



## PROJECT SPOTLIGHT

# The Capps Family

The Capps Family Renovation encompassed various parts of this 2 story home with a reverse floor plan to make expanded space for a large family to live more comfortably on a daily basis. Avocet opened up the entire second story to give room to a spacious new kitchen with a large island that has a sink viewing the open windows to the side yard and a view of the newly installed electric fireplace with shiplap and live edge mantle. Custom cabinetry, a custom built banquette, Wolf Gas Range and an appliance garage are just a few of the special features of this project. The Serena & Lily, Island Palm wallpaper in 2 colors make a statement as soon as you walk in the door as well as the natural lighting elements and custom bar for the kids to gather and snack or do homework! The first level also saw some new touches with a laundry room upgrade and a shiplap wall, new window and furniture for the kids to hang out added to the overall appeal of the project. Sometimes a little here and there can really change a space, we took it down to the smallest detail of relocating the existing dryer vent to allow for a more comfortable outdoor space at the lower entrance. That's the beauty of the Avocet Design collaboration process. Our goal is to listen to the needs of our clients and suggest more than just a "pull & replace" mentality while working within the project budget.

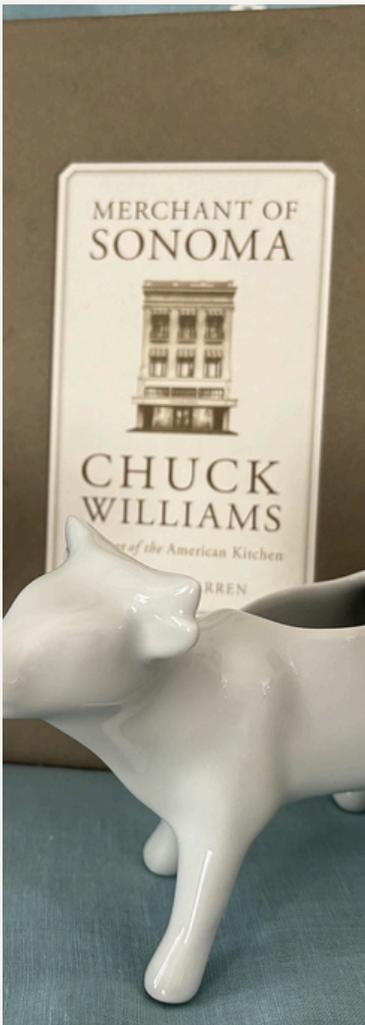


# Designer's Corner: The Oyster Chair

Perfect for our beach landscape, this newly designed chair from Modernica, was coined, The Oyster Chair in 2020. Modernica, located in California, states they proudly build each piece of furniture one at a time at their factory. This molded, mid-sized chair angles to fit the body just like an oyster cradles its pearl. It consists of 4 pieces of molded wood locking together to create a modern, mid-century appeal. Good furniture design should accomplish three main goals; to appear aesthetically pleasing; to have comfort of use, and be long lasting for generations. This chair in my opinion accomplishes all three of these. This is just one item from Modernica, check out their other furniture offerings, made right here in the U.S. at [www.Modernica.com](http://www.Modernica.com).



## Book Review: The Merchant of Sonoma



*"It's not just about placing a dish on a shelf. It's the way it looks while on it."*

*-Charles Williams from The Merchant of Sonoma*

To me, Spring is the perfect season to celebrate Chuck Williams, for so many reasons. If the name doesn't immediately ring a bell, he's the founder of Williams Sonoma, who lived to be 100 years old. He has a fascinating story and has been an inspiration to us in our business for many years. We're actually highlighting 2 books about him. The first is the "Merchant of Sonoma, Chuck Williams, the Pioneer of the American Kitchen" by William Warren, published in 2011. This is a fascinating, extremely easy read about the man behind the legend. You won't be disappointed whether you love biographies or not. Charles Edward Williams (October 2, 1915 – December 5, 2015) was the author and editor of more than 100 books on the subject of cooking. Williams has been credited for playing a huge role in introducing French cookware into American kitchens through his retail and mail-order business. On the anniversary of his 100th birthday, the Williams-Sonoma company updated their comprehensive cooking guide, first edited by Williams in 2010. "Cooking at Home: More Than 1,000 Classic and Modern Recipes for Every Meal of the Day (Williams-Sonoma) by Chuck Williams (Author), Con Poulos (Photographer)." It's a hardcover book with 640 pages and over 50 full color photos. One of my personal favorites is the Lemon Tea Bread, but there are so many choices!

# Best of Wilmington Nomination

We've been nominated and so have you...  
your projects and faith in us have helped us  
reach this nomination

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# LUCKY LOCAL FINDS

## LITTLE LOAF BAKERY & SCHOOLHOUSE



3410 Wrightsville Ave  
Wilmington, NC 28403  
910-399-6061

Thursday-Saturday 8:00 am to 2:00 pm  
Sundays 9:00 am to 12:00 pm  
[www.littleloafbakeryilm.com](http://www.littleloafbakeryilm.com)

My daughter Sierra told me about this gem because she was looking to purchase a sourdough starter and viola, they do that (and it's only \$5.00 and comes with instructions to keep on the fridge about how to care for it). It's like a sweet neighbor next door who says, "Hey, I can help you out!" That's just the beginning...they have mouth watering breads and pastries, gluten free options, tea & coffee and a darling patio away from traffic. Their hours are limited but it's worth putting on your calendar as a must stop. You can also check out their web page for classes, menus, and learn a little about the owner. She's a bread maker on the rise; pun intended!

## Travel: Avocet on the Road

**RETRO MODERN FURNITURE** is located at 1515 Gavin St, Raleigh, NC 27608. Store hours are limited to the weekends, which was awesome for us because that's when we happened upon this hidden gem.

Hours Opened: Saturdays 11:00am to 5:00pm and Sunday 1:00 to 5:00pm and the website is always available! [www.retromodern.shop](http://www.retromodern.shop)

Phone: [\(984\) 444-9240](tel:9844449240)

They carry a selection of newly made furniture, retro custom finds and distinctive trinkets to any modern decor. We ended up with a pair of candlesticks from "British Colour Standard" in our deep Avocet blue which are made from leftover furniture-making pieces. We always love it when a use is figured out for what would normally go in the bin. Kelly, visionary owner, and graduate from NC State Design School, was kind enough to pose for a shot.



# AVOCET EATS

## ROASTED CARROTS AND BEETS W/ WARM GOAT CHEESE

Why not dive underground with our spring theme and tag along with me as I made a few practice rounds to uncover how to make a delicious side dish we ate that warms a chilly spring dinner. Both restaurants we went to in Raleigh were tapas places and while normally not cooked carrot fans, we fell in love with roasted carrot & beets! This recipe has a few distinct steps but is very easy to make and you'll get a fantastic result. Here goes...



### Prep One:

Root vegetables take a minute to get nice and clean so try my easy method; soak carrots and beets with skins on in a large bowl with fresh cold water and a tablespoon of white vinegar for 20 minutes. Lift vegetables out of the water and place on a clean dish towel to drain. Then pour out water, this way the veggies don't get rinsed with the dirty water. I clean all vegetables this way including lettuce. It's amazing how much is left in the bowl.

### Prep Two:

6-8 Organic Tri-colored carrots

3-4 Whole beets (Usually a bunch has 3 or 4)

Cut tops off beets and carrots and peel off skins

Cut beets into 6 or 8 parts of a circle

Slice carrots lengthwise in half

Place beets and carrots in a steamer basket and steam until just tender, about 15 minutes.

While vegetables are steaming make your sauce they both take 15 minutes.

### Sauce:

- 1 cup balsamic vinegar
- 1/3 cup date sugar
- Juice from 1 orange, or 1/4 cup orange juice
- 1 tablespoon fresh rosemary
- Slowly cook the sauce in a saucepan over medium-low heat until it starts to thicken, about 15 minutes. Set aside. Preheat the oven to roast 375 (bake if you don't have a roast feature)

### Roasting:

Arrange carrots and beets in a large cast iron skillet or in honor of Chuck Williams, a colorful Le Creuset Dutch Oven.

Pour sauce overtop (the sauce will continue to thicken and soak into the veggies)

### Serving:

Use a serving dish that is heat safe, smash the soft goat cheese around the edge of the dish and lay the carrots & beets inside the circle, then pour the sauce overtop and place under the broiler for 4-5 minutes. Serve warm with crusty bread for an appetizer or as a side dish to your spring holiday meals. The colors and tastes won't disappoint.

# Bird Watch



## The Refillary Co.

Bird Watch focuses on a creative business this month that my daughter stumbled upon and shared. Sustainable. Handmade. Local. That's their slogan and their goal is zero waste. This is a spot you can take your own containers or purchase from them and refill things like laundry detergent, shampoo, cleaning supplies, candle filling, etc. What a thoughtful business idea for the environment and a healthy lifestyle. It proves that one person can make an impact! So check out the website or stop by in person and support this venture!

They offer classes too, such as this one listed below.

## Shower Steamer Workshop

Each participant will get to make 12 custom shower steamers to take home. Shower steamers will need to sit in mold for at least 12 hours. Your steamers will be ready the following day for pick up. Light drinks and snacks will be provided, you are more than welcome to bring your own drinks too!

Thursday, March 21st 6:30 to 8:00 pm and  
Thursday, April 18th 6:30 to 8:00 pm.

Cost is only \$30.00

Located in Wilmington's Cargo District.  
2154 Wrightsville Ave Wilmington, NC 28403  
[www.therefillaryilm.com](http://www.therefillaryilm.com)

Sunday CLOSED

Monday CLOSED

Tuesday 2:00 pm - 6:00 pm

Wednesday 11:00 am - 6:00 pm

Thursday 11:00 am - 6:00 pm

Friday 11:00 am - 6:00 pm

Saturday 11:00 am - 5:00 pm



## CONTACT US

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