

DECOR / GARDEN / TRAVEL

HBD
HOME BY DESIGN®

2024

**story
& soul**
ECLECTIC DECOR






story & soul

Just Peachy.

Peach was a hallmark of the '70s, and it's back as Color of the Year 2024: PANTONE 13-1023 Peach Fuzz. "... we chose a color radiant with warmth and modern elegance . . ." writes Leatrice Eiseman, executive director of the Pantone Color Institute. "It effortlessly bridges the youthful with the timeless."

Good style is personal. A well-styled home can be trendy or timeless, using neutral or vivid colors, and featuring new or collected pieces. But the best designs? They incorporate a little bit of everything to help tell a homeowner's story

In this issue, we celebrate eclectic design. Start with well-designed recipes in our food department. From China to Canada and North Africa to Spain, you'll find a handful of flavorful dishes from around the globe. In Galicia, Spain, enjoy a snack of Padrón peppers sauteed with olive oil and sea salt paired with a glass of Albariño wine. Learn more about the region's cuisine and historical and natural sites in our destination department. For family history, visit our lifestyle department that addresses the importance of family heirlooms and how to honor them. Heirloom plants are carefully curated, but we love the aesthetic of a colorful landscape that grows with wild abandon; our garden department is chock-full of tips for creating a wildflower meadow at home. Flowers, family, and food all come together in our featured, diverse home designs. Imbued with personality and a kaleidoscope of colors, this issue is effortlessly eclectic.

As always, thank you for your business, support, and friendship. If you are ever in need of professional assistance and advice, please do not hesitate to call. You can be assured that your needs will be met with the utmost integrity and professionalism. 

“
**Never let the fear of
striking out keep you from
playing the game.**
”

—Babe Ruth



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2024

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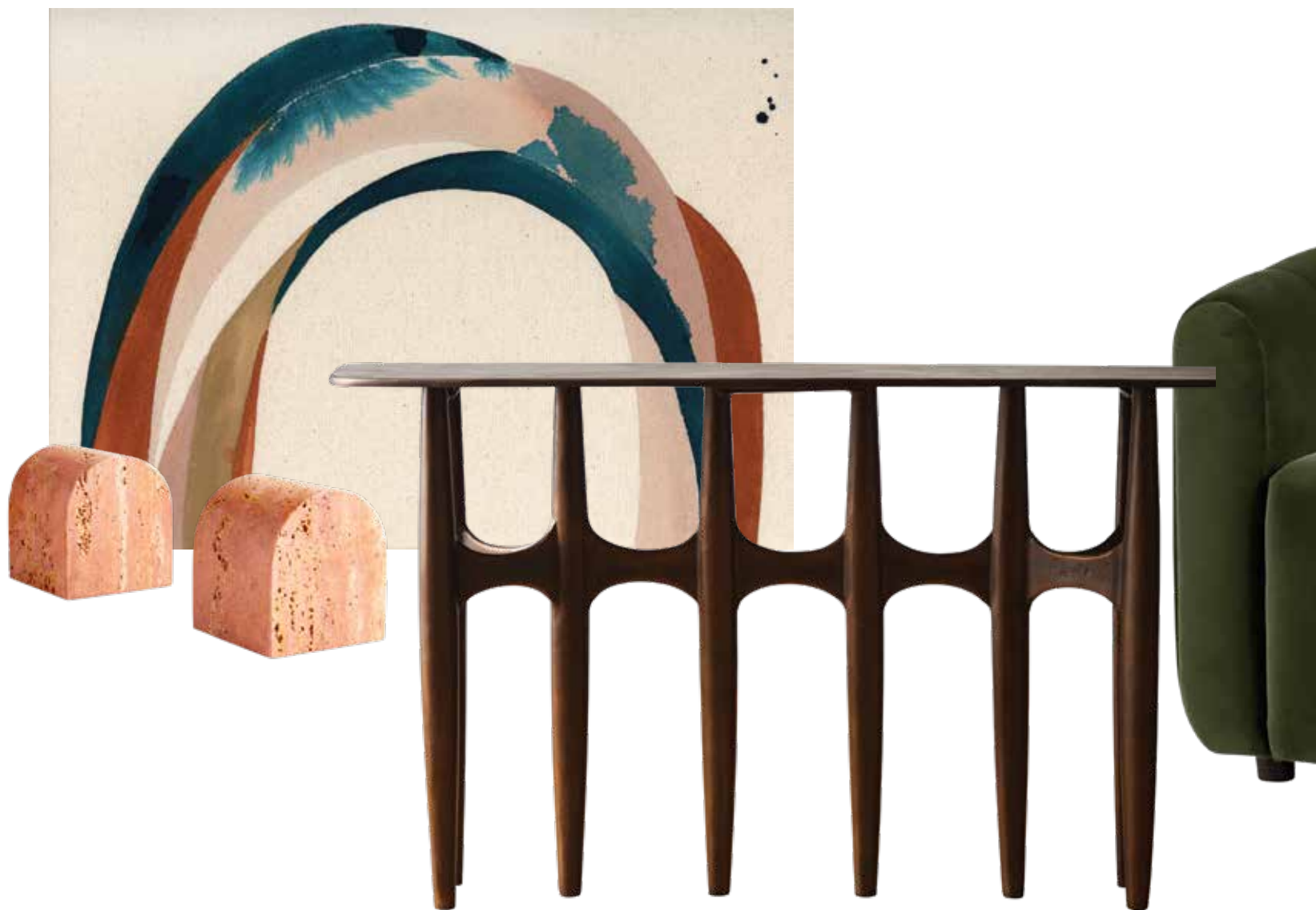
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well-rounded

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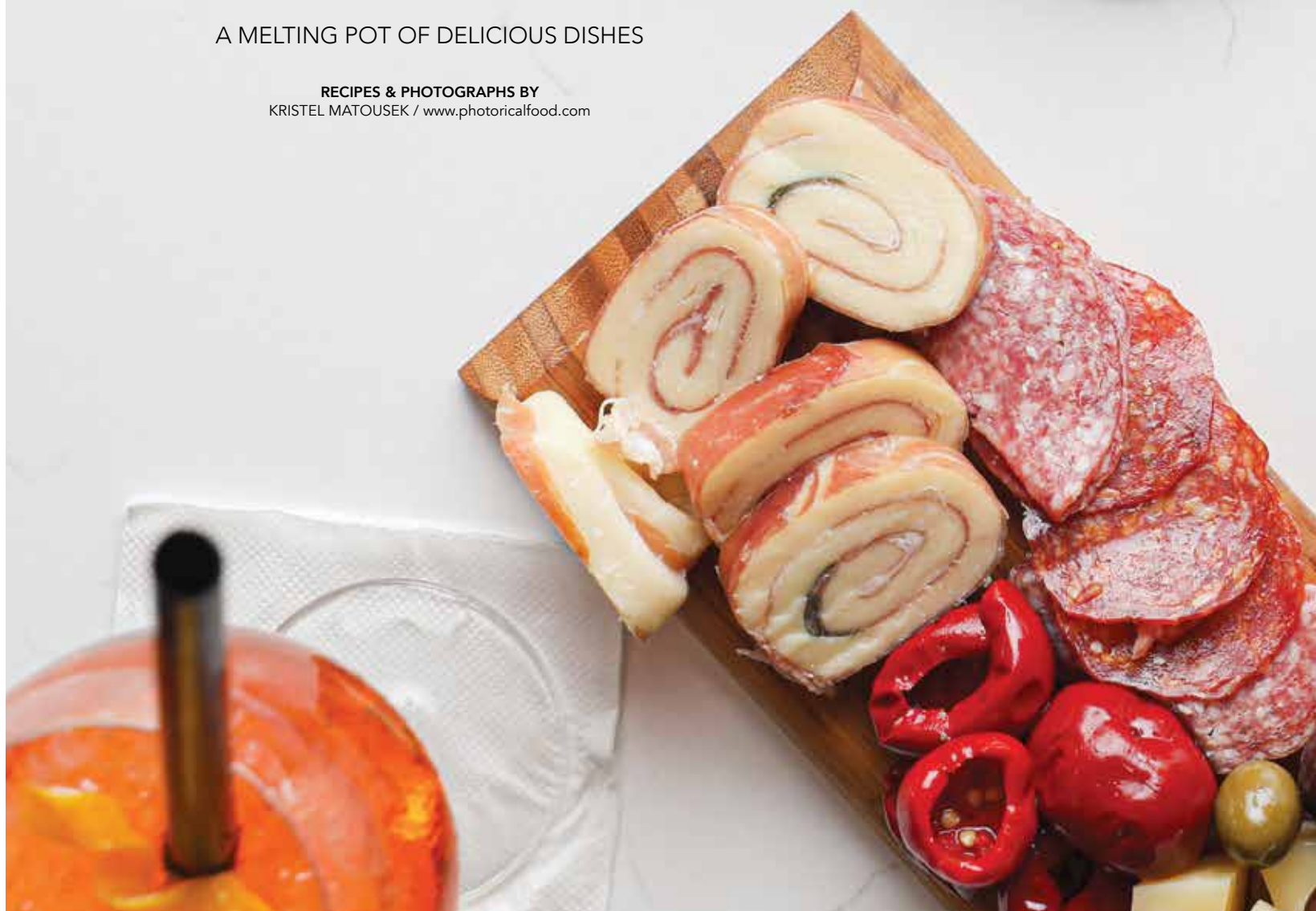


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global cuisine

A MELTING POT OF DELICIOUS DISHES

RECIPES & PHOTOGRAPHS BY
KRISTEL MATOUSEK / www.photoricalfood.com





Food has an amazing ability to bring people together; cultural lines blur at the dinner table. As I've traveled the world and experienced new cultures, I've been welcomed by hospitable people who love to share a favorite meal or traditional dish. If traversing the world isn't a possibility right now, start here with a few multicultural recipes. When you hear the word tortilla, you probably think of flatbread made from wheat or corn flour. But in Spain, tortilla refers to a dish of waxy potatoes and egg, commonly found in restaurants that serve tapas. For aperitivo (happy hour in Italy), finger foods are paired with drinks like a spritz. Borscht, a hearty root vegetable soup of Ukraine, is a comfort food made vibrant red by red beets; borscht is popular in many Slavic countries and the recipe differs from region to region. Shumai, served as a Chinese dim sum staple or in restaurants that specialize in Cantonese cuisine, is a dumpling in the shape of a purse; thin dough wrappers filled with a variety of meats and vegetables are steamed and served with dipping sauces. If you are looking for a dish that wows, tajine is the one to try. Named after the earthenware pot it's traditionally cooked in, tajine is a bold and savory North African dish with stewed meat, vegetables, olives, and preserved lemons. Round out a meal by satiating a sweet tooth. Nanaimo bars, invented in Nanaimo, British Columbia, feature a no-bake chocolate and coconut cookie layer, creamy custard center, and chocolate topping.

tortilla española / SPAIN

Serves 4

2 ounces small-diced onion
2 ounces small-diced red bell pepper
3 cloves garlic, pasted
13 ounces waxy potatoes, sliced
2 tablespoons plus 1 teaspoon oil, divided
¾ teaspoon salt, divided
½ teaspoon cumin
¼ teaspoon saffron threads, pulverized
5 large eggs, well beaten
Chopped parsley and cilantro, for garnish
Garlic aioli, for serving

In a sauté pan over moderate heat, sauté the onions, peppers, garlic, and potatoes with 2 tablespoons olive oil until soft and golden brown. Season with ½ teaspoon salt, the cumin, and the saffron. Sauté for 30 seconds longer, stirring frequently to prevent burning. Transfer to a bowl. Season the eggs with the remaining ¼ teaspoon salt and pour the eggs over the potatoes in the bowl. Gently mix together.

Place an 8-inch skillet on the stovetop and coat the cooking surface of the skillet, bottom, and sides with 1 teaspoon oil. Pour the egg-and-potato mixture into the pan to create the tortilla. Cover with a lid and cook on very low heat until egg is 90

percent cooked. Remove from heat, place a large plate over the pan, and gently flip the pan upside down. Slide the tortilla off the plate and back into the pan to brown the bottom side over moderate heat.

Slice the tortilla, then garnish with fresh chopped parsley and cilantro. Serve warm with garlic aioli.

TRANSLATION.
In Spain, tortilla refers to a dish of waxy potatoes and egg, like an omelet.



borscht / UKRAINE

Serves 8

2½ teaspoons salt, divided
 ¾ teaspoon black pepper, divided
 1 pound beef round roast, medium diced
 2 tablespoons oil, divided
 1½ cups (4 ounces) grated carrot
 1 cup (4 ounces) onion, small diced
 3 cloves garlic, minced
 4 cups (1 pound) peeled and grated beet root
 4 ounces tomato, small diced
 2 tablespoons tomato paste
 4 cups beef stock
 4 cups water
 3 bay leaves
 8 ounces shredded cabbage
 8 ounces peeled potato, medium diced
 Sour cream and fresh dill, for topping

Combine the salt and pepper. Season the beef with half of the mixture.

Preheat a heavy bottomed stock pot or Dutch oven over moderately high heat. Coat the surface of the pan with 1 tablespoon oil, then add the beef, searing on all sides. Remove the meat from the pan and set aside to be reincorporated later. Reduce heat to moderate and coat the pan with the remaining 1 tablespoon oil. Toss the carrot, onion, and garlic in the oil to coat. Sauté until golden brown. Mix in the beets and diced tomato, season with remaining salt and pepper, then sauté until soft. Mix in the tomato paste and cook until slightly darkened in color.

Deglaze the pan with beef stock and water. Add the bay leaves, seared meat, and cabbage. Bring to a simmer, cover with a lid, and cook for 3 hours. Add the potatoes and cook for 10 more minutes or until potatoes are tender.

Serve hot, and top with sour cream and fresh dill.



shumai / CHINA

Makes 20

3 dried shitake mushrooms
Cold water, as needed
8 ounces pork belly or pork
shoulder, finely diced
½ teaspoon baking soda
8 ounces shrimp, peeled
and deveined
1 tablespoon corn starch
2 tablespoons oyster sauce
2 teaspoons soy sauce,
additional for serving
¼ cup chopped green onions,
plus 1 teaspoon for garnish
½ teaspoon pasted ginger
4 cloves garlic, pasted
1 tablespoon Shaoxing or
white cooking wine
1 tablespoon sesame oil
1 teaspoon sugar
½ teaspoon ground
black pepper
20 thin and circular
wonton wrappers
2 tablespoons minced carrot
Sliced green onions, soy sauce,
and garlic chili sauce,
for serving

Submerge mushrooms in cold water and soak for 2 hours. After soaking, ring out any moisture from mushrooms and finely dice them.

Place the pork in a bowl, sprinkle with baking soda, and mix to combine. Pour cold water over pork until fully submerged, then stir slightly. Cover and set aside for 10 minutes to soak. Strain pork, squeezing out as much water as possible.

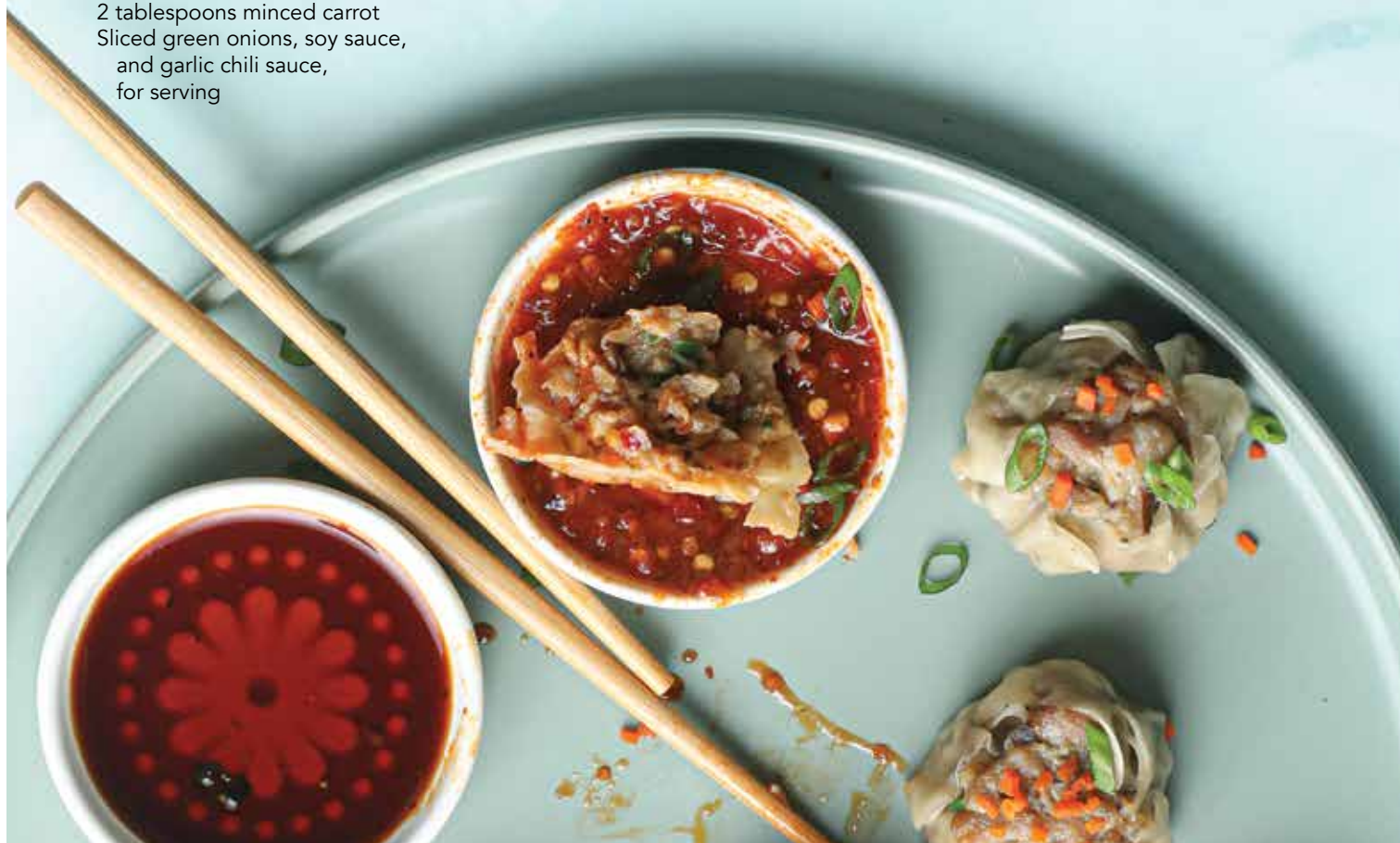
Smash the shrimp with the broad face of a chef's knife, finely mince, then combine with strained pork and remaining ingredients, omitting the wonton wrappers, carrot, and garlic chili sauce. Mix well until fully combined and tacky to the touch.

Touch the tip of your thumb and pointer finger together creating a circle, and

place 1 wonton wrapper on top. Spoon prepared filling into the center of the wrapper. Using spoon handle, press down on the center of the filling, pushing it through the circle between your fingers, curling the edges of the wrapper up around the filling and creating a filled purse, leaving the top of the filling exposed. Repeat this step with additional wonton wrappers until all the filling is used.

Place wontons in a steaming basket or pan with just enough water to create steam and not dry out. Place over moderate heat, garnish with carrot, cover, and steam for 10 minutes.

Serve warm with green onions, soy sauce, and garlic chili sauce.



tajine / NORTH AFRICA

Serves 6

6 bone-in chicken drumsticks or thighs
 1½ teaspoons salt, divided
 1 teaspoon black pepper, divided
 2 tablespoons olive oil, divided
 4 onions, sliced
 1 carrot, julienned
 6 cloves garlic
 1 tablespoon fresh pasted ginger
 ¼ teaspoon saffron threads, ground
 ½ teaspoon turmeric
 2 tablespoons coriander
 ½ teaspoon cumin
 3 preserved lemon quarters, thin sliced
 ½ cup kalamata olives
 ½ cup green olives
 1 cup chicken stock
 Chopped cilantro and parsley, for garnish
 Couscous and/or bread, for serving

Preheat oven to 350 degrees F.

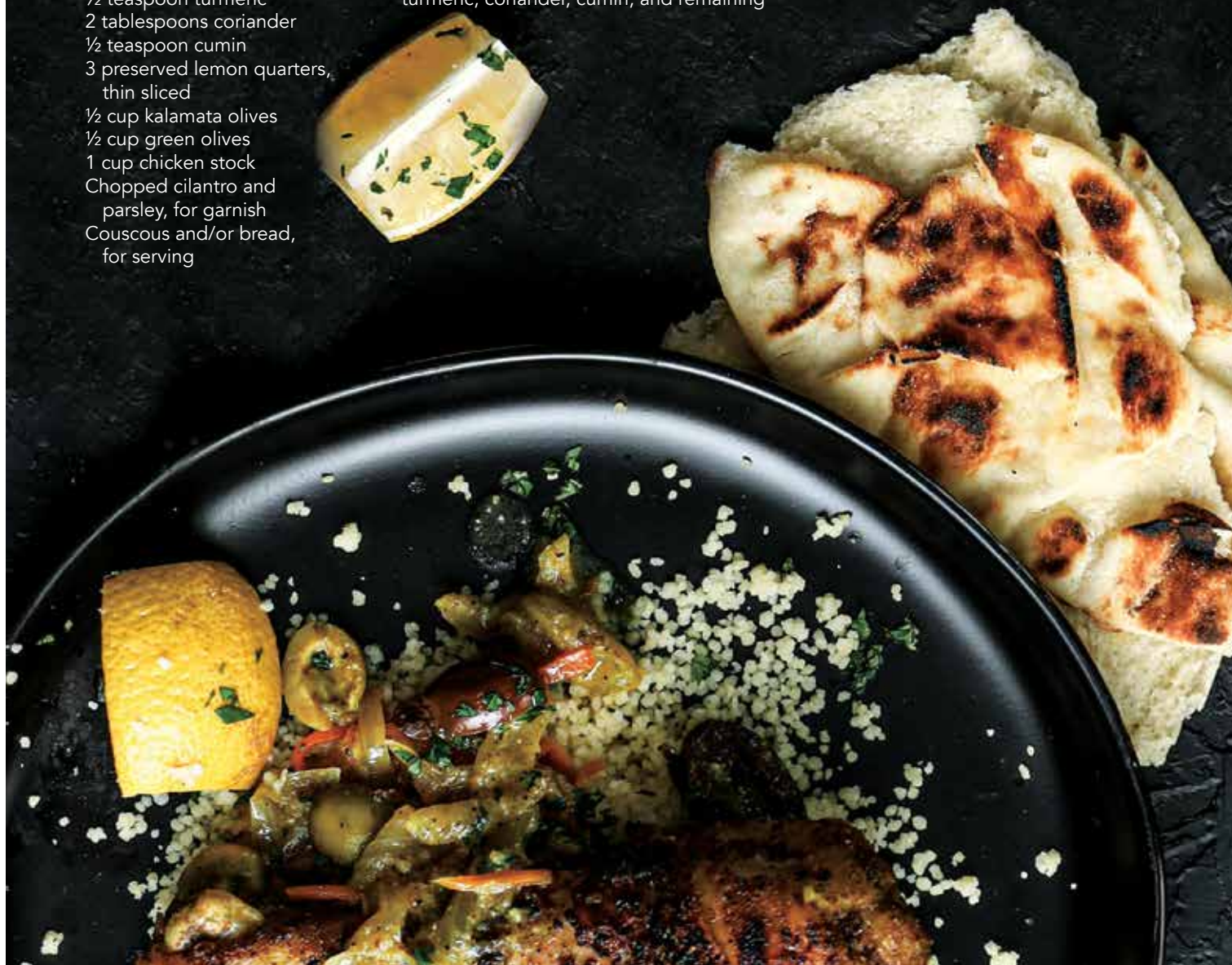
Preheat a 12-inch oven-safe frying or cast-iron pan over moderate heat.

Season the chicken with ½ teaspoon salt and ¼ teaspoon black pepper. Coat the pan with 1 tablespoon oil and brown the chicken on all sides. Remove chicken from the pan and set aside. Add the remaining 1 tablespoon oil to the pan along with the onions, carrots, garlic, and ginger, cooking to soften. Season with saffron, turmeric, coriander, cumin, and remaining

salt and pepper. Mix in the preserved lemon slices, kalamata and green olives, and chicken stock. Place the browned chicken on top and cover with a lid.

Roast in the oven for 30 minutes, or until a meat thermometer reads 165 degrees F.

Garnish with chopped cilantro and parsley. Serve with couscous or (more traditionally) scoop it out of the pan with bread.



nanaimo bars / CANADA

Makes 16

Cookie Layer

2 cups graham cracker crumbs
¼ cup cocoa powder
¼ cup sugar
½ cup melted butter
1 teaspoon vanilla
¼ cup chopped nuts (choose whatever nut you like, but consider walnuts, cashews, or pecans)
1 cup shredded coconut

Custard Layer

3 tablespoons custard powder
½ cup butter, softened
1 cup powdered sugar
1 tablespoon heavy cream

Chocolate Layer

2 tablespoons butter
8 ounces semi-sweet
couverture chocolate

In a bowl, combine the graham cracker crumbs, cocoa powder, sugar, butter, vanilla, nuts, and coconut to make the cookie layer. Pour the combined mixture into an 8x8-inch baking dish or pan, pressing it into an even layer.

To make the custard layer, mix together the custard powder, butter, powdered sugar, and heavy cream and spread the mixture evenly over the cookie layer in the pan. Place in the refrigerator until firm, approximately 30 minutes to 1 hour.

To make the chocolate layer, melt the butter in a double boiler over moderate heat. Add the chocolate, tossing in the butter to coat and help it melt faster. Once melted and butter fully incorporated with the chocolate, remove from heat and let cool slightly before pouring over the chilled custard layer. Spread over the surface in an even layer. Refrigerate until firm.

When cutting the bars, score the surface of the chocolate layer prior to cutting all the way through. Serve chilled.



aperol spritz / ITALY

Serves 1

Ice, as needed
3 ounces prosecco
2 ounces Aperol
1 ounce soda water
Orange slice and orange
peel, for garnish

Fill a glass with ice. Add prosecco,
Aperol, and soda water. Stir gently, then
garnish with an orange slice and peel.



HAPPY HOUR.
Pair with charcuterie
such as marinated olives
and peppers and your
favorite meats, cheeses,
and breads.



inherited interiors

FAMILY TREASURES WORTH SAVING

WRITTEN BY MARESA GIOVANNINI

We are at a silver-plated fork in the road. Generations before us commonly had minimal belongings or emigrated from other countries with next to nothing. They survived the Great Depression, started over after World War II, and then held tightly to what they had and accumulated more. Today, people inherit treasures from two or three generations instead of a handful of items from “the old country.” So, what do you keep, what do you part with, and how do you honor your family history without weighing down your family’s future? How do you honor family heirlooms amidst the collective desire to have what you need, declutter for daily clarity, and reuse for sustainability? Here, we start the Sunday-dinner conversation.

“

The items in your home tell the story of your life, and heirlooms tell the story of your family.

”

Preserving for the Future.

The Conservation Center, located in Chicago, makes it their mission to preserve or restore damaged family heirlooms such as furniture, clothing, art, and photographs. Before you restore, turn to a trusted professional for an appraisal. They will determine the historical and financial value and advise if restoration will hurt or help its worth and significance.

Decorating with Heirlooms.


There is a greater movement toward sustainability and utilizing items that are designed to last. And there is no better place to start than at home. So, how can you make existing family pieces work for you? Don't be afraid to use or display functional household items. Of course, extremely valuable or delicate items can be kept and displayed in a hutch—but tables, chairs, artwork, and the like should be well loved. Make them your own by switching out hardware or reupholstering seats. Temporary changes to family heirlooms will keep the timeless quality yet make them feel modern.

Ultimately, you don't need a house full of things that meant something to other people to preserve your family history. A finite selection will make keeping, sharing, and passing them down easier to accomplish.

Finding New Homes.

If you just don't have the room for new-old heirlooms, reach out to other family members who may appreciate and have a good place for them when needed. Do you have family pieces you aren't emotionally connected to but want to find good homes for? Look to schools or specialty organizations for items that may be used as teaching tools. Seek out regional or focused museums for historical items.

Starting Your Own.

If you don't have any family heirlooms in your possession or don't have a close connection to the family you were born into, still consider the history, soul, and sustainability of heirloom-quality items. Turn to estate sales, auctions, and thrift stores to source storied furniture and decor for today and potentially future generations to enjoy. 

snap decision.

At the end of the day, all we have are the memories, right? So, prioritize the decades or even centuries of family history and photographs by preserving them for the long run.

Want to share your grandparents' volumes of photo albums with the family? Today, there are many online-based companies with a suite of transfer and scanning services (for example, Legacybox and digmypics). You might find a local company that offers the same so you don't have to put any of your treasured items in the mail. Alternatively, keep the process in house with your smartphone. PhotoScan is a free app from Google, while Photomyne helps you batch the work: take a photo of a full album page and the app will crop and save each photo separately.



blooming wild

GROWING A WILDFLOWER GARDEN FROM SCRATCH

WRITTEN BY RONDA SWANEY

Wildflowers evolved to thrive in less-than-ideal spots without the aid of gardeners. Their tenacity and beauty make them great, low-maintenance additions to a garden. While wildflowers take little effort to maintain, they require a bit of work to start. Here are some steps to infuse your garden with wild whimsy.

Pick a Spot.

If this is your first wildflower garden, start small. Choose an area only a few feet wide and long. This will help you learn what's involved in starting and maintaining the garden, as well as ensuring you like the effect and the effort required to sustain it. Most wildflowers need sun, so choose a spot that gets six or more hours of daily sunlight.

Prepare the Area.

Remove grass or weeds by hand, with a rototiller, or through solarizing. To solarize a spot, mow any vegetation as low as your mower will allow, wet the ground, then top it with a secured clear plastic sheet. Keep the sheeting in place for weeks (two to six weeks, hot- and dry-weather dependent). Trapped heat will kill the vegetation, so the University of Minnesota Extension recommends starting this process in late summer. Remove the sheeting, rake, and remove the dead vegetation. Once your plot is cleared, you may want to test the soil to determine if it needs amendments like nitrogen, phosphorous, or fertilizer. Till in compost or topsoil to help your seeds or plants take root.


Choose What to Plant.

Purchase or prepare your own seed mixes or buy wildflower plants from a garden center. For seeds, follow packet instructions; but in general, scatter on the ground, lightly water, and then water regularly until they germinate. Wildflower seeds tend to be small and lightweight, so gardening professionals recommend adding sand to your seed mix to help them stay in place. If the weather is dry, you may need to water until they reach maturity. If installing plants from a nursery, again, water as needed until the plants are mature enough to thrive on their own. (Check out the sidebar for some hardy, colorful flowers worth trying.)

Set It Up for Success.

In the first year or two, you may need to weed like you do other higher maintenance plots. With time, however, your garden should become thicker and better able to fend off weed growth. You also may notice thin spots where you'll need to add and then tend another round of seeds to maturity.

Mow It Down.

Once the blooming season is over, mow your garden down to about four to six inches in height. This trim serves a few purposes: it ensures the seed heads drop so the plants will regrow next season; it makes the plot look neater during autumn and winter; and it helps prevent the plants from overtaking other areas of your garden. 

sow to speak.

Looking to start fresh with wildflowers? Here are some easy-to-grow, sun-loving varieties. Check with your local nursery or extension for plants that may be invasive in your region.

Aster: usually purple or white, and benefit from full to partial sun.

Candytuft: white, pink, or purple, and prefer full sun.

Sunflower: tall yellow plants that require full sun.

Black-eyed Susan: yellow flowers that need full sun.

Nasturtium: red, orange, or yellow flowers (sometimes with creamy or white leaves) that grow in full sun.

Yarrow: white, red, yellow, or pink flowers that enjoy full sun.

Sweet William: light to dark pink and purple blooms that prefer sun to partial shade.

Common foxglove: usually shades of white, pink, and purple that prefer morning sun and afternoon shade.

Shasta daisy: usually white, and good in full sun or light shade.



STORY & SOUL

On the following pages, we take you on an adventure through designs that challenge ideals and push the expected envelope. Imbued with personality, joy, and a kaleidoscope of colors, this issue's featured spaces are effortlessly eclectic.



DREAM WEAVERS

**A VIBRANT APARTMENT REFLECTS
ITS FASHIONABLE OWNERS**

WRITTEN BY
JEANINE MATLOW

PHOTOGRAPHY BY
RUTH MARIA PHOTOGRAPHY

For this colorful dwelling aptly dubbed “Kaleidoscope,” Róisín Lafferty, founder and creative director of Dublin, Ireland-based Kingston Lafferty Design (KLD), explains the premise behind the project. “The brief was to completely turn the existing apartment on its head, both in layout and configuration, and in aesthetic and feel—so that’s what we did. Nothing was left untouched,” she says about the low-rise, high-end development in the middle of Dublin city center surrounded by Georgian houses. “The contrast between the sumptuous inside of the apartment and the perfectly restored facades across is magical.”

As this special spot serves as a secondary home, the owners seized the opportunity to be bold, playful, and expressive throughout. “This was truly a dream project for us with dream clients who invariably embrace design, luxury, art, and experience, through and through,” says Lafferty. “Dan and Linda Kiely epitomize style, exuberance, fun, and flamboyance with a true love of fashion, art, design, travel, and style. This project was, for them, a celebration of all these aspects and a place to play when spending time in Dublin with friends.”

Their glamorous getaway begets entertaining. “The project was all about creating an exceptional atmosphere—an environment for hosting soirees, parties, and business gatherings, with more emphasis on the bar, luxury-hospitality feel than that of a primary home. For us as

designers, it was a chance to play—the bolder the better—configuring it more as a high-end cocktail bar or members’ club than a family home,” she explains.

“In general, ‘Kaleidoscope’ is a feast for the senses undoubtedly. It encompasses you completely from the moment you step inside, into an old-world, Hollywood haze. Eclectic and refined. It feels almost like putting on rose-tinted glasses and turning up the jazz music!”

Inspiration for the multihued interiors came from Linda’s wardrobe that’s filled with vintage patterned suits and saturated colors. Dan, who wanted art and design at the epicenter, asked KLD to source internationally for diverse art, design, and craft that would look and feel at home in any international destination.



This highly customized kitchen sets the tone for a high-style apartment where hosting comes with the territory.



“The contrast between the sumptuous inside of the apartment and the perfectly restored facades across is magical.”



THESE PAGES: Comfy seating in vibrant tones invigorates the glam getaway. Custom touches include a brass scarf screen in the lounge and brass and mirrored walls in the bedroom. Murano glass vases reflect the light in the sunroom.






OPPOSITE: Functional elements are seamless, so the focus remains on the well-curated interiors. A glass dining table with colorful strokes pairs well with shapely chairs and other patterns in the playful space. **ABOVE:** In the adjacent kitchen, an eye-catching, blue-onyx island sets a celebratory tone. Unique light fixtures and reflective surfaces accentuate the party-ready setting that makes guests feel extra special.

Custom elements designed by KLD include a mirrored wall in the entry hall and a brass scarf screen in the lounge. “There was to be nothing safe about it, nothing neutral. Functionality was of course a massive consideration, but we were tasked to factor functionality in so that it was so well-considered, it became invisible. What the eye was to see was only beauty, detail, opulence, and luxury,” says Lafferty.

A new layout creates an effortless flow. “We wanted to encourage interaction and movement. The sunroom has a bright and sun-filled feel for [high-powered] meetings, whereas the other areas feel rich and moody and like evening spaces; they all have their purpose depending on the nature of the event,” she adds. “We also transformed the second bedroom into a fully upholstered and mirrored, luxury walk-in wardrobe with a concealed integrated pull-down bed for guests.”

In the entertainment space, high-end appliances, champagne fridges, and an ice maker are concealed in the blue-onyx island with lacquer and brass inlaid kitchen joinery. The only visible item: an inset, solid-brass ice bucket in the island that hints at the playfulness *and* reveals its purpose.

The sophisticated visuals greet guests from the get-go: In the entrance hall, distinctive double doors lead to a custom marble floor and a mirrored wall that reflects the light and the graphic floor pattern. “We deliberately kept the wall colors moody to add to the dramatic reveal when you walk into the kitchen,” says Lafferty. “The kitchen island was always going to be the exquisite centerpiece of the kitchen/bar area, but once installed and the project completed, we believe now it is the biggest showstopper of the entire apartment.” 

SHIP SHAPE

**A 1920S DUTCH COLONIAL RECEIVES
THE RENOVATION IT DESERVES**

WRITTEN BY
BLAKE MILLER

PHOTOGRAPHY BY
KARYN MILLET

When Raili Clasen got the call from her client to look at the circa-1927 Dutch Colonial farmhouse she'd recently purchase, the designer immediately saw beyond the dilapidated floors and walls. "The potential in this home was overflowing," she says of the property based in the naval community of Coronado, California. The homeowners, Chip and Candice Kislack, had architectural plans already in motion, but when Clasen saw what was in the pipeline, she stepped in. "The plans were to make it into a really traditional home," she says. "This home is rich in original architectural details and we really needed to lean into that rather than stripping it of its character."

Clasen, founder of RailICA Design, enlisted the help of architect-friend Eric Olsen. He then drew up revised plans for the Kislacks, which included preserving the home's 1920s character and original architectural details. The goal was truly simple: renovate and modernize, but still make it look old.

As the team was about to embark on the renovation in the fall of 2017, the home was in complete disrepair, explains Clasen. "Walls were being torn apart by rats!" she laughs. Despite that, "only a few walls were removed, but we also didn't add any in their place. We really wanted to maintain the home's existing footprint." The original three-inch-wide, red-oak hardwood floors were refinished, while some of the rooms' original functions were changed such as a storage closet on the second

floor that became an upstairs laundry room. "We really tried to keep everything intact," says Clasen.

When it came to the interiors, Candice wanted "a moment," says Clasen. "She was great and really pushed me. She essentially said to me, 'Show me what you got.' It was hard because I wanted the home to spring with a big personality, but that can be challenging with old houses." The designer started in the entryway where a staircase with a stunning serpentine handrail was top priority to restore. "We wanted the entry of the home to really set the tone for the rest of the interior. But we didn't want it to feel like Disney's haunted [mansion] when you walked in," laughs Clasen. To avoid that spooky vibe, the designer added a vintage piano she had lacquered yellow.



Subtle meets submarine with camouflage wallpaper and a yellow-lacquered vintage piano.





NOD TO NAUTICAL

A nautical theme can go awry when overdone. Here's how designer Raili Clasen achieved the aesthetic in this featured design without it feeling over the top.

Finishes. Clasen looked to traditional, nautical-inspired finishes for hardware in the kitchen and bathrooms. "I had to do a lot of research on Dutch architecture and New Worldliness to hit the mark." The natural brass sink faucet, for example, boasts nautical-inspired knobs in a ship's wheel.

Patterns. Not everything needs to be sailboats and anchors to achieve a nautical theme. Clasen opted for a camouflage-pattern wallpaper in the entryway. The choice is a subtle link to Coronado's naval background.

Palettes. While navy and blue with a pop of red screams seaworthy, there are other ways to incorporate the theme. Clasen chose wide plywood boards that mimic the underside of a boat and added them to walls in rooms including the primary bathroom and kid's bedroom.




OPPOSITE: Clasen added a planter to the dining room "because I wanted it to feel like you're outside," she says. THIS PAGE, FROM TOP: The camo wallpaper is a nod to the home's military locale. The dark primary bedroom walls keep it "warm and moody."





OPPOSITE: Clasen pushed the envelope with color because she knew her client was open to lots of personality. This saturated blue brings this kids' space to life. THIS PAGE, FROM TOP: Although Clasen pulled from Dutch architecture, "I went for more of an English style in the kitchen with natural brass hardware and dark green and marble," she says. The sink and glazed brick tiles of the shower complement each other in the kids' bathroom.

The rest of the interiors are an homage to the area's rich history as a naval air station base. Navy camouflage wallpaper in the entry and oversize brass pulls in the kitchen are subtle salutes. "Everything was a nod to old," but with modern nautical forms, patterns, and finishes, explains Clasen.

The home, now complete after an extensive renovation, was a labor of love for the designer: "To this day, it's still one of my most favorite projects." 

STAR POWER

INTRODUCING STORIED CHARM TO THIS
SOUTHERN CALIFORNIA COTTAGE

WRITTEN BY

KATHRYN O'SHEA-EVANS

PHOTOGRAPHY BY

MEGHAN BEIERLE-O'BRIEN

In Hollywood, California, it takes a lot to “wow.” A bit of star power and pixie dust is all but required. So when designer Breeze Giannasio’s client enlisted her to add personality to his Los Angeles bungalow, she was ready with some good old-fashioned movie magic. “The bones [of the house] were great, but we just added layers and brought his own personality to the space,” she recalls. “It’s so funny because I’m a wallpaper queen when left to my own devices, but the wallpaper in the dining room was actually there already! It seemed quite feminine, but by bringing in black and the handsome, more rugged industrial and rustic elements and subdued color palette, I think we found ways to have a feminine-masculine tension.”

Just as in any Old Hollywood film, that color palette Giannasio mentioned—with caramel browns, blacks, and warm woods—helped set the tone. “It’s a favorite palette of mine, with very warm neutrals that allow the metals to shine like jewelry.” And while it may not look like it, the home has an open plan. “It makes me think of an old New York brownstone done in a mini set version,” she says. “If they had to do a *Friends* reboot, this would be a great house to do it in because you can breeze through each set, if you will. The way it’s photographed, it presents as if they’re all different rooms, but they’re actually connected.”

Creating a different sense of scene throughout was part of the design challenge for Giannasio. “Trying to infuse each of these discrete spaces

with their own personality and sense of place was one of the objectives,” says Giannasio. One key to achieving that came in the form of a storied touch. “It was very important that we added things that had a patina and an age to them.”

Case in point: the vintage doors over the storage shelves in the marble-tiled primary bathroom, which she hung with barn-door hardware so they could slide back and forth with ease. “When you want to see the storage, you can, and when you want it to be closed, you can just have the nice backdrop of the doors.” But it’s the worn effect of their surface that really transforms the room. “I get the sense that they are hundreds of years old and have had many lives,” says Giannasio. “The worn gray paint used to be a pristine sort of French blue gray.”




A rounded dining table helps soften the bold lines of the sculptural light fixture in this Hollywood home.





CLOCKWISE FROM LEFT: Inky black doors and window mullions put the focus on verdant views beyond. Here, wood and leather surfaces were key to a masculine aesthetic. Flaxen linens and well-traveled textures bring a touch of yesteryear to the bedroom.

A kitchen featuring a black island with a white marble countertop. The island has a brass faucet and a fruit basket. The backsplash is white subway tile. There are brass pendant lights and shelves with various items. A black window frame is visible on the right.

“I very rarely use a pitch black . . . there’s always a bit of hue or pigment in it that brings a nice warmth.”



CLOCKWISE FROM LEFT: The kitchen's subway tile, which spans every inch of the backsplash, harkens back to British sculleries. The aesthetic warmth of the home's interior creeps outside with throw pillows and blankets. A checkerboard floor in the bath nods to Old Hollywood.

Throughout, those antique touches supply an aura of history. “There’s artwork from his grandparents and some of his mother’s black-and-white photography. I think the industrial table is made from salvaged wood. The leather sling chairs in the open office area are also vintage, as well as the bentwood leather chairs in the living room area.”

Adding maximum impact to the palette is the inky black paint used on the trim and primary bedroom walls (the latter of which is Farrow & Ball’s Railings that makes it feel wonderfully cave-like . . . a sleepy Southern California retreat). “I very rarely use a pitch black,” the designer notes of the bedroom hue. “There’s always a bit of hue or pigment in it that brings a nice warmth. So, in the bedroom there [are] blue inky undertones that just envelop you and make it seem very rich. Anything that’s brown really pops, so if you tend to have vintage wood pieces with a nice luster, they will just shine at their most optimal against the backdrop.” Call it *black* to the future—or the past. **H**

ALPINE NOIR

A PACIFIC NORTHWEST SKI CHALET
WITH INTERNATIONAL ROOTS

WRITTEN BY
MARESA GIOVANNINI

PHOTOGRAPHY BY
MIKOLA ACCUARDI

Designer Casey Keasler loves a home with personality. The founder and principal designer of Portland, Oregon-based Casework Interior Design brings that passion to her company’s mission: *to translate personalities into environments for everyday living*. For a getaway at the base of Mount Hood, Keasler turned the concept of a traditional cabin on its head with this modern, globally inspired incarnation: Alpine Noir.

The 1,850-square-foot, three-story structure with a sloping roof by Keystone Architecture was built by Ethan Beck Homes. “My client has an engineer background, and the profile of the house was conceived as way to shed snow easily,” says Keasler. But her clients, a family who had just spent three years living in Amsterdam, wanted a getaway that was not only practical, but also reminded them fondly of their time abroad.

“We love working with a client who has a glimmer of a vision or an idea of what they want to create; it can be a phrase or even a vibe,” she says. In this case, Keasler worked with the homeowners to create a vision centered around three keywords: alpine, funk, and *gezellig*.

“Alpine because of the location, and it felt more specific and European than ski town,” says Keasler. “Funk, because why not? This is a place to

have fun and they wanted to exude fun. *Gezellig* because of their time abroad. [It’s] a Dutch word that translates better as a vibe or feel than a single word. But it loosely means inviting, cozy, warmth.” At *this* chalet, *gezellig* looks like “gathering around the fireplace after a cold day on the mountain with a cup of cocoa.”

She set to work on a warm, modern aesthetic using a classic palette of custom black inside and out (coined Casework Black), white, and whitewashed wood. Layering that foundation with thoughtful color and pattern created a worldly, collected look.

Brass lighting from Portland-based Schoolhouse was used throughout. White quartz counters and black laminate cabinets kept costs down. A mix of flooring materials were used to suit each space: whitewashed



I SAID A HIP HOP
THE HIPPIE THE
HIPPIE TO THE HIP
HIP-HOP AND YOU
DON'T STOP THE
ROCK IT TO THE
BANG BANG BOOGIE
SAY UPJUMP THE
BOOGIE TO THE
RHYTHM OF THE
BOOGIE. THE BEAT.

From this top-story living room, the homeowners get a bird's-eye view of Government Camp, Oregon.



I SAID A HI TO
THE HIPPIE THE
HIPPIE TO THE HIP
HIP-HOP AND YOU
DON'T STOP THE
ROCK IT TO THE
BANG BANG BOOGIE
SAY UP JUMP THE
BOOGIE TO THE
RHYTHM OF THE
BOOGIE THE BEAT.








THESE PAGES: The family often gathers in the modern, light-filled kitchen. Pendant lighting from Schoolhouse illuminates a chunky farm-style table and bench paired with light-gray, Windsor-style chairs. As throughout the home, the simple color palette emphasizes high ceilings and dramatic windows.

maple wood on the main floor; wool carpet in the bedroom, stairs, and hallway; ceramic tile in the bathroom; and commercial rubber flooring in the entry, “because, snow boots,” says the designer.

The streamlined interiors and finishes are met with vibrant textiles including vintage Moroccan rugs. Although Keasler sourced vintage goods (for *gezellig*), custom is one of the best ways to imbue authentic personality. “I’m always working with my clients to create something that is unique and special for them, an heirloom piece,” she says. For this project it wasn’t just *an* heirloom piece—it was also the *pièce de résistance* of the home: the sectional in bloom.

Keasler started with a low-cost bare Ikea sectional that offered the right silhouette. Along with the homeowners, she scoured free

high-resolution downloads from Amsterdam’s national Rijksmuseum—“*Still Life with Flowers in a Glass Vase* by Jan Davidsz de Heem was the favorite,” she says. Keasler photoshopped the image to create a custom pattern, had it printed on heavyweight canvas, then upholstered to the sectional for a bold marriage of the project’s style keywords.

“I want to challenge people who are starting out on this journey of working with a designer to take time and explore what home means to them,” says Keasler. “Home is so unique to everyone, and creating a space that is an expression of someone’s personality takes showing a bit of that personality for it to exist in home. This is partly why artists’ and creatives’ homes are so interesting to get a glimpse of—those people typically aren’t afraid to put their personality into it. And it shows!” 





the spanish emerald isle

GALICIA, SPAIN

WRITTEN BY
HEIDI SIEFKAS



Located in Northwest Spain, the region of Galicia is under the radar for most visitors. It's far from popular Madrid and Barcelona and probably one of the most underrated areas, which enhances its appeal. Both the Cantabrian Sea and the Atlantic Ocean give Galicia its rugged, yet beautiful coastline; thus, the region is known to be wet and windy, but also remarkably lush and green.



OPENING SPREAD: Witness the power of the Atlantic from the rugged cliffs of Galicia's coastline. THESE PAGES, CLOCKWISE FROM LEFT: The Cathedral of Santiago is the focal point of historic Old Town Santiago de Compostela, which is deemed a UNESCO World Heritage site. Pair renowned seafood dishes with local white wine. Architectural, historical, and culinary gems are found around every corner in Galicia. The verdant hillsides and quaint small towns of Galicia welcome you—*benvido!*

travel tips.

How to Get There: Santiago de Compostela has an international airport, Lavacolla. There are direct flights from the US, mostly from the east coast. From Madrid, book a direct flight (one hour twenty minutes) or train (three hours forty-five minutes).

What to Eat and Drink:

Pulpo a la Gallega: sautéed octopus with olive oil and paprika

Pimientos de Padrón: sautéed green peppers with olive oil and sea salt

Caldo Gallego: soup typically made with turnip tops, potatoes, pork fat, beans, and any type of meat from chorizo to seafood

Tarta de Santiago: light cake made with egg, almonds, sugar, and decorated with a powdered sugar image of the Santiago cross

Albariño: light white wine, similar to a Sauvignon Blanc

Ribiero: fruity white wine, similar to a Riesling and known as the oldest wine in Galicia

The area's history runs deep with Celtic ties dating back 2,500 years and today it's a member of the Celtic League (insert the faint distant melody of bagpipes playing). With the combination of the verdant hillsides and Celtic traditions, Galicia is commonly described as like Ireland, but on the Iberian Peninsula. The natural wonders and history of the area bring visitors to Galicia, but the food and drink keep them coming back. Let this look at Galicia inspire your next adventure.

Santiago de Compostela.

Santiago de Compostela is the capital of the Galicia region. It's known as the culmination of the Camino de Santiago (the Way of Saint James/Saint James Way pilgrimage route). The remains of biblical apostle Saint James the Great reputedly lie within the Catedral de Santiago de Compostela (the Cathedral of Santiago). Although this pilgrimage started as a religious journey, "the Camino" is now a way for anyone to walk their way to inspiration, resolution, healing, forgiveness, and more.

The entire Old Town that surrounds the cathedral is a UNESCO World Heritage site. Take a relaxing walk along the cobblestone and explore the narrow streets with small cafés,


souvenir shops, and local artisans. Around every corner or plaza in Santiago's Old Town, there's another postcard-worthy scene.

A Coruña's Coastline.

No visit to Galicia would be complete without witnessing the power of the seas and an unforgettable coastline view. Just a forty-minute drive from Santiago, you can experience Finis-terre (end of the earth) firsthand. The coastline, nicknamed Costa da Morte (Coast of Death) due to countless fallen sailors and lost ships, is known for thick fog and rough sea conditions.

Ourense: Old City and Thermal Pools.

Full of history, Ourense's Old City preserves several Roman sites—many of which date back almost two thousand years. The most famous is Ponte Vella (High Bridge), which is also the symbol of Ourense. As an extra appeal, Ourense's numerous public and private thermal pools allow locals and visitors alike to indulge in a *spaaaah* day.

Whether you are a history lover, foodie, photographer, oenophile, or just in need of an adventure, Galicia will impress you. It's time to discover for yourself this lesser-known part of Spain. 



resources

2024

20 Dream Weavers

Kingston Lafferty Design (KLD)
Dublin, Ireland
www.kingstonlaffertydesign.com

26 Ship Shape

RailiCA Design
California
www.railicadesign.com

32 Star Power

Breeze Giannasio Interiors
Los Angeles, California
Honolulu, Hawaii
www.breezegiannasio.com

38 Alpine Noir

Casework Interior Design
Portland, Oregon
www.casework.it



dish decor

BRINGING PLATES TO THE FOREFRONT

Shake up framed, rectangular wall art with circular flair. Display decorative plates to showcase a personal collection, inherited heirlooms, or functional pieces you adore and store but don't use daily. Stick to a similar color scheme or motif for cohesive design.


Want to make them even more custom? Paint plates to match your home style or to enliven it with whimsical character. Select a variety of sizes from a thrift shop or dollar store, then decorate with paint, permanent markers, or decoupage. Start with a solid background or enhance existing patterns or designs.

For hanging, consider a plate rack or plate shelf with a safety rail. If you prefer the free-floating aesthetic, use spring-style hangers or adhesive discs.

Stuck on where to display them? Group like pieces with a minimum of three and add to any living, kitchen, or dining space; plates can look chic

throughout your home, but a room closely related to dining is a natural fit. Fill a narrow wall next to a cabinet with a vertical arrangement, or go horizontal with a border of plates hung near the ceiling.

A plate wall offers a beautiful focal point of your favorite pieces. Lay the plates on the floor in your chosen design and photograph it to see how all the colors and patterns work together. For a “measure twice, cut once” approach, create paper templates. Trace each plate on a sheet of paper, cut them all out, and attach to the wall with painter's tape. (It's the tried-and-true method for any type of gallery wall.)

If you have plates to showcase but would rather keep them off the walls, use easels in a glass-front china cabinet or open hutch. Easels are ideal for special, seasonal pieces that you might display during the holidays. Plate stands can accommodate several plates at once with layered, stair-step storage that's secure, too. 

sturdy roots

INCORPORATING CULTURAL HERITAGE

All design styles have their place. But the designs that we're drawn to the most, subconsciously, are those with a really great story to tell. Your home should tell the stories of your life and the experiences that brought you to this point. Even if your familial relationships are complicated, you can still honor elements of family history and cultural heritage with home decor.

HGTV brings this side of design to light in the show *Revealed*, featuring designer Veronica Valencia Hughes. "As a Mexican and Native American designer, culture and tradition have always played a vital role in my life," says Veronica, on the show's site. "I've been inspired to tell a family's story through design in more than 500 home renovations, and I believe that discovering our roots can profoundly influence every aspect of our lives."

Integrate tokens from a family crest or heritage story (say, a bear or an axe). Or design a crest that honors your family's modern symbolism. Adorn your walls with religious symbols and meaningful landscape photographs or paintings. Add dimension with textiles such as rugs, blankets, or tapestries. Give a subtle nod to lineage with materials, colors, or patterns that are significant to a country of origin.

Family photos are precious treasures. Whether you feature a cohesive gallery wall or framed photos in vignettes throughout your home, displaying images of ancestors is a joyful way to keep their memory alive.

Storytelling is one of the greatest traditions. Consider writing your family's stories and turning them into a coffee-table book (the company Storyworth can help). Or use decor to inspire verbal storytelling traditions for generations to come.

HBD

