

METRO

VOL. 11 NO. 5

# home

## & Entertaining

DISCOVER THE  
DREAM KITCHENS  
OF GRACE  
BARBERS-BAJA,  
CHEF ROLANDO  
LAUDICO, HAPPY  
ONGPAUCO-TIU,  
JOJO AND PICO  
GUINGONA,  
ANTON BARRETTO,  
ALICIA COLBY  
SY, AND CHEF  
MICA YANG

SieMatic  
Kitchen's  
Seamless  
Quality

*Be Inspired!*  
**THE CREATIVE  
KITCHEN ISSUE**

HOT KITCHEN DESIGN IDEAS  
MUST HAVE TRENDS INSPIRED  
BY THE LATEST STYLES  
THE MOST DESIRABLE KITCHEN APPLIANCES,  
GADGETS, CABINETS, AND MORE...



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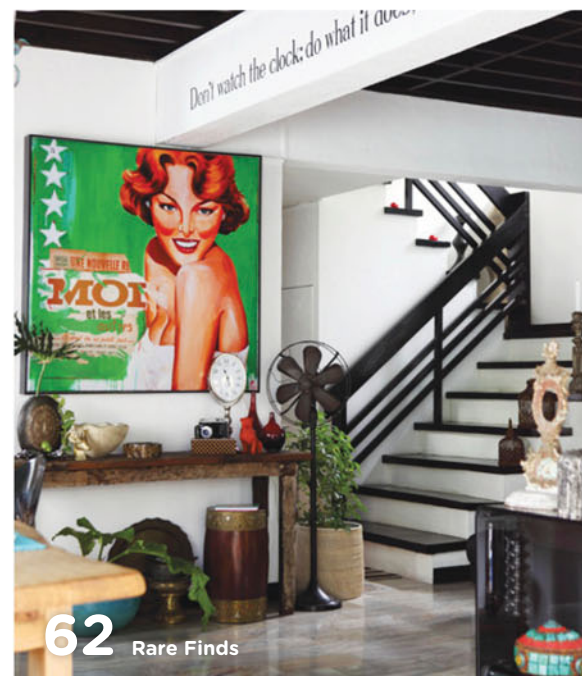
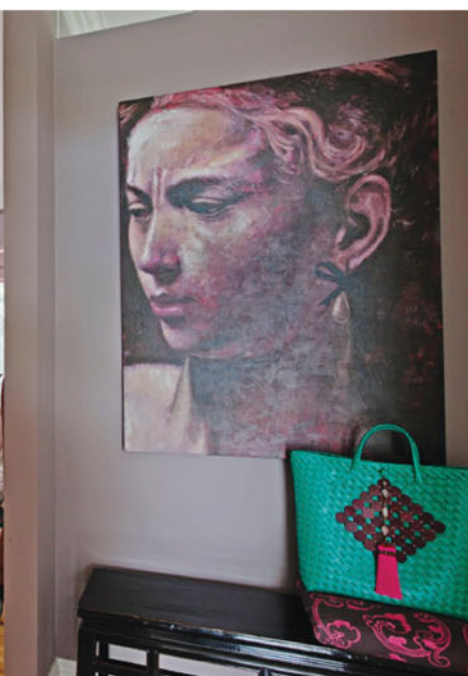
PHOTOGRAPH BY  
MILO SOGUECO

Metro Home and Entertaining  
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# Something's Cooking

**THE KITCHEN IS THE CENTRAL** nerve station of the home. So much of domestic life happens in the kitchen: the preparation and enjoyment of meals, perhaps a midnight snack or two, and lingering afterwards for a chat. I know of families who use the kitchen as a study area as they wait for dinner to be ready.

I like to think of the first camp fire, in the days before civilization, as the first true kitchen. As the day's hunt was cooked over the fire, and the tribe gathered for heat and sustenance, human bonds were forged. The human race has certainly come a long way since then.

On a recent visit to the SieMatic showroom, and a quick tour of the new Kohler kitchen display, I discovered just how much kitchen design has evolved. From the myriad choices for surfaces and mechanisms for storage to a control panel that operates lights, music or your keyboard, it is no exaggeration to say that everything is literally at your fingertips.

This issue is jam-packed with ideas for your kitchen. We have a feature on talented designers, who draw inspiration from matters as diverse as a Bernardaud plate to just the humdrum rhythm of daily life. Another special portfolio is a tour of interesting kitchens, and we are especially grateful to these creative people who opened their kitchens to us.

We have invited Mika Yang, a young chef who will soon make waves in the restaurant business and the food industry at large; Grace Barbers Baja, the glamorous blogger behind lifestyle favorite The Spoiled Mummy; Happy Ongpauco Tiu, the fiercely independent and entrepreneurial restaurateur; father and son Jojo and Pico Guingona who spend a lot of bonding time in their industrial style kitchen designed by Marissa Lopa; culinary whiz chef Rolando Laudico who is known for his stylized Filipino cuisine; and Alicia Sy, the devoted foodie and magazine editor, to share the secrets of kitchens that blend form and function in a way that suits their families and their own personal aesthetics.

Whether you are an experienced cook or just starting to experiment, few endeavors can bring more fun and fulfillment than time in the kitchen. You can start by making green juice for a weekend brunch, cupcakes for a simple birthday celebration, and then graduate to multi-course meals. Or you can just microwave some popcorn and sit and chat with your friends!

In the end, what matters is the warmth that nurturing and nourishment can bring to those who share your kitchen. And that never changes, whether we gather around a fire, or a state-of-the-art kitchen island.



A stylized, handwritten signature in black ink that reads "anton".



# METRO home

Entertaining

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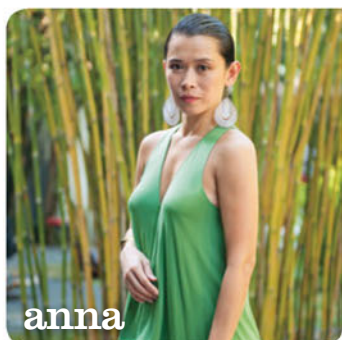
paulo



cal



milo



anna



patricia

## Nana Nadal

Nana is a freelance PR and events consultant. Her byline can be seen in various publications. She likes writing about people, food, homes and cars, not necessarily in that order. She recently developed a fascination for mental health and advocates awareness for depression and suicide prevention. This issue, she wrote about an urban family home (“Style Synthesis,” p. 70).

## Paulo Antonio Valenzuela

Paulo always had an eye for composition, lighting and capturing angles one may think isn’t there. Willing to learn new techniques and keep up with the trends in contemporary photography, he applies them in his works with such enthusiasm. Aside from magazine editorial, he has also done commercial photography for restaurants, resorts, airlines, and insurance companies, among others. This issue, he photographed the young duo behind Morfosis Design, Misty Floro and Pai Edles (“Flawed and Fabulous,” p. 98), and Purple Yam’s Amy Besa (p. 124).

## Cal Tavera

When Cal is not designing for her Interior Design company, C+C, she’s a design consultant for her Tile business, Floor Center Outlet on Visayas Ave. or blogging on whimsykal.com on her latest furniture finds and projects. Her favorite projects are collaborations with clients who are a tad quirky and are open to experimenting with patterns and textures. For this issue, Cal wrote about the new spot within the famous Antonio’s restaurant in Tagaytay, the Lanai Lounge (“The Legacy Continues,” p. 108).

## Milo Sogueco

Milo photographed the kitchens of SieMatic for the cover and cover story (“A Knack for the

Best,” p. 44). Apart from being a lifestyle and fashion photographer, he is also an entrepreneur and filmmaker. In 2010, he was included in the first batch of Filipino filmmakers honored with a Pioneering Award of Distinction by the Philippine Daily Inquirer. Milo actively supports independent cinema through his position as MTRCB board member and Quezon City Film Commission commissioner. His most recent film, *Mariquina*, which was a finalist in the New Breed Category of the 2014 Cinemalaya Film Festival, represents the Philippines in this year’s Busan International Film Festival’s New Currents category.

## Anna Angara

Anna is an interior designer who has worked on both residential and commercial projects. She earned degrees in Art History, Museum Studies and Architectural Interior Design over a seven-year period in London, England. She once worked at the Metropolitan Museum of Manila while struggling to meet her *Philippine Star* weekly column deadlines. This issue, she wrote about luxury brand SieMatic (“A Knack for the Best,” p. 44).

## Patricia Tumang

Since being awarded an Arts Writers Grant from the Creative Capital | Andy Warhol Foundation Arts Writers in 2012, Patricia has been traveling across the Philippines to conduct research and write about Philippine contemporary art. Before moving to Manila in 2009, she resided in Oakland, California, where she earned an MFA in English and Creative Writing from Mills College in 2006. For this issue, she wrote about the colorful artisanal quilts made in Caohagan Island, Cebu (“Charming Caohagan Quilts,” p. 32).



# Dining In

BY BARBIE PARDO-TIANGCO  
PHOTOGRAPHS BY PAUL DEL ROSARIO

DINNERWARE CAN NO LONGER BE CATEGORIZED INTO JUST TWO KINDS (FORMAL AND CASUAL). LUCKY FOR US, TODAY'S OPTIONS ARE ENDLESS

**EATING OUT** is the new eating in. And because this is so, we are constantly looking for new ways to make home dining a more pleasurable, personal experience. Fortunately, choices for dinnerware these days are limitless. From the luxurious to the practical, glamorous to normcore and from witty to humorous—the options for dining in style are endless. Definitely enough to give each meal its own distinct artistic flavor.



**FROM LEFT:** Clear slim tube vase, P3,998. Clear large tube vase, P4,398. All from Dimensione. Glass cloche cheese cover, P4,980. Egg warmer topped with bird and nest, P16,800. All from AC+632. Plate with dome cover, P899. Rosewood Gyro tray with glasses (set of 6), P3,995. All from Dimensione. Optimum utensils (set of 4), P2,299. Black and white table runner, P1,150, Rustan's.



**FROM TOP(left): Round silver 1820's, P11,800, AC+632. White plate by ATYPYK, P1,995, Dimensione. Egg cruet with spoon, P8,900, AC+632**  
**BELOW: Artisan Dinnerwares – Salad plate (set of 4) P3,000, Dinner plate (set of 4), P4,500, Triboa Bay. Coaster set, P299, Bleach Store. Round waved pot, P1,495, Dimensione. Glass bottle with pewter bird, P629, Dimensione. Egg cup(set of 2), P1,995, Dimensione. silver placemat set, P995, Bleach Store.**





LEFT, TOP TO BOTTOM: Pencil-shaped pepper grinder (set of 2) P1,495, Dimesione. Olive grove paper placemats, P1,950, Rustan's. Pimpernel placemat, P1,950, Rustan's. RIGHT, FROM TOP: Blue teacup and saucer, P2,780, AC+632. Ceramic set, P1,149, Bleach Store. Oval plate with dog by Feeling, P3,698, Dimensione. I-Coffee set by Seletti, P1,260, Dimensione.



# Design Solutions

FOR ALL HOME NEEDS,  
FROM SITTING TO SLUMBER,  
A TROVE OF STYLISH CHOICES

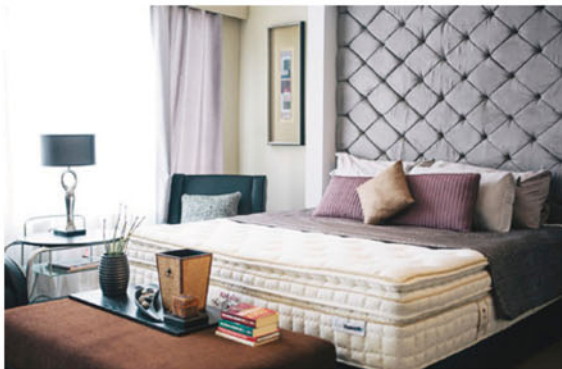


## LUXE PINK GOLD BATHROOM

MEM, an icon among fittings, combines luxury and sensuality with hues of pink gold in the bathroom. Dornbracht has applied the growing copper trend to the bathroom and kitchen. Cyprum (from *cuprum*, the Latin name of copper) is a highly reflective finish made from 18-carat fine gold with genuine copper. The pink gold hue exudes elegance, luxury and sensuality. Visit [dornbracht.com](http://dornbracht.com) - [facebook.de/dornbracht](https://facebook.de/dornbracht) - [twitter.com/dornbracht](https://twitter.com/dornbracht) - [youtube.com/dornbracht](https://youtube.com/dornbracht).

## EXCEPTIONAL QUALITY MATTRESSES

Dunlopillo pioneered a revolutionary latex manufacturing process that produces mattresses with exceptional support and temperature control. This is the science that propelled them to the No. 1 spot in the European market. Dunlopillo's newest ambassadors are furniture designer Jessica Kienle, soccer star Aly Borromeo, and prominent blogger Grace Barbers-Baja of the [spoiledmummy.com](http://spoiledmummy.com). Visit Dunlopillo showrooms at #16 Acropolis Commercial Area, E. Rodriguez Jr. Ave., Libis, Quezon City, T/911-1672, F/913-1072; EDSA Cubao, T/913-1975, F/913-1072; Ital Design MC Home Depot Fort, T/815-6217, F/815-6218, and Cebu, T/032-3451378, F/032-3454051.



## CURTAINS AND UPHOLSTERY

Forty-five years ago, two sisters with a background in textile merchandising put up shop that carries quality and cost-efficient upholstery materials, trimmings and accessories. Thus was born Townes Merchandising, Inc. The once humble shop now has a showroom in Arnaiz Avenue, Makati, and works with renowned fabric companies from around the globe. Townes carries exclusive collections from Bru Textiles in Belgium, Swavelle and Durallee in the US, Ashley Wilde and Prestigious in the UK, to name a few. It also does reupholstery and curtains as well as home servicing for measuring and product installation.





## HYGIENE, EFFICIENCY AND DESIGN

The Architectura bathroom collection by Villeroy & Boch ensures timeless elegance by using geometric forms to create a calming atmosphere. Its various innovations include the rimless Direct Flush water closet with ceramic flush water distributor that flushes the conventional rim in full as well as urinals featuring the ViChange function, which comprises a siphon cartridge that can be replaced without removing the urinal. *Villeroy & Boch is exclusively distributed by Focus Global Inc. For more information, visit [www.villeroy-boch.com](http://www.villeroy-boch.com). For inquiries and assistance, contact marketing at [kim.sionzon@focusglobalinc.com](mailto:kim.sionzon@focusglobalinc.com) | 634-8587 loc 411.*



## A GOOD NIGHT'S SLEEP

TEMPUR Breeze mattresses and pillow feature new proprietary TEMPUR Climate Material and a unique cover created to wick away excess moisture. By reducing relative humidity and promoting airflow, Breeze optimizes the micro-climate to help you feel cooler when you sleep. Breeze models are available in Original, Sensation and Cloud collections in 27 cm heights so that you can find the right mattress for your comfort. It performed exceptionally in independent relative humidity testing. Lower relative humidity helps you sleep drier and therefore feel cooler. *TEMPUR is exclusively distributed by Focus Global Inc.*

## SEATING OPTIONS

Ethan Allen boasts a variety of sofas, chairs, ottomans, sleepers and sectionals built for custom, casual comfort. Seating starts with pitch, the geometric relationship of the seat to the back. Genuine artisans position springs for good back support. Every seat has drop-in coil spring units, oven tempered to add strength and durability. *Ethan Allen is exclusively distributed by Focus Global Incorporated, with design centers located in Pioneer cor. Reliance Sts., Mandaluyong, and The Residences at Greenbelt, San Lorenzo Tower, Esperanza St., Makati. For inquiries, call 634.8587. Visit [www.ethanallen.com.ph](http://www.ethanallen.com.ph).*



## SMALL TOUCHES, BIG IMPRESSIONS

Small touches can make a big difference to your home's overall look and feel. Add a pop of color from decorative items like paintings and picture frames. Hang these decors on a wall or display on a tabletop to make the bare space come alive with different prints and colors. While decors make big impressions, displaying a lot may turn into clutter. Remember, less is more. For more affordable and stylish decorative items, visit Mandaue Foam Furniture Store. *To know more tips on styling your home, visit Mandaue Foam on Facebook or their website at [www.mandauefoam.ph](http://www.mandauefoam.ph).*



## BEAUTY REST

With over 140 years of history in delivering quality mattress, Simmons is the forerunner in technological innovations, which include the individually wrapped Pocketed Coil mattress with its legendary Do-Not-Disturb benefit. It delivers unsurpassed support and maximum comfort. This makes Simmons the preferred hospitality bedding choice amongst the top global hoteliers. The store showcases the Simmons Beautyrest Series; Beautyrest mattresses are equipped with layers of foams, fibres, and even natural materials like cashmere, silk, wool and memory foam on the top of the pocketed coil unit. *The Simmons Studio is located at the Ronac Art Center in San Juan, Manila.*



## RELAX, REFRESH AND POWER UP

The Zen lifestyle is a holistic experience for all senses; it includes signature scents that trigger ease and calm. Now, Japanese premium lifestyle brand Muji launches the global best-seller, Ultrasonic Aroma Diffuser, in the Philippines. An iconic home accent, it gives off a scented dry mist to fill your room with a relaxing, fine fragrance. It sets a positive and calm mood at home, in the office, in the spa or any space that work as a personal haven. A few drops of the essential oil can be blended into 100ml of water to release a dry, scented mist in the room. *Muji is exclusively distributed by Stores Specialists, Inc. (SSI) located at Bonifacio High Street Central, Power Plant Mall at Rockwell Center, Greenbelt 3, SM Mall of Asia, Robinsons Magnolia, Shangri-La Plaza East Wing and Ayala Center Cebu.*

## SPACE SAVER

Integrating rooms? SieMatic Floating Spaces' design concept integrates the kitchen with the living area. This panel system gives you the freedom to design your walls exactly how you want them—with flexibility, nearly unlimited design options, and a wide range of sophisticated functions. Whether railings, towel hooks, or bookshelves, each of the many functional elements is easy to add or remove from the panel wall. *SieMatic is exclusively distributed by Focus Global Inc.*



## CLASSIC BEAUTY

New elegant design pieces for the dining room are part of the new collection from BoConcept for this season. Using white as the base color makes room for delicate details such as sculptural and architectural lines and soft curves that you can appreciate when nothing else disturbs. *BoConcept is exclusively available at Bonifacio High Street, Taguig, Ground Floor, Mos Design Building, B2 Bonifacio High Street, Bonifacio Global City, Fort Taguig. Tel. (632) 856-2745 / 856-2748*



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# Steel the One

STEEL'S SHEEN MAKES IT THE MOST SALIENT ELEMENT OF A MODERN, INDUSTRIAL LOOK

BY ANTON BARRETTO  
PHOTOGRAPHS BY WILLIAM ONG



LEFT: Petalo fruit bowl, P11,500. Salt and pepper shaker with wood base Robert Welch brand, P4,530. All from Rustan's.



**LIFE AS WE KNOW IT** would be impossible without steel. From the skyscrapers, bridges and automobiles that define the urban experience to the more intimate appliances, bathroom and lighting fixtures of our most mundane activities, steel is the basic building block of our lives. Isn't it a marvel then, that steel can still look edgy and new? This selection of stainless steel kitchen accessories has all the clean lines and the magic mix of form and function that the modern domestic maven needs.



LEFT: SSSS Sweet Stainless Steel Stool, Philippine Stark, P72,500, Dimensione. Aqua wallclock, P6,950, Rustan's.





# Form with Function

ALL MANNER OF SHAPES  
AND SILHOUETTES  
FOR THE KITCHEN

BY ANNA M. ROSETE  
PHOTOGRAPHS BY JAR CONCENCO

FOR INDUSTRIAL and home accessory designers, the kitchen is a venue to express form, complementary to function. **Metro Home and Entertaining** assembled a palette of objects and finishes that prize wit, whimsy, character and contour alongside their primary practical uses. *Shot in CO/OP Manila, 189 A. Mabini Street, San Juan, Mandaluyong, Metro Manila.*



FROM TOP: Revol crumpled espresso rumbler, P800, Dimensione. Takes the cake plates, P3,800, CO/OP Manila, Pebble stool by Earth to Earth Collection by Ginger and Jagger, P117,800, Dimensione. Mr. and Mrs. Muse salt and pepper shaker by Jonathan Alder, P2,798, Dimensione. Rabbit jar, P2,000, CO/OP Manila, Utopia Darjeeling teapot by Jonathan Alder, P6,968, Dimensione.

CLOCKWISE: Toaster bread coasters in Wood by Atypyk, P859/pc. Rolling pin by Atypyk, P2,195. Egg Cup by Arketyp, P1,995/pc. Spoons Circular Tray, P2,595, All from Dimensione. Rhino head wall hook, P1,400, CO/OP Manila. Purple rose teapot by Po Selected, designed by Shen Di, P1,895, Dimensione. DIY clock (wood), P1,800. Parrot ladle rest, P1,200. Elephant head hanger, P1,400, All from CO/OP Manila. White cactus tea set by Po selected, designed by Design Idee, P1895/set, Dimensione. All on polycarbonate panels, Nest, MC Home Depot.





# Make kitchen cooking safer for your family and homes



THE KITCHEN MAY BE THE HEART OF THE HOME, BUT IT'S ALSO PRONE TO FIRE HAZARDS BROUGHT IN BY ILLEGAL COOKING GAS. ENSURE ITS SAFETY BY KNOWING WHAT TO LOOK FOR IN YOUR TANK



While the kitchen is where the magic happens, it is also the place that is most prone to accident—fires and gas leaks, and, of course, loss of lives. This is mainly caused by liquefied petroleum gas (LPG) that is illegally sourced and bought.

Leading LPG brand Solane—formerly Shellane—has put important focus on this matter. All pre-existing Shellane cylinders have been repainted to Solane. This ensures customers that the LPG tank's integrity and safety have been checked, and have passed the strict quality control procedures of Isla LPG Corporation.

It's definitely safety first for Solane, so don't miss out on the following when checking your tank!

**New and in good condition.** Illegal LPG tanks are rusty and dilapidated. A genuine Solane LPG tank is not corroded, has no dents or holes, and carries the required markings such as the Bureau of Philippine Standards (BPS), tare weight (the weight of the tank), and the company who owns it. Check the cylinder for its expiry as indicated by its requalification date, the date when the integrity and safety of the cylinders have to be thoroughly checked.

**Of proper weight.** Illegal LPG tanks feel light because they are under-filled. This is due to failure to undergo weight checks by Department of Trade and Industry-calibrated weighing scales and unlawful profiteering of some retailers. A genuine Solane LPG tank goes through a weight check, using weighing scales calibrated by the Department of Trade and Industry (DTI).

**Sold by an authorized seller.** Illegal retailers do not have the Standard Compliance Certificate issued by the Department of Energy. They sell illegally refilled, under-filled, and dilapidated cylinders, which did not undergo the strict quality control process of Solane. Check the list of authorized sellers on Solane's Facebook page [www.facebook.com/Solane.PH](http://www.facebook.com/Solane.PH) and use the Solane Store Finder app.

**Sealed.** Genuine Solane LPG tanks have the new safety cap and seals with serial numbers. Check Solane's Facebook page [www.facebook.com/Solane.PH](http://www.facebook.com/Solane.PH) and click on Apps to use the Solane Authenticity Checker, to check if it's authentic. Just enter the serial number to verify if the tank came from a licensed Solane dealer.

## WHY GAS OVER ELECTRIC?



HOMEMAKING CAN BE A REAL CHALLENGE, INVOLVING A LOT OF DECISION-MAKING FROM CHOOSING WHAT COLOR OR DÉCOR TO USE TO CONSIDERING BUDGET AND SAFETY WHENEVER YOU BUY EQUIPMENT OR FURNITURE.

The clear winner in the energy efficiency battle between gas and electric is gas. It takes about three times as much energy to produce and deliver electricity to your stove. A gas stove will cost you less than half as much to operate. Gas stoves may also be the clear winner when it comes to ease of use. Although electric stoves sometimes heat up more quickly than gas, cooks can control the level of heat more quickly and easily with a gas stove by turning the flame up or down. Also, electric stove burners tend to heat longer, so if you leave a pot on the stove it may keep cooking and eventually burn – even if you've turned off the heat.



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# United Colors

A PASSION FOR PERFECTION AND INNOVATION TAKES NIPPON PAINT TO NEW HEIGHTS OF COATING SOLUTIONS

BY ANTON BARRETTO  
PHOTOGRAPHS COURTESY OF NIPPON PAINT



TOP: Nippon Paint came up with its own expo to further showcase the different ways of enhancing a space through paints in a variety of colors and textures. BOTTOM: The colorful facade of the Nippon Paint Expo in Kuala Lumpur, Malaysia.

**PAINT. IT'S ONE OF THOSE ELEMENTS** in home construction and design that is so necessary and ubiquitous that we don't give it a moment's thought. We never truly reflect on how much the right paint can impact our lives until we are forced to sit down and choose it. In fact, many people probably just leave the choice of paint to the contractor in the mistaken notion that all paint is created equal.

Nothing could be further from the truth. On a recent tour of the Nippon Paint factory in Kuala Lumpur, Malaysia, the variety of choices and the

staggering wealth of information on paint and other coating material left me astounded. A few months ago, I was invited to the Re:Think Re:Create Expo of Nippon Paint, and it left an indelible mark on my view of the building and design process. The company decided that instead of joining other trade shows, they would build their own expo and explain directly to the press and design professionals the merits of their products.

## Room for growth

The exhibit was laid out to showcase various potential spaces with a detailed list-







TOP:  
Metro Home &  
Entertaining's Editor-  
in-Chief Anton Barretto  
at the Nippon Paint Expo  
in Kuala Lumpur, Malaysia.  
BOTTOM: A quirky kitchen  
designed with dominant  
pops of green and yellow.

ing of the various products utilized in each space. The Sky Garden was an outdoor deck, and the hero product here was the Weatherbond Paint that provides protection against tough weather, UV rays, and resistance against peeling, flaking, efflorescence, dirt, fungus, and algae. It is an environmentally responsible choice as it is water-based, with no added lead or mercury.

The facade, which is also subject to much wear and tear, can then be made more aesthetically pleasing and economically sound with Weatherbond Advance, Weatherbond Solareflect and Protective Finish FD. These can prolong the integrity of the surfaces. The Insulcoat WB 100 is specially formulated to reduce heat absorption.

Also recommended for outdoor spaces is the Tilelac Sandstone Finish, which is a

quality textured finish for walls. If one should choose to build a basketball court, the multi-purpose floor coating results in excellent resistance to abrasion and mechanical damage and good adhesion.

For the kitchen and dining area, the innovative paints make housekeeping a breeze: Spot-less, the paint that repels stains, with amazing wash ability; Odourlite Gloss finish and Soft Matt Finish, the paint that protects metal from rust and provides fungus resistance.

For the bedroom, I was amazed to find out that a paint could be antibacterial, and the Odour-less Aircare can absorb harmful formaldehyde and freshen the air. It all sounds like science fiction, but Nippon invests heavily in research and development to achieve these modern marvels that heighten the living experience.







TOP: A simple basketball court can transform into a visual delight with bright and glossy paints. BOTTOM: Colors are whimsically mixed to create a room that kids will surely love.

## In the moment

A highlight of the Expo was the Momento showcase. Momento is the Special Effect Paint, which truly transforms walls with textured and metallic finishes. In a special section, we were taught the paint techniques used to create the finishes, and then we tried out the painting ourselves. The choices for combinations were overwhelming as the paints ran the whole spectrum of the color wheel, and the metallics can be applied in silver, gold, copper and pearl finishes.

The Frost technique evokes the look of freshly fallen snow while the Cloud technique resembles cottony fields; both finishes add charm and serenity to a room. These Special Effects paints are recommended for all surfaces, including cement-based plaster, brickwork, cement fiber-board, and hard and soft boards.

plaster, brickwork, cement fiber-board, and hard and soft boards.

Designers and happy clients also shared their experiences with the Momento line. Café owner Gordon Hiew reveals, “My café is all about relaxed Sunday afternoons. So I chose a bright and sunny yellow for the feature walls to echo the natural light that comes through the windows, and enhanced it with Gold Frost to create a quirky and unique wall.”

Designer Chee Kai Meng breaks down her method of choosing. “The concept I was striving for has natural and earthy tones underlining the aesthetics. I feel that Sparkle Silver in Platinum introduces a sense of individuality that I was looking for, and with its unique texture, it works well with the wooden elements in the room.”

The Momento paints has a







TOP: Exterior paint solutions for roofing, with features such as heat resistance and UV protection. BOTTOM: Nippon Paint presents a world of color options to spruce up any space, as shown in their expo's foyer.



way of interacting with strangers. Restaurant owner Lai Chee Hoe happily reminisces, “The Cloud Gold effect is truly amazing. My customers enjoy the comfortable ambience whilst also serving as an ice breaker when they ask me about the technique for achieving the same effect.”

Experiencing the Expo opened my eyes to the vast possibilities of paint to not only color our world but also to make our homes safer (antifungal, antimould, antibacterial) and more cost-efficient (protection from the elements and ravages of time). I realized that we are indeed fortunate to be living in an era when the simplest act of painting our spaces has been elevated in both the scientific and aesthetic realms. And now, I will most definitely experiment with all the new colors, finishes and protective surfaces just waiting to be discovered. ①

# Creative Business

INTERIOR DESIGNER FRENJICK QUESADA'S AESTHETICS AND BUSINESS SENSE MAKE HIGHLY LAUDABLE AND EFFICIENT SPACES

BY ANZENNE ROBLE / PHOTOGRAPHS BY JOVEL LORENZO



CLOCKWISE FROM TOP LEFT:

Multi-hyphenated interior designer, Frenjick Quesada. This is where the creativity happens. His firm, Design HQ, takes residence in a light-filled, double height loft space. Oversized Scrabble letters playfully spell out the initials for Design HQ.



**WE KNOW OF CERTIFIED** public accountants-slash-lawyers, but it's not every day you get to meet someone like Frenjick Quesada. Before becoming an established interior designer and a teacher in the Philippine School of Interior Design (PSID), he was (and still is) an accountant and businessman.

His friends and family were surprised to learn that Frenjick wanted to do something creative. "But I also knew that I have competitive technical skills. Instead of the fine arts, I looked into fashion merchandising, fashion design and all that. Then I realized

interior design had the balance between technical and creative," he explains.

## Finding his HQ

After graduating from PSID and becoming a board topper, he established his design firm Design HQ with Hisaka Hirayama. "By the time we had graduated, Hisaka and I struck out on our own because we were old, and we don't have time to apprentice. That was also the time that the Internet, the email, was catching on. We did a website and were lucky because people who wanted interior designers would look to





LEFT: A privileged peek behind the scenes into Design HQ. Creativity is palpable in this dynamic environment for design. Here, Frenjick's team of designers works on their concepts. RIGHT: Design HQ's Worldbex exhibit.



the Internet," Frenjick says.

But more than luck, Frenjick's success is greatly attributed to his spotless aesthetic sense and business-savvy mind. "I am creative, but what's unique is that I have a business background," he says. And that's the reason why many of Frenjick's clients are commercial investors, businessmen, restaurant owners, and developers. He can trans-

form a space into whatever you envision it to be always mindful of the budget and costs.

### Inspired collaboration

Frenjick is a team player, and fuels his creative genius with the ideas of the people he works with.

"I'm very collaborative. I like telling my point of view and listening to theirs. I feel that if I were left to my own devices,

I wouldn't be able to open my eyes to the possibilities that the other designers see. The people I work with are my inspiration," he explains.

His works, be they commercial or residential, can be described as dynamic and one of a kind, the combination of imagination and knowledge—two complementary things that can produce something beautiful. **D**

## 5 practical reminders

ALL SET TO HIRE AN INTERIOR DESIGNER? FRENJICK SHARES THESE TIPS:

**Get your designer on board early on.** "If you hire them too late, *sayang*," says Frenjick. They could make a difference if you hire them at the start of the project. It's like having a consultant. If you hire them in the middle of the ball game, what you could've gained the first part will be gone to waste.

**Discuss your plans with your prospective interior designer at least twice or thrice before you start.** The horror comes when you finalize the wrong ones.

**You must have the same taste as your designer.** You have to do research; your style must be evident in the works of the designer.

**Express yourself not only in words but in pictures as well.** There's less misunderstanding if you show your designer pictures or pegs that express what you want.

**Set meetings in advance.** Avoid setting up last minute-meetings. Designers are also professionals who follow a work schedule and meet with other clients.



# Shelved!

MAKE YOUR OWN MULTI-PURPOSE  
ÉTAGÈRE FROM MATERIALS FOUND  
IN YOUR LOCAL ACE HARDWARE

BY LEAH INCIONG

PHOTOGRAPHS BY NORMAN LLESSES

A laundry  
rack is cleverly  
transformed into  
an étagère on  
which to perch  
innumerable  
tschochkes.

**REPURPOSING** is all the rage these days. Increasingly, DIY projects encourage the creative adaptation of everyday hardware store finds into something made with love at home. The result is an elevation of the ordinary into something unexpected and fresh.





A trip to your local ACE Hardware will reveal a trove of home goods that can be repurposed. With the help of hardware items, paint and a little imagination, you can create customized and multi-functional accessories, such as this multi-purpose shelving system.

It can be converted into a shelf for displaying books and other house décor in three easy ways.

**1** To make an improvised shelf out of laundry rack, first you will need:

- Laundry Rack
- Plywood for shelving units

**TIP:** Ace Hardware carries veneered MDF shelving units that can be bought in sets.

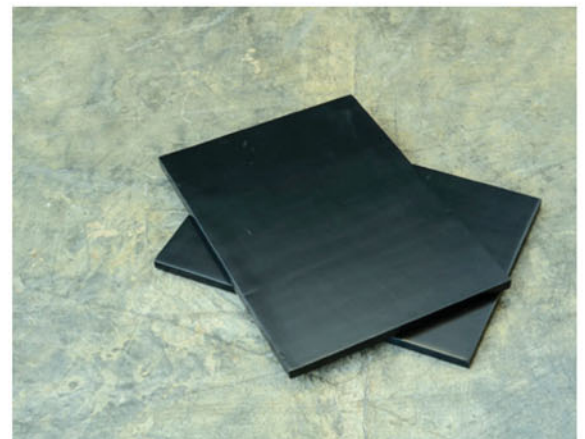
- Black spray paint

**2** Get 2/3 plywood and cut to fit the size of each layer on the super sampayan. You may leave the woods or shelving units raw for a rustic look, paint them black for a sleek, contemporary look, or paint with a color you prefer.

**3** Install the shelves on top of each of the laundry rack layers by using superglue or adhesive paste that will firmly attach the plywood to the stand. Start with the bottom shelf and work your way to the top shelf.



FROM TOP LEFT: Kissen Super Sampayan laundry rack folded. Unfolding the laundry racks to its final form, from Ace Hardware. Wooden shelves.



## Design Smarts

YOUR ÉTAGÈRE HAS MULTIPLE USES. MAKE THE MOST OF IT:

**For office spaces.** the perfect perch for your printer, scanner and anything that you'd like out of the way on your desk. Make sure to position it near an outlet for ease and convenience of plugging electronics in.

**For entertaining.** In need of a stationary bar? This will hold your collection of spirits for your next soiree.

**For your sound system.** It is also a convenient nook to tuck in your music player and speakers, be it a stereo, along with CDs or an iPod dock.

**For the children's rooms and play spaces.** Look no further for a display to showcase their collections, from vinyl toys to Happy Meal figurines. Arrange baskets in these shelves to neatly hold the clutter in.

**In the kitchen.** Especially for smaller spaces, this makes the perfect spice rack and pantry.

**In the laundry.** Finally back to its origins, the Kissen Super Sampayan étagère will hold your laundry detergent, fabric softener and fabric iron sprays. Hold them all in baskets perched on these shelves for a neat and clutter-free space. **-AMR and AB**

## About ACE

ACE Hardware, one of the leading hardware stores in the U.S.A., was founded in Chicago in 1924. In 1990, ACE created ACE International, a separate division for managing the growing demand for its brand and products outside the United States. Since then, ACE has established its presence in Latin America, the Middle East and Asia.

Ace Hardware Philippines, an SM Group of Companies affiliate, opened its first branch 17 years ago in SM Southmall, Las Piñas. Today, it has over a hundred branches nationwide.

Their wide variety of products can be divided into 11 main categories: Paints and Sundries, Tools, Home Hardware, Electrical, Plumbing, Houseware, Automotive, Lawn and Garden, Small Appliances, Chemicals and Batteries, and Pets.

The Electrical and Plumbing categories carry top brands that will cater to any of the customers' needs.

ACE Hardware does not only take pride in offering quality hardware and building products, but also in providing well-trained sales personnel ready to answer questions and professionally handle requirements.

For a list of ACE Hardware stores and contact information, go to [www.acehardware.ph](http://www.acehardware.ph) or [www.facebook.com/AceHardwarePhilippines](http://www.facebook.com/AceHardwarePhilippines). Follow them on Instagram and Twitter on @acehardware\_ph. **-Anna Angara**

# Creating a Cocoon

FOUR POSTER  
SANCTUARY IN TWO  
DIFFERENT WAYS

BY LEAH PUYAT  
PHOTOGRAPHS BY PHILIP SISON



## Team Metro Home

**IN THE BEDROOM**, design takes on a tightrope act. There must be an atmosphere of a retreat, a getaway. And so neutral colors are definitely popular for creating that cocooning vibe. On the other hand, we usually spend the most time in the bedroom, and so we could easily get bored and listless if the look of a room is too simplistic, or devoid of details. To conjure a relaxing space that still has the power to arouse inspiration and wonder is the immediate challenge.

For this issue's design challenge, **Metro Home** envisioned an intrepid explorer, a global nomad as a client, and so we used elements as diverse as Moroccan and Burmese home accessories. Instead of the usual arrangement of matching side tables by the side of the bed, we placed a spindle table with Burmese antiques and a quirky Trojan Merchicken from Studio Magee of installation artist Liliana Manahan and wood veneer planter with giant leaves to the left, and an over-scaled

## Metro Home Smarts

- 1 Break up bed sheet sets. Use the flat sheets and pillow cases of one set and the fitted sheets of another experiment with colors and patterns that compliment each other.
- 2 Play with size and scale, using oversized elements like a tall floor lamp and oversized tie backs add texture to your overall roomscape
- 3 When you position a furniture piece by the foot of your bed, make sure that it does not obstruct the view to your television (if placed in front of your bed). Use a low back sofa, a divan, or a foot bench.





floor lamp to the right, for playful visual asymmetry. We draped linen on the bed, tied back with leather tassels with brass accents. The height and scale of the green arrangement and the lamp add balance so there is still visual harmony despite the lack of matching side tables. The low backed settee at the base of the bed allows an unobstructed view of the television when one is lying on the bed. Its tailored lines counteract the romantic feel of the bed's draping. We picked orange pillows as the pop

of color as it picks up the warm tones of the wood in the planter, and can easily be put away when it is bedtime.

Representing Uratex, Princess Lopez chose a livelier, more upbeat color palette for their imagined client, a voracious reader and true bibliophile. Red sheets set a strong statement, but white is also used to complement the wall. The bed sheets have writing on them that call to mind the pages of a book. Actual books are also used as design element,

as they are stacked by the side of the bed. A chaise longue is created from an arm chair with a coordinated ottoman, and it is positioned at the base of the bed to create a little reading nook. The painting is meant to evoke clouds for a dreamy, languid mood. But to anchor the room, they chose matching night tables and lamps to inject some repetition into the room. Black is the anointed accent hue. It is a dramatic complement to the vibrant red and pureness of the white walls. 11

## Team Uratex Smarts

**1** Use books as accessories in your room. Group them by their spine's color, or stack them up to add a sculptural element in a vignette.

**2** Text and numbers in various fonts make visually stimulating design elements. Consider using textiles printed with them.

**3** Groupings of two or three make powerful statements in their repetition of a theme, color or form. Here, this is expressed with the use of square vases in which a bouquet of red carnations is contained.





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# folio

ART / DESIGN / PLACES / INSPIRATION

A Taste of San  
Sebastian, p. 40

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# The New Age of Vinyl

VINYL ON VINYL GALLERY CELEBRATES ITS SUCCESSFUL FOURTH YEAR WITH A MOVE TO A BIGGER AND BRIGHTER NEW SPACE

BY PATRICIA TUMANG



ABOVE: Vinyl records on the wall at VOV's inaugural show, featuring over 40 artists. BELOW: VOV has moved to a bigger space to accommodate more guests. Oil on canvas artwork by Iyan de Jesus.

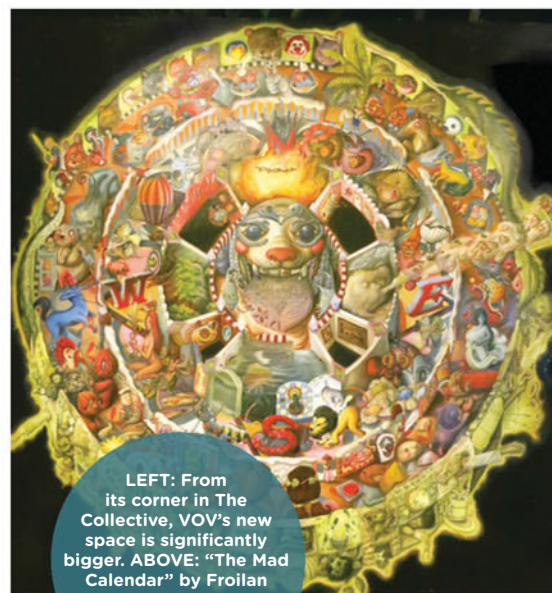
**WITH ITS RECENT MOVE** in August 2014 to a sprawling 175-sq.m warehouse with three galleries on Chino Roces Avenue, Vinyl on Vinyl's new location is a testament to its longevity as well as its potential. At The Collective, VOV had already been drawing in sizeable crowds during its openings and sold-out shows, packing around 100 people in a tiny gallery space. Now that they've expanded and can host concurrent exhibitions for a larger audience, owners Gaby Dela Merced and Pia Reyes—along with their third partner Roberto Sanchez, who handles the music side—have had to consider how the space functions in dialogue with the works being shown.

"Our walls aren't just there to showcase the artwork. They are considered part of the exhibit as a whole, which means there is a lot more room to play around with and experiment on," reveals Dela Merced.

With a very active social media presence that amounts to nearly 5,000 followers on Facebook alone, VOV has certainly become a frontrunner in the local art scene and has attracted a steady following among local and international collectors. With vinyl toys that







LEFT: From its corner in The Collective, VOV's new space is significantly bigger. ABOVE: "The Mad Calendar" by Froilan Ramona. BELOW: "Where" by Anjo Bolarda.

sell for reasonable prices and works that can start out as low as PHP 10,000, depending on the artist, VOV has been gaining ground in a market once considered niche. According to Dela Merced, VOV collectors are surprisingly not your average hipster or advertising professional that may already be familiar with the artists, but "we have the likes of doctors, attorneys, and hedge fund capitalists. It's a wide range."




Burgerman (UK), Hera-kut (Germany), and Arkiv Vilmansa (Indonesia).

"Shows by international artists are always fun because you not only have the collectors, but you also have a huge fan base that comes for autographs and such. I particularly enjoyed the exhibitions where we created a limited edition art toy. We transformed Lucius in

Tara McPherson's iconic *Melvins* poster into a 12-inch statue. We brought Jon Burgerman's usual burger to life. Then there's the *Skeletrino* (Tokidoki) and *Garapata* stool," says Dela Merced.

Since its humble beginnings in 2010, starting with its smaller space at The Collective and its founders' big dreams to make an impact on the local art scene, VOV continues to pack the punches by featuring bright and up-and-coming Filipino artists and quite a number of well-respected international ones, too. With this recent move to a bigger home, Dela Merced and Reyes now have a space that can showcase their lofty aspirations.

"There is a sense of rawness in street art that you don't see in other genres," shares Dela Merced. "Our generation comes from a time where multimedia has ruled pretty much every aspect of our lives. I personally think it's simple evolution. Our forefathers painted whatever they grew up with. And this is what we have made for our generation." 

*Vinyl On Vinyl is located at 2135 Warehouse II, 2nd floor, Chino Roces Avenue, Pasong Tamo, Makati City. For more information, please visit [www.vinylonvinylgallery.com](http://www.vinylonvinylgallery.com).*

While there have been other galleries that have exhibited more street-oriented types of art like Secret Fresh at the Ronac Art Center (who also sells vinyl toys) and White Cube Gallery and Pablo Gallery in Quezon City, VOV stands out with its collaborations with artists around the globe. In addition to managing exhibitions and nurturing emerging local talent such as Iyan De Jesus, Anjo Bolarda, Ramona Gaston, Gabby Tiongson, Ungga, Ren Quinio, and Dennis Bato, Dela Merced and Reyes make it a point to attend more art fairs and toy and comic conventions to keep abreast of current trends, create a platform for their local artists abroad, and also to meet with urban artists who are making waves internationally.

So far, VOV has collaborated with Brooklyn-based Tara McPherson, whom *ELLE* magazine calls "the crown princess of poster art" as she's done gig posters for popular bands like Duran Duran and Green Day, and other renowned artists such as Simone Legno of Tokidoki fame, Gary Baseman and Angry Woebots (USA), Jon

## Collecting street and pop art in Manila

WHEN YOU'RE STARTING to collect contemporary pop and street art pieces, there are a few things to consider if you don't want to break the bank and spend millions of dollars at an auction house for an original Roy Lichtenstein work. Your best bet would be to start out small, concentrate on a few key works, mind your budget, and think of how the pieces interact and complement each other.

Prints are generally cheaper than works on canvas and may range from illustrated band posters to smaller works on paper by an emerging artist with a fresh perspective. Filipino artist JP Cuison is known for his illustrated gig posters of local bands and indie films (<http://jpcuisonart.blogspot.com/>), and VOV Gallery sells prints by new and established artists, both local and international.

If you'd like something sculptural, why not a vinyl toy? Secret Fresh Gallery (<https://www.facebook.com/secretfresh>) and VOV specialize in vinyl toys made by contemporary artists and designers, who often produce limited edition pieces.

Lastly, more affordable works in the metro can be found at Art in the Park, a small-scale annual art fair that happens every summer (around March) at the Jaime Velasquez Park in Makati City, where you can find pieces under P30,000 (<http://artinthepark.ph/>).



# Charming Caohagan Quilts

ISLANDERS IN CEBU MAKE  
EXPORT-QUALITY QUILTS  
CONSIDERED BY MANY AS ART—  
THE NATIONAL QUILT MUSEUM  
IN KENTUCKY THINKS SO

BY PATRICIA TUMANG  
PHOTOS COURTESY OF CAO HAGAN QUILTS



FROM LEFT:  
A sea-inspired  
quilt. A quilt by  
Acang Booc and  
Morena Nanoy,  
1996. By Hobing  
Abano, 2010.

**WHEN CONSIDERING** what art pieces to display in the home, most people immediately think of paintings and sculptures. An often overlooked decorative element is the use of a quilt, which is both functional and artistic. Whether spread on a bed, table or floor, or hung on a wall, quilts can be incorporated in numerous ways and provide versatile flair to a room.

Quilt-making dates back to ancient times. Early trade brought quilt-making from the Middle East to Europe in the 12th century in the form of quilted objects and bedding items, which were then adapted into

European needlework traditions. Originally utilitarian, quilts were used for warmth and also for protection. During the Middle Ages in Europe, knights wore quilted garments called gambesons underneath their armor. Quilting eventually became a popular pastime in 19th century America among women of the early colonies and, since the 20th century, quilts have become highly sought after as decorative textiles.

Consisting of at least two layers of fabric stitched together, a quilt is either made by hand or with a sewing machine. The most common is the patchwork quilt,







typically with a geometric design, but even this can be complex depending on the skill of the quilter. Like any work of art, each quilt is as unique as its maker. A quilter can incorporate creative appliqué designs and apply different quilting techniques such as *trapunto*, or stuffing the quilt with extra insulation. Choices in fabric and thread also contribute to the making of a one-of-a-kind quilt.

With such diverse quilting traditions found around the world, there is a limitless choice of quilts to decorate your home. But you don't have to look too far to find

an exceptional, high-quality quilt in the Philippines. One small island in Cebu is revolutionizing quilt-making in the country, and it all started when a retired Japanese dress designer began sharing her passion for this incredible art form.

### Something magical and unexpected

In 1987, Japanese businessman Katsuhiko Sakiyama purchased Caohagan Island in Cebu with the intention of developing it as an eco-friendly destination. When he and his wife Junko retired there in the 1990s, they



built a small resort, but something magical and unexpected happened along the way that altered the face of local tourism. Instead of being known for its pristine white beach and crystal blue waters, Caohagan Island became synonymous with world-class quilting.

Before retiring, Junko was the former director of the prestigious Hearts and Hands quilting school in Japan. When she moved to Caohagan in 1996, she wanted to share her love of quilting with the local community. At the time, she had only one student, who learned basic quilting techniques. Much to Junko's surprise, the woman did away with





patterns and began improvising her own freehand designs and method.

### Part of a museum exhibit

The local community of around 600 residents receives a majority of their earnings from fishing, but they soon came to see quilting as a potential source of income. Junko encouraged the quilters to continue in the freehand style to craft colorful and whimsical quilts inspired by their charming island environment.

The quilters' freely cut appliqués are what make the quilts so unique. "The designs are from what they see in everyday life like the ocean, fish, shells, coconut trees, flowers, children, birds, dogs, cats, and so on," says Sakiyama.

Every month, a community represen-

tative goes to mainland Cebu to purchase fabrics for the quilters to use. An average Caohagan quilt is 210 x 150 cm in size, and prices start at P9,000 when purchased locally. It takes at least three months to finish a hand-made quilt, and a sewing machine is used only to bind the edges. When a quilt is finished, it is washed in the ocean before it is rinsed again with clean water and hung to dry.

What started out as a hobby now generates additional income for the quilters, who receive 50% of the list price for every sale, while the other half is invested in community resources such as health care and education.

"Now there are about 100 quilters in Caohagan, and the 'Quilt House' building is where many quilters make quilts. Most of the quilters are women, but there are few men, and



FROM TOP  
LEFT: A quilt by Michelle Pacaldo and Moralina Nanoy, 1997. By Erning and Didj Paran, 2001. By Ladie Babatu-an and Nene Samson, 2007.





Quilters at Caohagan Island work on various intricate sea-inspired quilt designs.



some of them are very good," says Sakiyama.

Though Caohagan quilts are mainly sold for export to Japan, they have been exhibited in the United States, Japan, and France. From July to October 2015, they will be exhibited at the National Quilt Museum in Kentucky, which is the largest and most prestigious American museum dedicated to quilts and fiber art.

The Caohagan tradition of freestyle

quilt making is now being passed on to the young generation, who are eager to preserve the craft. "Now many people are enjoying quilt making," says Sakiyama. "Of course, they think of it as their income source, but now they also recognize that they are engaging in art." ■

*For more information on Caohagan quilts and how to purchase one, please visit [www.caohagan.com/store/](http://www.caohagan.com/store/).*

## Decorating with quilts

- Turn a quilt into a headboard by hanging it above the bed.
- Drape a large quilt over a curtain rod for an interesting window treatment.
- Choose quilts that highlight your room's accent colors.
- Have a patchwork quilt cut into smaller squares, frame each piece, and group them on the wall.
- Instead of a slipcover for the couch, use a quilt.
- Transform an old quilt into decorative pillow cases.
- If you have a collection of quilts, roll each like a towel and place on your bookshelf so they're not hidden away.



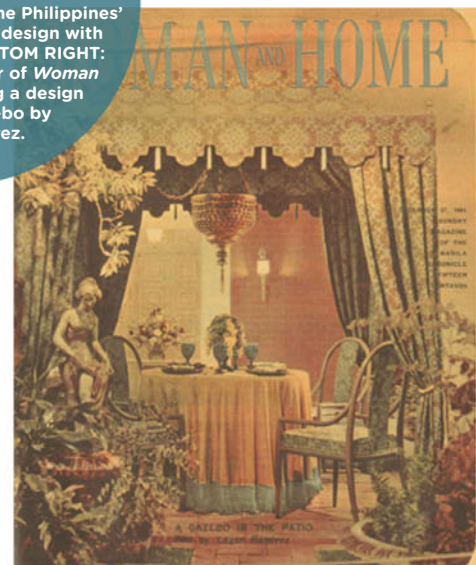
# PIID at 50

PAVING THE WAY FOR  
A TRULY GLOBAL FILIPINO  
INTERIOR DESIGNER

BY WILLY MARBELLA  
PHOTOGRAPHS COURTESY OF PIID



LEFT: *Manila Chronicle's* Sunday magazine, *Woman and Home's* cover featured an award-winning design by interior designer, J.M. Hubilla. ABOVE RIGHT: Magazine feature on winners of The Interior Design Association of the Philippines' contest for wallpaper design with a tropical theme. BOTTOM RIGHT: December 1964 cover of *Woman and Home* featuring a design for a patio gazebo by Edgari Ramirez.



**FIFTY YEARS AGO**, a group of interior designers banded together and formed what we now know as the Philippine Institute of Interior Designers (PIID). Their primary activity then was an exhibition by its members called the "Design and Decoration Show." Other shows followed their lead, showcasing the trends, styles, and development of interior design in the country.

## Professionalizing the practice

The PIID has managed to survive the conflict and strife of our political

landscape. Construction cycles of boom and bust have not stopped the practice of interior design from thriving in the Philippines. Its professionalization came about with the first licensure examination in 1983 through the BOID or the Board of Interior Designers.

In 1998, through the effort of Leticia Sablan Limpo, then Pres. Fidel Ramos signed into law RA 8534 that "defines Interior Design for the first time as an autonomous and regulated discipline separate from Architecture, and invests the BOID with its own regulatory entity

separate from the Board of Architecture."

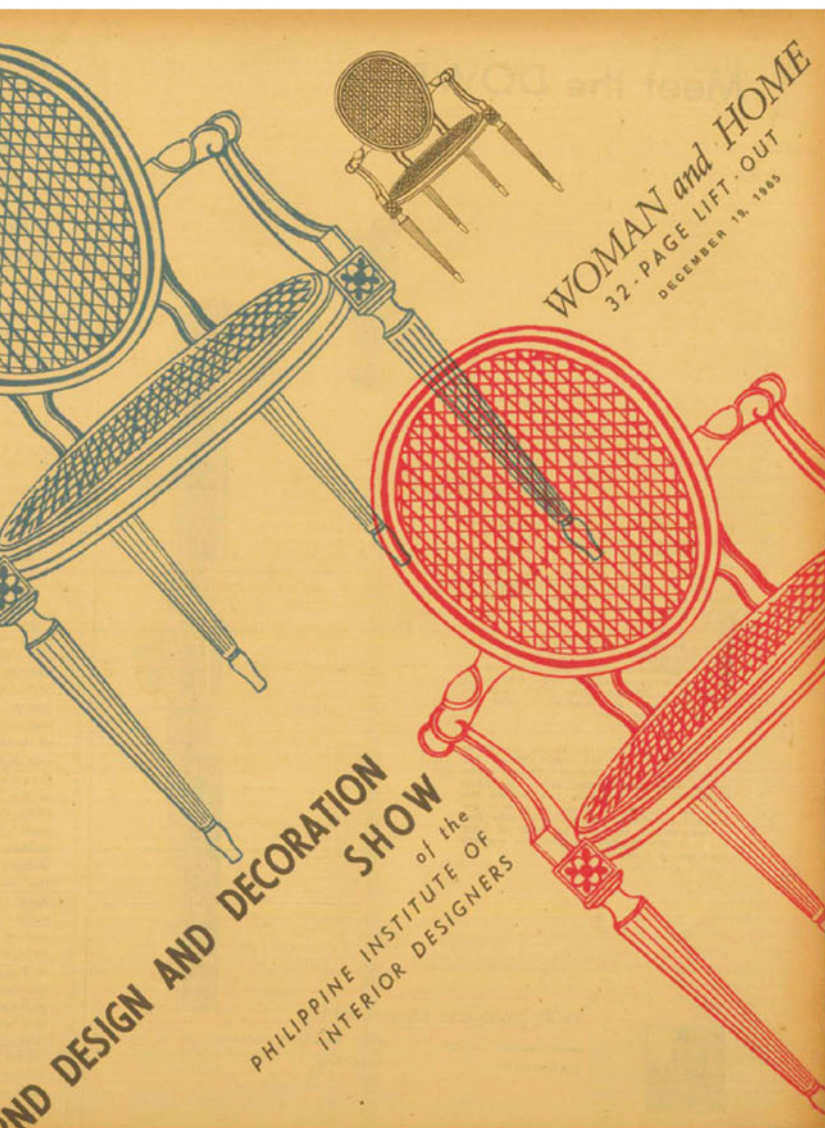
Today, PIID has active chapters all over the country. It has set up the Council of Interior Design Educators (CIDE), as well as the lifetime achievement Disenyo Award. PIID is also a part of the IFI Awards, an award-giving body that recognizes "exemplary international achievement within the Interior Architecture/Design profession..." For PIID, the IFI Fellowship recipient is Belen Sablan Morey.

## Entering the Digital Age

PIID has entered the digital age with its



CLOCKWISE  
FROM TOP LEFT:  
Cover of the 32-page  
lift-out celebrating PIID  
in *Woman and Home*  
magazine's December  
1965 issue. Feature on  
Berenguer-Topacio  
interior design firm.  
PIID History  
feature.



newsletter *Mozaic*, which “has been revived in the PIID website, currently undergoing renovation.

In celebration of its jubilee year, PIID will have a big reception for its members and friends. This will be made as solemn as possible, and will focus on reminiscing the history of PIID, honoring its founders, and bestowing emeritus and posthumous awards.

Facing bigger challenges ahead, PIID is now gearing up for the ASEAN Economic Community when free trade

among its member nations becomes a reality. As early as 1998, PIID has held continuous consultations and meetings with its members. Thus far, they have identified the four levels of competence as defined by the AQRF or the ASEAN Qualification Reference Framework: cognitive, functional, personal, and ethical competence.

Hopefully, by December 2015, PIID would have reached its goal and paved the way for a truly global Filipino Interior Designer. **■**





# Destination 'I Do'

HILL CREEK SETS THE STAGE  
FOR THE CELEBRATION  
OF A LIFETIME

BY LEAH PUYAT  
PHOTOGRAPHS BY PAUL DEL ROSARIO



ABOVE  
AND RIGHT:  
In the lobby  
of Hill Creek, a  
family-owned  
wedding haven  
in Tagaytay.

**THERE IS NO DAY** that is laced with more anticipation and joy than one's wedding day. Even die-hard realists begin to ponder romantic notions once they begin planning a wedding. Hardcore urbanites seek the more bucolic atmosphere outside the city to lend a more poetic feeling to this singular occasion.

Hill Creek Gardens, on the border of Tagaytay and Alfonso in Cavite, started off as a family weekend escape. Over time, the lush landscape and the traditional architecture of its chapel and main home proved a picturesque wedding site. Clients began to request for a larger indoor venue and accommodations for their families and guests.

Maryliz Lirio Millan, who oversees Hill Creek for her family, convinced her parents that it would be a sound business decision







LEFT: The suites are dressed in a neutral color palette to off-set the lush greenery outdoors. RIGHT: Hill Creek's Mariliz Lirio Millan oversees the family business. BELOW LEFT: The ballroom is a blank canvas for event organizers, open to the lush gardens outside.



to build a wedding pavilion and a bed and breakfast for their growing customer base. She turned to **Metro Home** Editor-in-Chief Anton Barretto to turn her vision into reality. It was a design collaboration made in heaven.

### The suite life

Barretto has spent much of his design career styling weddings and thus was privy

to the needs and requests of most brides. He and Millan designed two bridal suites for the bride and the groom, as well as rooms big enough to accommodate their entourage and relatives. A larger common area in the basement can be used for the entourage's hair and makeup sessions, and there is even a small private salon and spa off the swimming pool for the more particular brides.

"For our bridal suites, it was very impor-

tant that the rooms look good in pictures," Millan says. "It was also crucial to have more space for the people who help the bride to get ready, and for all the photos that would be taken in the suites."

"I wanted to take traditional elements such as Filipiniana motifs and brocade wallpaper and update them and refresh them with a more contemporary interpretation," Barretto says. The colors were kept to neutral shades for warmth and coziness, though there is quite a range of hues, as the various rooms are in olive, light blue, lilac, pale yellows and orange.

The colors are slightly more vivid in the main lobby. "Since we are known for our gardens, we wanted the lobby to echo the colors of the gardens," Millan says.

### Having a ball

The Pavilion is a blank canvas for event stylists and engaged couples to interpret as their own wedding wonderland. The classic black and white checkered floor, the all-around glass doors and wrap-around balcony give the sense of being suspended amongst trees and enchanting greenery.

"Our clients like the option of keeping the doors open and feeling the cool Tagaytay air," Millan adds.

Barretto created an interesting vignette by The Pavilion's entrance. Striking, overscaled wing chairs flank a pretty mirror, making a set-up for guests and newlyweds. The mostly bespoke furniture is by Nest, Barretto's own shop, and many of the antiques were sourced from Betty Ong.

From a treasured family haven to a beloved site of lovely beginnings, Hill Creek stands as proof that love does conquer all. **11**



# A Taste of San Sebastian

THE PICTURE-PERFECT CULINARY CAPITAL OF SPAIN

TEXT AND PHOTOGRAPHS BY TRINA ALINDOGAN



ABOVE LEFT: Natural art at the base of Monte Igueldo. ABOVE RIGHT: A picturesque pedestrian street in Parte Viejo (Old Town).



**THERE ARE MANY PLACES** in the world that boast of picturesque little towns blessed with views of the deep blue sea, clear skies, a promenade, and twin mountains on either end. But a little town with tapas bars offering more *pintxos* than you can finish in one night (and *txakoli* to wash them down) can only be San Sebastian, or Donostia to the Basque, in the northern part of Spain.

From Paris, take a short airplane ride to Biarritz, in the southwest part of France. From Biarritz airport, it's a 40-minute car ride to downtown San Sebastian. Another option would be a six-hour train ride from Gare du Nord to Hendaye plus a 20-minute car ride.

We stayed in *Parte Vieja* or Old Town, a purely pedestrian area where you can stroll through many cafés and fun little shops dur-

ing the day. At night (and way past the wee hours of the morning), this is truly where the action is. The *pintxos* bars are simply fascinating. Tourists and locals alike are welcomed with trays and trays of *pintxos* or bite-size sandwiches, fish, meat, vegetables and other tasty treats set on the bar. Simply grab a piece and help yourself to the feast. Don't worry, you pay when you leave, and I'm sure the bartender knows his business.

## A gastronomic experience

Most bars have no tables, and the guests literally rub elbows, shoulders and butts with everyone else. It can be very tight, but the whole point of the experience is bar-hopping or *txikiteo*. The true secret of this gastronomic experience, however, is knowing the specialty of each *pintxos* bar. The array of







ABOVE: A stunning view of La Concha Bay from Monte Igueldo. RIGHT: With Chef Elena Arzak, the number one female chef in the world.

*pintxos* is delicious, but the *pintxo recomendado* (courtesy of Hotel Maria Cristina, see sidebar) is to die for.

Aside from the *pintxos* bars, San Sebastian boasts of having the most number of Michelin star restaurants per square meter in the world, next to Kyoto. This culinary hotspot is home to the likes of Arzak, Akelarre, Martin Berasategui, and Mugaritz, whose founders were instrumental to the food revolution that has made San Sebastian the culinary capital of Spain today.

We had the privilege of getting a dinner reservation in Arzak and meeting Chef Elena Arzak, the No. 1 female chef in the world. She welcomed us into her kitchen where her father, Juan Mari, was having dinner with Elena's son. Sharing the same space with three generations of Arzaks, two of them







CLOCKWISE  
FROM TOP: View  
from La Concha Bay.  
Author's captain (in  
white shirt) and his  
sailboat. Peine del  
Viento with sculpture  
by Eduardo  
Chillida.







LEFT: Entrance to the Finicular at Monte Igueldo. BOTTOM RIGHT: Delicious and edible art from Chef Arzak.



considered pillars of Basque cuisine, gave me goosebumps. Dinner, a three-and-a-half-hour degustation, was an experience worth your money. The food was spectacular, and the styling stunning.

Seafood is always fresh in the restaurants because of the proximity to the clear blue waters. During the day, San Sebastian serves as a scenic backdrop to La Concha Bay, marred only by Isla Santa Clara that juts out in the middle. The wide mouth of the bay allows high waves from the open seas to come through.

Sailboats dot the bay, many hired by tourists who want to see the town from a different point of view. We hired a sailboat whose captain was born and raised in San Sebastian, and whose love for the water was contagious (at least when nausea had not hit us yet). He “read” the swell of the waves and let the kids “man the ship” as he went around the little boat hoisting the sails up. Sailboats can be hired from the port at the west end of the promenade, where the city’s aquarium is also located.

## Great Basque sailors

Sailing seems to be deeply rooted in Basque history. It is interesting to note that some of the great historical sailors come from this region. Christopher Columbus was Basque, and well-travelled missionaries like St. Ignatius of Loyola and St. Francis Xavier, who sailed across the seas to establish the

Jesuit order, were Basques as well.

From the bay, you can see Monte Urgull on the east side, over which a statue of Jesus Christ stands guard. To the west is Monte Igueldo, which holds the best view of the whole of Donostia. To go to the top, an old but still functional funicular laces through the mountain. Both cars share one track, except at midpoint, when the track splits into two to allow each car to go the opposite way.

The journey up the Coca-Cola- sponsored funicular is slow, and a fleeting gasp of fear made me wonder if we would make it to the top. The view from the top is breathtaking—San Sebastian boasts of a two-kilometer sandy white beach that lines the promenade.

You can also walk to the edge of the cove, where three huge iron sculptures protrude from rock formations at the base of Monte Igueldo. These sculptures, called *El Peine del Viento* (The Comb of the Wind), are by internationally renowned artist Eduardo Chillida, who lived on this mountain his whole life.

San Sebastian relies heavily on tourism and seems to be gaining international popularity as a destination place in Spain. Many side trips to interesting places such as Bilbao, where the famous Guggenheim Museum is situated, is only about an hour’s bus ride away.

Truly, pictures and words are not enough to describe San Sebastian. You must be there to feel the wind and the salt water and, more happily, to please your taste buds. **11**

## Recommended Pintxo

(courtesy of Hotel Maria Cristina)

### SAN TELMO

*Croqueta de calamari / Tortilla de patata*  
Squid Croquette / Spanish Omelette

### LA VINA

*Tarta de Queso*  
Cheesecake

### LA CEPA

*Jamon / Pimiento relleno / Gavilla*  
Ham / Stuffed pepper / Sheaf

### MARTINEZ

*Calabacin relleno de marisco / Pimiento relleno de salsa tartara*  
Stuffed zucchini with seafood / Stuffed pepper with tartar sauce

### LA CUCHARA DE SAN TELMO GANDARIAS

*Foie con compota de manzana / Risotto cremoso*  
Foie with applesauce / Creamy Risotto  
*Solomillo / Ensalada rusa*  
Sirloin / Russian Salad

### A FUEGO NEGRO

*Makobe*  
Mini burger

### ATARI

*Taco de basatxerri con yuca frita*  
Wild pork’s wad with fried yucca

### ASTELENA

*Cilindritos de carrilleras*  
Small cylinder of veal cheeks

### TXEPETXA

*Anchoas con crema de centollo*  
Anchovies with spider-crab cream

### NESTOR

*Chuletas / Tomates / Pimientos*  
T-Bone Steak  
Chops / Tomatoes / Pepper Steak

### ZERUKO

*La hoguera*  
The Bonfire

### TAMBORIL

*Champinones / Pimiento relleno*  
Mushrooms / Stuffed pepper

### GANBARA

*Setas / Hojaldre de txistorra*  
Mushrooms / Puff pastry of txistorra

### BETI JAI BERRIA

*Gilda especial*  
Special “Gilda”

### CASA UROLA

*Brocheta de puplo*  
Octopus Skewer

### BORDA BERRI

*Carrillera de ternera al vino tinto*  
Veal cheek with red wine sauce

### TXONDORRA

*Katafi crujiante de puerros y queso*  
Crispy leek katafi and cheese

### GOIZ-ARGI

*Brocheta de gambas*  
Prawns skewer

### BERNARDO ETXEA

*Calamares / Mariscos*  
Squid / Seafood



# A KNACK FOR THE BEST

THE SIEMATIC STORY CONTINUES  
BECAUSE THIS LUXURY BRAND  
NEVER STOPS THINKING OF  
WAYS TO DO THINGS BETTER

BY ANNA ANGARA  
PHOTOGRAPHS BY MILO SOGUECO

**SYNONYMOUS WITH INNOVATION** and trend-setting design, SieMatic is known worldwide as a leading luxury brand in the kitchen cabinet industry. It is the kind of luxury that lives up to the company slogan “Preferring the Best” because, as Volker Betsch of SieMatic Germany has said, they never stop thinking of ways to do things better.

SieMatic is represented in over 60 countries with 800 stores around the globe, and continues to be recognized by design professionals and customers with discriminating taste for premium brands. Its exclusive Philippine distributor, Focus Global Inc., became acquainted with the brand in 2001. The Focus Global owners, who were on holiday in Germany, noticed the kitchen cabinetry in a friend’s home. It was in good condition despite being over 20 years old. It was, of course, a SieMatic. After looking at other possible high-end German kitchen cabinet brands to introduce to the local market, the overwhelming choice of Focus Global was SieMatic. It was launched in Manila in 2002, and has been a market leader ever since. The flexibility of its design and other unique features have ensured its superiority over its competitors.

## The striking capital ‘M’

SieMatic has its origins in the furniture company that August Siekmann established in 1929 in the town of Löhne in Westphalia, Germany. Back then, it was known as August Siekmann Möbelwerke and was situated on a 3,000-sq.m. lot, which had its own railway track and warehouse. Siekmann presented his kitchen dresser products or sideboards for the first time at the Leipzig Trade Fair in 1931, which were soon recognized beyond Westphalia.

Under Siekmann’s son, August Wilhelm, the SieMatic brand, with the striking capital “M” in the middle, was established in 1960. During

his management, the company continuously developed and refined their products.


SieMatic started its export business in Europe in 1961. The following year, it had its first contacts in North America and by the early 1970s had a presence in Japan. Today, it has an export share of more than 70% in the kitchen cabinet industry in Germany.

Their very first product line, the **SieMatic 6006**, was introduced at the Cologne International Furniture Show to great success. It was the first handle-free kitchen in the world to feature an integrated grip channel, a real novelty at the time. It was also the first kitchen in the world to be completely built-in. Previous to this, kitchen cabinets were more like freestanding buffet cabinets. The **SieMatic 6006** set a trend, which has become a classic today.

Product development has always been a main focus of SieMatic and its owners, the Siekmann family, continues to come up with novel ideas that have changed the market. With the support of a strong in-house and external design team, a product development department,







What are unique to Siematic S3 are the colored niche panels and open shelf cabinets that provide unique accent to the space. Siematic S3 offers 6 accent colors to permit individual planning in which front color, grip slots and strip handles can be combined at will.

and the worldwide SieMatic network, the company is always on the lookout for future trends and inspirations to evolve their designs.

The **SieMatic BeauxArts** collection, one of the most unique offerings of the brand, was launched in 2006. It was designed in collaboration with the “rock star of kitchen design” in the U.S.A., Chicago-based Mick De Giulio. With this collection, SieMatic created a completely new and unconventional aesthetic for the classic kitchen. It combines seemingly contradictory classic and modern elements of kitchen and interior design to form a harmonious whole. In-house designers are trained to create a timeless look with a combination of contrasting materials, colors and forms to suit the client’s taste.

The freedom to mix different styles and play with a range of elements makes the **SieMatic BeauxArts** a popular choice. This popularity led to the introduction of the **BeauxArts.02** in 2011. SieMatic partnered once again with De Giulio, who expanded the collection with sophisticated new elements, materials, door-styles, and elegant proportions, which give the kitchens a lighter, more linear appearance.

### The ‘lifestyle kitchen’

Following the success of **BeauxArts**, the brand launched the sleek, minimalist **SieMatic S1** kitchen in 2008. This multi-awarded handleless kitchen set a new standard in the industry and is considered one of the most innovative, state-of-the-art kitchens of this generation. This “lifestyle kitchen” is the epitome of luxury featuring the latest technology, countless options, and a multimedia SmartBoard.

The sensor operated SmartBoard controls everything from the clock to temperature reading and operates the kitchen technology as well as the lighting and entertainment systems. The **SieMatic S1-Grid** is a multifunctional, interactive system that allows you to surf the Web, listen to an iPod or Internet radio, watch DVDs or television and learn new recipes while you cook and eat your favorite meals. A wireless keyboard and “air mouse” are provided as well and can be used anywhere in the kitchen. Another exclusive feature of the **SieMatic S1** is the “task channel” that conceals numerous kitchen accessories and a charging station for smartphones and tablets.





The SieMatic S1 kitchen allows multi-tasking in the kitchen with its multifunctional, interactive grid system that allows the user to surf the web, listen to an iPod or internet radio, and watch television while cooking in the kitchen.





**ABOVE:** Handleless kitchen cabinetry is an innovation that is a SieMatic hallmark. Complementing this design breakthrough are kitchen accessories such as a metal rail for the backsplash that allow for hanging of pots, kitchen utensils, and spice racks.



The **SieMatic S2** offers a purist kitchen design with personality while the **S3** with its taller cabinets and broad range of accent colors can help transform small spaces into dream kitchens.

What's next for SieMatic? Betsch says that they will be setting a new direction for kitchen design and hints that "solitary elements and metal as a material" will be featured.

### Helping to protect the forests

So what distinguishes a SieMatic kitchen? From the basic "starter model" to the most expensive system, all kitchens contain high quality standard features such as heavy-duty drawers, durable soft-close hinges, joint-free surfaces, and wood sourced from sustainable forests.

Significantly, because wood is the most important material for its products, SieMatic leads the industry in maintaining strict environmental standards, distinguished as "the only brand kitchen manufacturer with environmental friendly and forward looking sourcing method to help protect our planet." They carry the coveted certificate from the Forest Stewardship Council (FSC), an international non-profit organization established to promote the responsible management of the world's forests.

### What makes a SieMatic dream kitchen

The SieMatic brand has special features that no one else in the industry has. The **MultiMatic System** is a completely flexible interior fitting system that can be combined, added to and modified at any time, without much effort or the help of a professional installer. Cabinet spaces are maximized at all times, and every kitchen utensil has its own place. The patented multifunction track is a standard feature installed in every SieMatic cabinet and can be added to doors and incorporated with other MultiMatic function elements.

Individuality, flexibility and endless design possibilities are also provided by the **SieMatic ColorSystem**, which is comprised of 1,950 lacquer colors from the esteemed Scandinavian Natural Color System (NCS).

The integrated protective **Dust Seal** keeps the cabinet interiors resistant to dust, dirt and cooking vapors, and ensures that doors close gently. This has been copied by competitors but never duplicated. The seal is made of a flexible rubber that contours to the cabinet carcass and doesn't discolor or get brittle.


Most important, all kitchens are designed to suit the client's needs and desires. For Betsch, essential to the SieMatic designer "is to listen, listen, listen to the customer...you should get to know a lot about your customer first before you start to design his kitchen. Only then can you really be sure you will design a kitchen, which is the heart of his home." The designer should guide the client to the key products in the showroom, because only then can he see and touch his potential dream kitchen.

### After-sales service

SieMatic prides itself on its after-sales service. Even after the five-year warranty on a kitchen has expired, SieMatic sales personnel



continues to communicate and maintain relationships with their clients. There is an in-house service center staffed with designers, technicians and installers who are trained in Germany. Although based locally, designers receive regular training and instruction quarterly, and technicians, once or twice a year.

Today, SieMatic—which is still 100% owned by the third generation of the Siekmann family—continues to provide quality kitchens that improve the quality of life of people all over the world, under the helm of the founder's grandson, Chief Executive Officer Ulrich Wilhelm Siekmann. 

*Focus Global Inc. exclusively distributes **SieMatic**. Visit their showrooms at Pioneer corner Reliance Sts., Mandaluyong / T +632 634.8587 / open Tuesday to Saturday 10 a.m.-7 p.m., Sunday 1 p.m.-6 p.m.; The Residences at Greenbelt, San Lorenzo Tower, Esperanza St., Makati / T +632 794.2095-96, and T/F+632 794.2097 / Open Monday to Saturday 10 a.m.-8 p.m., Sunday 11 a.m.-7 p.m.; Design Center of Cebu, P. Remedios corner A.S. Fortuna Sts., Mandaue City, Cebu / T +6332 520.9888 / 238.7065 F +6332 239.2844 / Open Monday to Saturday 9 a.m.-7 p.m.*



Despite the nod to technological advancement, SieMatic kitchen designs also honor traditional details in hardware, finish and cabinetry style, evident in this SieMatic SE 2002 RF model.

## Historical Highlights



**1929** August  
Siekmann establishes a furniture company called **August Siekmann Möbelwerke** in Löhne, Westphalia, Germany.



**1931** Siekmann presents his kitchen dresser products for the first time at the Leipzig Trade Fair, which soon become popular outside of Westphalia.



**1960** The SieMatic brand was founded, and the first product line, the **SieMatic 6006**, debuted at the Cologne International Furniture Show to sensational success.



**1961** SieMatic's export business begins in Germany's neighboring countries.



**2006** The **SieMatic BeauxArts** was launched in collaboration with the "rock star of kitchen design" Mick De Giulio.



**2008** The multi-awarded **SieMatic S1** is introduced and recognized as one of the most innovative kitchens of this generation.



**2011** SieMatic partnered with Mick de Giulio once again and launched **BeauxArts.02**.







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# homes



Style Synthesis, p. 70





The easy harmony of traditional furniture done in fresh neutrals, contrasted with a few overscaled pieces and pops of strong color both from fabrics and the greenery seen in the large windows, makes this living room both livable and sophisticated.





# THE OLD BECOMES NEW

A HOME FULL OF FAMILY HISTORY  
REMAINS FRESH AND CONTEMPORARY

BY LEAH PUYAT / PHOTOGRAPHS BY PAUL DEL ROSARIO





**RIGHT:** The den is the private space of the man of the house. A leather Chesterfield sofa evokes a gentleman's club while the coffee table and the fan, with their woven details, bring back the feeling of the tropics. The desk behind the sofa came from the lady of the house's father, and her mother's vintage law books line the shelves. **ABOVE:** The graceful depiction of Swan Lake and the green Chinese console are a welcoming, calming composition that beckons all who enter this home, to let go of the city's harried pace, and embrace a more relaxed state of mind. The painting, passed down from the home owner's grandfather to her mother, gives the home an innate gravitas, that is lightened by the pale walls and judicious placement of furniture.

**THE MOST STYLISH PEOPLE** are those who can take the spirit of the present and yet ground themselves with their very essence. To seamlessly take the zeitgeist, whether in art, fashion or pop culture, and blend it with one's personal preference and history is the only way to make an authentic aesthetic statement. This principle can be applied in equal measure to a wardrobe and to a home.

"We are both super sentimental. I like things with meaning. I like that my son's room has the same desks that my brothers used when they were in school. I love that the paintings that I have from my mom were mostly made by people she knew, or that she chose one painting because the girl in the picture looked like me when I was a child," says the lady of the house. Sentimentality may not be the most fashionable of philosophies, but it imbues this home with character and depth.

"I am lucky that my mom and her father liked art, so my husband and I didn't even have to buy paintings for the house." Everything in this home is connected to the homeowner's family history. And yet, there is no fusty or oppressive feeling. In fact, the overall atmosphere is fresh and bright. The cool and clean neutral colors and large windows, and the easy, casual flow of the home are instantly relaxing and restorative. The lady of the house works nearby, but her husband has to work in the Central Business District in Makati, and the drive down south helps him let go of the day's worries.













Starting the day right. This lived-in kitchen is a testament to organization and a love of family bonding. Most family meals are taken here, and the lady of the house delights in finding bargains for her kitchen. “It doesn’t have to be expensive to be nice,” she shares of her love of reasonably priced discoveries. **OPPOSITE PAGE:** Dining with style. The lighting fixture, of driftwood and traditional lamps, embodies the style ethos of the home, a masterful orchestration of formal and casual, of the spontaneity of found objects and the effortless grandeur of cherished antiques. The geometric table and the Chinoiserie chairs continue the theme of spanning eras and styles.



On the day of the shoot, the homeowner welcomed us by saying, “Please eat first. I bought lots of food for all of you!” In the midst of the shooting, her sons came home, soon followed by their uncle, our hostess’ brother. Before we knew it, her son was doing the Ice Bucket Challenge. She laughed slowly and proceeded to film her son, who then promptly jumped into the pool in his school uniform. And she just let him, without failing to check if we had all we needed for the shoot.

### It’s all about the view

House hunting can be full of twists and turns. “We were actually looking for a more traditional house, perhaps in a Mediterranean style,” begins the homeowner. “At first, we felt that a more modern

house wasn’t really us. But when we saw this house, we had a good feeling about it. We somehow felt that we could make it work.” The mix of more traditional and more formal pieces in a cool and clean contemporary space is the magic of this home.

The house is across an empty lot full of mango trees. A picture window in the foyer makes the most of this view. The entrance corridor is wider than usual, and the living room is marked by a wall of windows. Sliding glass doors offer a peek into the dining room. A glass door that leads to the garden and swimming pool gives a view of an inviting pool deck. There is openness and greenery all around.

“We do love all the windows, and that we can have the green from the outside as part of the indoors,” says our hostess as she leads



The master suite is the couple's haven. Everything was chosen to be relaxed and easy to live with. And the expansive balcony adds to the feeling of being on holiday in a modern resort. OPPOSITE PAGE (TOP): The youngest son's bed was inspired by a photo of a luxury safari getaway. But even their older son loves to clamber up on the bed and roll down the canvas coverings. BOTTOM: The older son's room is designed to grow with him, though it is now still clearly for a young child.















The pool deck and the second floor master suite balcony frame the pool, and forms a calm oasis from urban life. “We stay home a lot,” shares the lady of the home, and it is not difficult to see why; this scene is the very epitome of a suburban retreat.

us to the backyard.

The bedrooms are also spacious, and a family room on the second floor for doing homework and watching television is the most used room in the house. A large balcony built around a large mango tree off the master suite is a peaceful, luxurious outdoor space.

### A new lease on life

The homeowner credits young interior designer Raissa Cruz with taking the family’s existing furniture and giving their pieces a new lease on life. “She found a way to make moving so easy. Our old pieces were picked up by her suppliers. After they had been redone, they were delivered here, so we hardly had to pack. She was so open to working with our things, and repainting or reupholstering our pieces. We hardly bought anything new.”

Raissa took their old furniture and did some tweaking to make everything look more contemporary. With one new sofa in the living room, she grouped their existing pieces around an overscaled ottoman, layered with a coffee table to add more seating and a more dynamic look. “All I told her was that I wanted a clean and homey look that was not too cluttered, and she just got it right away,” says our hostess.

Books and photos all over the house give it that lived-in and well-loved feel. The cookbooks in the kitchen have been used often judging by their clearly lined spines. The den holds some of the homeowner’s late mother’s law books. The family room and bedroom are also filled with bookshelves, containing popular bestsellers and spiritual reading.

“We love to stay at home,” sums up this gracious and genteel lady. And it’s easy to see why. **11**



# RARE FINDS

## UNCONVENTIONAL DESIGN CHOICES POLISH A GEM IN THE ROUGH

BY DAHL BENNETT

PHOTOGRAPHS BY MAITINA BORRROMEO

**WHEN CEBU-BASED JEWELRY DESIGNER** Loida Montesclaros was first shown the property in a subdivision in uphill Busay in Cebu, she knew right away she had found a diamond in the rough. The 380-sq.m. area, with an old structure converted into apartments, felt just right on so many levels.

Loida bought the property three years ago as an investment for her two twenty-something daughters, but her plan changed the moment she saw the huge potential of the place.

### Bringing out beauty

“Looking at the old structure from the outside, I was so positive a little renovation can bring out its beauty,” she says. “I believe this property must have been built more than 20 years ago by some brilliant architect who utilized this space with well calculated specifications. There was even a small garden in front.”

The structure housed four apartments. Two units had 70 sq.m each while another, 140 sq.m. The biggest space, which had three levels and a total floor area of 480 sq.m., was to be Loida and her daughters’ new home.

Checking the interiors, she was surprised to discover a treasure that she never bargained for. “When I entered for the first time, I felt the smooth breeze and the comfortable atmosphere even in the middle of a hot day. I was surprised, and before I knew it, I was telling myself, ‘I can live here!’”

Barangay Busay’s slopes range from 400 to 2,000 feet above sea level. This elevation gives charming views of the city below and mountaintops in the distance, and a snug weather most of the year. In this



Exposed beams in black, furniture in neutrals, and bits of red, chartreuse, turquoise lend a bold statement to Loida’s living area. The “noodle chandelier” as Loida prefers to call it, is made of a flexible red wire that can be manipulated according to the owner’s design. The life painting that pulls the look together is by French artists Delphine Delorme while the center table is customized from Kings Craft Furniture in Cebu and given an antique mirror finish.







Don't watch the clock; do what it does, keep going

Overhead, a system of beams hold up the ceiling. A Delphine Delorme print hangs in the alcove before the stairway, over a console of interesting knick knacks. "Don't watch the clock. Do what it does. Keep going," reads the inscription on the beam. The area leading to the second floor is transformed into a gallery of Loida's collections from her trips abroad and great finds in Cebu. Another painting by Delorme makes for a sexy and arresting focal point.







**ABOVE LEFT:** A fine flock of finds adorns a console with a lower shelf in a nook by the dining room. An Indian Trumpet, antique wooden carving, puppet, glass oil-lamp, and white-boned vase are just some of Loida's many souvenirs that find their special place on a glass table in a corner, giving the space a feel of the exotic. **ABOVE RIGHT:** Bold color contrasts accentuate this home's spaces. There are no uniform chairs in the dining area. Instead Loida gives it an artsy take by mixing and matching with multi-shaped chairs sourced from an export furniture company in Cebu and acrylic chairs also from an importer in Cebu. "I altered the cushions by personal customization of chosen fabric and colors," she says.

provincial ambiance, residential owners can wake up to chirping birds, undoubtedly sheltered by the thick foliage—another attraction that made Loida want to live here.

Renovating the house became a full-blown, single-handed project for Loida. She had renovated the two apartments before, so she was confident about doing the work all by herself. "I redeveloped the space and worked directly with the carpenter, mason, plumber, electrician, etc. I didn't get contractors," she recalls.

There was no master plan, but Loida started the renovation with the basement ("so I could have a place for my stuff") and worked her way up to the third level. Being an old apartment, the stair steps had to be repaired and the beams replaced. "Technically, I felt that the most challenging part of the process was changing the beams with rare 10-ft. long spans of wood, and doing major repairs on the plumbing," she recalls.

"Because it is an old house, it was expectedly dirty. The easiest way was to color it white, but then I decided to match it with black, given the color of the newly repaired pieces of wood for the steps. A black and white combination gave it a simple classic look while leaving room for bold colors in the other areas of the house," Loida says.

## Pops of color

Loida wore her jewelry designer hat the whole time she was working on the interiors, and this has never been more palpable with her use of home accessories garbed in bright colors in all sections of the house. She worked around the décor and furniture she already had, but when she needed extra inspiration, she turned to her collection of design books and the modern works of Jonathan Adler.


Her collection slowly found its way in corners and pedestals, giving each section a special character that is a kaleidoscope of Loida's personality. "I handpicked certain pieces from my different trips, a few were gifts from friends who are familiar with my style, while others were found items in vintage shops around the corner or bought at department stores... My purpose was to make the compact space more welcoming yet functional," she says.

The result is a fun, colorful home pulled together by Loida's careful mixing and matching of her many collections. Her displays—an Indian trumpet, a modern gold lamp, an antique oil lamp—suggest antique Asian, Middle Eastern and European influences amid modern furniture and classic interiors. These pieces mirror the gold rustic lamps and candle holders on the stairs as well as the many souvenirs









Red French doors open to the dining room. Mismatched chairs make an assembly of quirky companions for a rustic wooden table. RIGHT: The kitchen is outfitted with a turquoise ceiling, and black backsplash tiles, further defined by the use of white grout.



with pops of color and ornate details on display at corner tables leading to the dining area, ensuring a cohesive feel throughout the home.

Pop art paintings by Cebu-based French artist Delphine Delorme make strong, zany and intriguing focal points for the living room and dining areas. Loida shares, “I found the ‘Life’ painting by chance during a visit to the artist at her new place. She had just finished the piece and didn’t have a place for it. I was drawn to it because of its quirkiness and that extra touch of red. I thought, ‘That’s mine!’ and had it delivered the following day.”

### Word power

Loida also knows the power of words and complements these with her many paintings. Painted words and inspiring quotes on her throw pillows, walls and floors can prompt a smile from even the most cynical guest. “*Don’t watch the clock; do what it does, keep going*” written in neat black serif font against a white beam is a sure way to stir a happy mood. So does a black distressed frame that spells out different kinds of coffee concoctions, from cappuccino to Irish coffee.

Upstairs, the wooden floors on the hallway come alive with power words and numbers significant to Loida and her two daughters. “The quotes and words started when a friend from Canada gifted me with a sticker. It was a cutout of letters that literally defined the word *pas-*



sion, in a dictionary format, that you stick on a wall. When we moved out of our old house, I wanted to bring the same kind of concept to my new home. It became a signature for me, as I applied the same style of words or quotes to my boutique shop Virus. When I realized I had enough seeing it on the walls, I thought, why not on the floor!”

Numbers taken from birthdates and verbs such as *drive, run, dance, share, smoke* are all handpainted and thus not limited by predesigned stickers. “The words reflect our moods, activities, daily inspiration or encounters. I’m not yet done with this hallway so there’s more space to fill with crazier words in any language,” Loida says.

Inspiring quotes also find their way to Loida’s room as well as the colors that, this time, are determinedly feminine, strong and rich. Fuchsia tables are matched against a turquoise sofa and yellow throws.

She admits that there was no master plan for her room—all she wanted was a work space that reflects who she is. “One important factor I want in my room is to have access to my design books and magazines. They serve as my bedtime books and a source of enjoyment when I want to relax. Because I want to work inside my room, I created a small fuchsia pink table that complemented the turquoise sofa. I just want the room to be every bit of who I am.”

With her home done and the two other apartments renovated and decorated, Loida is now converting the third space in the property into a boutique apartment that she can offer for rent through the online home-sharing site, Airbnb. This last one is certain to reveal another gem in the rough and, stamped with Loida’s personality, is sure to shine with the wit, color and attention to details. **11**



**LEFT:** Loida’s penchant for employing text and figures as design elements is seen in the floor treatment of this hallway, where numbers and letters in various fonts and sizes virtually create a visual carpet of words that conveys emotions and meaning. Splashes of yellow, found in the seating, in art work and in a paneled door, provide a visual punch. **ABOVE:** Black wire lanterns correspond with the entire home’s black and white scheme. A vivid print with various faces keeps with Loida’s design strategy of accessorizing with color.





A signed and dedicated print of Brigitte Bardot by French transplant, Delfine Delorme crowns a brown wall in the master bedroom. Yellow accents and a turquoise sofa add bursts of vivid color to the room.





In the music room, dramatic flourishes take center stage. It is peppered with vintage pieces here and there, and layered with sumptuous textures of damask, velvet and lacquer. The glass nesting tables framed with bamboo-designed brass hints of the 80s, but the overhead lighting was custom made by Keystone. The horse lamps, given by the husband, Ronald's mother, symbolize his birth year.





# STYLE SYNTHESIS

A WEALTH OF  
DESIGN ERAS  
AND TRENDS  
REPRESENTED  
IN ONE URBAN  
FAMILY HOME

**BY NANA NADAL**  
PHOTOGRAPHS BY  
**ALDWIN ASPILLERA**





Clean lines and a mid-century modern motif take over the living room. The Renato Borja paintings hanging on the wall are Ventura's favorites because they veer away from the artist's usual works of faces and people. LEFT: Ruth Ventura sits on the sofa which they purchased even before they started working on the house. "Because I like purple," she says. Azor Pazcoguín's painting, from his ink series, *Sugo*, looms over the vignette.



**ALMOST TWO YEARS AFTER ITS PURCHASE**, the house is still a work in progress. "We both know that we don't have to finish everything today," says architect Joy Pimentel-Dominguez, adding that she and the homeowner believe in seeing the house grow and the residents with it. Dominguez and the homeowner have been friends long before this renovation project. Understanding each other's styles made their collaboration easy.

Built in the '90s, the predominantly traditional Fil-Hispanic property called for some modernization. "I had to change the windows, streamline the look from outside. We removed a lot of curved design elements, but I still wanted a little bit of old world touches," the lady of the house, Ruth Ventura, explains. The result was a traditional-contemporary look.

### The grand old staircase

"At the heart of this whole renovation is the stairs, which was the most imposing part that we had to take out," Dominguez reveals. The grand old winding staircase was replaced with an avant garde structure of floating stair treads and glass banister, which ends in a see-through landing at the second level. "It allows the light through," explains Ventura. A red translucent polycarbonate partition makes the hallway seem even more spacious. The pop of color was husband Ronald's special request.

Illumination is further maximized by incorporating glass tran-









**ABOVE:** Martin Honasan's artwork dominates the dining area. The grill work in the white door leading to the room is reminiscent of old Paris apartments. **BELOW:** For the kitchen cabinets, it was a toss up between gray and black. The final choice resulted in a very sleek look. **OPPOSITE PAGE:** In keeping with the theme of repurposing, the breakfast nook's ceiling was fashioned from reclaimed wood. The wooden door that connects the kitchen to the lanai was originally the side panels of the main entrance of the house, which used to be a chapel door. The vertical strip of bricks in the kitchen breakfast nook was part of the original structure. The horizontal strip was added when the kitchen was extended, to boost the accent.









soms to top the bedroom walls. The layout of the master bedroom is very practical. The dressing room takes up most of the space. “If you’re changing at the same time, you don’t want to be bumping into each other,” Ventura justifies. A cast iron bench with dog details and upholstered in leopard print fabric cuts through the stark ambiance. “That’s my favorite; it doesn’t look it, but it’s super comfortable,” she says.

The bathroom makes a statement with its black and white tiles. Underneath the pair of sinks is an old wooden cabinet augmented with customized shelves and pull-out bottle racks. Ventura delightedly points to the glass knobs. “I enjoyed shopping for those!”

The sleeping area is just enough to accommodate the Philux custom-made bed for two and a reading nook. A television is noticeably missing from the grayish mauve walls. “This way, we don’t hang out in

the room too much, and we are encouraged to step out and do things together as a family,” rationalizes the mother of three.

### The ‘man cave’

The game room (or what the children fondly refer to as the “man cave”) in the attic is where a lot of the fun happens, like table hockey games and watching UAAP matches. The high chairs lend a bar vibe and allow a view through the pendant lights, 30-feet down. The walls are of the same Vigan bricks that make up the façade of the home. “They are antique, sourced from old houses and churches in Ilocos,” volunteers Ventura.

Vigan is also the origin of the tiles in the lanai. A favorite of guests, the spot is occupied by an antique set from China, a refurbished vin-





**ABOVE:** Like the rest of the Turkish rugs in this home, the one in the master bedroom was personally chosen by Ventura and Dominguez. The mauve shade on the walls was employed based on the fabric color scheme. The original paint swatch was sourced abroad, which Ruth and Joy matched from a local paint purveyor by testing two shades on the actual walls, and narrowing them down to one. The painting, *Fillide Melandroni as Judith* by Martin Honasan, from his Caravaggio series (2012), is the focal piece for the area. **OPPOSITE PAGE:** In the foyer, the design of the marble flooring, tiles set on point with black insert accents, provides a contrast to the modern sculptural staircase. Boldness reigns in this space, as the color red unifies the first and second floors through the dominant color of the painting, *MIMIS* by Rey Aurelio, and the shade chosen for the translucent panels overhead.



tage daybed, and sets of marble and cast iron tables and wooden chairs salvaged from a friend's business. "It's like a café at night, so people like to hang out," shares Ventura, who marvels at having as many as thirty people at one time.

The family entertains around thrice a month, and visitors move freely between the lanai and the living room. There is also quick access from the lanai to the kitchen. "This place started out with the floors," explains Ventura, visibly proud of the black and white machuca tiles that inspired the installation of the black cupboards and the black chairs of the breakfast nook. "Sometimes I try to cook, but I'm not there yet, that's why the kitchen is small, it's not a priority," Ventura candidly admits with a laugh.

Quite masculine-looking, the living room features low, mid-centu-





**LEFT:** Ventura's fondness for animal prints is reflected in the dressing room accents. She wanted lighting that added excitement to her daily preparation rituals. The lovely round cast iron cage chandelier gives the dressing room a feminine touch. It stands out against the white closets made by Malou Tan of Ozziworld. **RIGHT:** Richly carved and appliqued wooden panels in the library are always mistaken for cabinet doors. They were part of the original structure of the home. **OPPOSITE PAGE:** The lanai allows for the spill over of guests. Tiles for the floor are Vigan tiles.

ry furniture with fabrics in gray, blue and pinstripes. This atmosphere extends to the dining section. A wooden cabinet and chairs from her husband's grandparents' house provide hints of local flavor.

"The chairs are from the 1950s, they don't match, but they have the same lines. The wood was hidden underneath four layers of paint," reveals Ventura, who then proceeds to narrate how she worked on the chairs herself, participating in stripping the paint, applying wood sealer and antique waxing. Paintings by Mia Herbosa, Renato Borja and Martin Honasan adorn the walls.

### 'The drama is all me'

Ventura's girlish leaning is stamped all over the music room, where you can find a grand piano, a guitar and a violin. Their children Ynez, Sancho and Joaquinito are all musically inclined so it is not uncommon to hear them jamming.

"You have the black walls, the aubergine sofa, oversized furniture,

curved chairs, damask, the drama, it's all me," chuckles Ventura. She demonstrates how heavy the center table is by trying to nudge it. The repurposed bed has black stone slabs incorporated into the wood. Several pieces in the room are from Old Asia, which was ran by her sister-in-law.

"My house is prettiest at night, the lighting totally transforms it. It's like going to the Alhambra, you have to see it in the morning and at night," she says while adjusting the overhead glow.

As we basked in the shift in mood, she steers our attention to the cornices on the ceiling. "I only realized halfway through construction that they're different throughout the house. We have scallops, egg and dart motifs, and acanthus leaves, which I actually love because there's always something new to see. You come here and you don't notice it the first time. The next time, you'll see another new element in the architectural details. They reveal another layer of the house so the longer you're here...,," she trails off, and then finishes her sentence with a broad smile, clearly proud of how her home is turning out. **11**







# Hearth of Style

There is no better time than the present to create the perfect kitchen, what with the variety of options for appliances, cabinetry, china, cutlery, linen and stemware. Here, *Metro Home and Entertaining* has gathered amazing individuals who welcomed us to their kitchens and shared tips on how to orchestrate your dream kitchen.



LEFT:  
Blogger Grace  
Barbers-Baja.  
Photograph by  
RR Barretto of  
Brick Studio.

## Spoiled for Choice

GRACE BARBERS-BAJA, WIFE, MOM, AND BLOGGER OF *THE SPOILED MUMMY*, UNITES HER PASSION FOR FOOD, TRAVEL AND MODERN DESIGN

BY LEAH PUYAT

PHOTOGRAPHS BY JAR CONCENGCO

WITH HER BLOG named *The Spoiled Mummy*, the impeccably polished Grace Barbers-Baja knew that she would ruffle some feathers. "I wanted a name that would be talked about," she confesses. "When I asked friends and family, the word 'spoiled' came up a lot, and so there it is. And now two years later, I have very loyal readers! At first it focused on food, because I absolutely love everything connected with food. But I also get questions about beauty, travel and many others, and so it is evolving."

Grace writes that being spoiled is not just about having a lot of material goods but getting love letters from her kids and sharing time with friends. Her hashtag #beSpoiled is



This sleek and chic kitchen, anchored by bold black and white striped walls, fits the stylish lady of the house perfectly



PHOTOGRAPH BY RR BARRETTO OF BRICK STUDIOS



not a consumerist clarion call, but a reminder to savor life's true pleasures. Being a wife to banker Lauro and a mother to grade schoolers Emilio and Andres and toddler Alessi is her full-time occupation. She sees her blog as a growing enterprise, especially now that her children are getting older and she has "more time to explore my passions."

With her unabashed passion for food, it is no surprise that Grace relishes her time in her kitchen.

### Who designed and conceptualized your kitchen?

Every room in this house was done in collaboration with my husband Lauro, but the kitchen was all me and, of course, with the help of our architect *Tito Ramon Antonio*. It's a clean design that is structured and functional. I wanted it to be modern and different, and that's why I went with the striped walls.

It's not a look that is usually associated with kitchens. Even before the house was built, I could visualize hosting casual dinners in the kitchen itself, and so I was sure that I wanted a big island where I could do prep work and also gather with my friends.

I also love buying things for my kitchen, such as plates, cake stands and, of course, I make it a point to buy cookbooks of the chefs of the restaurants where Lauro and I have shared special meals. I keep the menus, and other mementoes so that I can remember those great times.

### What goes on in your kitchen?

My oldest child is into cooking, so we cook together, or he observes me when I cook. I make sure that I cook at least three



Grace loves buying stuff for the kitchen, such as cookbooks, and keeps them in a very orderly manner.

times during the week. I love sweets but I can't bake, so we don't bake. I love to meet my friends over casual dinners, and I'm glad I have managed to do that.

### If there is one thing you could add to your kitchen, what would it be?

I want more space! And much as I love my striped walls, I am considering changing them. 🍷

## Design Smarts

1. As you cook, don't let the mess add up. Make sure that everything gets cleaned up right away.

2. Have flowers in the kitchen so that this utilitarian space feels special and cozy.

3. Don't just store your collections. I love to see my pretty teacups and cake trays out on display.



## STALKING THE LOOK

1. Cirro vase by LSA P3890, Dimensione. 2. Wooden chopping boards, Oliver and Maude. 3. Cupcake plates, Gourdos 4. Tiered pastry dish in grey marble 5. Gastro pepper mill, P5996, Dimensione.





## A Marriage of Function and Form

MARRIED TV PERSONALITY-CHEFS SHOW OFF THEIR GLEAMING NEW KITCHEN

BY MAAN D'ASIS PAMARAN

PHOTOGRAPHS BY JAR CONCENGCO

**IF YOU ARE USING** your kitchen merely as a display, you had better cover your eyes and ears as celebrity chef Rolando Laudico, popularly known as Chef Lau, booms, “I don’t believe in having a ‘dirty kitchen!’” His wife, pastry chef Jackie Laudico, chimes in, “We do caterings at home, and I would notice big kitchens with the latest appliances not being used at all...”

**How does this kitchen reflect your personality?**

**Chef Roland Laudico (CRL):** I don’t have a design background. We tried to combine modern and retro, and we came up with something that has an eclectic feel.

**Chef Jackie Laudico (CJL):** The wall color is called Cheesecake by Boysen Paints. This is the same color I see in my mixing bowl every day—if you look at the Queso de Bola Cheesecake you will see that it is the same.

**What items have you added that make the design speak of you?**

**CRL:** We wanted to incorporate Edison-style bulbs in the kitchen, and happened to chance upon lamps using these at a store called Make It Up at the Podium. They



**ABOVE LEFT:** Kitchen rock star, Chef Rolando Laudico with wife, Chef Jackie Laudico. **RIGHT:** Their kitchen is open to the dining area. Bursts of red and bespoke vintage elements such as a chandelier fashioned of blenders and stools made of *taho* bins, tie the spaces together. **BELOW:** Customized SieMatic cabinets outfit the kitchen. A fire engine red Bertazzoni by La Germania range is the kitchen’s focal piece.







Space for everything: storage in these chefs' kitchen is primary, as everything sits in its own place. RIGHT: A detail of the blenders-turned chandelier, illuminated by Edison bulbs.



told me they can customize and I decided I wanted to use old blenders for the chandelier above the dining table. They also made the seats for the breakfast bar—those are actually *taho* containers, and they can be used to store up to a sack of rice! Adding a modern touch are the ghost chairs that surround the dining table, the top of which was fashioned from an old cathedral door.

**For people who work in the culinary industry, you must have been very particular about your appliances. In your kitchen, what appliances do you most frequently use?**

**CJL:** I am a hoarder! When I go to the grocery I always stock up on a lot of things. With the refrigerator from Samsung, I was surprised that everything fits even *sa door pa lang!*

**Was space saving a concern for all of the gadgets and tools you cook with? How was this addressed in your space?**

**CJL:** Our cabinets by SieMatic fit everything in easily. One of the things that we definitely agreed upon was that we don't want to have any clutter. One of the cabinets even has wheels on it, so we can move it about. 🍷

## Design Smarts

1. Do not sacrifice efficiency in the name of aesthetics. There are kitchen cabinetry and appliance suppliers such as Samsung and SieMatic who deliver both form and function.
2. If your kitchen is open to the dining area or other areas of the home, consider tying the spaces together by using the same motif for both.
3. Repurposed vintage objects give a space a lot of personality. Imagine old décor and accessories in a new context, and give them new life in your spaces.



## STALKING THE LOOK

1. Orange Owl Peg Board by Creative Homes, P1,195, Dimensione.
2. Assorted truffles, P55 per piece Patisserie Filipino.
3. La Cafetiere Espresso Maker in red, P1,730, Gourdo's.
4. Red chair, P7,695, Dimensione.
5. Pink plate charger, P540, Gourdo's.
6. Garlic Twist Mincer, P580, Gourdo's.
7. Eco Your Life Green and Red Container, P349.75 (small), P629.75 (large), Dimensione.





This clutter-free kitchen, done by SieMatic, shows just how organized its owners are.

LEFT: Chef, entrepreneur, wife and mother Happy Ongpaucio-Tiu. RIGHT: She and her husband love having family and friends over so their kitchen has a countertop with kitchen bar stools.



## Organized to the Max

RESTAURATEUR, HOTELIER AND HOSTESS, HAPPY ONGPAUCO-TIU IS PASSIONATE ABOUT CREATIVE ENTERTAINING AND RAISING FUTURE CHEFS

BY LEAH PUYAT  
PHOTOGRAPHS BY JOVEL LORENZO

**WHEN YOUR NAME IS HAPPY**, there must be some pressure to be friendly and upbeat. And to add to that pressure, Happy comes from the family that started Barrio Fiesta, a pioneer in the restaurant business. But this chef (she got her degree from the Culinary Institute of America in New York), serial entrepreneur (five restaurants and a boutique hotel in Tagaytay, a home service beauty and slimming business), wife and mother to three boys (ages 10 and 2 years old, and a 1-year-old) makes it all look easy.



She is not at all harassed or manic, and explains this state of equanimity in one word: organization. "If I weren't organized, I would go crazy. Being organized means I don't get stressed." And she means it.

Everything in her kitchen is photographed. And she has a laminated card in each drawer and cabinet so that she knows what is stored there. She has clearbooks with photos of all her cookbook covers so that she doesn't forget what books she has.

She and her husband come from big families and so she hosts a big Sunday lunch every so often, and they invite friends over at least once a month. It might be exhausting for others, but it is a joy for Happy.

"It is my passion. I choose a theme, and then I love to match the plates and the centerpieces. A recent typhoon felled one of our trees and from it, I was able to make some cheese logs as long as my dinner table, and they look great."

### Who designed and conceptualized your kitchen?

I did. My husband is in the hotel business, and SieMatic does all their kitchens. When I saw what they can do, I didn't think twice. I love their things and I am so happy we went with them for our kitchen.

### What goes on in your kitchen?

Everything. I do all my research and development in my kitchen. My oldest son likes to cook dinner at least once a week so we do things together.

### If there is one thing you could add to your kitchen, what would it be?

More storage. 📦



TOP: Indoor plants are placed on the corner of the kitchen to spruce up the contemporary kitchen. BOTTOM: Cookbooks and kitchen equipment are properly stored.



## Design Smarts

**1.** Invest in the best for your kitchen. A good fridge will really keep your vegetables fresher, and even your milk will have a longer shelf life. If you cook with copper pans and Le Creuset cookware, the heat will be more evenly distributed so your dishes will be tastier and more consistent. Don't soak Le Creuset in water and make sure to dry them very well.

**2.** It is worth it to buy potted herbs. Your kitchen will be prettier and you will always have fresh herbs. Don't overwater them, and make sure they get some sunshine.

**3.** Discover interesting finds. I love to search for treasures in Landmark, Dapitan, and the new Rustan's Home department truly has amazing china.



## STALKING THE LOOK

**1.** Black casserole, P2,745, Gourdo's. **2.** Prestige covered casserole, P1,499.75, Metro Market! Market! **3.** Medium pendant lamp, P5,695 Dimensione. **4.** Bugatti pasta container, Rustan's. **5.** Prestige knife set, Metro Market! Market! **6.** Petalo centerpiece and fruit bowl, Rustan's. **7.** Tyrell bar stool, P5,195, Dimensione.





Jojo and Pico Guingona in their industrial kitchen. In solid wood, the bar counter is a warm contrast to this kitchen's stainless steel components.

## Come Together

THE GUINGONAS' OUTDOOR LANAI-TURNED-KITCHEN IS WHERE THE FAMILY COOKS, BONDS, EXPERIMENTS, AND MORE

BY NANA CARAGAY  
PHOTOGRAPHS BY  
PAUL DEL ROSARIO

**THE FATHER-AND-SON TEAM** of Jojo and Pico Guingona tends to bond over their shared hobbies: tinkering around in Jojo's home recording studio, and putting together dishes for the entire family. "I usually end up making sauces," says Jojo, while Pico whips up a mean steak. Mom Pin, who converted their poolside lanai into this current space with the help of interior designer Marissa Alejandro-Lopa, uses it to create her own yoghurt, cheese, and kefir. "Everyone likes to either eat or cook," Pin says, "so it's a place where the family can really get together."

### Who designed your kitchen?

**Jojo:** Pin and Marissa, with some input from us. The theme was modern tropical. Our biggest discussion was which panels would be fixed and which would be mobile.

**Marissa:** What I like about it is that it's so visible, so they're forced to keep it clean. They had to think of storage that's not unsightly. That's why the look of the stainless and the tiles as opposed to painted walls was the option for them, and an easy-to-clean floor, just polished cement. To soften the metal and the cement, we put in the wood counter.

### What goes on in your kitchen?

**Pico:** My friends come over after parties and we just cook whatever we find in the fridge.

**Jojo:** When we cook, a lot of times we just go with the flow. That's the fun of it—we're going to make chicken tonight, I'm not quite sure where it's going to take me, but just trust me on this! I don't like to get stifled into a recipe. I don't think I'll ever cook anything the same way twice.

**Marissa:** The kitchen is a perfect backdrop for the kind of cooking or talent that they have. You never know where it's going to go, so it's a no-fuss kitchen. Being a photographer, he likes seeing the outdoors and his studio is just five steps away, so he can multi-task.





**Jojo:** Sunday dinners are fun because Pin has her family over—my in-laws, her sister China and the husband Gino Gonzalez, the chef, they come over and we all hang in the kitchen.

**If there is one thing you could add to your kitchen, what would it be?**

**Pico:** A TV!

**Jojo:** I've always wanted a big *kalan*, that killer Chinese restaurant burner. I find that there's some stuff you eat in a Chinese restaurant that you can only get if you have that kind of heat. Another thing I've always wanted but that's not practical is a salamander, the ones in the restaurants for broiling, the really hot ones—that's how they do their steaks. 🍖



LEFT: No pests accumulating in hidden areas in a kitchen with open storage units. RIGHT: Added warmth courtesy of wooden cabinetry panels in the Guingonas' industrial kitchen.

## Design Smarts

**1. Choose the right materials.** "That makes it easier to maintain and it's made life simpler for me," says Pin. For instance, she installed a granite counter top so it could withstand her family's strenuous food prepping techniques.

**2. Choose the right suppliers.** Guingona highly recommends Ian Ocampo from Europlast Windows (0917-8484266) and Benny and Arist Tacderas for stainless steel (412-3566).

**3. Keep it open.** Pin hates the idea of pests accumulating within covered, hidden spaces—"I don't like keeping things stored in cabinets, so I try to keep things open instead." All supplies are readily visible in their pantry, making it easy for the family to reach for what they need.

1



2



3



## STALKING THE LOOK

1. Antique bookshelves, 15,000, Tiendesitas. 2. AC 810-100 X built-in oven, P58,794, ELBA Philippines. 3. ASTRA EH-90 BGX rangehood oven, P28,560, ELBA Philippines.





## The Homey Kitchen

CHEF MONICA YANG'S INVITING AND COMFORTING HAVEN

BY GABY ALEGRE

PHOTOGRAPHS BY JOVEL LORENZO

**"I LOVE IT BECAUSE** you can never get bored—the menu is constantly changing!" says Monica Yang, 21, who juggles working at Chef Bruce Ricketts' Mecha Uma, (which opened last September) and completing her last semester at Enderun Colleges, where she is majoring in Culinary Arts. Earlier this year, she interned at Benoit Paris, where there were days when she would work 17

hours straight. Now back in the Philippines, with her experience and love for exploration and experimentation (especially with Filipino desserts), she says, "I normally just go around the local markets and cook something inspired by the ingredients I find."

### What is your kitchen like?

My kitchen is very homey—there is a lot of wood, natural stone, terra cotta tiles, and



TOP LEFT: Chef Monica Yang. ABOVE: Her kitchen is rich in wood and stone elements; the hanging pots and pans lend an industrial feel to the space.



copper. I wanted it to feel inviting and comforting. I painted the walls green because it felt very natural and organic but still bright enough to make the 30 sq.m. kitchen look lively.


### Who designed your kitchen, and how involved were you in the process?

My uncle Jod Ong, an interior designer, helped conceptualize and create my kitchen. I always voiced out my preferences, but I didn't need to say much because the designer already knew my family and our tastes. A company called V Roque designed the layout.

### How does your kitchen complement your life as a culinary student and future chef?

I designed my kitchen to be very functional. I cook often so all my tools and appliances need to be easily accessible and well organized; they always need to be in their designated areas.

### If there is one thing you'd like to add to your kitchen, what would it be, and why?

I would love to have a Thermomix (a mixer, but with at least 10 different uses!) because I've used them at work and they cut down prep time, clean up, and you can cook in them, too! It's just one appliance, but the applications are limitless. 



**Chef Monica's kitchen strikes a fine balance between a traditionally stylish kitchen and a highly functional one.**

## Design Smarts

1. Always label ingredients, including the date of expiration. This way you never get any mixed up, like exchanging bread flour for cake flour. You will also never doubt the freshness of your ingredients.
2. Segregate pantry items. Keep baking ingredients together, dairy products, vinegars and oils, etc. This makes cooking more efficient and avoids cross-contamination.
3. Invest in good knives and pans—you won't regret it! And take care of your equipment. I religiously oil my boards, sharpen my knives, and season my pans. They will last a lifetime, and having quality tools in tiptop shape makes cooking more enjoyable.



## STALKING THE LOOK

1. Tanguile wood cabinet, P25,000, Tiendesitas.
2. Leisure chopping wood board, P1,624
3. Non-stick sauce pot, Blue 20 cm., P515 Non-stick sauce pot, Blue 24 cm., P682.
4. Stainless over door hook, P699.75.
5. Storage rack (large), P879.75
6. Stainless dish rack, P2,999.75, All from Wilcon Builder's Depot.







*Metro Home and Entertaining's* Editor-in-Chief, Anton Barretto's pristine kitchen was designed by Architect Ed Calma and executed by German kitchen cabinetry maker, Poggenpohl.



## City Luxe

WHAT DO YOU DO WITH A 20M2 KITCHEN? MAKE IT—IN THREE WORDS—EFFICIENT, EFFECTIVE, MINIMAL. AND THAT'S EXACTLY WHAT OUR EDITOR-IN-CHIEF, ANTON BARRETTO DID.

BY WILLY MARBELLA  
PHOTOGRAPHS BY JAR CONCENGCO

**THE KITCHEN IS THE HEART** and hearth of the home, especially so when you're living in a 160m2 condo. Designed like a bar, it serves as a private enclave for the homeowner to do his cooking and at the same time serves as the place for him to interact with family, friends, and guests while it gets done. A bar

may seem *de rigueur* in condo living, but it is so functional that it has become a necessary feature. To give it extra oomph, the unit's designer, Ed Calma, used frosted glass as the countertop and added a hidden light feature that, when switched on, makes the whole thing look like it's floating! What genius!

Executed by Poggenpohl, a German manufacturer of kitchens, the all-white kitchen practically hides everything behind a white wall, broken up by lines that demarcate each functioning unit. Pretty much like an all-white Mondrian painting. (Interestingly enough, black is the owners' favorite color). Here's what **Metro Home** found out from Anton Barretto:

**Let's talk about design and color. It's all white. Is white your favorite color?**

Not at all. Black is my favorite color. I feel it has more depth. But after living for 12 years in an all-black apartment, including the ceiling, an all-white apartment didn't seem like a bad idea!

**How much use do you get out of**





ABOVE: A bar above the counter provides guests an area on which to perch and chat as the host prepares the meal in the kitchen. BELOW: Ample counter space for tasks and storage is gained by using the most minimal of appliances that take up the counter space.



## your kitchen?

On regular days, I only pull together simple meals for dinner. There are days when I entertain and cook a whole meal for 6-8 people. I also use the grill a lot. I take great pleasure in utilizing everything in my kitchen.

## What are the things you like and don't like in this kitchen?

I like the efficiency and effectiveness of this kitchen. Everything is within arms reach. I also like the wide countertop of my working area; it provides all the room I need to get things done. However, I wish there was a more efficient exhaust system to keep up with all the cooking. **1**

## Design Smarts

**1.** If you live in an apartment and wish to knock down walls to reveal your kitchen, consult an expert regarding structural limitations and other technical matters.

**2.** Designing an open kitchen in an apartment can be tricky because of space limitations. Plan wisely and give a lot of attention to counter space, as it is needed for prepping dishes and unpacking your groceries; storage systems for kitchen accessories and food; task lighting and a good exhaust system.

**3.** For a small space, limit your choice of materials. Working with too many details and textures will make the space look cramped and visually chaotic. Choose one color or a monochromatic color scheme for a calming effect.

**4.** Always keep your kitchen neat, clean, and smelling fresh all the time. I use Messy Bessy products because they are all natural and good for our planet.



1



2



## STALKING THE LOOK

**1.** Knife set, price available upon request. WMF.  
**2.** Alessi plates, price available upon request.





Homemaker and magazine editor Alicia Colby Sy's kitchen was inspired by the designs of Connecticut-based fitted furniture maker, Christopher Peacock. It was then executed by interior designer Jonathan Matti.



LEFT: Alicia Colby Sy in her open kitchen. RIGHT: Plates by John Derian for Astier de Villatte, pretty enough for framing on the wall.



## The New Traditional

THIS HOMEMAKER AND MAGAZINE EDITOR'S KITCHEN REFLECTS AN ELEGANTLY EASY APPROACH TO LIFE

BY LEAH PUYAT  
PHOTOGRAPHS BY  
PAUL DEL ROSARIO

**A QUICK LOOK** at Alicia Colby Sy's Instagram feed proves that she is a woman of many interests. As a magazine lifestyle editor, there are the requisite food and travel shots. But this full time wife and homemaker also shares touching mommy moments, philosophical musings on art and even a Jimmy Choo evening shoe. Her brand of elegance is evident in her kitchen.

**Who designed and conceptualized your kitchen?**

I knew what I wanted. I wanted it to be gray and white and to have a more traditional



feel. I was sure of the kind of sink I wanted, and that I wanted a lot of wood. I did see a kitchen showroom where they mixed steel and wood, so I took that idea.

When we were building the kitchen, all the kitchen suppliers were into the modern look and so I couldn't find what I wanted. In the past few years, more people have been going back to a traditional look that is updated, and now more and more friends are asking me where I found the stuff for our kitchen.

### What goes on in your kitchen?

Even if I set up the other parts of my home with cocktails and snacks and flowers, everyone, all my guests, always end up in the kitchen. We take a lot of our family meals here, and outside on the terrace.

### If there is one thing you could add to your kitchen, what would it be?

As soon as I had ordered the fixtures for the kitchen, which are in a matte chrome finish, I saw a photo of an of Ilse Crawford project, and the color palette was the same as my kitchen but she had used brass. My husband said no changes. But I still want to change to brass fixtures. **11**



ABOVE: Matte chrome hardware fittings add understated luster to the elegant palette of dark cabinets juxtaposed with light marble counter and backsplash. RIGHT: A shade of taupe for the walls that are articulated with architectural molding makes for a sophisticated background for the kitchen and breakfast nook.



## Design Smarts

1. I like natural stone and wood as opposed to man-made surfaces. People warned me against white marble: 'Not for the faint of heart.' But I find it pretty easy to clean and maintain, and I really prefer aged patina.
2. I prefer appliances to be hidden for the most part, so I'd say create storage for them but make sure they are accessible, and that there are lots of electrical outlets in the right places.
3. I think a sink should always be by a window. No rationale, just a preference.
4. Mix materials to add depth and dimension.
5. Use something old, something new.
6. Decorate with things you love. I have lots of tea paraphernalia that I use, too. Books can be added for detail and visual appeal.
7. If possible, have an island, which is very versatile. It can be used for kitchen prep, eating, and as an excellent buffet table.



## STALKING THE LOOK

1. Key accessories dish, P270.
2. Cutlery dinner plate, P350, both from The Wareshop.
3. Calcutta Gold marble, price upon request, Euroasia.
4. Jorden bin pull, P129.75, Wilcon Depot.





# From Plate to Kitchen



Metro Home & Entertaining's Editor-in-Chief, Anton Barretto translated a Jean Michel Alberola design into a kitchen. The result is an urban ideal, characterized by bricks, stainless steel, red paint, wood and chalk writing on the walls.



## Urban Efficiency

ANTON BARRETTO'S TAKE ON HIS PLATE IS SHARP AND STRONG

BY MAAN D'ASIS PAMARAN

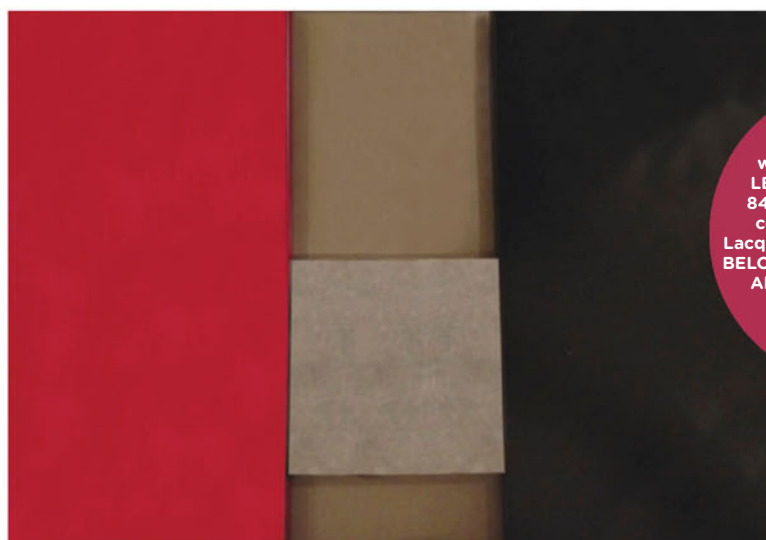
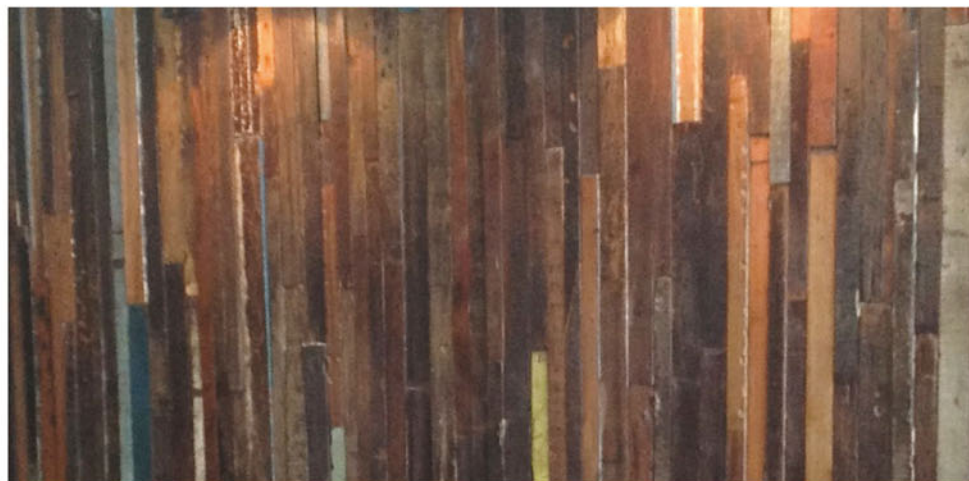
### THE LINES ON THE BERNARDAUD PLATE

by French artist Jean-Michel Alberola are culled from details of lithographs, inspired by walls he painted in Tokyo. The look is decidedly modern, influenced by the Japanese love for leanness in their aesthetics. The images are bold and stark, catching the eye with its red and black combinations.

This was what drew designer Anton Barretto to the pop art piece. "The pattern on the plate evokes an urban feel—colors are sharp and strong," he describes. These were the modernist elements on the decorative dish that inspired him to create an industrial-style kitchen.



## BERNARDAUD DESIGNS ARE INTERPRETED INTO KITCHEN SCHEMES BY FOUR EXPERTS



TOP: Reclaimed wood as accent panels. LEFT: Red Satin Lacquer 845. Ashton gygnus altair countertop. Black Satin Lacquer 619. All from Mobalpa. BELOW: Détails by Jean-Michel Alberola for Bernardaud, a set of 6 plates in varying designs.

More than the striking interplay of colors he considered the workflow of city living, and the space that is needed to create culinary masterpieces from home. “The general scheme and layout is simple and efficient, the counter for cooking is on a section all on its own so preparation and plating can be done properly. There is a bar installed below the shelves to hang cooking utensils and pots and pans for easy access. The sink also has its own section so there is enough space to wash and dry dishes.”


Even the placement of larger equipment came into play. “The refrigerator has its own section to the right of the sink and the freezer

is to the left of the sink—this way, organizing ref and freezer items are made efficient. The big island is in front of all these sections so there is extra counter space if needed.”

Of course, he also took into account the distinct details of an urban dwelling. He factored in brick walls, reclaimed wood panels, metal accents, and stainless steel. “To make the kitchen a hub of interaction fun, walls are painted in blackboard paint. The center island is gracious, so it is a versatile surface. The table echoes the use of wood—the top is made to look like a butcher block.”

The colors on the plate were captured in various aspects in the kitchen. The red can

be found in the Mobalpa cabinets and in the bricks. Black is translated into the cabinet doors in smoked glass with black borders and walls that are painted with blackboard paint. Gray made its appearance in the ceiling that is fashioned out of wood panels in between prominent beams that are finished in a gray wash, along with the stainless steel appliances, and the light fixtures that are in brushed steel.

Interior design is a balance between aesthetics and function, and inspiration can come in all forms. For Anton, even a simple plate with all the right elements can “make it happen.” 





Traditional kitchen inspired by Bernardaud's Aux Oiseaux line of plates. Kitchen design by Carissa Coscolluela. Rendered by Spatial Design Initiative Consultants, Inc.

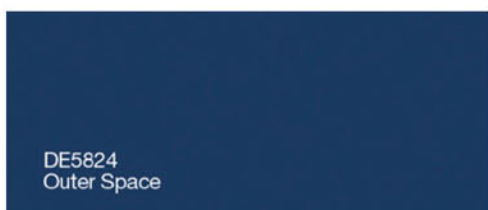


## Blue and Bone

*METRO HOME & ENTERTAINING*  
CONTRIBUTING EDITOR,  
CARISSA COSCOLLUELA  
ASSEMBLES CAREFULLY  
CONSIDERED DETAILS  
IN A KITCHEN OF  
REFINED ELEGANCE

**BERNARDAUD'S AUX OISEAUX** line of plates depicts a lyrical setting of blue and red birds perched on golden branches. Butterflies in flight accompany them, creating a reverie set against bone-colored porcelain, contained in the thinnest of black rims. It's a place setting fit for the advocate of refine-





CLOCKWISE  
FROM TOP LEFT:  
Simulated narra wood  
floor, Wilcon Depot. Carara  
Marble, Euroasia. Hurricane  
lamp, P14,995, Dimensione.  
Red Kitchen Aid Mixer on stand,  
Price upon request, Focus  
Global. Brass Hardware,  
P64.75, Wilcon Depot.  
Outer Space Edward  
Dunn Paint, Wilcon  
Depot.

ment, making it appealing to **Metro Home & Entertaining's** contributing editor, Carissa Coscolluela. From a family of jewelers, Carissa is keen on appreciating the details that celebrate life's fine indulgences.

Inspired by this plate, she imagined a kitchen that is marked by traditional, classical lines. The bone-colored cabinetry is graced by elegant crown molding, and articulated with a beveled profile, giving a nod to the facets found in jewelry. The base cabinets, though, take on a noble shade of blue, a fitting contrast to the bone-colored upper and full-height cabinets.

The carefully considered details con-

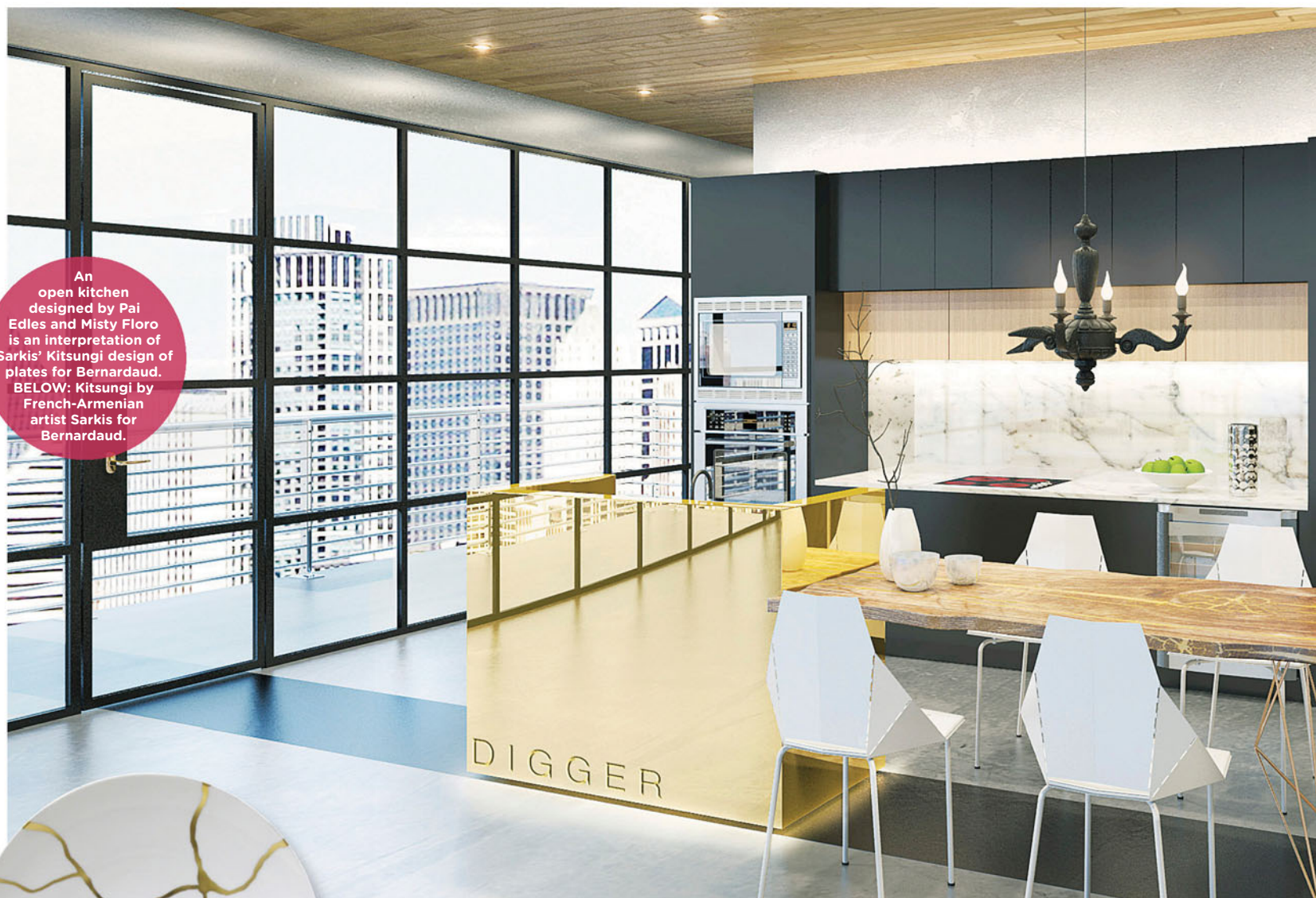
tinue in the kitchen island. Shaped like a Florentine quatrefoil, its various compartments make it a veritable jewelry box for the kitchen, with a place for everything including a collection of fine wine. True to its precious aesthetic, details such as a carved banister add charm.

In reference to the golden branches in the plate, gold is used strategically in this kitchen—in the hardware and in the pendant lights above the kitchen island. As in assembling an outfit, gold in Carissa's kitchen design functions as jewelry for the cabinetry and a crown to cap everything off in elegance. —**Anna M. Rosete**





An open kitchen designed by Pai Edles and Misty Floro is an interpretation of Sarkis' Kitsungi design of plates for Bernardaud. BELOW: Kitsungi by French-Armenian artist Sarkis for Bernardaud.



## Flawed and Fabulous

MORFOSIS DESIGN FINDS INSPIRATION IN IMPERFECTION

BY NANA CARAGAY  
PHOTOGRAPHS BY  
PAULO VALENZUELA

**BEAUTY IN IMPERFECTION**—that was the guiding principle behind the Kitsungi line of plates created by French-Armenian artist Sarkis for Bernardaud. For the set of 12 white dishes featuring uneven gold lines, he applied a 16th-century Japanese technique where repairs in the ceramic were made visible using a mixture of lacquer and gold. Thus, no two plates are alike, and whatever inherent flaws found in each are not glossed over but emphasized and celebrated.

The young duo behind Morfosis Design, Misty Floro and Pai Edles, were drawn to this particular set because they thought it was “simple yet striking.” Misty says, “As designers, I think we have the same design philosophy.” And so they found a kindred spirit in the way these seemingly understated plates have a subtle way of capturing one’s attention. The message is “you shouldn’t discard anything that’s been broken,” and





that the flaw “makes the product or the item more beautiful.”

Bearing this in mind, Misty and Pai conceptualized a kitchen that showcases a mix of raw, unfinished materials with shiny, polished surfaces. They combined the two elements to create a work whose complexity and refinement are much appreciated.

Looking closely at the details, the first thing you notice is the big block of gold concealing the sink, and the word “digger” emblazoned in one corner. (“We try to insert a touch of humor, so we thought of engraving that word there,” says Pai.) This gives way to a counter with a tabletop of natural edge wood, the fissures in the material filled with gold to echo the design of the Kintsugi plates. The visible grains on the Carrara marble are also an homage to the cracks on the plate’s surface, as are the broken lines on the Real Good chair by Blue Dot.



ABOVE: A palette of gold laminate, black lacquer, natural wood and statuario marble informs the duo’s design. LEFT: Morfosis design duo Pai Edles and Misty Floro.



Morfosis Design's Pai Edles (left) and Misty Floro.

## Sound design

### CREATING THE IDEAL KITCHEN

Think about accessibility. In the kitchen, you do a lot of things—plan and prepare the dish, then cook and serve it. The easier you can navigate in the kitchen, the better, so space planning is very important. Get a professional!

Another example of an item that has found new life in repurposing is the Smoke chandelier created by Maarten Baas for Moooi. “He burnt the chandelier and then covered it with a resin or epoxy coating so that it can still be rigid or usable, so it looks like it’s broken,” Misty explains.

In the spirit of celebrating flaws and finding beauty in the unfinished, it fits in nicely with their work. “Like the Sarkis plate, I think

our design is also a study in contrasts—the soft and hard, the cold and warm, the broken and whole—it makes the design more interesting, but still gives that overall modern effect.”

But basically, the clients who were foremost in their mind when they designed this space were, in fact, themselves. “It’s sort of our dream kitchen!” Misty finishes with a laugh. We wouldn’t mind having this dream kitchen in our homes either. **11**



Bernardaud's Camera Obscura is translated into a kitchen design by Design S Grey, Co.'s Stephanie Yan.



## Directing drama

STEPHANIE YAN ADDS A TOUCH OF ROMANCE AND LUXE TO A STREET VIBE

BY MAAN D'ASIS PAMARAN  
MAKEUP BY CHINKY TANJANGCO

**IT WAS THE MOOD** of the Bernardaud piece that attracted Stephanie Yan of Design S Grey, Co. (DSG). "The technique used was Camera Obscura. The image is a still of a video taken on the street, and the photo was reversed, highlighting the colors of the umbrella. For me it is modern, a bit romantic, with an element of voyeurism. As a designer I tend to gravitate towards modern all the time."

She adds that for her, modern does not merely mean overly stark or clinical. "I don't want it to be antiseptic, especially if it is a kitchen because you want your kitchen to be warm and welcoming." While the plate is





mostly in monochrome, she added the splash of color via triangular accents on one of the walls. “As you can see, the shades on the plate lean towards pink, fuchsia, and red. These are feminine hues, and we do not want to alienate the man of the house, as it were. So I put my color accent on that spot. I didn’t want it to be too much of a focus.”

The feel and color of the piece is dark and mysterious, and she interpreted it via the use of charcoal gray instead of something stark. With the color, I got geometry involved along with a play on textures. Aside from the triangle accents, I also used Cerdomus tiles on the floor as a border, which I think are re-

ally dramatic. I love the tiles, and when I saw the plate, I knew the tiles will be perfect for this. They are black and white, with touches of brown, I think this is strong in terms of contrast.” She did not put the tiles on the whole floor, as she wanted a contrast for the island with its countertop of quartz Caesartone in dark gray. This, in turn, is set off by a multi-level ceiling with an inlay of back painted glass on the sides. “In doing so, there is contrast and layering. In interior design, this gives something for the eye to play with,” she explains.

She likewise interprets the luxe look of the dish with appliances that are the top of



**LEFT:** Designer Stephanie Yan of Design S Grey, Co. **CLOCKWISE FROM TOP:** Mosaici Marrone, Caesartone quartz surfaces, Pietra cream tile. Over black and white, both from Felpert

their lines: her range hood has a remote, so it can be raised and hidden when not in use. “I also chose the cook top, oven, and microwave made for a luxe kitchen, wanting to focus on high-end appearances. Aside from the modern theme, these have the French air of sophistication and sense of luxury,” she adds. She adds a touch of whimsy via a Haiku fan, which though has a retro appeal, is eco-friendly and energy efficient.

Modern too, was her use of high-end modular cabinets that are designed to keep everything in place. “When we say modern, it should be clutter-free. With the storage from the back painted glass high pressure laminates, everything is seamless.”

She adds another pattern to the breakfast nook via mod Louis chairs, first for the French appeal, then for the modern romance. “I wanted to put in something upcycled and I used the Louis chairs with a fabric that is in a stylized chevron,” she describes.

The plate is cinematic, affording the viewer a sneak peek into a fragment frozen in time, yet encapsulating a mood, a persona, and an era. Stephanie was able to successfully direct that vibe into an eclectic kitchen that channels the drama and the romance of a solitary walk on a street. 11



# Appliance Garage

NEW AND INNOVATIVE  
ITEMS FOR THE KITCHEN

## 1 BUGATTI "DIVA" ESPRESSO COFFEE MACHINE

A sleek addition to the kitchen, this chrome plated espresso coffee machine doesn't just impress looks-wise; it also boasts of innovative features sure to elevate your coffee drinking experience. This makes it possible for you to enjoy the real taste of espresso coffee in the comfort of your own home. You may use ground coffee or coffee pods with this machine, and make yourself some cappuccino or latte macchiato. It has a 15-bar pump that allows you to make one or two cups at a time, and features the unique Bugatti Drop System, which ensures that fresh water flows from the integrated tank. Available at Rustan's Department Store.

## 2 BUGATTI "EVA" HAND BLANDER AND BLENDER

This manual blender comes with an elegant, ergonomic design and powerful, versatile features. It's easy to use and can meet any preparation requirement, as it is equipped with two disks and a blade and has two speed options. To prevent the appliance from starting accidentally, it was also designed with a safety sensor, which allows the motor to start only when it is well covered by the palm of the hand. It also has a measuring jug made of unbreakable polycarbonate (BPA-free), which may be used both with the hand blender (max capacity 350ml) and for measuring ingredients (max capacity 600ml). Eva also comes with a practical table stand, so it's always within reach. Available at Rustan's Department Store.

## 3 BUGATTI "VOLO" TOASTER

For those who like seeing a fine balance between style and function, this unique and innovative denim-covered toaster will surely catch their fancy. It will add a touch of quirkiness to the kitchen. But aesthetics aside, it's a fully accessorized toaster; what with its features going beyond the mere toast function; with it, you can also defrost and reheat. User-friendly, it has touch button controls, such as the electronic browning selector with six levels of toasting to precisely control how toasted you'd like your bread to be and the bagel function that allows you to toast only one side of the bread. Through the motorized Bugatti Lift System, slices of bread enter and come out of the toaster automatically. Available at Rustan's Department Store

## 4 DELONGHI II GELATAIO

This ice cream maker comes with a built-in compressor for a constant low temperature, plus two independent steel bowls with 1.2 kg ice cream capacity each that are removable. It comes with a special paddle to mix ingredients perfectly. It is packed with a 230W power motor and has a patented "Double Flavor" technology. Its transparent lid comes with hermetic closure, to keep right cold temperature inside the bowls. The bowls, paddle and lid are all dishwasher-safe. The product comes with a recipe book with more than 50 ice cream and sorbet recipes. Available at D&K Kitchen Essentials at Shangri-La Plaza.







5

## 5 DELONGHI ICONA PUMP ESPRESSO

This espresso machine comes with the new crema filter holder that's suitable for ground coffee or easy serving espresso pods. It has a cappuccino system that mixes steam, air and milk, to produce a rich, creamy froth for a great-tasting cappuccino. This machine also has a cup warmer and a removable water reservoir. Other features include single buttons with indicator lights for on/off mode, and for selection of espresso and cappuccino, 2 separate thermostats to control water and steam temperatures, a steam emission regulating knob, removable dip tray, anti-drip system, and incorporated coffee tamer. *Available at D&K Kitchen Essentials at Shangri-La Plaza.*



6

## 6 ELBA 377-004 I INDUCTION COOKTOP

This 77 cm induction cooktop, which makes use of the EuroKera® ceramic glass design, comes with four cooking zones. It's equipped with booster function, a timer on each cooking zone, and nine power levels. Other features include: slide touch controls with safety lock, residual heat indicator, pan detection indicator, and thermal protections. *For more information, visit [www.elbaphilippines.com](http://www.elbaphilippines.com).*



7

## 7 HUROM ORIGINAL SLOW JUICER

With Hurom's patented Slow Squeezing Technology™, juices from raw food are extracted quickly yet gently, while preserving their natural taste and retaining essential vitamins and minerals and heat-sensitive nutrients such as vitamins A, C, and live enzymes. With the brand's cold-pressing system, 35% more juice is extracted from your food as compared to using traditional high-speed juicers. *Available at Rustan's Department Store*



8

## 8 MIELE INDUCTION HOB

Miele has turned up the heat with new induction hob units that feature innovative technology combined with classic convenience. Performance and flexibility are the key features of the new Miele cooking appliances. The 80cm wide induction model has a total connected output up to 7.36 kW that ensures incredibly short heat-up times. These models are also equipped with PowerFlex rings that adjust flexibly to cookware and offer maximum output when cooking with casserole dishes and oversized pots and pans. This particular feature also allows extremely uniform transfer of heat to the base of pots and

pans. This steady transfer of energy to the food creates the ideal conditions for impeccable cooking results. *Miele is exclusively distributed in the Philippines by Focus Global Inc.*

## 9 WOLF SEALED BURNER RANGETOP

There's a good reason why professional chefs choose gas cooking control. The patented, dual-stacked burners of Wolf Sealed Burner Rangetop take control to a whole new level. The upper-tier burner delivers maximum heat transfer at higher settings; the lower-tier's continuous flame delivers the nuances of simmering and melting. Go with Wolf's iconic red knobs, or explore the equally striking options of black or brushed stainless steel. The Wolf exclusive infrared charbroiler, infrared griddle, and French top ensure this rangetop stands out from the rest, in both performance and beauty. *Wolf is exclusively distributed by Focus Global Inc.*

## 10 KITCHENAID SLOW COOKER

This slow cooker provides greater cooking control. It has four temperature settings (Low, Medium, High, Keep Warm), to offer endless culinary creation options. With 24-hour programmability, each recipe is ready anytime (in 30-minute increments). Once the cook cycle is complete, the Keep Warm setting maintains a consistent, food-safe temperature for up to four hours without overcooking. Its Easy Serve Lid eliminates the need to remove the lid when it's time to serve; hinged lid lifts on either side for easy access and allows for one-handed serving. The 6-Quart removable ceramic vessel offers ample space for cooking small or large quantities and is dishwasher safe, and its oval-shaped ceramic vessel is the ideal size and shape for serving large cuts of meat. *KitchenAid is exclusively distributed by Focus Global, Inc.*



10



9



# Fridge Benefits

A REFRESHER ON  
HOW TO ORGANIZE  
YOUR FRIDGE

PHOTOGRAPH BY JOVEL LORENZO

## ORGANIZING YOUR FRIDGE

extends the shelf life of food and drinks, reduces food waste, avoids food-borne illnesses, and helps you to find things easier. Here is a primer on where to place what in the refrigerator.

**Door.** This is the warmest area, so goods that perish fast don't belong here. Store-bought dressings, butter, cheese (put soft cheeses, like Brie and goat cheese, in air-tight containers), and bottled beverages do.

**Upper Shelves.** This is where leftover and/or ready-to-eat food and drinks should go. Place leftovers at eye level so you don't forget to consume them before they spoil. The temperature in this area is slightly warmer than that in the door.

**Middle Shelves.** Colder than the upper shelves, this is where eggs and milk should be. It's also a good section for deli meat and cheeses. Don't remove the eggs from their original containers. Put the milk at the back corner of this section.

**Bottom Shelves.** Packaged raw meats and poultry belong in the coldest section. Since they are at the bottom, should they drip or leak, they won't contaminate other food items in the refrigerator.

**Drawers.** The drawer (or Crisper) is where you place fruits and vegetables. Keep them in their original packaging or a loosely tied plastic. Vegetables should be on the side of the drawer with high humidity and the fruits on the opposite end with low humidity. ❶



### REFRIGERATOR INNOVATION

The refrigerator in this photo is part of Sub-Zero's all-new line of Integrated Refrigeration, with simple and convenient features that help you organize and store your food fresher longer, and make your ref easier to clean.



# What's Bugging You?

KEEP YOUR HOUSE, ESPECIALLY YOUR KITCHEN, PEST-FREE

BY LEAH INCIONG



Avoid problems with bugs and pests in the kitchen. Regularly clean to the last square inch of your cabinets and drawers. ABOVE: Kitchen designed by Rafael Calero. Photograph by Albert Labrador.

**WHEN IT COMES** to getting rid of pests, being watchful is key. Here's what you can do to keep them away:

**Practice proper sanitation and maintain cleanliness.** Always sanitize utensils, pots, and other kitchen equipment before using them—yes, even if they are kept inside a cabinet. Do not leave food out in the open as it can easily attract pests; best to store your food in the fridge or in a sealed container. Keep garbage as far away from your house as possible.

**Avoid water leakage.** Moisture is the key to the thriving of pests. Cockroaches survive on moisture. Watch out for plumbing leaks in the kitchen and regularly clean areas inside your house where there can be stagnant water.

**Schedule a regular general cleaning.** This means basic clean-up in the house, but done more thoroughly. ①



PHOTOGRAPH BY JAR CONCENGCCO

## ARE PESTS A PROBLEM? AVAIL OF THESE SERVICES FROM RENTOKIL:

### RHPP - Rentokil Home Protection Program

Includes treatment of mosquitoes, cockroaches, rodents, flies and ants

### RTHPP- Rentokil Termite Home Protection Program

Specifically aims to control and treat termite problems in your home.

Rentokil guarantees not only treatment and control for pest problems, but also aims to impart knowledge and awareness to their clients. Their team of experts includes trained technicians, entomologists, microbiologists and a customer care service team to ensure that each concern is properly addressed.

For more information about the Rentokil Home Protection Program (mosquito, cockroach, rodent, fly and ant control), the Rentokil Termite Home Protection Program (termite control) and other services, visit [rentokil.com.ph](http://rentokil.com.ph) or [initial.com.ph](http://initial.com.ph).



# The Kitchen in Measures

BEFORE YOU WORRY ABOUT THE AESTHETICS OF YOUR KITCHEN, KNOW SOME COMMON DIMENSIONS AND CLEARANCES

TEXT AND ILLUSTRATIONS BY RAFAEL CALERO

## Base cabinets

Base cabinets lay the groundwork for your kitchen, designed for comfort and efficiency. Kitchen countertops come up to your waist, so you can do your tasks at ease.

- Western standards place the height at 910 mm, but they can go as low as 850 mm.
- Depth- As a rule, countertops are 600 mm deep to allow you to reach items and outlets effortlessly. Use 580-mm deep base cabinets to provide for a 20-mm overhang.
- For built-in appliances within base cabinets, check appliance specifications beforehand.

- Toe kick- keeps your toes from getting stubbed against the front of your cabinets while you work. This is usually indented 76 mm (3") from the cabinet front and measures 100 mm (4") from the floor.

## Island

Aside from following the standard countertop height, they can be deeper than your usual countertops to accommodate back-to-back base cabinets or a breakfast nook.

- To accommodate dining chairs, lower the counter to table height (750 mm).
- To accommodate stools, raise the counter up to bar height (1100 mm).

## Clearances

- The clearance area between base cabinets should be wide enough to allow for opening of your oven or your cabinets. The recommended work aisle is at least 1000-1200 mm wide.

- Wall cabinets can be 380-450 mm above your countertop if you don't have any appliances underneath. When placed above a sink, allot for 550 mm minimum clearance space, and 750 mm when it's above a cooktop.

## Wall cabinets


To avoid bumping your head against them, wall cabinets are shallower than base cabinets. They are usually 300 mm deep. Consider your range of reach when deciding on the height. As a guideline, the highest comfortably accessible shelf for most people measures 1800 mm from the floor.

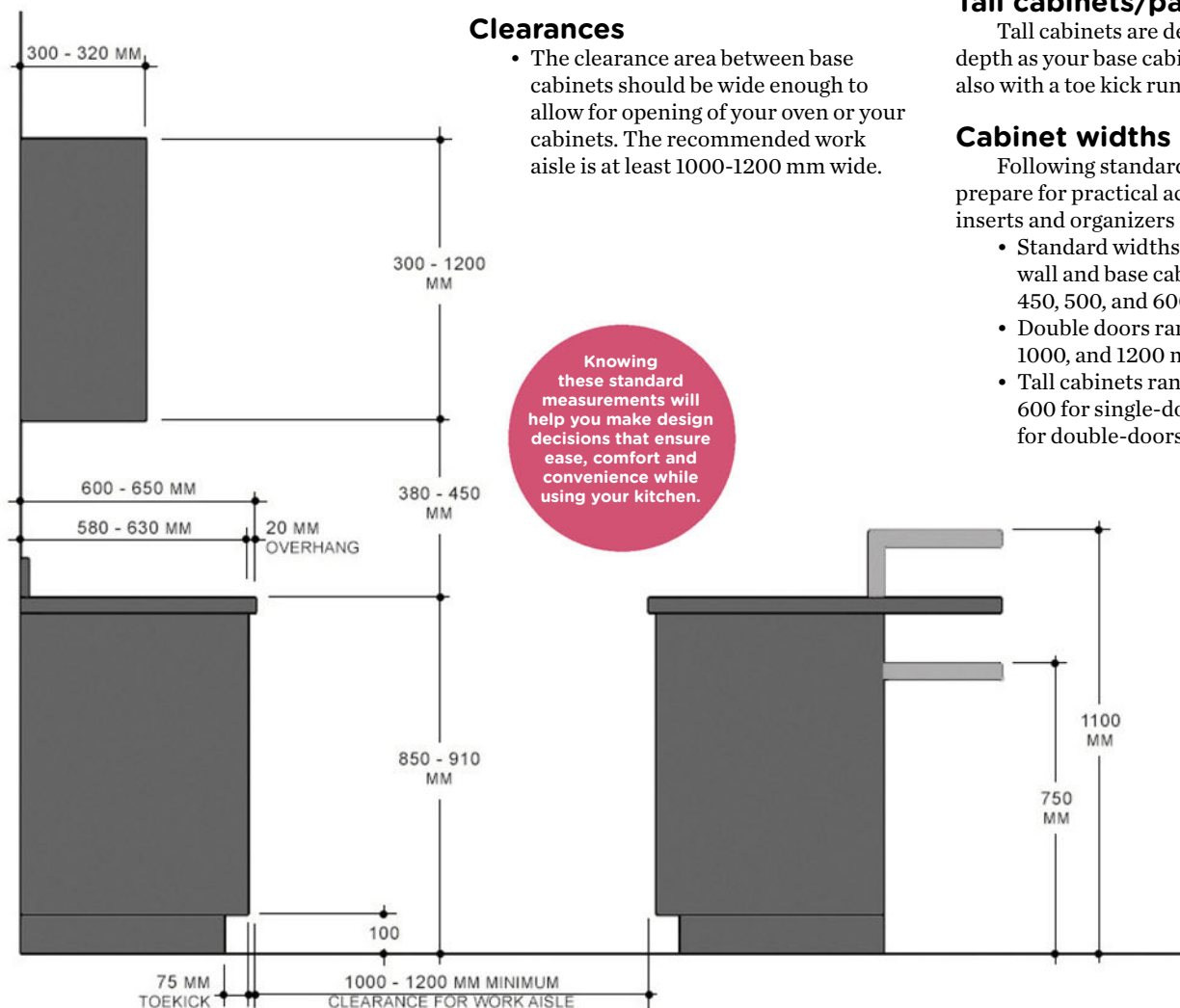
## Tall cabinets/pantry

Tall cabinets are designed to be the same depth as your base cabinets (580-630 mm), also with a toe kick running along its front.

## Cabinet widths

Following standard widths allows you to prepare for practical accessories like cutlery inserts and organizers inside your cabinets.

- Standard widths for single door unit wall and base cabinets are 300, 400, 450, 500, and 600 mm.
- Double doors range from 800, 900, 1000, and 1200 mm.
- Tall cabinets range from 300, 450, and 600 for single-door units, and 900 mm for double-doors. 





# gardens

## A Pot-ful of Whimsy

Growing flowers is no longer the only option to adding color to your indoor garden. An alternative to the usual planters, this quirky “pothead” can transform your green space into a fun and bright spot. Handmade by Femi Cachola, this clay planter is perfect for creating a do-it-yourself cactus and succulent dish garden. Visit [www.gawanifemi.blogspot.com](http://www.gawanifemi.blogspot.com) to see more of these creative inventions and to know more on how you can create one! Photo courtesy of Femi Cachola —**Anzenne Roble**



## #FacetheFoliage

A creative movement trending in the cyber world, Face the Foliage is all about making portraits out of leaves, twigs, and flowers. Founded by designer, stylist, and author Justina Blakeney, it encourages everyone from anywhere to create their own and join by tagging their photos with the hashtag #FacetheFoliage. It truly is a unique way to express one's creativity and can also be fun and therapeutic. Check out [www.blog.justinablakeney.com](http://www.blog.justinablakeney.com) and [www.instagram.com/justinablakeney](https://www.instagram.com/justinablakeney) to learn more. Photos grabbed from <http://blog.justinablakeney.com/2014/05/face-the-foliage.html> —**Anzenne Roble**



## Greenhouse Project

Don't have a yard? Or the luxury of extra land area for your own garden? The Greenhouse Project may have a solution for you—grow your indoor paradise. Easy to maintain and doesn't require a lot of space, it is perfect for those living in condominium units, small apartments, or any small spaces. See more of these at [www.facebook.com/TheGreenHouseProjectPH](http://www.facebook.com/TheGreenHouseProjectPH). Photos courtesy of Karen Argos of The Greenhouse Project —**Anzenne Roble**











# THE LEGACY CONTINUES

SPANISH  
COLONIAL  
SOPHISTICATION  
IN RURAL  
TAGAYTAY

BY **CAL TAVERA**  
PHOTOGRAPHS BY **JAR CONCENGCO**

To keep with the Spanish Colonial theme of the place, Antonio's curator and service consultant Isabel Lozano placed bone inlay inspired accents into the furniture. Even though the Lanai Lounge has its own distinct personality, the group wanted a continuity of the design established in the main house.





**FROM A SPINDLE BACK CHAIR** in Antonio's fine dining area, the latest addition by owner Chef Tony Boy Escalante looks like malachite in a grove. As you descend to the newly transformed grounds and enter the intricate wrought iron gates, the feeling is almost surreal. Welcome to the Lanai Lounge.

Consultant for Antonio's Tagaytay, Jose Victor Suarez, says that the idea of a lounge came from one of their brainstorming sessions. "We concluded that when one experiences restaurants of this caliber, a bar should always be included. We were intrigued as well by the revival of the cocktail as the choice of drink in recent years... so we decided to make the cocktail the focus than anything else. The remaining question was where to place it."

### Al fresco extension

Chef Tony Boy, who knew the ridge's every wrinkle, did not take long to suggest the al fresco stretch where guests usually book private events. A year later, they introduced the Lanai Lounge, a cozy retreat set in a lush landscape inspired by his grandmother's home in Negros Occidental.

"The lanai is literally an outdoor extension of the main house. We envisioned a niche where guests can enjoy an aperitif or refreshment after dining in a more casual chic set-up," says curator and service consultant Isabel Lozano. "People perceive Antonio's to be luxurious, but if people knew Chef Tony Boy, they would discover that his character is quite humble and laidback, not pretentious in any way. Along with Architect Boy Vicente, we tried to showcase this personality through the aesthetics of the lounge."

Throughout the design process, the home of Chef Tony Boy's grandmother in Bacolod played an integral role in conceptualizing the lanai since elements of the original structure were derived from it. The machuca tiles continue to have a presence here as well as the chandeliers from the main hall.

The Lanai Lounge blends with the surrounding nature. Simple Yakal furniture and daybeds along with concrete booth seating were proposed. After a brief moment of hesitation, Chef Tony Boy relent-







"The beautifully manicured gardens at the Lanai Lounge and around the rest of the property inspired me to use the fresh ingredients from the farm. The quality of the food makes you work hard to meet that standard of the kitchen. And the impeccable design of everything around you forces you to present the drinks in a similar manner," shares Lee Watson, Antonio's beverage consultant. LEFT: Curator Isabel Lozano and Chief Architect Boy Vicente worked with one supplier for all their metal requirements, including the details of the wrought iron gate, which took inspiration from its lush surroundings.









From left: Bees Knees, Life of the Party, Pink Peppercorn, Green Mango Gimlet, and Antonio's Arugula Lemon Drop cocktails. "I wanted the concrete to look as raw and natural as possible because it still belonged to the environment," shares Isabel Lozano. Three men labored over the booth seating and tables where mini fire pits are carved out in the center for the hurricane lamps with mini torches. The torches mimic candles at night to add warmth and create ambiance. **OPPOSITE PAGE:** Unable to locate the perfect daybed for the lanai, Isabel Lozano designed the furniture from scratch using yakal wood. To add that quirky element, she grabbed the elephants that were previously situated by the foyer because the space needed something to spruce it up. The daybeds by the Balete and Narra tree have quickly become a favorite spot for the guests.



ed after Isabel explained how comfortable the concrete will be when curved. High tables were included, a request by Chef Tony Boy, who personally enjoys eating tapas on them.

## Specialty cocktails

While the quality of service remains consistent throughout the restaurant, the guests are introduced to a completely different experience at the lounge. Unlike the main dining area where the signature dishes are raved about, in the Lanai Lounge, the specialty cocktails are the focal point. Isabel requires the staff to be well versed with the drink list in the Lanai Lounge just as they know by heart the menu in the main dining area.

For the handcrafted drinks, the team collaborated with beverage consultant Lee Watson who took inspiration from the ingredients delivered from Antonio's own farms. "Whenever I create cocktails, I always have to figure out a way to make the cocktails there distinct to that bar," he says. "One of the best ways to do that is look at what they are using in the kitchen. One of the things that defines the food at Antonio's is the fact that much of the produce come from their own





farms, so the herbs and vegetables are all very crisp, fresh, and flavorful. I decided to heavily utilize the herbs and vegetables from the farm. It's something similar to a farm-to-glass concept."

While the bestselling cocktail at the Lanai is the Antonio's Arugula Lemon Drop, Lee shares a few creations he would recommend for first-timers to the lounge. During the day, he advises trying the more citrus and refreshing drinks such as the Bolera, Green Mango Gimlet, Life of the Party or the Cilantro Pisco Sour. For the evenings, Lee suggests the Antonio's Martini, Cloud 9, Tarragon Julep or the Absinthe Minded.

"The running joke is that Antonio's is in perpetual construction," says Jose with a laugh. "I have been working with the Antonio's Group since 2010. The color and the set-up of the foyer has changed at least five times since, from the furniture and accessories to the wall color. Tony Boy lives just across the restaurant and is involved in every aspect. I imagine that in six months, there will be something slightly different."

Isabel agrees, "Antonio's success is credited to Tony Boy's passion. He is a visionary. He thinks big. It is always about enhancing the experience for the guests, and new ideas will constantly be brewing here." ■

*Operating Hours: Tuesday to Sunday, 11:00 a.m.-10:00 p.m. Service is on a first-come, first-served basis. Reservations required.*



Consultant Jose Victor Suarez pointed out the spire by The Loft. He jokes, "We are constantly undergoing renovation. I have not visited Antonio's for a month and that spire is new. Even the foyer color is new. It used to be teal and now it's purple." TOP LEFT: These white wood lounge chairs inspired by Chef Tony Boy Escalante's grandmother's house in Bacolod introduce a whole new experience to Antonio's Tagaytay. BOTTOM LEFT: The second level at The Loft serves as an intimate retreat for guests who prefer the indoor vibe. To continue the design of the main house, Isabel Lozano incorporated the same chandeliers from the fine dining area and gave it a little twist by painting it gold.








"IT ALL BEGINS WITH  
ONE DELICIOUS  
QUESTION."





Contains over 30 of the most  
requested recipes of Chef  
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Lifestyle Network's  
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# entertaining

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## All Things for the Home

WHERE NATURE AND  
FUNCTION COME TOGETHER

### Old Weavings

Antique pillow covers have entered the modern decorating scene. The intricate geometric patterns of traditional Turkish kilims are reimagined in these pillow covers, handwoven on a Punja loom by skilled artisans.



### Classic Set

Sofas' natural look and texture offer a unique impression for your home. Its supple leather lends earthy warmth to this collection. The top grain hide is meticulously dyed and burnished for color that grows darker at the corners.

### Storied History

Like vintage trunks that have been repurposed to serve as occasional tables, the Ludlow trunk side table boasts ample storage and style. Its distinctive styling and utilitarian purpose have made it a more valuable collector's item and interesting furniture for home décor.



### Iconic Shakers

Cocktail shakers became symbols of sophistication and of the good life. Its refined retro design is inspired by the vintage barware of the 1920s Art Deco era.

*All items available at Pottery Barn located at G/F Central Square, 5th Avenue corner 30th Street, Bonifacio High Street Central, Taguig City*



# Sizzling with Oliviers & Co.

PHOTOGRAPHS AND RECIPES COURTESY OF OLIVIER'S & CO.

WITH 300 PARTNER MILLS IN EUROPE, THE OLIVIER'S & CO. BRAND IS REVERED BY THE WORLD'S MOST ACCLAIMED CHEFS

**FRENCH-BASED** Oliviers & Co. is renowned for its collection of gourmet olive oils, seasonings, and condiments. It opened its first shop in the Philippines at Central Square in Bonifacio High Street Central.

For 18 years, O&CO. has produced quality oils through watchful preparation—from picking to bottling—and ingenuity. Their selection of oils and other products have helped changed the culinary scene.

In 1998, sensory specialist and analyst Eric Verdier implemented extremely demanding criteria, which include early pickings of the olives to maximize their complex aromatic molecules and polyphenols. Each bottle of oil must also strictly come from a single orchard, and specifies the harvest date, tree variety, and exact proportions of the components.

Verdier recently released an O&CO. ketchup, which, through meticulous alchemy, brings together the nostalgia of American barbecue with the worldliness of olive oil. **D**

*In the Philippines, Oliviers & Co. (O&CO) is exclusively distributed by Specialty Food Retailers, Inc. (SFRI), a member of Stores Specialists, Inc. (SSI). O&CO. boutique is located in Central Square, Bonifacio High Street.*

## PARMESAN & TRUFFLE CREAM & SUMMER TRUFFLE IN OLIVE OIL

Serves 4

Preparation: 25 minutes

Cooking time: 20 minutes

This Italian cream made from 36-month-aged Parmigiano Reggiano PDO and truffle is a must-have ready-to-use sauce to sublimate the simplest dishes. Handmade in the French Cahors region, these fine slices of summer truffle (Tuber Aestivum), which reveal a subtle flavor early in the summertime, are macerated in extra virgin olive oil and truffle juice.

### Ingredients

**250 g O&CO. Carnaroli risotto rice**  
**4 shallots**  
**50 g butter**  
**1 liter chicken broth**  
**6 teaspoons O&CO. selected Parmigiano Reggiano and truffle cream**  
**1 jar O&CO. summer truffle slices in olive oil**  
**4 tablespoons O&CO. floral olive oil**  
**Salt**  
**Freshly ground pepper**

### Preparation

1. Peel and mince the shallots. Heat the butter and 2 tablespoons olive oil in a heavy saucepan over medium-low heat; sauté the shallots until translucent.
2. Add the rice and stir to coat. Add the warm chicken broth, a ladle at the time, stirring and letting the liquid absorb before each addition. The rice should be creamy but firm.
3. Add the truffle cream, stir, and adjust seasoning with salt and pepper to taste.

4. Divide the risotto into 4 shallow serving plates; top with few slices of summer truffles and drizzle with olive oil.
5. Enjoy with a glass of white wine.

### Food Pairings

**CREAM:** Toast, mini-crostini, pasta, risotto, potato, asparagus, white meat, beef fillet.

**SUMMER TRUFFLE:** foie gras, bruschetta, scrambled eggs, veal tartare, tournedos, roast chicken, mashed potato, shrimp risotto, vanilla ice cream, crème brûlée







## GREEN LEMON & MANGO MELI-MELO

Serves 4

Preparation: 25 minutes

Cooking time: 3 minutes

O&CO. Meli-Melo combines specialty olive oils and condiments to create new taste sensations! In this mix, the intense and fresh taste of green lemon brings a vivid touch to fruity and smooth mango juice, to give an exotic note to all your preparations.

### Ingredients

- 24 large uncooked shrimp**
- 2 pcs limes**
- 5 tablespoons O&CO. green lemon specialty olive oil**
- 3 tablespoons O&CO. mango fruity condiment**
- 2 not too ripe avocados**
- 2 teaspoons O&CO. spice mix**
- 1 teaspoon O&CO. fleur de sel**
- O&CO. olive oil mini-toasts**

### Preparation

1. Peel and devein the shrimp and marinate for 10 minutes at room temperature in

a salad bowl with lime juice, green lemon oil and mango condiment.

2. Drain the shrimp and fry them only 2 minutes (not more) in a non-adhesive fry pan at low heat, just to sear the flesh (inside part must remain tender), then dip them again into the marinade.
3. Three minutes before serving, peel and cut the avocados in large shavings. Add them with the shrimp in the salad bowl and blend gently.
4. Arrange in single plates,

cover with marinade, sprinkle with some spice mix and fleur de sel.

5. Enjoy with warm olive mini-toasts.

### Food pairings

Fish marinade, shrimps, exotic salad, carpaccio of white fish, taboulet with chicken meat, white meats, fried noddles, fruit mousse, cocktail.

Discover our other gourmet recipes on [www.oliviers-co.com](http://www.oliviers-co.com)



# Entertaining with Flair

SETTING THE MOOD  
AND PAYING ATTENTION  
TO DETAILS

BY CARISSA COSCOLUELLA  
PHOTOGRAPHS BY SIMON ALEX CANDOR



Founding partner for Creative Development of The Moment Group of Restaurants, Abba Napa.



CLOCKWISE FROM TOP LEFT: Hurricane candle holder for outdoor entertaining; Abba's Colorful collection of stemware and glasses; an essential stash of cocktail flavorings; assorted plates, dishes and serving platters.



**AS THE FOUNDING PARTNER** for Creative Development of The Moment Group of Restaurants (the team behind Burger Bar, Cue Modern Barbecue, Namnam, 8 Cuts Burger Blends, Q Daddy, Phat Pho, Linguini Fini, Mecha Uma, and the soon-to-open Bistro du Vin), Abba Nappa sure knows how to come up with innovative and creative ways to entertain guests. For her, every detail counts and even small things make a big difference.

**1. Hosts.** My friends and their friends in my little backyard. Nothing beats being under the stars (when they're out in Manila, that is) and big leafy branches.

**2. Venues outside home.** Funnily enough, anywhere that aren't my restaurants, because otherwise I won't be able to focus on the company around the table and will instead start noticing every small thing around the dining room that I'd like to fix.

**3. Food.** That all depends on the mo-

ment. Half the fun is putting a menu together that you hope your guests will enjoy and will be remembered.

**4. Food orders.** I'm pretty fortunate that I get to work with amazing and talented chefs, who don't mind cooking up a storm in my not-at-all-perfect kitchen every now and then. Hence, hardly will I ever order food for a party in my home that isn't "homemade".

**5. Drinks.** Always dependent on the menu. But I'm partial to sake and *shochu* nowadays. A great bottle of wine for small parties will always be opened at some point, and then martinis and bubbies for larger affairs are good fun.

**6. Table settings.** I'm a hoarder of tableware—especially glassware, which I'm infatuated with—even though I no longer have any shelf space for all of them. As a result, I lay out whatever it is I can get my hands on, as half of it is in storage. If it's a

larger group and in my backyard, I'll usually lay out a variety of options on a table and have people pick what they want to use in their own time. If it's a small dinner party, I'll set places on the table depending on what kind of meals will be served.

**7. Flowers.** Always. I think it's such a nice way to welcome people. I love hydrangeas (and dried hydrangeas at that!)—anything but roses for me. I'll have leaves and twigs littered around in vases everywhere too. Mabolo is extremely close to me and I just send vases over when I'm short on time and they seem to know exactly what moves me.

**8. Music.** Spotify is my new best friend. I love music but I'm afraid I'm not the best at putting together playlists and collections. I can listen to the same song over and over again. My friends are always subbing their iPods for mine halfway through a party, which I am always thankful for. **11**



# Now You're Cooking

HOW TO NAVIGATE  
THE NEW OPEN KITCHEN

BY LEAH PUYAT  
ILLUSTRATION BY ARLENE SY



## Gentle Reminders

- Always ask first if the host wants assistance.
- Do not open drawers or cupboards on your own.
- Make sure to compliment the food, especially if you know that it is homemade.
- Do not insist that they give you the recipe, as some families are quite territorial or secretive about their recipes.

**CAT:** I was invited to the opening of a kitchen showroom, and it just blew my mind. Some of them even have a little living room as well as a breakfast nook.

**MS. DEMEANOUR:** Oh yes, the new kitchens are nothing short of modern marvels. It's almost as if they crossed a sci-fi ship with a romcom movie set.

**CAT:** When I was younger, my mother very distinctly told me that the kitchen and the bedrooms were private, and

that I was not to enter them. But with all these open kitchens, I don't know if I should pitch in with the cooking or just keep the hostess entertained with the latest news.

**MS. DEMEANOUR:** I didn't even know such rules existed. There are those who don't mind if people share in the chopping and slicing, and those who just want to do things their own way, and yet still want to join in with all the fun of catching up.

**CAT:** Well, nothing beats just asking first before you whip up your specialty on the spot.

**MS DEMEANOUR:** As the cliché goes, too many cooks spoil the broth.

**CAT:** There is another cliché: many hands make light work.

**MS DEMEANOUR:** Or all's well that ends well. Whether there is one cook, or many, what counts is that everyone is full after the meal is served.



BY BARBIE PARDO-TIANGCO  
PHOTOGRAPHS BY PAUL DEL ROSARIO



**EATING OUT** is the new eating in. And because this is so, we are constantly looking for new ways to make home dining a more pleasurable, personal experience. Fortunately these days are limitless. From the luxurious to the practical, glamorous to normcore and from witty to humorous—the options for dining in style are endless. Definitely enough to give each meal its own distinct artistic flavor.

FROM LEFT: Clear slim tube vase, P4.990. Clear large tube vase, P4.395. All from Damesine. Glass clock, clear cover, P4.900. Egg warmer topped with food and nest, P16.800. All from C+H32. Plate with dome cover, P690. Rosewood Gyne tray with glasses (set of 6), P3.995. All from Damesine. Optimum sterilis (set of 4), P2.999. Black and white tablecloth, 80x100, 100x100.

www.elsevier.com/locate/jmb

BY ANNA M. ROSETE  
PHOTOGRAPHS BY JAR CONCENGGCO

**FOR INDUSTRIAL** and home accessory designers, the kitchen is a venue to express facets, complementary to function. **Metro Home and Entertaining** assembled a palette of objects and finishes that prize wit, whimsy, character and contour alongside their primary practical uses. *Shot in CO/OP Manila, 189 A. Mabini Street, San Juan, Mandaluyod; Metro Manila*



**FROM TOP:** Revell  
cramped expresso  
handles, P900, Dimensions  
times the rate index, P3,600,  
C/O/GP Marini, Federal steel by  
Bark & Bark Co., Ron by Singer  
and Japan, P177,800, Dimensions  
No. and No. House call and paper  
shut by Jonathan Allen, P1,799,  
Dimensions, Rabbit jar, P2,000,  
C/O/GP Marini, Midge (Singer)  
inspired by Jonathan Allen,  
P4,566, Dimensions

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City. Tel. 818-8811 and 403-3062; **Rustan's**, Ayala Center, Ayala Avenue, Makati City. Tel. 8133739. Website: [www.rustans.com.ph](http://www.rustans.com.ph); **Simmons**, Ronac art center, San Juan, Manila; **Sub-zero**, Focus Global Inc. Pioneer St. corner Reliance St. Mandaluyong City. Tel. 6348587; **TEMPUR**, Focus Global Inc. Pioneer St. corner Reliance St. Mandaluyong City. Tel. 6348587; **Tiendesitas**, Ortigas Avenue corner E. Rodriguez Avenue (C-5), Metro Manila. Tel. 6355680 and 6891068; **Townes Inc.**, 916 Arnaiz Avenue, Makati City. Tel. 8445086 or 8441338. Email: [inquiry@townes.com.ph](mailto:inquiry@townes.com.ph). Website: [www.townes.com.ph](http://www.townes.com.ph); **Triboa Bay Living**, Suite 115 LRI Design Plaza Nicanor Garcia St., Bel-Air II Makati City, Tel. 4036281; **Villeroy & Boch**, Pioneer St. corner Reliance St. Mandaluyong City. Tel. 6348587; **Wilcon**, #90 E. Rodriguez Jr. Ave. Ugong Norte Murphy, Libis, Quezon City. Tel. 6348387. Website: [www.wilcon.com.ph](http://www.wilcon.com.ph)



# Couture Cabbage

THE NEW CULINARY  
ART FORM

BY ANA ROCHA  
PHOTOGRAPH BY WILLIAM ONG



**A BEAUTIFUL KITCHEN** is a sight to behold, and has been elevated to an art form. Thus, I say “couture kitchens” are all the rage.

Let me tell you a story. There is a festival in Guangzhou, China during the full moon at the start of the Chinese New Year. The celebration begins with a long walk where you carry the image of a Buddha with a rotating wind catcher made of colorful red and gold paper raised over your head.

Being a Christian, I carry an improvised bird instead of a Buddha. I walk with a thousand other Chinese towards a bridge that we must cross by the stroke of midnight. I don’t look Chinese at all, so people constantly stare at me, invading my space bubble every two minutes...that’s the fun part.

As you approach the bridge, about a mile away, you purchase a bouquet of cabbage

leaves. The bridge crosses a river flanked by the most enchanted Chinese Garden lighted and awashed with a multitude of colors. Stunning! At the foot of the bridge, there is a plaza where sits the biggest ceramic cabbage I have ever seen in my whole life.

The culminating act of the trek is to throw your bouquet of cabbage as close to the gigantic ceramic cabbage while making a wish! I was told that this would bring good luck in the coming year. Did I forget to mention that you have to do these three years in a row or suffer the worst luck possible in your life? I was stunned! Now they tell me! I did the three years just to be sure!

According to Chinese culture, the simple cabbage, when placed in strategic areas, brings good luck. The jade cabbage represents a hundred years of wealth when placed in one’s home especially at the entrance. I myself found this beautiful carved cabbage made of jade in the lobby shop of the hotel, and fell in love with the artistry of this piece! This beautiful cabbage enclosed in glass is now perched on my kitchen counter. My cabbage is carved from solid jade, and I have christened it as “carved cabbage in the couture kitchen.”

As for all the other carved beautiful vegetables out there (I have seen great squash, pumpkin, grapes and the like)... I covet them all. [Emailcabbage2go@yahoo.com](mailto:Emailcabbage2go@yahoo.com) to purchase your own auspicious jade cabbage





# Reinvented Classic

ADVOCATE OF HEIRLOOM CUISINE,  
AUTHOR AND RESTAURANTEUR  
AMY BESA ON DESIGN

INTERVIEW BY REDILYN DIMAANDAL  
PHOTOGRAPHS BY PAULO VALENZUELA



FROM LEFT: Purple Yam restaurant owner Amy Besa. The Besa ancestral home was renovated to match perfectly with the “re-imagined Filipino food” they’re serving.



**AMY BESA IS THE WOMAN** behind the popular modern Filipino restaurant Purple Yam in Brooklyn, New York. She and her husband and business partner Chef Romy Dorotan also owned a famous Filipino restaurant in SoHo, New York called Cendrillon. In 2006, the couple came out with a book titled *Memories of Philippine Kitchens*. This year, they launched the local branch of Purple Yam in Malate, Manila—the location being the Besa ancestral home that was renovated with the help of architect Lara Fernandez-Barrios.

**WHAT IS YOUR CURRENT INSPIRATION?** Style around the 50s.

**WHO OR WHAT WAS THE DESIGN INFLUENCE OF YOUR CHILDHOOD?** The original architect of this house/restaurant, Enrique Ruiz, who built this in 1949. He is a genius in a sense that he was able to create a beautiful space big enough on a very small foot print and make it feel like its very big because of the high ceiling and lots of windows.

**IF YOU COULD CHANGE ANY PART OF THE INFRASTRUCTURE IN METRO MANILA, WHAT WOULD IT BE?** I wish we could regain our sidewalks. That is one thing that really makes me angry, that there are no sidewalks anymore because you can’t walk, you can’t enjoy. But, of course, along with it is sanitation and pollution.

**WHAT IS YOUR DESIGN INDULGENCE?** I just want simplicity.

**WHAT FOR YOU WOULD REPRESENT AN IDEALLY DESIGNED SPACE?** Design should match a healthy psychology, a healthy mental attitude.

**WHAT IS OFTEN OVERLOOKED BUT IS ACTUALLY A FINE DESIGN?** Flowers.

**APART FROM HIRING AN INTERIOR DESIGNER, WHAT BIT OF ADVICE COULD YOU GIVE HOMEOWNERS DISSATISFIED WITH THEIR CURRENT SPACE? HOW CAN THEY REIMAGINE IT?** I would recommend that people sit down and analyze what it is that they’re not happy with

because solutions to problems come from a good analysis.

**WHAT IS YOUR DREAM KITCHEN?** I’m satisfied with my kitchen. I like light. First of all, light makes me happy, like what they call *maaliwalas*. I would die in a dark place. Light is important to me to have a healthy life.

**WHAT CUISINE INSPIRES YOU?** Filipino cuisine. The whole point of Purple Yam is to make people fall in love with the Filipino food again and that is through the ingredients. 🍴

*Visit Purple Yam at 603 Julio Nakpil corner Bacobo, Malate, Manila. For reservations: 5233497.*