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at home

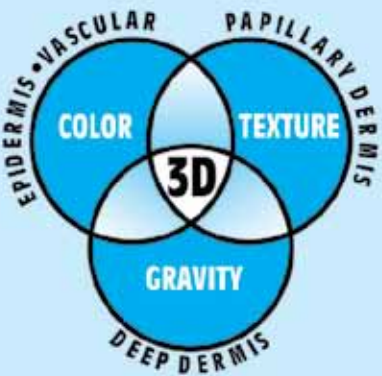
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LOCAL TALENT

Kona Architect Teams Up With Big Island Designers

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at home
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MARCH 2020

MANAGING EDITOR
KAREN ANDERSON
KANDERSON@WESTHAWAII.TODAY.COM

CREATIVE DIRECTOR
GINA LAMBERT

ART DIRECTOR
JEFF SANNER

PHOTOGRAPHER
KAREN ANDERSON

CONTRIBUTING WRITERS
KRISTINA ANDERSON
KAREN ANDERSON

©2020 *At Home* is distributed the first Sunday of each month in *West Hawaii Today* and *Hawaii Tribune-Herald*

Published on Sunday, March 1, 2020

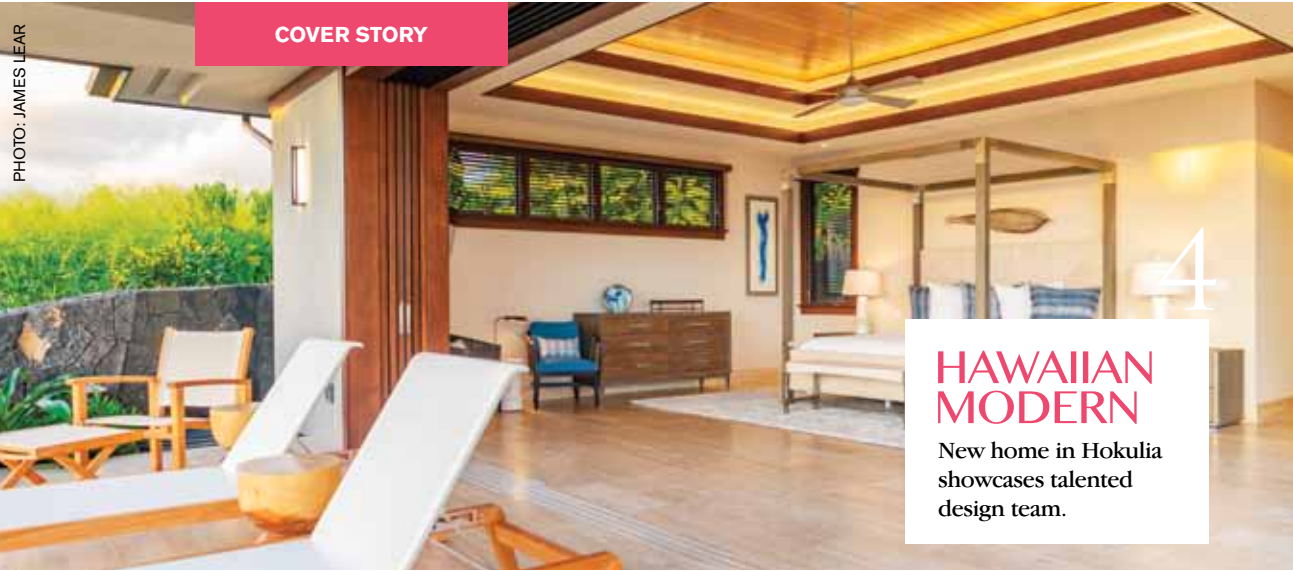


On the Cover: The poolside cabana at this Hukulia home is fully equipped with all the amenities for entertaining. Kona architect Roger Brasel teamed with interior designer Sue Moss, of Waimea, to design the architectural gem near Keauhou. Leonard Bisel of B+K Design Group conceived the landscaping. Local art was selected by interior designer Amy Vail of Trans-Pacific Design.

PHOTO: JAMES LEAR

COVER STORY

PHOTO: JAMES LEAR



HAWAIIAN MODERN

New home in Hukulia showcases talented design team.

FEATURE

PHOTO: KAREN ANDERSON



POULTRY PALACE

Kona resident's chicken coop features amenities for feathered friends.

IN THE KITCHEN



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A CLASSY KITCHEN

Cooking classes at The Spoon Shop are being served.

PHOTO: MARK MILLER



Kona architect Roger Brasel has gathered a team of local talent whose combined skills have produced a stunning new resort home in Hokulia.

Big Island professionals who worked on the project include interior designer Sue Moss of Trans-Pacific Design; landscape architect Leonard Bisel of B+K Design; and cabinetmaker Steve Alterman of Kailua-

Kona. Amy Vail, an interior designer with Trans-Pacific Design, selected the artwork that includes custom pieces by local artists Christina Skaggs and Shirley Pu Wills.

“There is a lot of talent on this island if you know where to find it,” said Roger. “I’ve worked with Sue on many projects, and she was integral to the design of this home from the very beginning. We designed it from the outside in and the inside out. Leonard Bisel,

our landscape architect, was also part of that process from the start.”

One of the highlights of the home is the fully equipped cabana adjacent to the swimming pool. Inspired by resorts in Thailand, the cabana is like a restaurant unto itself, featuring a complete kitchen with an icemaker, grill, barbecue, sinks, TV, bar seating and a dining table that seats four. The teak cabinets are stained to complement the leathered-finish granite.





The indoor shower opens up to an outdoor shower.

“The cabana is an added amenity that relates to the pool area,” said Roger. “It’s a natural gathering place for entertaining. You can float in the pool and watch TV and converse with folks who are inside the cabana. The fire pits on either side of the pool are clad in coral stone, and are easy to turn on and off. We also have a Baja shelf for sitting in the pool. Everything overlooks the 12th hole of the golf course.”

A defining feature of the home’s interior,



Inside the poolside cabana is a fully equipped cooking and entertaining area that includes a bar, TV, barbecue, sinks, appliances and more.

the dramatic triple and double soffited ceilings provide indirect lighting for a warm glow. The triple soffit above the great room extends into the kitchen, which is outfitted with a heightened, 42-inch-tall island that helps delineate the kitchen space. Sue Moss selected all of the home’s fixtures, backsplash, tile, lighting, colors, bringing innovative, stylish solutions to the interiors.

“The backsplash is a stone mosaic, which

relates to the countertop that is taupe grey,” said Sue. “The pattern repeats itself in the Cambria quartz counters, plus there is coral stone on the front of the bar.”

The coral stone is repeated in the living room. Sue designed a solution for the giant TV screen on the wall, hiring Steve Alterman to build an ingenious panel of doors around the TV that conceals the screen when closed and frames the screen when open.



The custom folding panel concealing the TV features art by Christina Skaggs of Hilo.

“The homeowner wanted a humongous TV that would have created a huge black hole in the living area,” said Sue. “Steve built a box with four doors that fold back onto themselves. When it’s closed, it transforms into beautiful artwork by Christina Skaggs, who integrated chocolate gold leaf into the painting.”

Throughout the landscaping outside, B+K Designs played off modern Hawaiian architectural themes by creating clear,

geometric lines throughout, including the placement of stained rectangular concrete stepping stones as opposed to natural round pavers. Speaking of outdoor spaces, each of the home’s bathrooms have an outdoor shower that extends directly from each indoor shower. For privacy, Polynesian-themed, weather-resistant OutDeco panels from Australia are installed atop the lava-rock walls and at the pre-entry door.

With this being Sue and Roger’s fifth project



The modern chandelier complements the triple-soffited ceiling and contemporary interiors.

together, the synergy and creative freedom translates into incredible results for the client.

“We work together right from the beginning so that the client gets the benefit of everybody’s expertise,” said Roger. “I always advise clients that it’s best not to à la carte a project. The earlier all of the professionals can work together with the architect, the better the results. Plus we all get the enjoyment of working with great people who leave their egos at the door.” ■

FEATURE

Built by local carpenter Christian Martin, this deluxe chicken coop features 'ohia support posts, automatic food & water dispensers, awning windows, solar fan, nesting cubicles and heavy-duty screens. Custom stain matches the homeowner's residence.

CATHY'S COOP

Kona resident builds custom chicken coop for her feathered friends

When it comes to indulging her backyard flock of Barred Rock chickens, Cathy of Kona has pulled out all the stops, designing a custom chicken coop that's akin to resort-style living for pampered poultry. Supported by 'ohia posts, her newly completed deluxe coop blends seamlessly with her tropical landscaping and features a host of amenities for her egg-laying clan.

"I designed it myself with a lot of thought

and research," said Cathy. "I have the most incredible carpenter, Christian Martin, who totally got into the project, and we went berserk. He fit everything precisely to an eighth of an inch. The custom stain he created matches my house. It was so much fun. I'm so proud of the finished project."

Imparting a tropical look, the architecturally distinctive chicken house features a large roof that extends in all directions for shade. A solar attic fan draws air through the ceiling and helps remove

odors. Each of the upstairs windows has awnings so that the top level can be enclosed when the wind blows. The screens are heavy duty. Inside, there are three swings for chickens to perch on, and eight cubicles for egg laying and roosting. There's also an automatic water dispenser and automatic chicken feeder, plus a ramp. The slanted floor is tilted slightly on the sides so that the pooper-scooper process is quick and easy with a rake.

"I can remove the floor from the center to dump the debris and sterilize it once month, at least



A swing and nesting cubicles for Cathy's Barred Rock chickens.

that's my plan," said Cathy. "We built eight nesting cubicles, six of which are 14 inches, and the other two even larger. If you want a happy hen, give her some room."

A farm girl at heart, Cathy says that her Barred Rock chicks, imported from Texas, are well suited for Hawai'i because they are bred for hot climates. When the grown hens start laying eggs, Cathy looks forward to cooking up fresh eggs for breakfast for her husband who loves omelets, scrambled eggs, and poached eggs.

"They are going to be laying a lot of eggs and I can't wait to give some of them away to my friends," she said. "I've been saving egg crates like crazy. It's interesting, because I'm noticing that the three feral chickens in my yard seem inspired by the sight of the new hen house. They've been sneaking into the garage and laying eggs on my day bed."

Cathy is busy creating name plaques for each of her new hens. Going the extra mile is worth it for feathered friends. "I've spared no expense. They deserve the best and it's a win-win." ■

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BY KAREN ANDERSON

Our Neighborhood Rooster is in For a Rude Awakening



To the dang rooster that's been waking me up every morning out of a sound sleep, I have just one thing to say: Cock-a-doodle-DON'T!

Sure, I love animals, but not the kind that crow at the crack of dawn. If only a rooster came with a snooze button, maybe we could all get along. Forget about free range, I'm feeling de-ranged — from lack of sleep and total *eggbaustion*. An oeuf is enough!

In the pecking order of things, my neighbor expects me to catch the rooster simply because it's been sleeping in my tree. When she couldn't stop squawking to me about it, my feathers got ruffled. Things became heated; I was hard-boiled. Words were exchanged and I went off half-cocked. I used fowl language. I told her, omelet someone else catch it, not me.

Every time I tried to catch that wily rooster, it ran away from

me like a chicken with its head cut off. As a friend of feathered friends, I am opposed to any cock-a-maiming ideas like pellet guns or hunting dogs for dealing with stray roosters. So I ended up renting a rooster trap from the Humane Society. I was pheasantly surprised at how well it worked . . . Im-peck-ably, in fact.

I'm happy to report that we safely transported the rooster to a nearby ranch where it's living the life of Riley with a harem of hens. It's like poultry in motion. All's well that hens well. ■

Karen Anderson is the managing editor of "At Home" magazine and the author of "The Hawaii Home Book, Practical Tips For Tropical Living." She can be reached at kanderson@westhawaiiitoday.com



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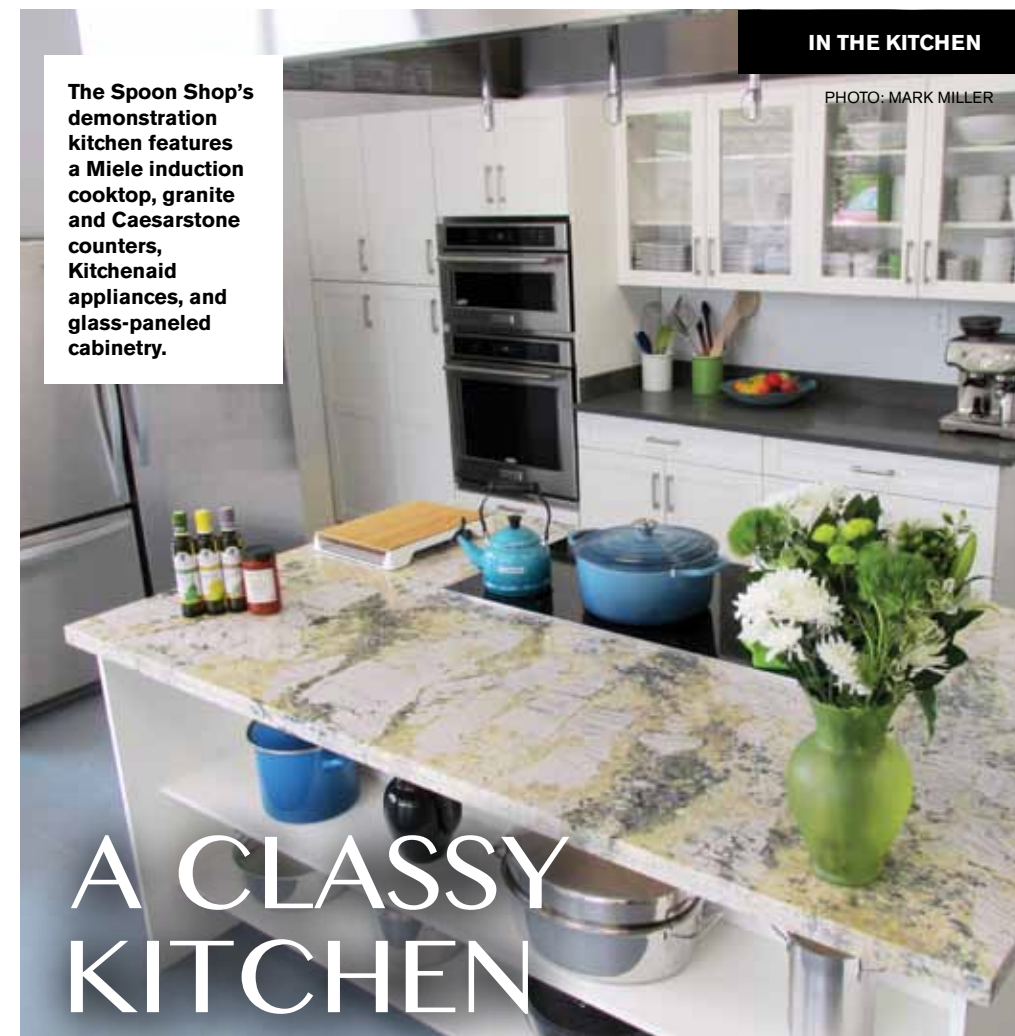
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The Spoon Shop's demonstration kitchen features a Miele induction cooktop, granite and Caesarstone counters, Kitchenaid appliances, and glass-paneled cabinetry.

IN THE KITCHEN

PHOTO: MARK MILLER

A CLASSY KITCHEN

The Spoon Shop's fabulous commercial kitchen is the perfect venue for learning cooking techniques from Kona's favorite chefs. This spring, the one-stop shop for gourmet cookware and specialty items in Kailua-Kona will be unveiling some great new classes, including the upcoming "Chickpeas 5 Ways" class with Bhaskar & Yashoda on Saturday, March 7 from 11 a.m. to 2 p.m.

Other classes are in the works this spring, said Tracy Ackerman, owner of The Spoon Shop: "I have a soup class later in March, with details to come, plus a Japanese class coming up. It's a style of cuisine in which everything is served on a tray and also incorporates ikebana floral arrangements. I'm also working on bringing in a chocolate class that's all about from bean to bark."

With comfortable seating for participants, the fully equipped, 600-square-foot kitchen is outfitted with a five-burner Miele induction cooktop, a triple-compartment commercial stainless sink, two Whirlpool refrigerators, two Kitchenaid ovens, a dishwasher, and a prep area clad in Caesarstone. Cooking students can check out some of the great inventory in the store, including professional chef knives from Japan, Le Crueset skillets, gourmet condiments from Stonewall Kitchen, and much more. The Spoon Shop is currently open for business.

Classes are popular and usually sell out, says Tracy. "We have one chef who grew up in Italy, and all of her Italian-cooking classes are so authentic. She prepares things you won't find on a restaurant menu, like adding cocoa powder to her pasta, which is just out of this world."

PHOTO: THE SPOON SHOP



Bhaskar & Yashoda prepare Indian cuisine at The Spoon Shop.

For next Saturday's Chickpeas class, plant-based Indian cooking is on the menu. Participants will learn how to create hummus, chana masala, Indian chickpea salad, cardamom chickpea cookies, and vegan omelets prepared with garbanzo flour.

Sign up at TheSpoonShopKona, on Facebook or Instagram, or person at the store. The Spoon Shop is open from 10 a.m. to 5 p.m. Monday through Saturday in the New Industrial. ■

RECIPE

Hummus

1 cup Chickpeas, cooked or canned
3 to 4 Garlic cloves
½ inch Turmeric
1 Juice of one lemon or lime
1 dash Pepper powder and salt
Optional: Green or hot pepper, to taste

Process all ingredients in a blender with a little aquafaba from the can, or water used to cook the beans.

STORY BY KAREN ANDERSON

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