



PROJECT SPOTLIGHT

The Brilliance on Bleinheim Place

Steve and Elizabeth have a passion for good food, travel and celebrations. They are a couple that truly live in the kitchen! When we started talking about their needs for a redesign a few things were key; a kitchen that could accommodate a large work space, cabinetry that held all the specialty items for cooking, a lovely area to entertain guests and a way to incorporate the living room into the new space. The solution came through extensive planning by removing an old gas fireplace that was rarely used to open up living space that faces the dining area and creating a second archway that mimicked the entry to the old kitchen. Planning an oversized counter that provided a large work space for making homemade pasta doubles as a buffet when guests are ready to dine in. We collaborated to think about what each cabinet would house; then added cookie sheet separators, spice drawers, a hidden appliance cabinet that lights up when the doors are opened and a home for the useful Kitchen Aid mixer. An amazing Ruvati work station sink was chosen that eliminates the need for extra cutting boards, graters and storage cups. The icing on the cake was the old, unusable kitchen desk area from the 1990's was taken out to create a usable pantry with drawers, shelves, home for a coffee bar and it keeps the microwave out of sight with custom doors that can be open or closed when company is coming. Our hats off to this amazing couple; we can't wait to see what they are inspired to whip up! Thanks to GiGi of Paysage Home for her decorative styling and to Frank diBiasi for his collaborative design advice.



LUCKY LOCAL FINDS

MOTHER OF WILD FLOWER HOUSE

We have many good florists to choose from in the Wilmington area but if you are looking for the exceptional in flower design and freshness, you won't be disappointed by Mother of Wild.

Their skilled team of flower designers works with fresh and dried flowers to create one of a kind arrangements. They offer same day delivery if you order before 11:00 am each day and they have a cute, little storefront in Porters Neck where you can see their offerings for each day. I was first surprised by a bouquet about a year ago that lasted for more than 2 weeks with fresh water added occasionally. If you're planning a special event, make sure to give the team plenty of lead. They also offer flower arranging classes. These events last about 2 hours and are generally priced about \$200; they include snacks, wine, knowledge to continue arranging at home and a big, fresh arrangement. Be sure to check their website for the next class—you'll be so excited to have one of these fun events on your calendar!

Offers same-day delivery if you order before 11:00 am daily.

📍 167 Porters Neck Rd Suite 140,
Wilmington, NC 28411

📞 910 319-7334

🌐 motherofwildflowerhouse.com



BIRD WATCH



AVOCET DESIGN BUILD'S COMMUNITY PROJECTS 2023

Thank you so much for helping us support the Wilmington community in 2023! These projects are near and dear to our hearts and we appreciate your support and participation. We are looking forward to more collaborations in the new year!



AVOCETEATS

LION'S MANE MUSHROOMS WITH SPINACH AND CRISPY TOFU

(Serves 4)

- 1 small onion, diced
- 1 to 3 Tbsp extra-virgin olive oil
- 1 pint of Lion's Mane mushrooms, torn or cut into bite size chunks
- 1/2 teaspoon garlic powder
- 3 to 4 cups fresh baby spinach
- 1 lb firm tofu, pressed and cut into 1/2 inch cubes
- 1 Tbsp tamari or soy sauce
- 2 Tbsp of nutritional yeast or 1 Tbsp of cornstarch
- Sea salt and pepper to taste

Preheat the oven to 425°. In a medium bowl, toss tofu with tamari/soy sauce, nutritional yeast/cornstarch, and 1 Tbsp olive oil. Spread evenly on parchment paper lined sheet pan. Bake for 20 - 30 minutes.

While tofu is baking, heat a skillet over medium heat. Add onions and olive oil. Stir and cook until onions turn translucent. Add mushrooms and sprinkle with garlic powder. Stir occasionally until mushrooms start to soften and the edges are slightly crisp and brown. Add spinach and saute just until soft. Season with salt and pepper to taste.

Remove tofu from the oven, stir into mushroom mixture, and enjoy.

Serve with a fresh garden salad and your favorite dressing. Enjoy the brain boost benefits from the Lion's Mane Mushrooms!

Get the freshest Lion's Mane Mushrooms from Wholesome Greens, LLC. You can find them at The Wilmington Farmers Market located at 5329 Oleander Drive in front of Tidal Creek Cooperative Food Market open every Saturday, rain or shine from 8am to 1pm, year round.

Wholesome Greens, LLC

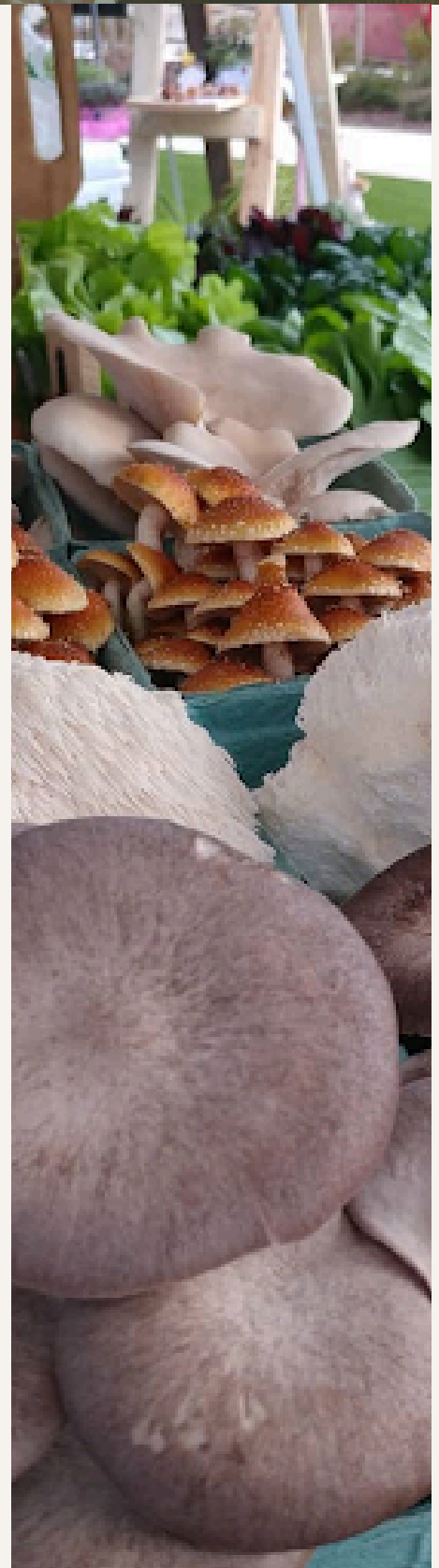
<https://www.wholesomegreens.farm/>

Wholesome Greens Facebook

<https://www.facebook.com/wholesomegreens/>

Wilmington Farmers Market

<https://www.thewilmingtonfarmersmarket.com/home>

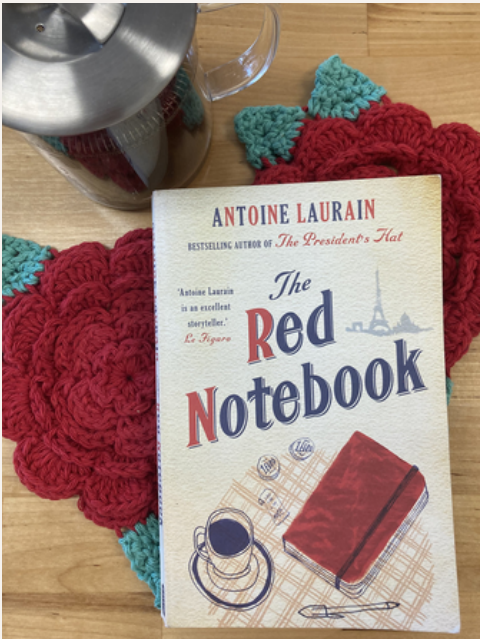


Designer's Corner: Lighting

Illuminate with the right lights; Semi-flush lights are great for small spaces and low ceilings. Outdoor lighting should reflect the homes style and brighten dark spots without being garish. Elongated island fixtures complement linear spaces and draw the eye upward. Pendants should be used in multiples and be the right height for your workspace but not low enough to bump into. Foyer lights offer a pop of personality and instantly create a sense of space.



Avocet Reads




The Red Notebook by Antoine Laurain

"There is little but the sublime to help us through the ordinary in life." -Alain (Emile-Auguste Chartier)

This read happens to be perfect with Valentine's Day just around the corner. **The Red Notebook by Antoine Laurain.** It's a touching tale about a bookseller who finds an abandoned purse on a Parsian street and inside is the red notebook. He feels compelled to find its owner and return the book, but... the purse contains no personal information so he has to "play detective" to figure out the riddle of the owner. It's full of whimsy and entertaining without being too heavy. A perfect read for a short month!

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