franke.com](http://+franke.com)

Kohler, Colors featuring Jonathan Adler for the Kitchen. [+us.kohler.com](http://+us.kohler.com)



Kohler, Simplice. [+us.kohler.com](http://+us.kohler.com)



IKEA, Hovskar. [+ikea.com](http://+ikea.com)



Graff, Oscar Pull Down G-4852. [+graff-faucets.com](http://+graff-faucets.com)



Blanco, Linus. [+blancoamerica.com](http://+blancoamerica.com)



Dornbracht, Sieger Design, eno. [+dornbracht.com](http://+dornbracht.com)

# THE STOVE & RANGE



Foster, Cucinotta. [+fosterspa.com](http://+fosterspa.com)

**EVERYONE** loves a good grill-out come summer, but with help from the latest in ranges and ovens we can keep the heat indoors all year round. From gas to induction ranges, single to double ovens, warming drawers and microwaves, the culinary marketplace offers a broad selection to bring out the inner chef in all of us. Today's heating appliances come in a variety of color and finish options, an array of sizes and offer special features to satisfy your cravings - whether you're accustomed to boiling ramen noodles or cooking up a five course feast.



LG, LDG3017ST. [+lg.com](http://+lg.com)



Gaggenau, Full Surface Induction Cooktop, CX 491. [+gaggenau.com](http://+gaggenau.com)



Thermador, Freedom Induction Cooktop. [+thermador.com](http://+thermador.com)



Wolf, Gas Cooktop, CT36G/S. [+subzero-wolf.com](http://+subzero-wolf.com)

Thermador, Pro Grand Steam. [+thermador.com](http://+thermador.com)

Wolf 60" Dual Fuel Range. [+subzero-wolf.com](http://+subzero-wolf.com)



Gaggenau, Island Hood, AI 400. [+gaggenau.com](http://+gaggenau.com)



Zephyr, Tilt Wall Hood. [+zephyronline.com](http://+zephyronline.com)



Miele, Decor Island Hood, DA 242 V. [+mieleusa.com](http://+mieleusa.com)



## THE HOOD

While the smell of garlic may be tantalizing, to most of us the smell of, say fish - particularly the day after we've cooked it - isn't. Luckily there are a variety of range hoods that air out our kitchen odors after preparing a big meal. Whether your kitchen configuration is an island or an L-shape, here are a few hoods fit for duty.

# THE DISHWASHER

**IT'S A DIRTY JOB** but somebody has to do it – or do they? While clean up is perhaps the least exciting part of a meal, it doesn't have to be draining. Whether you live in a one-room studio or a three-bedroom condo, the modern market is full of dishwashing options to make our lives easier. From compact countertop products to traditional under-mount built-ins, today's dishwashers offer innovative solutions for organization, energy efficiency and acoustic management. Whether you're cooking for one, or a small army, you'll find a range of materials, finishes and sizes to work with any décor and handle any mess.



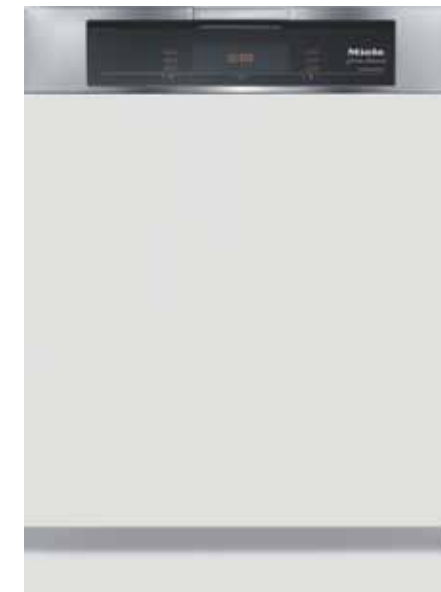
Electrolux, EIDW6305GS.  
[+electroluxusa.com](http://electroluxusa.com)



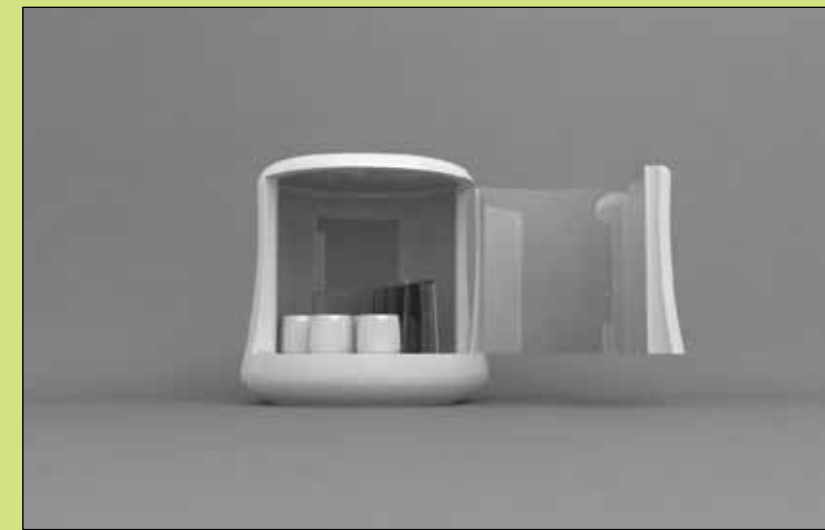
Asko, D5894XXLHS.  
[+askousa.com](http://askousa.com)



Fisher & Paykel, Dish Drawer.  
[+fisherpaykel.com](http://fisherpaykel.com)



Miele, Diamond Series.  
[+mieleusa.com](http://mieleusa.com)



Daniel Simonini, Mono Dishwasher.  
[+http://bit.ly/KJnxxx](http://bit.ly/KJnxxx)

**DO YOU LIVE IN A SMALL SPACE WITHOUT ROOM FOR AN INTEGRATED DISHWASHER?** Or maybe you aren't ready for a kitchen remodel including a traditional dishwasher? Save your sink from dirty dishes piling up and think about a countertop dishwasher. With a retractable hose that hooks onto your kitchen faucet, countertop dishwashers can be stowed away when not in use, but can save you time and energy after dinner. Whether you live in an apartment, have a second home or maybe even a boat, countertop dishwashers are a perfect solution for the small space inhabitant who hates dirty dishes.

## COUNTERTOP DISHWASHERS



Koldfront, Countertop Dishwasher.  
[+compactappliances.com](http://compactappliances.com)



Sunpentown, Countertop Dishwasher. [+sunpentown.com](http://sunpentown.com)

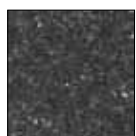


Gaggenau, 24" power dishwasher  
[+gaggenau.com](http://gaggenau.com)



## THE SURFACE

**JUST** like choosing the perfect tie to polish your look for that big first impression, selecting the right counter surface to ensure your kitchen looks its best is critical. The counter surface has a big job: it must tie the visual elements into perfect harmony, while remaining durable, sanitary and stain resistant. When it comes to the world of interior surfaces, the market is saturated with potential candidates. Dwindling down the many to the few is daunting, so here's a quick guide to what's out there, how it works and where it works best.



**GRANITE:** An igneous rock, polished and fabricated for counter surface use. Typically found in gray and pink tones, granite is a durable material with a traditional, high-end aesthetic. Found in residential and hospitality applications.



**CONCRETE:** A composite material comprised of sand, gravel, cement and water. Poured counter application produces seamless working surfaces. Concrete counters are durable, can be polished, stained and/or textured to produce a customized aesthetic.



**ENGINEERED STONE – SILESTONE, CAESARSTONE, ETC.:** A composite material comprised of crushed stone bound by a polymer resin; factory made and fabricated in slabs. Engineered stone is seamless, creating a smooth surface that is easy to clean, stain resistant and generally requires less maintenance. Available in a range of colors and visual textures.



**SOAPSTONE:** A metamorphic rock comprised primarily of talc; sold in slabs and fabricated for counter surface use. Soapstone is stain and heat resistant, easy to maintain, durable and scratches can be sanded out. Available in a range of colors and can be polished, or left to its natural texture.



**CORIAN:** A DuPont created solid-surface counter material made of acrylic polymer and alumina tri-hydrate. Non-porous and durable, Corian can be fabricated to mask joints to create a seamless aesthetic. Available in an extensive range of colors and patterns.



**BUTCHER BLOCK:** Typically fabricated from oak, walnut, and cherry woods, butcher-block surfaces are highly sanitary, durable and economic. Easy to clean and maintain, wood surfaces are customizable in size, pattern and finish, ranging from 1.5 – 2.25 inches in thickness.



**LAMINATE – WILSONART, NEVAMAR, ETC.:** A half-inch thick, acrylic based, non-porous laminate surface that requires no sealing. Heat and stain resistant, low cost and easy to maintain. Laminate surfaces can be found in a multitude of colors and patterns, and are used as an economic option to mimic the look of more costly materials such as granite and marble. Found in both residential and commercial applications.



**STAINLESS STEEL:** An alloy created by the combination of iron and carbon. Polished, non-porous and stain resistant, stainless steel is easily cleaned and creates a sleek modern kitchen aesthetic. This product is however, easily scratched and generally requires more maintenance than other surface materials. Commonly used in commercial applications.



**MARBLE:** A metamorphic rock comprised of carbonate minerals; common surface marbles include Carrera (white with gray veins), and Marquina (black with white veins). A porous material, marble requires special care to maintain; it is a chippable surface, and is better suited for low impact areas.



Silestone's Integrity DEUX Double Bowl Sink in Grey Amazon.  
[+silestoneusa.com](http://+silestoneusa.com)



## THE INDOOR GARDEN

Living in a small space doesn't have to cramp your style, or your green thumb. With urban farming on the rise, get in on the forefront of the action with these innovative indoor gardening products:

**WINDOW FARMS:** Originating as a Kickstarter project that received its goal funding in January of 2010, this system allows you to grow herbs and vegetables in the comfort of your kitchen window, without using an inch of floor space.

[+windowfarms.org](http://+windowfarms.org)

**MOBILE GARDEN:** In response to living in an urban apartment, Nancy Wang designed this mobile gardening system, adjustable in height to maximize sunlight throughout the day. Through a rotating tray system that utilizes a worm farm to increase soil health, this system is both stylish and sustainable.

[+bestawards.com/nz](http://+bestawards.com/nz)

**MICRO-GREEN KITS:** These sleek, recycled steel boxes not only dress up a windowsill, they grow spices and veggies to boot. Sold in kits that include seeds, in just 7-14 days you'll have a built in produce department at arm's length.

[+uncommongoods.com](http://+uncommongoods.com)



**THE COUNTER APPLIANCE**

LIKE a painter needs brushes, a chef needs an array of tools to create a culinary masterpiece. And anyone who's tried mincing garlic by hand knows, countertop appliances are fairly handy for the everyday cook too. From blenders to mixers, toasters to presses, coffee makers to kettles and hot plates to wine coolers, product designers have left few stones unturned when it comes to nifty kitchen gadgets. If you can imagine it, odds are you can find any tool to make cooking more colorful.



Normann Copenhagen, Butterfly Can Opener. [+normann-copenhagen.com](http://normann-copenhagen.com)



Cuisinart, Smart Stick Power Trio. [+cuisinart.com](http://cuisinart.com)



Breville, Smart Oven. [+brevilleusa.com](http://brevilleusa.com)



Siemens, Porsche Toaster. [+siemens.com](http://siemens.com)



Miele, CM5 Countertop Coffee System. [+mieleusa.com](http://mieleusa.com)



Bodum, Bistro Electric Coffee Grinder. [+bodum.com](http://bodum.com)



Cooper Cooler, Rapid Beverage Chiller. [+coopercooler.com](http://coopercooler.com)



Menu, Norm Glass Kettle Teapot. [+menu.us](http://menu.us)

**THE KITCHEN DESIGNER**

# MEET THE MASTERS

The inspiring albeit utterly dense realm of kitchens is nothing foreign to these talented designers. Our opinion? Don't create a home without one.

It may look welcoming, innocent even, but don't be fooled. The kitchen is a monster. There are murky building codes, tangled pipes, mismatched parts and awkward floor plans to face. Fortunately, there are guides who have been through it all. They've seen thousands of finishes, hundreds of wood types and a sea of glass textures. They have specific training and software to help visualize the forest through the trees. They are the kitchen designers. So for those preparing to brave a new kitchen or revamp, meet your new best friends.

"Kitchen designers play a very important role in containing the process," explains Matt Smith of Studio Como. In the beginning, many clients come to him believing they've got a head start, having picked out their cabinets, but Matt goes back even farther than that. "We begin with basic layout concepts, then talk about the way they use their kitchen," he says. For some, it's a place to cook copious meals and entertain friends. For others, it's just a lightly used storage space. Matt incorporates what his clients say about the way they live in the kitchen, whether they're really saying it or not.

"To me, a kitchen designer is like using a psychologist to work through the issues," Samantha Bales of Studio2b muses. And there are a lot of issues to face, especially when it comes to remodeled kitchens, which are the bulk of a designer's projects. Designers like Samantha spend a ton of time with their clients, and even more time behind the scenes placing orders and double checking things to make sure every cabinet door will open in the correct direction. She not only contemplates design functionality, but philosophy. "A kitchen is not a kitchen in Europe," explains Samantha, "it's part of the furnishing of the house."

Having been a kitchen designer for 15 years, Chris Marcilliot of Kitchens at the Denver has learned the variables of plumbing, electricity, HVAC, finishes, efficiency, appliances and philosophies, and he says that Americans are gradually changing the way we view kitchens. "Europeans have less space to work with, so they have smaller appliances," Chris notes, "and that's starting to peek around the corner here." The demand for more efficient living space is on the rise, as well as an overall simpler look. "There's been a lot more attention to modern design," he says, adding that even with all the

"The average homeowner may partially or fully remodel one or two kitchens in their lifetime. As kitchen designers we design and remodel hundreds over the course of our careers. There's a lot that can be said for the experience we bring to the process. No two kitchens are ever the same as each presents its own unique design and structural challenges. Chances are that no matter what issues your kitchen presents we have dealt with it before and can help you work through those issues to provide you with the best possible design solution for the space." *Troy Williams*

Many people are unaware of their own needs, and kitchen designers help bring those needs, and solutions, to light. And that means paying attention, because the kitchen is all about details. "We care about every last millimeter," Matt insists—a required perspective many people don't attain until they have a do-it-yourself nightmare in their homes. Kitchen designers like Matt know how to facilitate the process, whether it's a studio kitchen or a quarter of a million dollar state-of-the-art culinary haven. They are there to offer clients options, but not so many that they get bogged down.

"I don't want to be a sales person, I want to be an educator," urges Jed MacKenzie of bulthaup. No option is left behind. "With one kitchen there are at least 300 things to account for," he points out. "We've got a system of checks and balances," adds Troy Williams of Kitchen Distributors, who says that paying attention to technical details and anticipating snags is all part of the job. Designing, checking cabinet orders, prepping, overseeing installation, appliance education and the final punch list are all on the menu.

choices he sees day-to-day, modernism has found its way into his own home; "I'm probably going sleek with a high gloss white mixed with some driftwood for warmth."

Once all of the final pieces are picked, the kitchen designers show up to help facilitate the puzzle. "Installation, in my opinion, is the most crucial part next to the designing itself," Matt says, adding that regardless of who installs, the client holds him accountable for the end result, so he is an advocate from phase one to the moment he stands beside his clients in a flawless kitchen. But the effort is well worth it for these essential designers, who enjoy every step of the process, but especially the unveiling of a timeless room in the homes of their newfound friends. "I still think it's fun," Jed says, which is exactly why kitchen designers are fit for a job that no homeowner should have to face alone.

"When you're making this kind of an investment in your home, you don't want to leave anything to chance."  
*Troy Williams - Kd. Kitchen Distributors*

"A lot of people get mystified while designing a new kitchen, and we're here to bring the process down to earth."  
*Matt Smith - Studio Como*



"We enlist all of our abilities to arrive at the best design."  
*Chris Marcilliot - Kitchens at the Denver*

"Our job is to give our clients choices - but not too many choices."  
*Jed MacKenzie - bulthaup*

"A new kitchen is not only an investment in the quality of your life, but also the overall value of your home."  
*Samantha Bales - Studio2b*

**THE KITCHEN ACCESSORY**



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**IT'S** the little things that say the most, and it's no different in the kitchen. We all love streamlined cabinetry, state of the art appliances and the latest in modern kitchen finishes, but what about the details that define these spaces as uniquely ours? The coveted salt and pepper collection, the lime green bread box, even the vintage Tupperware you couldn't bring yourself to sell in last summer's garage sale all add to the personal look and feel of the heart of your home. But just in case your kitchen needs a little more character, here are a few more gems.



Steltonshop, Rig-Tig Multi-Peeler. [+steltonshop.de](http://steltonshop.de)



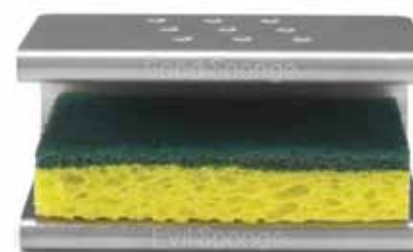
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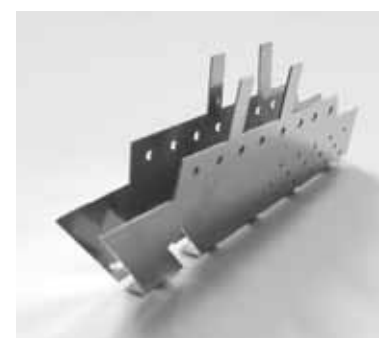
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# INGREDIENTS

the chef + the recipe + the tools + our camera

WORDS: Kristin McCartney Mann  
IMAGES: Crystal Allen

bulthaup b3 Kitchen  
Wolf & Gaggenau Appliances

Mark Fischer | Phat Thai  
Phat Thai Restaurant



Chef Fischer plates his creation from behind the stainless steel monoblock island.

## BALANCING ACT

For Chef Mark Fischer it's all about balance – in life and on the plate.

### THE CHEF

I meet Chef Mark Fischer on a Friday afternoon at Cherry Creek's Phat Thai, the newest addition to his growing gastro-empire. The music is 90s alt-rock played at the highest volume possible while still allowing comfortable conversation. The place seems to be pulsing with energy as the staff revs up for what looks to be a promising weekend night. We sit along the railing of Phat Thai's second floor balcony, and as he looks down over the early diners and the staff's pre-shift line-up he does so with what seems to be a sense of curiosity and wonder; as if he awoke one morning to find himself at the helm of a large vessel of his own making, and has just now found a moment to step back and observe the turning of wheels that he's set in motion.

Fischer is a self-described "reluctant restaurateur." A native Pennsylvanian (where he grew up and received his culinary training), Fischer relocated to Aspen in 1991. He opened the first of his restaurants, Carbondale's Six89, in 1998. He never planned on the barrage of opportunities that would come with his success at Six89, but when opportunity knocked Fischer answered. In 2002 he opened the original Phat Thai in Carbondale, followed by The Pullman in Glenwood Springs in early 2011 and Denver's Phat Thai in late 2011. Business partners of the Denver Phat Thai include Graham Hardy, David Mosteller and Lari Goode.

With his unanticipated expansion and his subsequent transformation into entrepreneur, Fischer has found it important as ever to make sure he spends time in the kitchen. "I like to think of myself as a cook at heart," he says. "I get frustrated because as we grow it means I get to spend less and less time in the kitchen."

If 2012 finds Fischer away from the kitchen more than he'd prefer, rewind 10 years to 2002 we'd find Fischer being forced to spend a LOT of time in the kitchen mastering a whole new set of techniques and ingredients. Six89 was flourishing, and when a restaurant space became available just down the street Fischer was approached about embarking on a new project. "Suddenly we found

ourselves with this new restaurant space, but not really sure what we were going to do with it. We knew we didn't want to do anything that competed with Six89," he recalls. "My wife had always been incredibly fond of Thai food, which in our estimation was a concept that was really being underserved on the Western Slope. So we thought that might be a good place to start."

With the direction of the new project decided, Fischer began an unexpected second phase of his culinary education. "My being classically trained, I literally knew nothing about it. So I embarked on this journey to understand how Malaysian cooking works, how Thai cooking works, how Vietnamese cooking works."

He called upon the unofficial fraternity of the chef to get started. "The restaurant community's really cool in as much as you can pick up the phone and call pretty much anyone and say 'Can I come hang out?' As long as you can get them on the phone they're almost always like 'Yeah, show up.' So that's what I did with this Australian chef, David Thompson. It really helped me get a grip."

A demand at Carbondale's Phat Thai that far exceeded his initial expectations also helped Fischer get a grip. "When the equation goes from the expected 20 diners a night to 200 diners a night the learning curve is pretty steep," says the chef. "You spend six weeks elbow to elbow with a guy from Laos, sharing the same cutting board, the learning curve is pretty steep."

Fischer spent six months travelling and cooking in Southeast Asia. From that experience he acquired an understanding not just of the ingredients and techniques he encountered, but the cultural and geographical significance behind the food he was preparing. "It's as much religious as it is geographic. In the south of Thailand you see tons of coconut milk, in the north of Thailand there's none. It's just based on what grows there. But then, on the religious side, you'll see a lot more lamb where people won't eat beef. It's fascinating."



THIS PAGE: Chef Fischer puts his global culinary skills to work preparing a plate of Phat Thai.



A shot from above highlights the dual monoblock workspace and gives a peek at the functionality of the natural anodized aluminum wall panels - home to a speaker and a small herb garden.



ABOVE: An array of monoblock drawers that close to form the monolithic island. BELOW: A set of dishes is cradled between leather pegs on a walnut grid.

As it turns out, this approach to cooking is rather complimentary to Fischer's search for balance between business and kitchen. "In most Southeast Asian cooking it's all about balancing," he says. "It's typically - for lack of a better term - a one-dish meal. So you've got this bowl of stuff that needs to achieve a balance between spicy and sweet, sour and bitter."

In the spirit of allowing each diner to find a perfect balance of flavors, the condiments at Phat Thai are a little more involved than your standard issue salt and pepper. "The condiments allow you to balance dishes in a way that suits your palate best - salty, sour, spicy or sweet. We serve a dish the way that we think presents it in the best light, but you may have a palate that's slightly saltier. So please, customize your dish in a way that tastes best to you."

As we sit on the balcony that Friday afternoon Fischer reflects on the journey that has brought him to this moment. He admits that there's been a bit of a struggle with the acceptance of Phat Thai's identity as a restaurant with dishes prepared in the Southeast Asian tradition, but not all exact

reproductions of what you'd find in Thailand. "In spite of our name, we're not a Thai restaurant," he states in his defense. "Some of our dishes are totally legit. The Pad (Phat) Thai, the Papaya Salad, our curries are all totally legit. It's really been a challenge for me to try to impress upon people that while the foundation of our philosophy is based on the idea of balancing flavors and using the ingredients found in Thai and Vietnamese pantries, but ultimately the goal here is just to serve really tasty food."

So, Chef Fischer, would you do it all again - struggles and all?

"You go to a classical cooking school and they don't teach you about galangal, shrimp paste, dried scallops. Doing this project was awesome in the sense that it tripled my repertoire of ingredients and flavors. When you cook classically - from the western perspective - to have learned the eastern approach to things...That was one of the best things that happened to me as a chef."

## THE KITCHEN

**Denver's bulthaup showroom is a dream come true for home cooks with an eye for modern elegance.**

When it comes to kitchens, bulthaup has long been among companies setting the industry standard in both quality and design. Founded by Martin Bulthaup in 1949 as a furniture factory in the German Alps, the company quickly established a reputation for quality and innovation. Martin's son, Gerd assumed leadership of the company in 1976, applying his passion for architecture and Bauhaus design principles, propelling bulthaup to the forefront of contemporary kitchen architecture. The company has since received countless design awards worldwide.

"Bulthaup - Architecture for Living Spaces." This is the company's motto. The heart of the home is where life happens and bulthaup prides itself on creating those spaces in the most effective, simple and elegant way possible. The company's current CEO, grandson of Martin, Mark O. Eckert, says "bulthaup provides answers to the challenges of a changing society. We create

new spaces where people feel at ease and can communicate with each other."

Bulthaup, with showrooms all over the world, is represented in Denver and a handful of other showrooms in the United States. As beautiful as they look in photographs, there really is no comparison to experiencing a bulthaup kitchen firsthand. Touch and feel the exquisite surfaces and marvel at the precision and attention to detail. Everywhere you look there is another perfect solution - whether it's ventilation in a storage closet so that your mop will dry after being used, or a modular backsplash (called function boxes) that conceals everything from a sponge cubby next to your sink, to knife storage with a foldout cutting board, and even a great solution for spices - all with built-in lighting.

Chef Fischer was photographed in bulthaup Denver's newest b3 showroom kitchen, b3 - the kitchen living space. This is like the Audi of kitchens. The layout is built around two massive stainless steel monoblock islands that run the full width of the kitchen. This design allows home cooks to work from both sides comfortably (which you'll appreciate if you've ever tried to share counter space preparing a meal with a friend).

These islands are not only functional, they're works of art. "They're very sculptural, but at the same time they embody the definition of minimalism. Each one is a pure form,



The integrated refrigerator is revealed.

stripped down to the bare essentials," says Jed MacKenzie, a project designer with bulthaup. Though they're called monoblock islands, the level of detail carries down to the smallest detail - the steel was hand-soldered and finished to absolute perfection.

The side elevation of cabinetry features a fully-integrated Miele refrigerator blending seamlessly with the adjoining cabinets shown in Oak "structure" one of the newest bulthaup finishes. Certified by the Forest Stewardship Council, this finish features the appearance of rough sawn lumber. "It adds an organic, textural element to what is otherwise very slick and streamlined," says MacKenzie.

Between the charcoal color Oak "structure" tall cabinets an oven housing unit and wall panels are shown finished in an alpine white laminate - one of b3's most economical specifications. The laminate and Oak "structure" contrasts beautifully with the stainless monoblock: a juxtaposition not only of materiality but also of high/low price points within the b3 line. The laminate finish looks and feels like a smooth lacquer finish, but is actually a very durable product with completely seamless edges thermally fused without the use of glue; a technology bulthaup has perfected.

The aluminum internal drawers with linoleum mats operate with electronic closures - touch to open, soft close - a feature that speaks to the level of detail within a b3 kitchen. Within some of these drawers you'll find a walnut grid with adjustable leather pegs-placeholders for plates, bowls, cookware.

A tall pantry pullout features a soft closure - not uncommon for a cabinet drawer, but very unique on a tall pullout. Next to the pullout is a service area - completely concealed when the doors are closed, but once the pocket doors are opened and tucked away a "breakfast nook" featuring integrated outlets for small appliances (in this case an espresso machine) is revealed.

The clean lines, emphasis on proportion, functionality and aesthetics are the elements of a bulthaup kitchen that you'll appreciate immediately, whether in a picture or in person. To really appreciate all that these kitchens have to offer would require hours exploring the nooks and crannies. Every square inch has been designed. Be prepared for two things: to be amazed and to dream about having such a kitchen every night after.



TOP: Chef Fischer peruses ingredients in the soft-close pullout pantry. ABOVE: Everything has a home in the monoblock drawers.



## Phat Thai

### Phat Thai

serves two

1Tbs	Oil - blended
1c	Extra Firm Tofu - diced
1ea	Egg
6ea	Shrimp - peeled and deveined
2Tbs	Dried Prawns - soaked and ground
1Tbs	Salted Turnips - soaked and ground
4c	Sen Lek Noodles - soaked over night
1c	Tamarind Water
¼c	Fish Sauce
1Tbs	Chili Powder
¼c	Palm or White Sugar
½c	Green Onions - minced
1c	Mung Bean Sprouts
½c	Peanuts - roasted and chopped
1ea	Lime - quartered

### METHOD

1. Heat a wok or a large saute pan over high heat. Add the oil and heat just until the oil begins to smoke. Add the tofu and allow to brown slightly, stirring.
2. Add the egg and stir.
3. Add the shrimp, dried prawns and the turnip, toss.
4. Add the noodles and toss. Allow the noodles to fry with the other ingredients, stirring constantly.
5. Add the tamarind water, the fish sauce, chili powder, and sugar and toss. Allow the noodles to simmer (adding stock if necessary) and finish cooking.
6. Add the remaining ingredients and toss one last time to incorporate. Turn onto a serving plate and garnish with whole green onions, more bean sprouts and peanuts, fresh lime and chili powder.

Upon entering Phat Thai's Cherry Creek location one is immediately impressed by the scale of the place. The size of the restaurant, like so many other events throughout Chef Fischer's career, was an unexpected, but happy surprise. After searching for and finally deciding upon a space, the landlord decided to renovate. The result is a spectacular expanse of windows and about 20% more floor space.

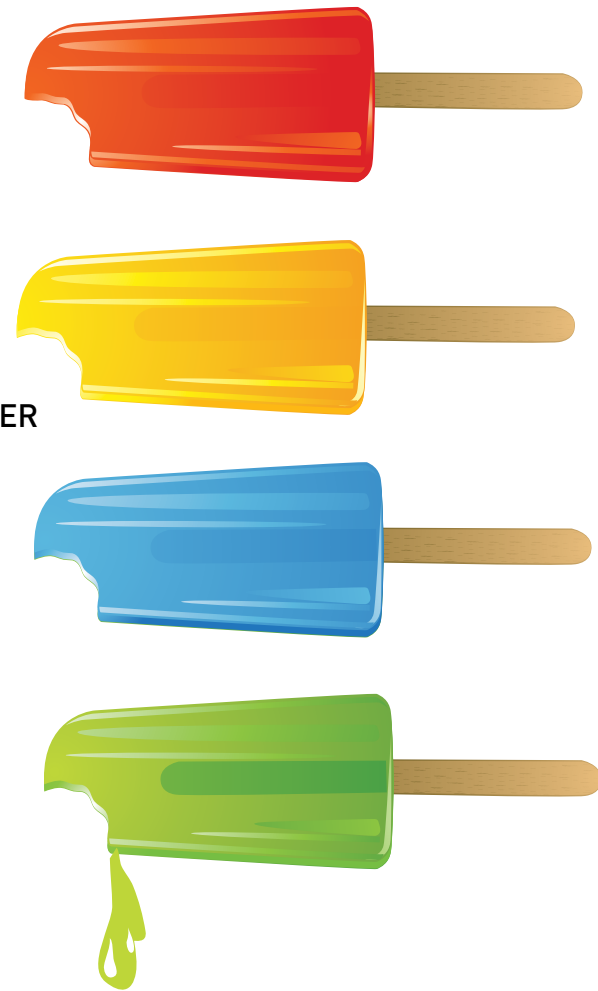
Another immediate impression one gets upon entering is the warmth from a massive tangerine orange wall. Possibly a spicy color paying tribute to a spicy part of the world? Nope, the color is actually a tribute to yet another happy accident from Phat Thai's original location. "The original ceiling in Carbondale is orange just because I walked into Ace Hardware when I needed to paint the ceiling and they had a pyramid of orange paint on sale," says Fischer. Who knows if we'd be welcoming Phat Thai to Denver if Fischer had walked in on an ugly green paint sale instead.

The goal with the Cherry Creek location was to make the space luxurious enough for the neighborhood and the clientele while maintaining the owners' preference for a more rustic, casual vibe - a task for which veteran Denver restaurant designers Lisa and Vilis Berzins were enlisted for help. "The original Phat Thai was anything but overly designed, so we wanted to keep it as industrial and ghetto as possible and still use natural materials wherever it made sense," says Fischer. The design team salvaged as much as possible from the original space, and a beetle-kill pine bar and reclaimed barn wood paneling throughout add the natural elements that Fischer was looking for.

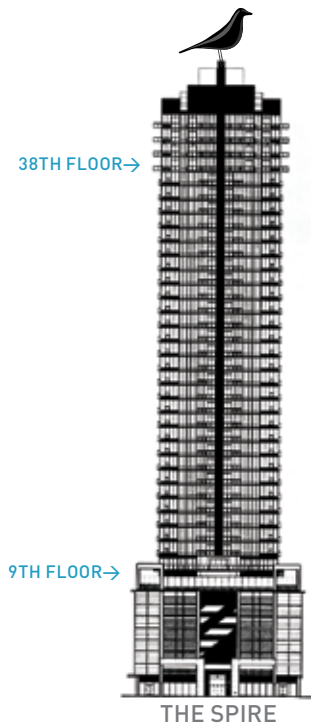
yes, it's a party.

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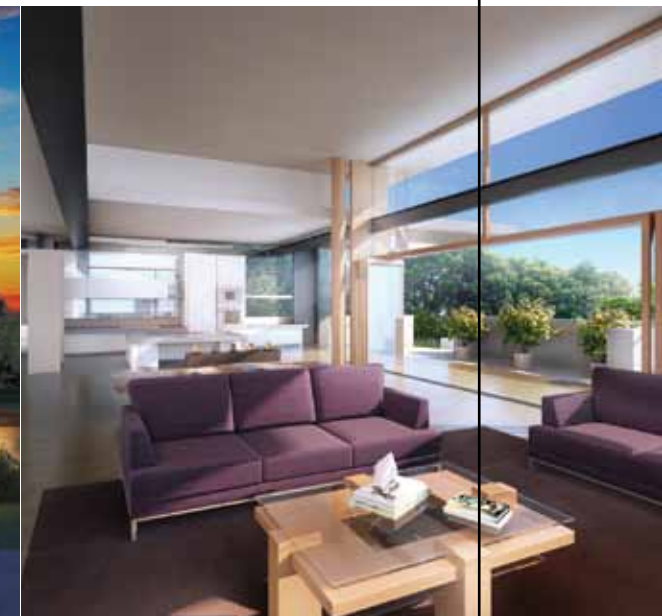
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WORDS: KEVIN JANOWIAK • PORTRAITS: TREVOR BROWN JR.

**Like most great animals,** humans migrate. Every summer, we emerge from our dens and scatter the globe, blasting across baked pavement and tarmac in search of the perfect vacation – two weeks of fun to make up for a year’s worth of labor. We seek adventure, but not without the advantages of air-conditioning and waterholes at every interstate exit. High season for travel can be highly annoying if you encounter long lines and sunburns. But with a little extra effort, you can find a shady Eden in even the busiest of tourist hotspots.

Uncovering such gems can be hard work. Isn’t the whole point of a holiday to not work? You can turn towards Google or guidebooks for ideas, but that so-called “secluded” beach might be filled with other travelers just like you – all armed with dog-eared Lonely Planet books open to the same page. In the Internet age, it doesn’t take long for “off the beaten path” to become a smooth thoroughfare.

Ultimately, you decide what counts as fun. The goal is personal experience, not herd mentality. Want to hike in the jungle but still check Facebook? Go for it. Want to read magazines and nap all day in an exotic location? There are countless options.

But where to begin? It’s best to ask around. Word of mouth filters the promotional hype from the real deal. So, we turned to Denver’s creative class for inspiration. Eight community leaders shared trips of their own design. The destinations are all over the map, but there are some common themes: interplay between nature and architecture, mingling with locals, wandering through neighborhoods, and a cold drink at the end of the day. You can use their responses as a springboard for your own plans. Or just read through them from the comforts of your backyard patio and feel transported for a few minutes. Have a nice flight.



## RIKKE JØRGENSEN - PRINCIPAL AT STYLEWORKS

### The Norwegian West Coast: Trolling Rugged Shores

RIKKE, THE PRINCIPAL AT STYLEWORKS, WANTS TO EXPLORE THE INLETS OF NORWAY AND LOOK FOR TROLLS. A NATIVE OF DENMARK, RIKKE SAYS THE COUNTRY NORTH OF HER HOMELAND OFFERS ARCHITECTURE AND DESIGN THAT LIVES UP TO ITS GRAND SETTING.

A trip up (or down) the west coast of Norway is a breath-taking endeavor on what some consider the world’s most beautiful cruise. Narrow channels transport you through green mountains and into lush valleys flanked with waterfalls.

Boats have always been the lifeline here. Everything gets unloaded at the wharf: fish from the morning’s catch, mail from yesterday, and neighbors stopping for a visit. The water offers countless treasures for the traveler, from seafood snacks to whale watching on breezy midsummer nights.

But step off the docks and you will see a country also rich in architecture. Snøhetta, Norway’s powerhouse design firm created Hotel Brosundet in Ålesund, a sea port with a wealth of Art Nouveau buildings. There’s a local connection too – Snøhetta was a contender for the Museum of Contemporary Art project in Denver. But here on a rugged island far from the cultural hub of Oslo, the hotel successfully inserts a modern design into a historical context. The exterior is gleaming white and traditional. But the interior boasts sleek amenities and a tidy layout, with exposed oak beams as a clear nod to the past.

Walk out the hotel door and stroll through the town of Ålesund – the ornamental skyline of early 20th century buildings has been designated a UNESCO World Cultural Heritage site. Head 150 miles south and you will find another coastal UNESCO site – ‘Bryggen’ in the city of Bergen. The original ‘Bryggen’ or wharf dates back to 1360. Colorful yet simple facades have lined the docks here for more than 300 years.

To experience contemporary Norway, go for a drive. Norway’s national road agency commissioned more than 45 architectural and landscaping firms to revamp the country’s impressive network of tourist highways. The suspended viewing platform in Aurland is not for those with vertigo. A curved wooden platform seems to tumble into the gorge it overlooks, with only a clear glass partition to hold you back from a 2000-foot fall. Even the roadside toilets marry the dramatic surroundings with the best of man-made structures. Check out the triangulated steel-clad restroom in Lofoten – its expansive windows are a world away from the florescent lighting of our interstate rest stops.



**WHY GO:** Forget shuffleboard and lounge singers. A cruise through the glacier-carved fjords of Norway is a lesson in quiet grandeur and timeless local customs.

**WHERE TO STAY:** The town of Ålesund was rebuilt after a devastating fire in 1904 – from its ashes sprang a standout collection of Art Nouveau buildings. Hotel Brosundet offers a convenient base to explore. If you are going all out, check into room 47 and stay inside a working lighthouse. But pack light – the circular room is two stories but less than 10 feet across.

**WHAT TO EAT:** Seafood is the main attraction in Ålesund’s cuisine. Try XL Diner with its prime location overlooking the inner harbor. The chefs do wonders with bacalao – dried and salted cod – mixing traditional ingredients with international flavors.

**WHAT TO DRINK:** Try Akvavit, a yellow-hued alcoholic spirit flavored with caraway seeds that’s been warming Scandinavian bellies for more than 500 years.

**LANGUAGE:** Norwegian

**CURRENCY:** Krone

**MILES FROM DENVER:** 4,425

**AVERAGE ELEVATION:** 10 feet

**AVERAGE HIGH TEMPERATURE IN JULY:** 59°F



andrick / flickr



**WHY GO:** Experience the Californian dream through Palm Springs's Desert Modernism architecture – glassy open-design marvels left by Hollywood's elite and copied by housing developers across the country. Tourists originally came to Palm Springs for the health benefits of dry air. But now there's liquid refreshment too – from swimming pools to umbrella drinks.

**WHERE TO STAY:** The Ace Hotel & Swim Club was originally a cookie-cutter motel, but 40 years later it's anything but bland. The 180-room complex features just the right mix of style and quirkiness. While the exterior looks unremarkable, a closer look reveals careful design considerations and uncommon amenities like record players and outdoor fireplaces.

**WHERE TO EAT:** Woody's Burgers offers the classic Americana comfort of a 50s style diner with a dash of Palm Springs weirdness. Seek out the cabaret space and you can chomp on an excellent bacon cheeseburger to live jazz accompaniment.

**WHAT TO DRINK:** Toast to the golden age of Hollywood with a champagne cocktail. Drop a sugar cube in a flute. Add bitters and champagne to re-create a drink that's been in classic movies like Casablanca.

**LANGUAGE:** English

**CURRENCY:** U.S. Dollar

**MILES FROM DENVER:** 758 (1,011 by car)

**AVERAGE ELEVATION:** 561 feet

**AVERAGE HIGH TEMPERATURE IN JULY:** 108°F

## THE SUMMER VACATION



### AMANDA LEZAN – STORE MANAGER AT MOD LIVIN'

#### Palm Springs: Motel Metamorphosis

AMANDA, MANAGER AT FURNITURE SHOP MOD LIVIN', WANTS TO ESCAPE THE HEAT OF DENVER BY DRIVING INTO THE DESERT. A ROAD WARRIOR AT HEART, AMANDA SAYS AN OVERHAULED 1960s MOTOR LODGE IN PALM SPRINGS IS A COOL PIT STOP.

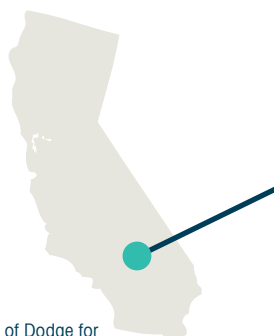
I realize that a lot of people try to avoid the desert in the summer – not seek it out for vacation. But for me, Palm Springs is the perfect distance (and direction) from home. Call me old fashioned, but I think a summer trip isn't official unless you've spent at least a portion of it on the open road. If you are going to do a marathon drive, west makes more sense than east (and the other two cardinal directions for that matter). Palm Springs is about 1,000 miles from Denver – just the right amount where you feel like you've earned your fun without getting too carsick.

Integral travel companions include a well-stocked iPod and a map bloodied with red circles marking points of interest. And of course, the fella and the pup. But my cell phone stays imprisoned in the glove box. Just the thought of

packing up the car to get out of Dodge for a few days makes me happy.

Cue the Ace Hotel & Swim Club Palm Springs, of the rightfully famed Ace Hotel string. A converted 1965 Howard Johnson's, this little haven is everything you want from the Californian desert: mid-century lines and furniture with a slight hue of kitsch. They've even draped the walls in canvas, which gives off a communal camping vibe with the added bonus of air conditioning and liquored-up snow cones (highly recommended).

Don't forget to look up at the stars – best viewed from a hammock. Throw in a few post-dinner strolls through mid-century neighborhoods that seem pulled from the pages of coffee table tomes and architectural textbooks, and I'm lost in reverie.



### MAC MCDONALD – PRESIDENT, THURSTON KITCHEN + BATH

#### Kenya and Rwanda: The Greatest Show on Earth



MAC, PRESIDENT OF A COLORADO-BASED KITCHEN AND BATH COMPANY, IS FLYING TO EASTERN AFRICA TO SEE WHERE HE FITS ON THE FOOD CHAIN. FROM OBSERVING A MASSIVE WILDEBEEST MIGRATION TO TRACKING MOUNTAIN GORILLAS, MAC'S ITINERARY TAPS INTO SOME OF NATURE'S GREATEST SPECTACLES.

This summer I'll be following the crowds. Some people want peace and quiet on their vacation. But I want to hear the animal kingdom at its noisiest – the pounding of a million wildebeest hooves on the African plains. It's one of the largest migrations of mammals on the planet. Giant herds head north into Kenya, trawling for fresh grass from the rainy season. Online maps that track their journey look similar to thunderstorm coverage from TV news – green blobs stretching across multiple countries – but the subject is a totally different force of nature.

Their staggering numbers attract more than tourists. Predators nibble along the edges of the packs, gorging on the weakest and competing for scraps. I'll be viewing the battle from Masai Mara National Reserve, about 150 miles west of Nairobi. River crossings are the front lines. Wildebeest dodge crocodiles while big cats wait for them on the other side. It's high drama that beats reality television any day.

But that's just my first stop on the continent. My longtime travel counselor Valerie Sewell has arranged for historical and cultural experiences in Rwanda as well. In the capital of Kigali, we'll visit the genocide memorial. It's a disturbing yet honest reflection of the country's horrific past, where an estimated 800,000 were murdered over a 100-day span in 1994, but now the museum highlights the road to recovery. This somber place is a true testament to humankind's resilience.

For the highlight of the trip, we'll go deep into the mountains to track gorillas. Rwanda is one of just three countries where mountain gorillas can be observed in the wild. It's estimated that there are less than a thousand left in their natural habitat. The trek could take nine hours, but the payoff is looking into one of these magnificent creatures' eyes. It's an unforgettable glimpse into the bonds that exist between humans and apes. We share a lot of the same DNA, and now we share the task of pulling them back from the edge of extinction.



Marz / flickr



Marz / flickr



D. Waters / flickr

**WHY GO:** It's more of a commitment than driving to the Denver Zoo, but observing wildlife on the Serengeti is the ultimate display of nature's splendor (and sometimes its cruelty). A safari pumps money into conservation efforts and supports the Maasai people, long-time caretakers of the savannah.

**WHERE TO STAY:** The Karen Blixen Camp backs up to the famous hippo-filled waters of the Mara River. With design inspired by the acclaimed Danish author of "Out of Africa", the amenities far surpass a typical campsite (no beans over bonfires here). This luxury oasis offers 22 private tents adorned with replica early 1900s furniture from Blixen's Kenyan home. The eco-friendly site includes perks like individual outdoor, sun-powered showers.

**WHERE TO EAT:** Shokola Lite Café in Kigali is a feast for the eyes. African baskets and textiles mesh well with modern furniture and simple lighting. The fresh juice and fluffy baguettes are potent energy boosters.

**WHAT TO DRINK:** Eastern Africa is awash with Tusker beer, a Kenyan brand celebrating 90 years in business. One of its founders was trampled by an elephant, but the brewery bounced back and earned well-known fans like Ernest Hemingway.

**LANGUAGE:** Swahili and English in Kenya. Kinyarwanda, French, and English in Rwanda.

**CURRENCY:** Kenyan shilling and Rwandan franc

**MILES FROM DENVER:** 8,789 miles to Masai Mara. 8,608 miles to Kigali.

**AVERAGE ELEVATION:** 4,921 feet in Masai Mara. 5,049 feet in Kigali.

**AVERAGE HIGH TEMPERATURE IN JULY:** 83°F in Masai Mara. 76°F in Kigali.



## HARVEY HINE – PRESIDENT OF HMH ARCHITECTURE + INTERIORS

### Deià, Spain: A Bohemian Beacon

HARVEY, A BOULDER-BASED ARCHITECT, WAS AN EARLY BOOSTER OF DEIÀ, AN ARTIST'S ENCLAVE WITH AN ENVIABLE VIEW OF THE MEDITERRANEAN. FOUR DECADES AFTER HIS FIRST VISIT TO THE SPANISH VILLAGE, HARVEY STILL VALUES ITS LAID-BACK CHARMS AND CREATIVE ATMOSPHERE.

Swim about 100 miles south of Barcelona, and you'll hit the rugged island of Mallorca – a sun-drenched retreat that attracts beachgoers every summer. But not everyone is here to just play in the sand. Drive the winding coastal road to Deià, and you'll find a thriving community of artists tucked into a steep hillside. The location is idyllic and inspired. Fragrant orange and olive groves descend into rocky coves.

Deià wasn't always a popular destination. I first visited my relatives there in 1970. My uncle worked in the village as a Cubist painter. My aunt was a local school teacher. The central fountain was also a central place to wash your laundry. Electricity was a privilege, not a right. Since then, I have visited Deià many times and watched it transform into a Mecca for literary and musical talents like Mick Jagger and bands signed to Virgin Records (Richard Branson owns a residence in town).

Now there are top-notch restaurants and art galleries that cling to the cliffs. But what I like most about Deià is what it does not have. There are no high-rise hotels with massive parking lots. The beaches are nearly empty, and most are accessible only via precarious foot paths down to the Mediterranean. Only the occasional American tourist wears a bathing suit.

There is not much "sightseeing" to do in Deià – but there is swimming, relaxing, and incredible cuisine. For more ambitious options, hike into the mountains or photograph the village's historic stone buildings with terracotta roofs. If the stunning setting doesn't spark your imagination, your writer's block must be permanent.

**WHY GO:** For a village of less than a thousand full-time residents, Deià boasts an impressive list of arts and culture heavyweights that have called it home. Explore its hilltop, and you may find your muse (or at least a scenic spot to take a nap).

**WHERE TO STAY:** Hotel Sa Pedrissa sits on prime land once owned by the Archduke of Austria. The eight-room room retreat was immaculately converted from a 17th century house. Although it's a 30 minute walk from the center of town, the sweeping Mediterranean views from the pool make up for the inconvenience.

**WHERE TO EAT:** While Deià has excellent restaurants, for a change of scenery head to the town of Sóller – about a 15-minute drive. Take a leisurely lunch at the beach bistro Es Reco, and then head into town for the Ca'n Prunera

## THE SUMMER VACATION

Museum of Modernism, housed in a resplendent 100-year-old mansion.

**WHAT TO DRINK:** A Spanish sunset is best accompanied by a pitcher of sangria – a mix of wine, fruit juice, and brandy. Named for its blood-like color, it's the region's traditional summer drink.

**LANGUAGE:** Spanish

**CURRENCY:** Euro

**MILES FROM ENVER:** 5,307

**AVERAGE ELEVATION:** 990 feet

**AVERAGE HIGH TEMPERATURE IN JULY:** 86°F



## BROOKE ALLISON – LEADERSHIP ASSOCIATE AT ROOM&BOARD

### Denver: Leave Your Suitcase at Home

BROOKE, LEADERSHIP ASSOCIATE AT ROOM&BOARD IN CHERRY CREEK, DESIRES FINE DINING AND A COZY ATMOSPHERE THIS SUMMER, BUT SHE DOESN'T HAVE TO VENTURE FAR. HER HISTORIC HOME OFFERS UNMATCHED COMFORT – NO RESERVATIONS REQUIRED.

It's easy to get bogged down with numbers when planning trips: phone numbers, budgets, mileage charts, and more. But you don't need a calculator to figure out what you like. And you don't have to cross the globe to unwind. There are vacations and "obligations" (think visiting the in-laws), but the "staycation" suits me best. Relaxing on my rooftop patio to witness a sinking sun behind the urban treetops is my kind of getaway.

My 1890s home snugged in the heart of downtown Denver is the perfect place to escape with my husband Patrick. Our magical inner-city hideout was once a barn and wears its history well. Nestled back from the street, it's surrounded by gorgeous 100-year-old rose bushes, while its whitewashed brick feels plucked from the French countryside.

We decorated the interior with an intentional mix of classic and modern (Room&Board, of course). The melding of two styles creates an individualistic and welcoming atmosphere, where we decompress without the worries of planes, trains or automobiles. But with warm summer weather in our midst, we take our daydreaming outdoors. We love to host lively dinner parties in our yard, but a quiet night on the patio, wine in hand, is hard to beat. Yes, indeed, when I step through my own front doors, I'm exactly where I want to be.



**WHY GO:** Why not stay? Denver is host to some of the country's best views, restaurants and cultural centers. Summer in our city never dims, with myriad outdoor festivals to fulfill you till the snow flies.

**WHERE TO STAY:** If your own four walls are getting too familiar, a couple nights in the Oxford Hotel two blocks from Union Station will cure what ails you. Designed in 1891 by Frank E. Edbrooke, it is Denver's oldest grand hotel with charming antique touches at every turn, like claw foot tubs and hand-carved mantles. Definitely don't miss The Cruise Room—an Art Deco martini bar resembling a lavish lounge aboard the legendary Queen Mary passenger ship.

**WHERE TO EAT:** Don't get spooked by the history of mortuary-turned-eatery, Linger. Few spots can compete with Linger's rooftop view of the city along with its impeccable modern décor and worldly, mouthwatering menu. Just craving a quick lunch? Try Vert Kitchen—a tiny Wash Park bistro with gigantic flavors, a quaint back patio and easygoing modern interior with a French twist. Not to mention Denver's best BLT.

**WHAT TO DRINK:** Leopold Bros. Rocky Mountain Blackberry Whiskey is like candy for grown-ups. Made from all-natural ingredients, this local, small batch, hand-bottled winner is a ride that even squeamish drinkers will appreciate.

**LANGUAGE:** English (Accent-free)

**CURRENCY:** U.S. Dollar

**MILES FROM DENVER:** 0

**AVERAGE ALTITUDE:** 5,280 feet

**AVERAGE HIGH TEMPERATURE IN JULY:** 88°F





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**BLAKE MOUSER –  
PRINCIPAL/CO-FOUNDER  
OPEN STUDIO**

**Hawaii: Stop and Smell the Flowers**

BLAKE MOUSER, PRINCIPAL AT DENVER-AREA ARCHITECTURAL FIRM OPEN STUDIO, IS MORE LIKELY TO GET SUN FROM MOUNTAIN BIKING THAN A LAZY BEACH DAY. BUT AFTER WINNING AN AUCTION FOR A STAY ON THE HAWAIIAN ISLAND OF OAHU, BLAKE IS READY TO HAVE SOME PINEAPPLE WITH HIS POWERBAR.

The hardest part about vacation is sitting still. Leaning back on a lounge has always been a bit of a challenge for me. I always feel anxious. Anxious to get up, get out and do something.

My current dream vacation is to spend a week in the mountains racing my bike in the TransRockies Challenge. It's a multi-day, scarcely supported, ultra-endurance mountain bike race that covers some of the most rugged and scenic trails of the Canadian Rockies. But I'm a family man, and high-speed descents aren't exactly appropriate for little ones. That's why I find myself packing for Hawaii.

The plan hatched when I attended the Denver Polo Classic charity event last June. Upon arrival, my buddy Mike Doody said, "Hey, we should buy a trip at the auction. I hear you can get a good deal!" A few drinks deep, we got competitive and outbid everyone for a seven-night stay at a private residence on Oahu's North Shore. The mod home is one block from the beach and big enough for our combined families. While there, I expect to hit the mountain bike trails, attend surfing lessons, and maybe endure a little beach time.

My small children's legs would hardly appreciate an uphill bike ride. Kicking in crystal blue water is more their forte. Plus, my wife is a die-hard beach aficionado. So, I'll do my best to stay put and relax while we visit the Aloha state for the first time.

**WHY GO:** Hawaii is the most isolated archipelago on the planet – a dreamscape of turquoise waters, emerald mountains, and sparkling beaches. And even on the most populated island Oahu, drive a few miles outside of big-city Honolulu and you can find your own personal slice of paradise.

**WHERE TO STAY:** Follow Blake's lead and pick a home rental on Oahu's north shore. While the frenzied pace of Waikiki Beach is a must-see, the "country" side of the island offers more pristine beaches and breathing room. Or if you prefer an urban feel, stay at Hotel Renew in Honolulu – a boutique property designed by Jiun Ho.

**WHERE TO EAT:** Eat like a local on lunch break and head to the Maunakea Market in Honolulu's Chinatown. Vendors offer flavors from across Asia like duck noodle

and dim sum. Then walk to the Hawaii State Capitol. The open-air building from 1969 exemplifies "tropical modernism" and looks nothing like Denver's golden dome.

**WHAT TO DRINK:** Channel your inner-Elvis with a Mai Tai. The cocktail of rum, Curacao and lime juice had a starring role in Blue Hawaii. The fruit-garnished drink has been a popular sundowner since the 1940s.

**LANGUAGE:** English and Hawaiian

**CURRENCY:** U.S. Dollar

**MILES FROM DENVER:** 3,346

**AVERAGE ELEVATION:** 20 feet

**AVERAGE HIGH TEMPERATURE IN JULY:** 85°F

**DARRIN ALFRED – CURATOR, DEPARTMENT OF ARCHITECTURE, DESIGN & GRAPHICS - DENVER ART MUSEUM**

**Rio De Janeiro: Mixed Drinks, Mixed Cultures**

DARRIN ALFRED, CURATOR AT THE DENVER ART MUSEUM, PICKS RIO DE JANEIRO FOR ITS EXHILARATING BLEND OF URBAN AND NATURAL BEAUTY. DARRIN LIKES RIO'S FAMOUS PULSATING BEACHES BUT APPRECIATES THE QUIETER RHYTHM OF SANTA TERESA – A COLORFUL NEIGHBORHOOD OF GALLERIES AND MODERNIST STUDIOS PERCHED ABOVE THE CROWDS.

Rio De Janeiro is a favored vacation destination for its spectacular combination of extremes, from hyper-modernized city to tropical scenery. Verdant mountains collide with white-sand beaches. More than 6 million people came to admire the view and never left.

I love how the young and old also intertwine. Rio's built environment embraces world-renowned buildings and landscapes designed by the likes of Roberto

Burle Marx and Oscar Niemeyer from the 1940s to the 1960s. These extraordinary Modernist designs meld with churches and other stately buildings dating from the 16th to the 19th centuries.

While Rio's casual character is intricately linked to its beaches (and delicious caipirinhas), I like the option to escape to an altogether different scene, the hilltop district of Santa Teresa. Here you'll find steep cobblestone

streets, historic mansions, art studios, and fashionable bars. It's a world away from the sunbathing masses at Copacabana – but connected to the city center via a tram that's operated for more than 130 years.

One of my most memorable visits was to Ricardo Fasanello's atelier. The Brazilian furniture designer died in 1993, but his widow Olivia has kept his legacy alive. His Santa Teresa studio is filled with his classic modernist designs – all showing remarkable skill across a wide range of materials including polyester resin, wood, and fiberglass. The armchairs and tables look just as novel today as they did when they first appeared 40 years ago.



**WHY GO:** Rio's ambience is unparalleled. From bustling cafes to idyllic sands, the city exudes undeniable sex appeal (with a samba soundtrack). Plus, Rio is ramping up its tourist infrastructure as it prepares to hosts the 2014 FIFA World Cup and the 2016 Summer Olympics.

**WHERE TO STAY:** Hotel Santa Teresa adds a bit of a commute to get to Rio's city center, but the reward is a quiet retreat with panoramic views. Built on the grounds of a former ranch, the boutique hotel is designed to reflect its fertile surroundings. Overgrown tropical paths link its 37 rooms. Local jacaranda and cinnamon wood are used throughout the complex.

**WHERE TO EAT:** The Copacabana Palace hotel is the top hotel in Rio – and one of its priciest. To avoid the hit on your wallet but still soak up the historic Art Deco atmosphere, go for lunch at its poolside Pêrgula Restaurant. Then walk across the street and inspect the Copacabana promenade. Its pavement swirls with black and white mosaics designed by Robert Burle Marx – the father of modernist landscape architecture in Brazil.

**WHAT TO DRINK:** Try a caipirinha – a refreshing mix of sugar cane rum and limes. The name "caipirinha" translates roughly to hillbilly, but Brazil's national drink lost its rural ties long ago.

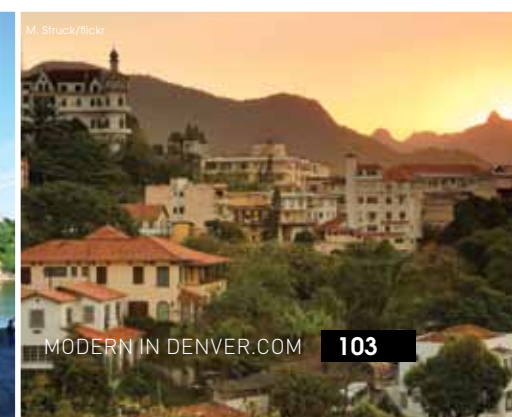
**LANGUAGE:** Portuguese

**CURRENCY:** Real

**MILES FROM DENVER:** 5,883

**AVERAGE ELEVATION:** 62 feet

**AVERAGE HIGH TEMPERATURE IN JULY:** 70°F



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## By Popular Demand

The sensational Shag explains how secondhand furniture influenced his art and chats about his second coming to the Denver Modernism Show.

WORDS: Eleanor Perry-Smith



**BOWTIED DONKEYS** strum guitars in a realm where females lounge like felines, men eternally mix cocktails and somewhere, someone is dancing. Always dancing. Chances are you've seen images like these before, where mid-century modern architecture and design are the norm, but a fly headed boy peeing behind a tree or a toasting Tiki throws historical accuracy to the bears. You can spot the stylistic scenes from a mile away. This, friends, is the wonderful world of Shag.

"It's hard for art to be humorous and sophisticated at the same time," says Dana Cain, founder of the Denver Modernism Show where Shag was a guest two years back, "But his paintings tend to be right on the nose." It's true that in order to tease with eloquence one must have some degree of affection.



**OPPOSITE:** Mid-century modern design crawls off the canvas and into Shag's own living space, where the artist poses in his signature spectacles. **ABOVE:** Around the Fire Pit, acrylic and vinyl paint on panel, 22x42 inches.

For Shag, the love of mid-century modern sprung from a small budget. "I had \$200 to furnish my first apartment," he recalls. He was decorating his bachelor pad in the mid-80s when retro pieces were common in California thrift stores. Not only was the style affordable, he also liked the sleek lines, so he stocked up with colorful cushions and lean loungers. "When people would come over, they couldn't believe it. They said it was the coolest apartment they'd ever seen," Shag reminisces, and so his appreciation solidified for a time when the climate seemed cheeky, but few things were actually tongue-in-cheek. Shag, on the other hand, sees the era through his own lens, "I definitely love the aesthetic, but there are things I think are funny about it too."

Shag worked as a commercial artist and art director for a record label before getting a request for a gallery show. Believing that he'd be coming home with all the paintings, he wanted to put the objects and ideas he liked into his works, because he thought they'd be hanging on his own walls. He was wrong. "From the very beginning my work struck a nerve with people," Shag explains, and the audience at the Denver Modernism Show was no different. "He was a huge hit," Dana says, as people snatched up his work like hotcakes.

Just Before Breakfast, acrylic and vinyl paint on panel, 19x27 inches.



Aside from manning his booth at the show, where he displayed prints, originals and Colorado-specific work, Shag also did two slideshow presentations about his style and favorite era. "They were hilarious," Dana recounts. According to Shag, the experience was symbiotic. "I've been to some of the other modernism shows that tend to be bigger and more commercialized," Shag explains, but for him, Denver's growing show has expanded at a healthy rate, allowing room for familiar faces to meet while sharing enthusiasm for design and each other. "It's more relatable," he adds. And just as Shag has been embraced by Colorado, our state has grown on him as well—he'll be returning for the 2012 Denver Modernism Show from August 24 through 26. "He is reprising his superbooth," Dana exclaims, and she says his slideshows are not to be missed, which he'll present on Friday and Sunday of that weekend. Furthermore, Shag has created an original Denver-inspired painting specifically for the event. More and more, snow is drifting into his work. "Colorado has a collection of the world's greatest cabins," he submits, "I also like using ski lifts and trams. They add an element of adventure."

"He really understands the mid-century aesthetic and the vintage modern mentality."

Dana Cain



An Early Snow, acrylic and vinyl paint on panel, 27x19 inches.

Adventure is ever-present in Shag's work, which is just as rich with commentary as it is uncommon landscapes and unprecedented characters. Although his carefully constructed pieces uphold a stylistic color palette and distinct geometric guidelines, they tell a larger story. It's the story of a silly, but surprising time in history that is forever fascinating in hindsight. "He really understands the mid-century aesthetic and the vintage modern mentality," Dana says, and she would know as there are arguably few who can out-sparkle her affinity for the time period, save for Shag himself. He says that it was a time when creativity was linked so closely with optimism that designers were boundless in their ideas. "They were saying traditionalism is great, but let's create something that's ours," Shag surmises, "They thought they could change the world for the better through design." And whether they did or not is in the eye of the beholder—fondue is at least fun if not future food.

So for now, fun is what the Denver Modernism Show is all about, and Shag's contributions intensify the entertainment factor tenfold through his localized artwork and cultural insights. "He's a really great guy and a really great sport," Dana insists, thrilled to have

Fondue Set, acrylic and vinyl paint on panel, 23x27 inches.



Shag back for another round, "You couldn't ask for a better guest." Cultural commentary and art rhetoric aside, the only thing left to say regarding Shag is welcome back.

*The Denver Modernism Show - August 24, 25, 26.*

The Refill, Proof Print from Edition 14 Color Serigraph, 17x32 inches.



## DESIGN PARAGON

# RUSSEL WRIGHT

by Marissa Hermanson

American Craftsman and industrial designer Russel Wright revolutionized the domestic lifestyle for couples during the mid-century through his philosophy of "easier living," which is seen in his contemporary and informal designs. He believed in bringing people together with style and function, and this is seen in his dinnerware, decorative accessories, appliances, textiles and furniture.



"... What I've been struck with is the great diversity in what they do. They designed house furniture and tableware – and all different kinds, too." Maya Wright - The Kirkland Museum



In 1935 Russel Wright developed American Modern, a line of maple furniture with Conant Ball Company, which became an instant hit nationwide. The furniture was offered in two finishes, a natural, unstained finish dubbed "blonde" and a reddish stained maple. Wright's American Modern line was the first solid maple, blonde finished furniture of modern design to be produced. From left to right: Modern Mates dining chair, hutch, and nightstand, all produced by Conant Ball. These pieces date from 1949 and are typical of the 1950s when it was primarily produced. Images: Paul Winner. Furniture courtesy of Brent Jones.

**WRIGHT** was born in Lebanon, Ohio and raised by Quaker parents. He attended Princeton University with the intention of studying law, but left after his first summer out of college, which he spent at an art colony in Woodstock, New York, where he met his wife, Mary Small Einstein, who had a profound impact on Wright's design philosophy throughout his life. After leaving Princeton, Wright worked as a set designer for Norman Bel Geddes, an American theatrical and industrial designer. He then went on to study at Columbia School of Architecture (1923), and New York University School of Architecture (1938-1939).

Wright's designs are heavily influenced by his Quaker upbringing, using streamlined organic forms, traditional shapes and simple lines, revealing the restraint that came along with his upbringing. The seven serving pieces in his Oceana wood line

(1935) use raw, organic shapes – some taking on the form of seashells.

His Quaker background also shows up in his American Craftsman designs, such as the American Modern Furniture line, a set of boxy wooden bedroom furniture. He worked in furniture design for the company Heywood-Wakefield, and on a collection of solid maple "blonde" furniture for Conant Ball Company.

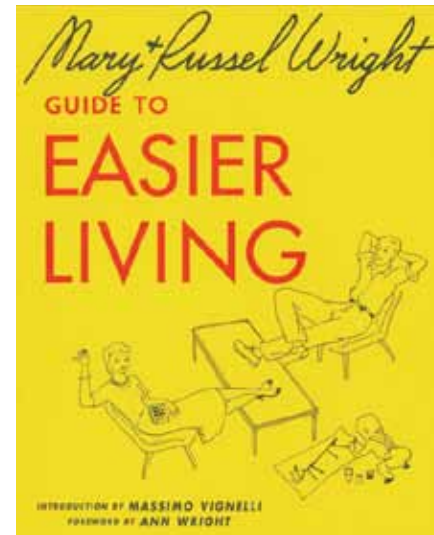
He is also known for his light linen tablecloths with bright, colorful checks, silver flatware, spun aluminum cocktail set and serving pieces, as well as his Easier Living furniture line.

"I first learned of Russel Wright through one of my all time favorite companies that started in the first part of the 20th Century – Chase Brass & Copper Company," says

Mod Livin's Beth Gottlieb, who deals in mid-century furniture and accessories. "Chase was one of the first companies to put a designer name behind their product, much like Target and Sears does today. Wright designed quite a few things for them, mostly tableware pieces as his philosophy was that everything should center around the table."

"In tableware, he is best known for his American Modern line of dishes, which are still popular and quite collectable today," Beth Gottlieb says. Wright started producing this line in 1940 (until 1961). He started designing the collection in 1938, but he and his wife, Mary, couldn't find a manufacturer until they convinced authorities to re-open the bankrupt Steubenville Pottery factory in Steubenville, Ohio.





**TOP ROW, FROM LEFT:** Harkerware Clock (1951-55), manufactured by Harker Pottery Co. (1889-1972); American Modern Pitcher (1937-38) in rare Steubenville blue glaze, manufactured by Steubenville Pottery Co. (1879-1959); Oceana Starfish Relish (1935-76), manufactured by Klise Manufacturing Co. (1910-present).

**MIDDLE ROW, FROM LEFT:** Table Lamp (1945-46), manufactured by J.A. Bauer Pottery Co. (1910-1962); Harkerware White Clover Covered Dish (1951-55), manufactured by Harker Pottery Co. (1889-1972); Esquire Solar Teapot (1955), manufactured by Edwin M. Knowles China Co. (1900-1963); Spun Aluminum Punch Bowl Set (1930s), manufactured by Russel Wright.

**BOTTOM ROW, FROM LEFT:** Theme Formal Opaline Drinkware (1957), manufactured by Bartlett-Collins Glass Co. (1914-present); Eclipse Drinkware (1957), manufactured by Bartlett-Collins Glass Co. (1914-present).

All pieces; Collection Kirkland Museum of Fine & Decorative Art, Denver.

"With Russel Wright, we have a whole shelf of American Modern. We show all 11 colors and every design," says Maya Wright, of Kirkland Museum of Fine & Decorative Art. "Within one shelf, you can compare it to other design styles and designers of that time." The Kirkland Museum also carries some of Wright's lesser-known designs - his Theme Formal and Theme Informal. They are two lines of Japanese-inspired tableware - one informal and one formal, as their namesake suggests - that Wright designed at the end of his career.

Wright was also influenced by the drastic changes that were occurring in the 1920s. He saw Americans live a life of luxury and excess in the roaring 20s and then with the crash of 1929 and the Depression, he saw Americans reevaluate their way of life. He realized life needed to be simplified and streamlined and he sought to make products and designs that improved people's everyday lives. While creating his designs between the two World Wars, Wright set a precedent for mid-century modern design and the inexpensive, mass produced designs that came after World War II.

"They are simple, but they are designed with function in mind - and they are also beautiful," Maya Wright says. "They wanted something more sturdy and useful for young families that were also beautiful and useful for entertaining and the kind of lifestyle they wanted."

He and his wife co-wrote the book, *Guide to Easier Living*, where they state, "Good informal living substitutes a little headwork for a lot of legwork. It doesn't need wealth, but it does take thought, some ingenuity and resourcefulness, and more than a little loving care to create a home that is really yours."

Beth Gottlieb with Mod Livin' says working with his wife Mary "was extremely rare for his time period," and that the book they co-wrote "focused on increasing leisure time through efficient design and management of your household."

Mary was the marketing wizard behind the products, helping him turn his signature into a recognizable "brand name," and creating lifestyle - and domestic-centered marketing, which set precedent for later domestic personalities such as Martha Stewart.

"They partnered on almost everything they did and they were a great team - and, she was a great marketer," Maya Wright says. "... What I've been struck with is the great diversity in what they do. They designed house furniture and tableware - and all different kinds, too."

After Mary's death in 1952, Wright retired to his estate, Manitoga, in Garrison, New York. He restored the 75 acres of the estate that were damaged from quarrying and logging, also building his studio, Dragon Rock on the property. Manitoga is now listed on the National Register of Historic Places and is home to the Russel Wright Design Center, which is managed by Mary and Russel's daughter, Annie.

Sources: Russel Wright Studios, The Russel Wright Design Center, Syracuse University Russel Wright Papers, Mod Livin', Kirkland Museum of Fine & Decorative Art.

**EVENT: Blonde Furniture | Designers of the 50s**

As a part of their **Modern Design Series**, Mod Livin' will be hosting an event featuring a range of works by Russel Wright, Paul McCobb, and the Heywood-Wakefield Company.

The exhibition begins on **Friday, June 22nd 6pm** with an opening reception.

For more info: [moderninddenver.com/wright](http://moderninddenver.com/wright)

# SHOW AND TELL

*The ubiquitous Hadley Hooper  
chats about her imaginative  
imagery of then,  
now  
and next.*



**LEFT:** Hadley creates redolent imagery in her studio with the help of her fluffy sidekick.

**ABOVE:** Ulysses, oil-based ink, crayon and graphite on birch panel, 59x59 inches, 2011.



WORDS: Eleanor Perry-Smith

From Manhattan to the menu at My Brother's Bar, she's everywhere. There's a reason why the woman illustrating columns in *The New York Times*, *The Wall Street Journal* and *The Washington Post* has a sandwich named after her at one of Denver's oldest bars (it's affectionately known as the Hooper in case you're curious.) It's because some people are simply too thoughtful and talented to avoid leaving a footprint in the cultural cement of their surroundings. Whether she means to or not, Hadley Hooper makes an impression.

"My first job was for Westword and I screwed it up," Hadley chuckles from her back room workspace at Ironton Studios and Gallery. It's located in RiNo, the dynamite art district that Hadley helped found. Shaken by her faux pas with Westword right after college, Hadley explains how she put the brakes on a career in illustration and instead worked on finding her artistic bearings in a co-op for seven years. Her time was well spent, and eventually she decided to give illustration a more experienced shot. "I went to Tattered Cover, looked up art directors in all the major magazines and sent them my work," Hadley recalls. That was 20 years ago, and today Hadley need not worry about securing work. In her busiest year, she created 300 illustrations for a range of clients.

"She's a wonderful talent," says Tina Goodwin who represents Hadley at Goodwin Fine Arts, "I'm captivated by her images, they're so evocative." Hadley's paintings illuminate a side of her ability that she doesn't often get to express within the parameters of commissioned illustration. In her latest exhibition, *The Weight of Things*, she commemorated family heirlooms that were meaningful in thought, but physically burdensome. So in a brilliant display of reverence, she set the objects within her own context, and then sent them out into the world. "The blue chair was a completely different painting and then I washed the whole thing," Hadley explains of her signature construction and deconstruction method; "I had the good sense to stop before I over-complicated it."

Grainy yet fresh, the paintings speak of a well-voiced artist who has communicated through imagery long enough to expertly meet the challenge of reassigning meaning. Teacups become icons in Hadley's world. Victorian busts get modern face-lifts. "She must have ten different paintings before she arrives at the final layer," Tina ponders. And more are on the way as Hadley says she plans to move things outside. Her next collection will perhaps explore verdure as opposed to vestibules. It makes sense, as she voluntarily gardens at Ironton where she will participate in the annual group show from July 6-28.



**Secretary**, oil-based ink, crayon and graphite on birch panel, 59x59 inches, 2011.



**Blue Chair**, oil-based ink, crayon and graphite on birch panel, 59x59 inches, 2011.



**Cup**, oil-based ink, crayon and graphite on birch panel, 59x59 inches, 2011.



**Striped Chairs**, oil-based ink, crayon and graphite on birch panel, 59x59 inches, 2011.



All Songs Considered, Calendar Page, 2012.

It's an impressive evening event with the bonus backdrop of Coors Field fireworks and enticing smoke from Biker Jim's exotic hot dogs. "We have such an amazing group of artists here right now," Hadley says of the painters, sculptors, wood and metal workers who will participate in the show, as their studios surround Ironton's inviting courtyard. It's as inspiring a place as any, which is one reason why Hadley has tethered her talent to Denver for this long.

So while her diverse work—from book covers to liquor labels—disperses across the nation, Hadley's anchor is that quiet back room at Ironton where her decapitated bull painting looms over her desk without a drop of gore. "I think my paintings hopefully have a sense of pathos and wit about them," says a woman whose mark on this city is not only clever and compassionate, but also makes for an excellent sandwich.



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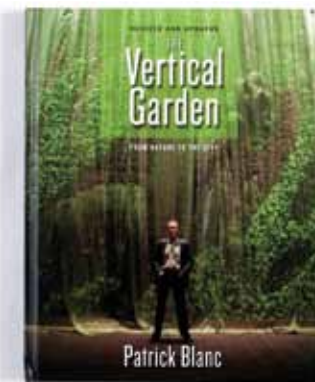
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## Mid-Century Ad Advertising from the Mad Men Era

Taschen

In the post-WWII American economic boom, selling to an increasingly affluent public in need of some consumption-induced relief became paramount. Out of this burgeoning need to inform and persuade consumers came a new imperative for cleverness and creativity in advertising. In this beautiful two-volume collection, Taschen has culled the archives to bring us a dazzling look at our younger selves as a nation. *Ads of The Mad Men Era* bears witness to the creativity of the men and women behind the ads and provides a peek into the customs, morals and mores of a bygone era in America; a way to see how far we've come, and also to reflect on what remains constant even when so much of our world has changed. A must-have for amateur anthropologists; a tome of inspiration for designers, and a stunning artifact to adorn the design-lover's coffee table.



## The Vertical Garden - From Nature to the City

by Patrick Blanc

W. W. Norton & Company; Revised and Updated Edition

Broad swaths of vibrant color sweep energetically upward along the large façade of a modern art museum. The work is informed by line, color and balance, but this artist doesn't use paint or charcoal; he uses plants. The vertical garden is the brainchild of botanist and artist Patrick Blanc. This survey of his work is part portfolio and part guide through the botany of hanging foliage. *The Vertical Garden* begins with a series of informative studies of vertical-dwelling plants from around the world. Beautiful large photographs of greenery in unlikely and uncanny locations supplemented by explanatory text takes us on a journey through the rainforests. We then learn how an intimate knowledge of these gorgeous species has allowed Blanc to create breathtaking works of art on a massive scale.



## Home

by Jerry D. Moore

University of California Press

The diversity of human dwellings is a testament to the ingenuity and singularity of our species. And while the home is where the heart is, this book explains how the home is also where almost everything else relating to human culture is. The home is not just a roof over one's head as Professor of Anthropology Jerry D. Moore explains in this thorough and informative discussion of the meaning behind human dwellings. Moore investigates the home as a social sphere, a political organizing agent, a place of refuge, and a metaphor, to explore what the home means to individuals and to human societies throughout our varied history of shelter building. This survey of the history of civilization through the lens of the home elucidates how home construction, design and use is entangled with culture, human affairs and history.



## Echoes of the Future

by R. Klanten and H. Hellige

Gestalten

To say that your book contains echoes of the future is a bold statement to make in the field of graphic design with its obsession with originality and innovation, but Gestalten's new survey of graphic work has the goods to back up its claim. This colorful no-nonsense, picture book is a stunning showcase of design aplomb. No introduction and no pretentious posturing about design theory here. Just lovely, provocative, refined work from the first page to the last—punctuated with a designer's name and short descriptions of their projects. *Echoes Of The Future* begins with a robust show of ambitious personal projects followed by an array of examples of how those exceptional design sensibilities inform identity, logo, infographic, poster, packaging and advertising design. Inspiration on every page.



## Vintage Remix : The Interiors of Kishani Perera

by Kishani Perera, Elizabeth Roehrig, Molly Sims and Gary Oldman

Abrams

The design of interior space is a challenge all home dwellers face. For some this comes as the natural joy of making a space one's own, while others find the idea of arranging a room anxiety inducing. Interior designer Kishani Perera is a member of the former group as evidenced in her ease working with many styles and her ability to meld the luxurious and the splendid with the flea market and the discarded. In *Vintage Remix*, Perera sheds light on her design process and provides suggestions and encouragement for the lay designer. Building her aesthetic on a blending of high and low design elements, Perera showcases her work within many private homes where she strikes a balance between designer furniture items and vintage Craigslist finds. Though not a book for the seasoned designer, *Vintage Remix* presents an welcome dose of inspiration and advice for amateurs.

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