

SUMMER 2022

SEASONAL LIVING

MAGAZINE

HELLO, SUMMER!

VERY CHERRY

Colorful, seasonal cherries are at the center of our delightful summer recipes.

ADVENTURE IN THE PNW

Discover the beauty and fun of the Pacific Northwest with our travel guide.



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ON THE COVER: Summer entertaining with the Provenance Signature Collection by Laura Muller for Seasonal Living. Photo by [Public 311 Design](#).



TRANQUIL
TRAVELS

From the Oregon coast to the tranquil surroundings of the Okanagan Valley, discover what makes the Pacific Northwest an ideal summer vacation destination.



TAKING
IT EASY

Summer and outdoor entertaining go hand in hand. Take the stress out of it all with our tips for carefree summer entertaining.



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LEARN MORE

INQUIRIES

For general inquiries, email us at service@seasonalliving.com

FIND OUR PRODUCTS

Interested in our products? Click [HERE](#) to find a retailer.

NATURAL CONNECTION

Forest bathing is gaining traction in the US for its proven health benefits. Learn how you can get started.

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21 SHARED SPACES

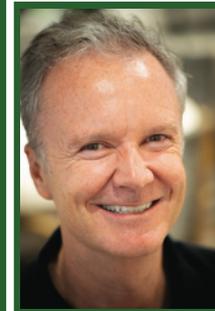
Garrison Hullinger transforms common spaces in a Portland apartment building. The result is comfortable, colorful, and a little cheeky.



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FARMHOUSE LIKE NO OTHER

A working farm in British Columbia embraces indoor | outdoor living in decidedly modern style.



FROM THE editor's desk

Summer is back and so are all of the good things that come with it. There are fireflies, poolside chats, icy cold drinks, and dinners al fresco. Of course, we embrace seasonal living year-round, but naturally a bit more in the summer months, when the days are longer and the evening temperatures are more agreeable.

To manage summer entertaining, we have compiled a list of carefree entertaining tips and tricks that we use ourselves. Find the tips on page 15, along with some easy-to-make cherry recipes in our food section. Now is the time to take advantage of these lovely fruits in both sweet and savory applications.

Our travels for this issue take us to the (cooler) Pacific Northwest. Discover how to enjoy the region, including what to eat and do, and where to stay. The region has wonderful cities, but also an incredible amount of nature to explore. Take advantage of the numerous forests for a bit of forest bathing. If you need more information, be sure to read our article about forest bathing in this issue.

Lastly, discover the design work of Pacific Northwest designers, Garrison Hullinger and Juli Hodgson. While one is a commercial project and the other residential, the two projects managed to transform otherwise underused and drab spaces into something incredible with color in all the right places.

We hope you enjoy this issue of Seasonal Living magazine and that you continue to draw inspiration from its pages. Please let us know if you have any questions at editor@seasonalliving.com. Have a great summer.

In appreciation,
Gary Pettitt

A lush green forest with a waterfall in the background. The text is overlaid on the image.

SUMMER SERENITY

"REST IS NOT IDLENESS, AND TO
LIE SOMETIMES ON THE GRASS
UNDER TREES ON A SUMMER'S DAY,
LISTENING TO THE MURMUR OF THE
WATER, OR WATCHING THE CLOUDS
FLOAT ACROSS THE SKY, IS BY NO
MEANS A WASTE OF TIME."

~ JOHN LUBBOCK



FREE FALLING

The majestic and tranquil setting of Multnomah Falls, just a short drive from Portland, Oregon.

OREGON

With one trip to the state of Oregon, you will understand why so many people continue to visit year after year. Beautiful coastline, scenic views, and hundreds of parks draw nature lovers and those who just want to get away from it all. For adventure seekers, Oregon offers top-rated hiking, rock climbing, and skiing. It is a truly magical place that can feel like a world away.

Because of its diverse landscape from ocean to mountains, Oregon produces a wide variety of crops and is well-known for its "foodie" scene. Fresh seafood, cheeses, wine, and many varieties of fruits and vegetables make it possible to find plenty of options for locally-grown, farm-to-table type meals.

Pick up the pace a little by spending some time in Portland. Many find this city to be "just right"... not too big, not too small. You'll find top-notch shopping and world-class restaurants and breweries. The quirky charm of Portland and almost European vibe keep people coming back.

Oregon boasts many natural wonders. Crater Lake, the deepest lake in the country, is something to behold with crystal-clear waters and unforgettable blue color. Mount Hood, the highest mountain in Oregon, offers endless adventure and winter sports. Along the stunning Oregon coastline, dotted with lighthouses, you will find Cannon Beach. This beach is famous for rock formations, tide pools, and a variety of animal species, such as local puffins.

Oregon truly has something for everyone. Plan your visit here and prepare to be enchanted.

travel quicklist

Enjoy breathtaking coastline, outdoor sports, thriving cities and a stunning array of local food products.

EAT

NEBBIOLO
800 Main St., Oregon City, OR
t: 503.344.6090

THE PAINTED LADY
201 S. College St., Newberg, OR
t: 503.538.3850

COQUINE
6839 SE Belmont St., Portland, OR
t: 503.384.2483



SEE

CRATER LAKE
1 Sager Building, Crater Lake, OR
t: 541.594.3000

SEA LION CAVES
91560 US-101, Florence, OR
t: 541.547.3111



STAY

ATTICUS HOTEL
375 NE Ford St., McMinnville, OR
t: 503.472.1975

RIVER PLACE
1510 S Harbor Way, Portland, OR
t: 503.228.3233

THE COHO OCEANFRONT LODGE
1635 NW Harbor Ave, Lincoln City, OR
t: 800.848.7006



▶ WATCH





NATURAL WONDER: Sea stacks at Cannon Beach on the Oregon coast.



MAJESTY REIGNS: Mount Ranier National Park.

WASHINGTON

travel quicklist

Find everything from sea to mountains to desert. Soak up the natural surroundings or head to Seattle for a little city fun.

**EAT**

THE HERBFARM
14590 NE 145th St. Woodinville, WA
t: 425.485.5300

CANLIS
2576 Aurora Ave N, Seattle, WA
t: 206.283.3313

THE WILLOWS INN
2579 W Shore Dr, Lummi Island, WA
t: 360.758.2620

**SEE**

SNOQUALMIE FALLS
6501 Railroad Ave, Snoqualmie, WA
t: 425.326.2563

MOUNT ST. HELENS NATIONAL VOLCANIC MONUMENT
3029 Spirit Lake Hwy, Castle Rock, WA
t: 360.449.7800

**STAY**

CAMAS HOTEL
405 NE 4th Ave, Camas, WA
t: 360.834.5722

THE SOCIETY HOTEL
210 N Cedar St, Bingen WA
t: 509.774.4437

HOTEL ROSLYN
103 W Washington Ave Roslyn, WA
t: 509.649.3852

Washington State, tucked neatly in the northwest corner of the country, has much to offer as a vacation destination. Nature enthusiasts, outdoor adventurers, and food and drink lovers all find what they seek in this diverse state.

Mount Ranier, the highest in the Cascade Range and in the lower 48 United States, is a major draw to Washington. The Mount Ranier National Park is famous for spectacular views, hiking trails, and outdoor activities.

The unique coastline in Washington is dotted with islands and peninsulas. Travel throughout the coast is possible by a ferry system with 10 routes and 20 terminals. The system, which is part of the state highway system, provides an opportunity for memorable moments (and photos) for many visitors.

Animal lovers will enjoy the wide variety of species to be seen in one of Washington's natural settings. One of the most famous being orcas. Whale watching is quite popular in Washington. You can find many operators on the coast offering boat tours to spots where you are sure to see these magnificent creatures in their natural habitat.

For food and drink, Washington provides more than almost any other state in the US. Seafood, fresh produce, and wine make up some of the products available. The climatic conditions make Washington a top producer of exceptional cherries, apples, and grapes. The grapes, grown at the same latitude as several renowned European wine regions, have put Washington on the map as a top-notch wine region.

For city life, stay a few days in Seattle. This famous city will steal your heart with all it has to offer... incredible shopping, dining, sports, parks, and coffee... lots of coffee. Seattle is one of the many gems of this state. If you have not yet been to Washington, put it on your list for summer.

 **WATCH**


OKANAGAN VALLEY

The Okanagan Valley is a tiny treasure in Canada's British Columbia. The valley provides nightlife, outdoor adventure, rolling hills with herb farms and vineyards, and gorgeous lakeside views.

There is no shortage of places to stay in Okanagan Valley including many world-class resorts on the shore of Okanagan lake. Many resorts offer activities and highly-rated spas. For a unique experience, consider a stay at Sparkling Hill Resort. The property, owned by Swarovski, is named for the more than 3 million crystals used for the walls and artwork.

Get moving with some of the many outdoor activities available in the area. Choose from golfing, skiing, hiking, cycling, boating, and just about any water sport you can imagine. Consider a bike ride on the Kettle Valley Railway, taking you through tunnels and on trestles over the Myra Canyon, or on winding roads alongside rolling lavender and sage fields.

Okanagan Valley is one of Canada's top wine-producing regions. Because of some fairly strict export laws, most of the locally-produced wine stays within the region. For this reason, Okanagan Valley is a haven for farm-to-table type dining and an incredible number of highly-acclaimed restaurants.

The area offers many festivals, wine tastings, farmers markets and long, relaxing days on the water. Make your visit sustainable by renting an electric car locally. Many charging stations are available on the routes so you will never be out of power.

travel quicklist

Linger the days away with rolling hills, water sports, biking, golfing, and food and wine from the region.

EAT

QUAIL'S GATE

3303 Boucherie Rd, Kelowna BC
t: 250.769.2500

TERRACE RESTAURANT

1730 Mission Hill Rd, W Kelowna BC
t: 250.768.6400

SALT & BRICK

243 Bernard Ave, Kelowna BC
t: 778.484.3234



SEE

SPOTTED LAKE

Highway 3 west out of Osoyoos for 6 miles

OKANAGAN LAVENDER HERB FARM

4380 Takla Rd, Kelowna, BC
t: 250.764.7795



STAY

THE COVE LAKESIDE RESORT

4205 Gellatly Rd, Kelowna, BC
t: 250.707.1800

SPARKLING HILL RESORT

888 Sparkling Place, Vernon, BC
t: 250.275.1556

HOTEL ELDORADO

1500 Cook Rd, Kelowna, BC
t: 250.763.7500



▶ WATCH





UNDULATING HILLS: The vineyards of the Okanagan Valley.

FOODIE PARADISE

THE PACIFIC NORTHWEST PRODUCES AN ENORMOUS AMOUNT OF HIGH-QUALITY FOOD AND DRINK. FOR FOOD LOVERS, THE OPTIONS FOR LOCAL PRODUCTS ARE ASTOUNDING. TAKE ADVANTAGE OF THEM AT MARKETS, LOCAL FOOD-FOCUSED RESTAURANTS, OR ONE OF THE MANY FARM-TO-TABLE EXPERIENCES IN THE REGION. BELOW: OYSTERS, CHANTERELLE MUSHROOMS, LOBSTER. FACING PAGE, CLOCKWISE FROM TOP: COFFEE, CHERRIES, WALLA WALLA ONIONS, GARLIC, WINE, MARIONBERRIES, APPLES, HAZELNUTS, BEER, AND SALMON.

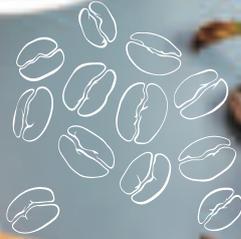


DID YOU KNOW?

Portland, Oregon is regarded as the craft beer capital of the world, with over 85 breweries in the metro area. The Pacific Northwest is known for craft beers. Here's a list of some of our favorites.

OUR TOP TEN (IN NO PARTICULAR ORDER)

- BELLEVUE BREWING COMPANY** | BELLEVUE, WA
- PFRIEM FAMILY BREWERS** | HOOD RIVER, OR
- FREMONT BREWING COMPANY** | SEATTLE, WA
- BLACK RAVEN BREWING CO.** | REDMOND, WA
- HEATER ALLEN** | MCMINNVILLE, OR
- MARITIME PACIFIC BREWERY** | SEATTLE, WA
- FORT GEORGE BREWERY** | ASTORIA, OR
- REUBEN'S BREWS** | SEATTLE, WA
- WOLVES AND PEOPLE** | NEWBERG, OR
- ALESONG BREWING AND BLENDING** | EUGENE, OR



...

**MEATLESS MONDAY ?
TRY THIS DISH WITH
A PLANT-BASED
PROTEIN INSTEAD.**



© Sam Henderson

SWEET AND SAVORY

OF COURSE, CHERRIES ARE DELICIOUS... BUT ALSO SURPRISINGLY VERSATILE. THEIR SWEET AND SOMETIMES TART FLAVOR MAKES THEM PERFECT FOR DESSERT APPLICATIONS, BUT THEY ALSO PAIR BEAUTIFULLY WITH A VARIETY OF MEATS.

COVER STORY

THE CHERRY ON TOP

MAKING THE MOST OF SEASONAL LIVING MEANS TAKING ADVANTAGE OF SEASONAL FRUITS AND VEGETABLES. FORTUNATELY, SUMMER OFFERS UP A BOUNTY OF CHOICES, INCLUDING ONE OF OUR FAVORITES, CHERRIES. OVER 60% OF THE SWEET CHERRIES GROWN IN THE US COME FROM THE PACIFIC NORTHWEST. DURING THE SUMMER MONTHS, WE HAVE THE UNIQUE OPPORTUNITY TO HARNESS THE DELICIOUSNESS THEY OFFER IN A VARIETY OF WAYS... SALADS, COCKTAILS, DESSERTS, AND LESS COMMONLY, SAVORY ENTREES. CHERRY SEASON HAS RETURNED AND WE HAVE A COUPLE OF NEW RECIPES FOR YOU TO TRY.

LAMB CHOPS WITH CHERRY BALSAMIC GLAZE AND HERBED POLENTA

serves 4

The ingredients:

For the polenta:

- 1¾ cups milk
- 1¾ cups water
- 1 cup polenta
- 3 tablespoons grated parmesan cheese
- 2 cloves garlic, minced or grated
- ¼ cup fresh basil, finely chopped
- ¼ cup fresh parsley, finely chopped
- 1 tablespoon fresh thyme leaves
- ½ teaspoon coarse salt
- ¼ teaspoon black pepper

For the lamb chops and glaze:

- 8 lamb chops
- ½ cup balsamic vinegar
- 2 tablespoons honey
- 2 tablespoons water
- 12 pitted cherries, halved
- ½ cup fresh basil, finely chopped
- ¼ teaspoon black pepper

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MORE CHERRY COMPANIONS

HERBS AND SPICES

Black pepper, cinnamon, sage, basil, thyme, mint, coriander/cilantro, nutmeg, saffron, anise, ginger, allspice, and clove.

CHEESES

Goat cheese, cheddar cheese, cream cheese, fontina, ricotta, mascarpone cheese, and crème fraîche.

MEAT

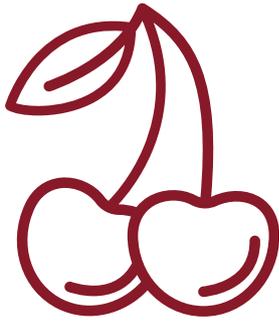
Lamb, pork, tenderloin, foie gras, bacon, chicken, duck, beef, ham, and sausage.

LIQUOR

Amaretto, bourbon, brandy, crème de cassis, Grand Marnier, kirsch, rum, sweet vermouth, red wine, vodka, Armagnac, and cassis.

...

**A TAKEAWAY
TREAT THAT IS
PACKED WITH
FLAVOR.**



THE RIGHT STUFF

SOME FLAVORS ARE JUST MEANT TO GO TOGETHER. EACH OF THE FLAVORS IN THIS DESSERT ARE GREAT ON THEIR OWN, BUT THE COMBINATION OF THEM IN ONE BITE IS TRULY DELIGHTFUL.

Before you start:

For best results, prepare the crust a day in advance and bake it on the day you will serve it. The cooked tartlet shells can also be stored, wrapped in plastic wrap, in the freezer for a few days before adding the filling and serving, if desired.

For the crust, the butter should be very cold. The water and egg should also be cold. This will result in a crust that is sandy and flaky in texture.

While the dark chocolate pairs nicely with cherries, it can be substituted with semi-sweet or milk chocolate, if preferred.

For presentation, the cherries are cut along the bottom and pitted in order to retain the stems. This is optional.

LOVE TRIANGLE

SURE, THERE ARE PLENTY OF NOTABLE DUOS... BERT AND ERNIE, SONNY AND CHER, MAC AND CHEESE. BUT A NOTABLE TRIO... THAT'S A DIFFERENT STORY. HERE, CHERRIES, CHOCOLATE, AND PISTACHIOS TAKE THE SPOTLIGHT IN A DESSERT THAT SEEMS SIMPLE, BUT IS AN ABSOLUTE SHOWSTOPPER.

The ingredients:

For the crust:

- 1½ cup flour
- ½ cup cocoa powder
- ½ cup pistachios, finely ground
- ¾ cup confectioners sugar
- ¼ teaspoon salt
- ¾ cup unsalted butter, cold and cut into small cubes
- 1 egg, cold and beaten
- 1 tablespoon water, cold

For the ganache:

- 12 ounces dark chocolate, chopped or broken into small pieces
- 1 cup heavy cream
- 3 tablespoons unsalted butter

For the topping:

- 3 tablespoons pistachios, chopped
- 18 large or 24 medium cherries, pitted from the bottom

The instructions:

1. Place the flour, cocoa powder, finely ground pistachios, confectioners sugar, and salt in a food processor. Pulse the mixture several times to fully incorporate them. Add the chilled butter cubes and pulse several times to reach a consistency of coarse sand. Add the beaten egg in thirds, pulsing after each addition to fully incorporate. Finally, add the water and pulse just to incorporate and bring the dry mixture together.
2. Pour the dough onto a sheet of plastic wrap on a counter. Press the dough together to form a

continued on page 36





CLICK A  TO LEARN MORE

EASY BREEZY SUMMER

Seasonal Living products are built for carefree living. These pieces from our Provenance Signature Collection, designed by Laura Muller, are made for indoors or outdoors. They are weather-resistant and stain-resistant.

CAREFREE ENTERTAINING

SUMMER IS A GREAT TIME TO ENTERTAIN FRIENDS AND FAMILY. THE WEATHER DRAWS YOU OUTSIDE TO MAKE THE MOST OF INDOOR/OUTDOOR LIVING. HOWEVER, SUMMER OUTDOOR ENTERTAINING COMES WITH A UNIQUE SET OF CHALLENGES. GET PREPARED WITH OUR QUICK TIPS AND ENJOY A CAREFREE SUMMER SEASON.

food & drink

USE TRAYS - reduce your trips and keep courses staged inside until you're ready to bring them out.

CONSIDER A POTLUCK - an excellent way to reduce your workload... and a lot less dishes to wash after.

CREATE WINE CHILLERS - even inexpensive galvanized buckets work... keep drinks cool stylishly and where you want.

COOK IN THE MORNING - limit oven use to the AM hours to keep your kitchen cool.

BATCH COCKTAILS - create a couple of cocktails (no ice) in batches to be refrigerated and poured over ice as needed.

THINK SMALL BITES - barbecue is great, but for the rest stick with easy nibbles for summer fare... plus easy clean up.

KEEP A BOTTLE OPENER HANDY - maybe a couple if people will be gathering in more than one spot in your yard.

USE NON-BREAKABLES - especially by the pool... there are many tasteful options available.

GET A FLOATING COOLER FOR THE POOL - keeps the party going and nobody has to play waiter.

ambiance

KEEP BUGS AWAY - especially around the eating areas... fresh aromatics like lavender are a natural insect deterrent.

HAVE A FIRE FEATURE - great for cooler evenings and always a draw for conversation areas. Check out SEASONAL LIVING's INGOT collection with hand-hammered fire tables and pedestals.

USE NATURAL ELEMENTS FOR DECOR - bring nature to the table with small pots of herbs, potted plants, fresh fruits, etc.

CREATE INDOOR SPACES OUTDOORS - cozy spaces that feel like the indoors promote fun and relaxation.

USE LOW-MAINTENANCE FURNISHINGS - that are stylish... think ceramics, outdoor upholstery, and FRP (fiber-reinforced polymer). See SEASONAL LIVING's new PROVENANCE SIGNATURE COLLECTION by Laura Muller to learn more.

KEEP THROW BLANKETS HANDY - in case things cool off in the evening.

HAVE ENOUGH TOWELS FOR EVERYONE - if water fun will be involved.

PROVIDE SUNSCREEN - this ensures everyone will have a good time and it is commonly forgotten.



CONNECTING WITH NATURE

AFTER MORE THAN 40 YEARS SINCE ITS INTRODUCTION, THE JAPANESE PRACTICE OF FOREST BATHING IS CATCHING ON IN THE UNITED STATES. SCIENTISTS HAVE SEEN THE BENEFITS, AND YOU CAN, TOO.

FOREST BATHING

WHAT'S IT ALL ABOUT?

Forest bathing, or Shinrin-yoku, is the simple and therapeutic act of spending time in a forest. The principles are easy to understand and there are no special materials to purchase. The idea is simply to disconnect from life's distractions and reconnect with nature.

The practice of forest bathing emerged in Japan in 1980 and was soon recognized as a legitimate form of therapy. Since then, it has become a vital part of preventative healthcare in Japan, as the world begins to realize more and more the negative impact of depression, distraction, and general aches and pains.

Many studies have been conducted on the practice, showing a wide range of health benefits including reduced chronic stress, which can lead to a host of other health issues. Forest bathing was initially used by many to relax in overcrowded cities and combat sensory overload caused by traffic, noise, and long work hours. During the

pandemic much of the sensory overload was reduced. However, we have plenty of other distractions in our modern lives, such as cell phones, social media, and time spent at a computer.

SO WHAT'S INVOLVED?

In simplest terms, you just need to meander through the forest. There is no hiking, running, or adventure climbing required. Just stroll. Listen to the sounds of nature. Take in the odors of the forest. Feel the textures of your surroundings... with your hands and/or with your feet.

You can sit if you like and just soak in as much of the moment as possible. There is no need to meditate. This is just a time to remove distractions and be connected with nature. For that reason, there is one BIG rule... no cell phones.

HOW CAN I LEARN MORE?

Many books have been written on the subject. A simple search on the internet

will provide you with ample information and studies to satisfy your curiosity. Here is a list of popular books to consider:

- *Forest Bathing: How Trees Can Help You Find Health and Happiness* - Qing Li
- *Shinrin Yoku: The Japanese Art of Forest Bathing* - Yoshifumi Miyazaki
- *The Biophilia Effect* - Clemens G. Arvey

If you are traveling to Japan and interested in forest bathing, you will be glad to know that there are many services that provide organized tours that specialize in the practice. They are less common in the United States, but are gaining momentum. Many wellness resorts have started to provide similar services.

Lastly, you can just go it alone. Perhaps the best aspect of forest bathing is accessibility. The US is fortunate to have an abundance of national parks and green spaces where you can lose yourself... and find yourself... in nature.



RESULTS FROM JAPANESE STUDIES INDICATE THAT FOREST BATHING IMPROVES SLEEP QUALITY, MOOD, ABILITY TO FOCUS, AND STRESS LEVELS.



HEALTHY TAKEAWAYS

FOREST BATHING HAS BEEN SHOWN TO LOWER:

- *BLOOD PRESSURE
- *HEART RATE
- *LEVELS OF HARMFUL HORMONES LIKE CORTISOL WHICH YOUR BODY PRODUCES WHEN STRESSED

virtual primer

LEARN MORE ABOUT FOREST BATHING, THE BACKGROUND AND HOW TO FIT IT INTO YOUR LIFE WITH THIS VIDEO.



FOREST BATHING CAN REDUCE CHRONIC STRESS THAT CONTRIBUTES TO ANXIETY, DEPRESSION, AND INSOMNIA, WHICH CAN ALSO CONTRIBUTE TO PHYSIOLOGICAL PROBLEMS LIKE HIGH BLOOD PRESSURE, MUSCLE TENSION, AND LOWERED IMMUNE RESPONSE.

PORTLAND P



PLAYGROUND

LIVING LIFE IN COLOR

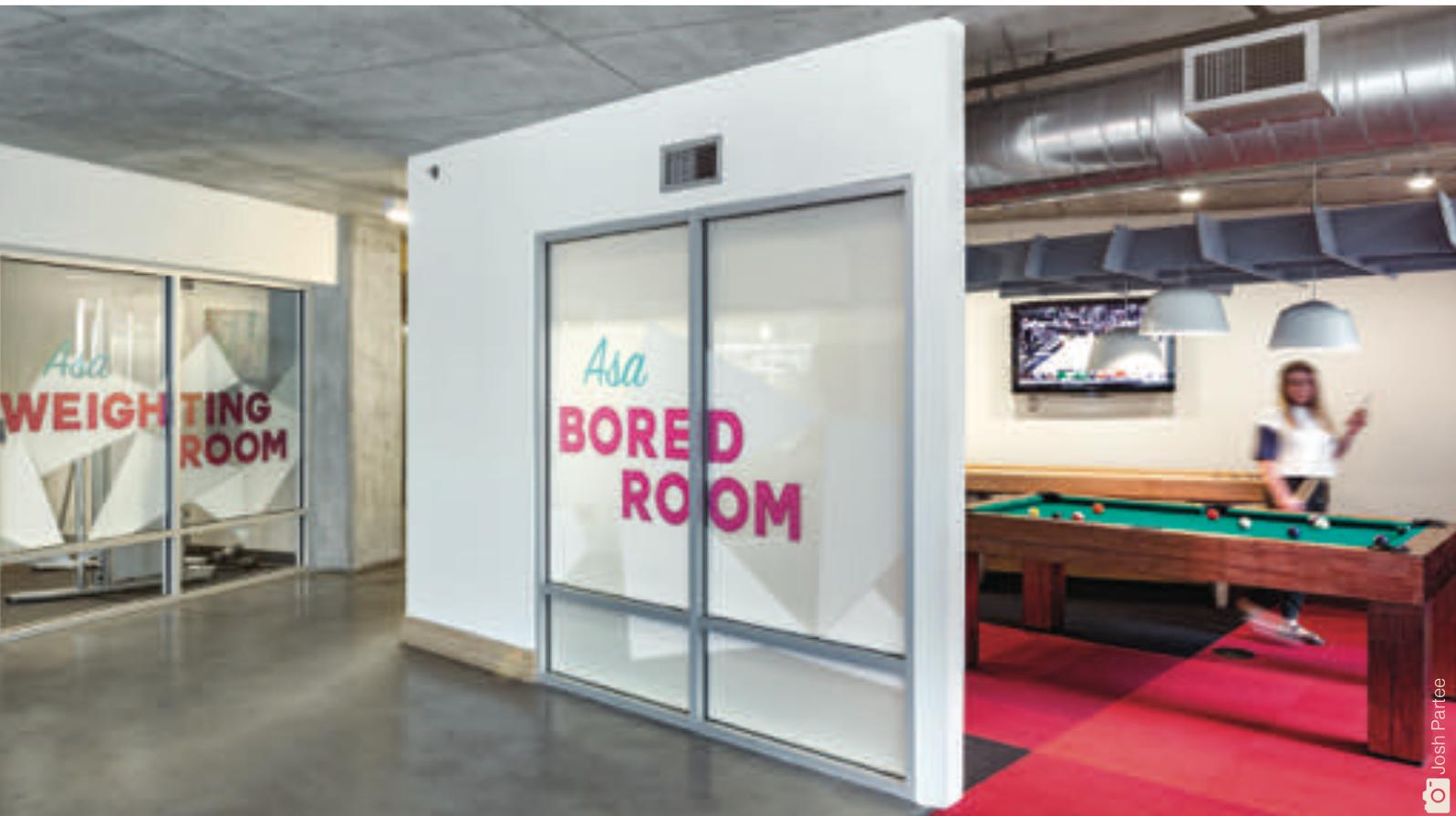


RE-IMAGINED COMMON SPACES

Garrison Hullinger Interior Design transforms the uninspired spaces of a residential building to create cool and colorful gathering places for residents.

N

ESTLED IN THE INTERIOR OF A RESIDENTIAL HIGH-RISE, THE COMMON SPACES OF ASA FLATS + LOFTS GET A NEW LOOK THANKS TO PORTLAND-BASED DESIGNER, GARRISON HULLINGER. HULLINGER, A KANSAS NATIVE, DISCOVERED HIS ENTREPRENEURIAL SPIRIT AND LOVE FOR DESIGN IN HIS TEENS. WITH A MECHANICAL PENCIL AND GRAPH PAPER, HE BEGAN LAYING OUT SPACES FOR HIS OWN HOME. NEATLY ORGANIZED CLIPPINGS FROM DESIGN MAGAZINES AND AN EARLY CAREER IN RETAIL FUELED HIS CREATIVITY TO TRANSFORM SEVERAL OF HIS OWN HOMES. FINALLY, AFTER A SERIOUS ACCIDENT, HIS THERAPISTS RECOMMEND RELOCATION TO THE PACIFIC NORTHWEST, WHERE HE FLOURISHED. HE LAUNCHED HIS OWN DESIGN FIRM, GARRISON HULLINGER INTERIOR DESIGN, IN 2010 AND BEGAN HIRING ADDITIONAL DESIGNERS JUST MONTHS LATER TO HELP MANAGE THE WORKLOAD. WITHIN JUST A FEW YEARS HIS FIRM GAINED MANY PRESTIGIOUS RESIDENTIAL AND COMMERCIAL CLIENTS. HIS FIRM'S AWARD-WINNING DESIGNS HAVE MADE IT A TOP CHOICE FOR CLIENTS SEEKING THOUGHTFUL DESIGN IN THE PACIFIC NORTHWEST.



DESIGNER: Garrison Hullinger
SITE: ghid.design
LOCATION: Portland, Oregon

PREVIOUS PAGE: outdoor kitchen and dining area in the interior courtyard. **THIS PAGE:** spaces transformed to encourage gathering for residents. **FACING PAGE:** several conversation areas throughout the outdoor space created to accommodate small or large groups. **FOLLOWING PAGES:** firepits, landscaping, and modular furniture allow residents to take advantage of beautiful Portland views. Intimate and beautiful "indoor" spaces placed in outdoor settings.

SL: What is the backstory of this project?

GH: Having been hired by the owners of Asa Flats + Lofts to convert a yogurt shop into a co-working space at one of their high-rise, multi-family properties, we were hired to give a fresh look to the overall indoor and outdoor amenity spaces of another property. The internal courtyard on the fourth floor was being underutilized by the residents and many of the other spaces were showing wear and felt dated. Queried residents responded saying they wanted more spaces for gathering and socializing. We opened a space that was previously a board room and turned it into a gaming space. We also designed plans for the exterior courtyard that focused on experiential design and wellness. The designs promoted a connection to the outdoors and enhanced the social engagement with residents of the community.

SL: What were the challenges and how did you address them?

GH: The existing exterior courtyard spaces consisted of a dog relief area and a few park benches and provided daylighting for interior residential units. We were aware of the challenges of locating amenities within the close proximity of the residences and developed ideas to contain the transfer of noise to the units. For the outdoor kitchen and seating areas, we designed a sophisticated canopy to allow sun into the space or be closed when moisture is



FORM AND FUNCTION

ANGULAR, GEOMETRIC, AND ARTISAN-MADE, THE GEO STOOL | ACCENT TABLE IN HAND-GLAZED CERAMIC IS PERFECT FOR INDOOR OR OUTDOOR USE.



detected. We worked closely with the engineering group to ensure the new canopy and a freestanding fireplace could be secured to the elevated courtyard.

SL: How did you incorporate elements of wellness into the space?

GH: We created flexible spaces to allow multiple groups of residents to assemble in large or small groups. After completing our design, we worked closely with the landscape architect to layer plant material and drainage. Key elements of our design include recycled quartz countertops and ipe wood for cladding of walls and cabinets.

SL: What are you most proud of with the completion of the project?

GH: With this project, I am most proud of the unique and colorful spaces we created within a defined area. We gave new identities to multiple spaces and provided residents better ways to gather and socialize in an outdoor setting.



PRETTY PUNCTUATION

SIMPLE AND CHIC, THE BABY CARONESS ACCENT TABLE IN HAND-GLAZED CERAMIC IS AVAILABLE IN A WIDE VARIETY OF COLORS FOR YOUR INDOOR | OUTDOOR DESIGNS.





SEASONAL LIVING®

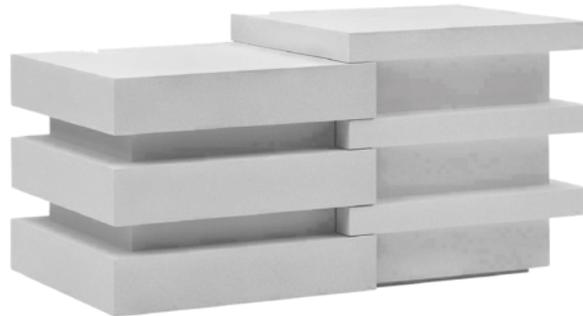
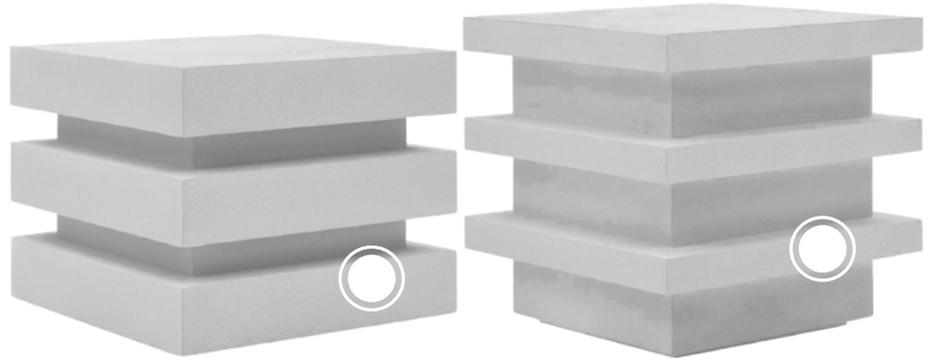


by LAURA MULLER

INSPIRED BY A LIFE THAT EMBRACES THE HEALING ELEMENTS OF NATURE, THIS COLLECTION REFLECTS THE EARTH'S SENSUOUS CURVES AND NATURAL SPACES RANGING FROM OCEAN AND DESERTS TO MOUNTAIN RANGES.



*detail of joining



◀ MEDITATION
COMMUNITY BUILDING
BLOCK, SHORT & TALL
PROVENANCE SIGNATURE
COLLECTION
SEASONAL LIVING

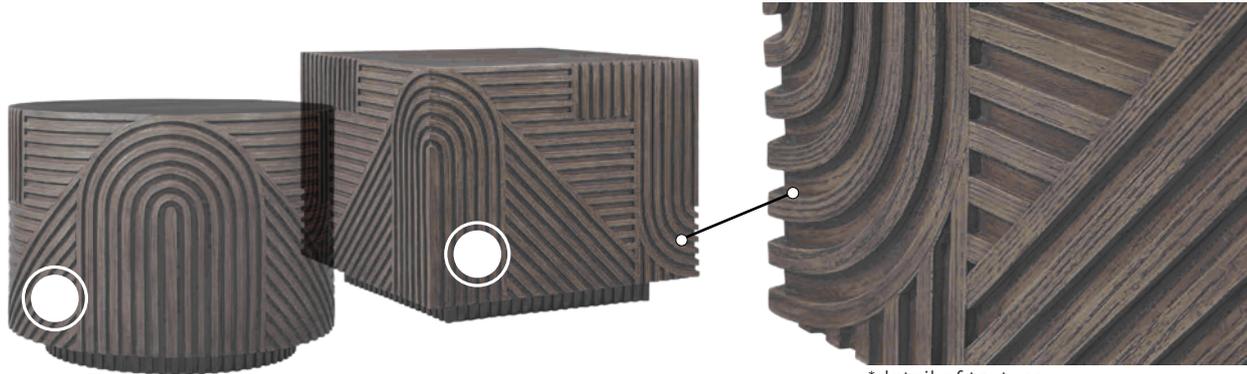
▶ IN MOTION



COMMUNITY TABLES

Our Community Building Block tables are created to offer a variety of configurations for your entertaining needs. Made of Fiber Reinforced Polymer (FRP), these tables are weather-resistant and stain-resistant. Available in tall and short options, these "easy care" pieces are perfect for indoor or outdoor use in commercial or residential projects.

▶ **SERENITY "ENERGY"
TEXTURED TABLE,
ROUND & SQUARE**
PROVENANCE SIGNATURE
COLLECTION
SEASONAL LIVING



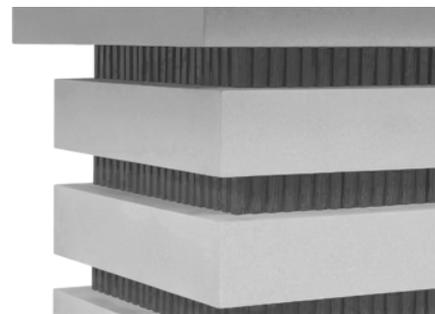
*detail of texture



▲ **TRANQUILITY COFFEE TABLE
ROUND & RECTANGLE**
PROVENANCE SIGNATURE COLLECTION
SEASONAL LIVING



◀ **MEDITATION ROUND
DINING TABLE**
PROVENANCE SIGNATURE
COLLECTION
SEASONAL LIVING



*both table base insets in choice of limestone or energy finish.



◀ **MEDITATION
RECTANGLE DINING
TABLE**
PROVENANCE SIGNATURE
COLLECTION
SEASONAL LIVING



CLICK A  TO LEARN MORE

DOWN ON THE FARM



A

BEFORE

AFTER

STORY



MODERN MAKEOVER

A dark and dreary farmhouse is transformed into a bright and cheery home for a family of five in British Columbia by **Hodgson Design Associates**.

W

HEN A FORMER CLIENT TOOK INTEREST IN A DRAB-LOOKING PROPERTY IN BRITISH COLUMBIA, HE CONTACTED JULI HODGSON TO SEE IF SHE COULD TRANSFORM IT INTO A LIGHT AND MODERN FAMILY HOME. SHE INSTANTLY HAD A PLAN TO BRING IN NATURAL LIGHT AND CONNECT THE INTERIOR SPACES WITH THE OUTDOORS. HODGSON, WHO STARTED HER CAREER IN CALGARY, HONED HER SKILLS ON THE WEST COAST OF CANADA WORKING FOR CITTA CONSTRUCTION, A HIGH-END DESIGN-BUILD FIRM. WORKING THERE HELPED HER IMPROVE HER UNDERSTANDING OF DESIGN, DETAILING AND THE CONSTRUCTION OF BUILDINGS. THESE SKILLS WERE ESSENTIAL FOR THIS PROJECT AS ADDITIONAL SQUARE FOOTAGE WAS NOT AN OPTION. ALL OF HER PLANS TO ACCOMMODATE THE WISHES OF A FAMILY OF FIVE HAD TO FIT IN THE EXISTING FOOTPRINT.

BEFORE



CONNECTIONS: Top on the list of needs for the clients was a connection between indoor and outdoor spaces. Here stone barriers are replaced with openness and retractable walls.

AFTER



Martin Tessier

BEFORE



LIGHTENING UP: The old space lacked natural light. In this living area, Hodgson kept with the theme of farmhouse, but used a clever glass, sliding barn door to allow light to pass through.

AFTER



Martin Tessier



NATURAL BEAUTY: This family dining area takes advantage of the lovely natural views with glass walls that open completely to make a connection to the outdoors and allow airflow.

Martin Tessler

BEFORE **AFTER**



GATHERING SPOTS: The drab pool house was transformed into a cabana for relaxing and hanging out by the pool. A conversation area with a fire pit was added just outside to provide more entertaining options.

Martin Tessler

BEFORE



BRIGHT AND BEAUTIFUL: Dark, drab tile and finishes were switched out in bathrooms with light, colorful alternatives to bring spaces to life.

AFTER



Martin Tessler

BEFORE



ANIMAL HOUSE: Even the barn got an updated look to match the new, brighter feel of the property.

BEFORE



NEW LIFE: This home was completely transformed from something dark and dreary to bright and beautiful. The openness of the spaces and seamless connection to the outdoors make it a perfect family home.

AFTER



AFTER



Martin Tessler

BEFORE



RUB-A-DUB-DUB: Fresh white paint on the walls and window casings brighten up this bathroom. The built-in tub is exchanged for a free-standing one providing the sense of space and calm.

AFTER



Martin Tessler



Martin Tessler

BEFORE

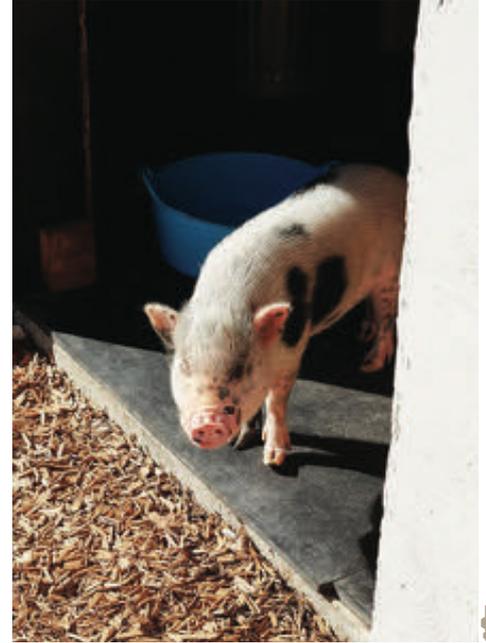


TREAD LIGHTLY: Dark, heavy stairs are replaced with "floating" treads and glass to allow maximum light to enter the home.

AFTER



DESIGNER: Juli Hodgson
SITE: hodgsondesignassociates.com
LOCATION: Vancouver, British Columbia



Martin Tessier

Martin Tessier



DINNER IS SERVED: Light floods the formal dining area from upstairs and downstairs.

Martin Tessier

**LAMB CHOPS WITH CHERRY BALSAMIC
GLAZE AND HERBED POLENTA**

continued from page 12

The instructions:

1. Remove lamb chops from the refrigerator and season them well with salt and pepper on both sides. Allow them to come to room temperature, lightly covered with plastic wrap, while you prepare the polenta and glaze.
2. Place balsamic vinegar, honey, and water in a small saucepan over medium-high heat. Bring the mixture to a boil, then reduce the heat to medium-low. Add the cherry halves and basil. Continue cooking for 10-12 minutes, or until the mixture has reduced by half.
3. Place milk and water in a large saucepan over medium-high heat. Heat the liquid until it just begins to boil.
4. Reduce the heat to medium and add the polenta slowly while you whisk briskly to avoid any lumps. Continue cooking the polenta, stirring frequently, for 10-15 minutes until almost all of the liquid is absorbed.
5. Add the parmesan, herbs, salt, and pepper. Test the polenta for seasoning and adjust the salt and pepper as necessary. Reduce the heat to low and cook for 5 more minutes. If necessary, add a bit more water to maintain a consistency similar to mashed potatoes.
6. While the polenta finishes cooking, brush a skillet or grill pan lightly with oil and place it over medium-high heat. When the pan is very hot, cook the lamb chops to your liking (2-3 minutes on each side for medium-rare, 3-4 minutes on each side for medium to well-done).
7. Serve by adding polenta to the plates. Dredge the lamb chops in the glaze and add two lamb chops to each portion of polenta. Divide the remaining glaze over each serving, with a few cherry halves for each plate. Serve with fresh, in-season vegetables, such as zucchini and tomatoes.

**DARK CHOCOLATE
CHERRY & PISTACHIO TARTLETS**

continued from page 14

1. Roll the dough into a tight ball, then flatten it to a disk. Wrap the disk tightly in plastic wrap and refrigerate it for at least one hour before continuing.
2. Roll the chilled dough out between two sheets of parchment paper to about ¼-inch thickness. Cut circles about 1 inch wider all the way around than the diameter of your tartlet pans. Place the dough circles in the pans and fold over the excess to create a thicker edge. Press the dough gently against the tartlet pans.
3. Dock the crusts by poking several holes in the bottoms with a fork. Gently press aluminum foil against the crusts and cut away the excess. Fill the foil-lined crusts with pie weights or dry beans. Freeze the tartlet shells for at least two hours or overnight before continuing.
4. Preheat the oven to 375°F. Remove the tartlet shells from the freezer and bake them immediately for 20 minutes. Remove them from the oven and carefully remove the beans and foil. Continue baking for 8-10 minutes more, until the inside is well-cooked. Remove from the oven and cool completely on a wire rack.
5. While the shells are cooling, place the dark chocolate in a heatproof bowl. Bring the cream and butter to a low boil.
6. Pour the cream over the chocolate and let it rest for 5 minutes. Using a whisk, mix the cream and chocolate together until they are completely incorporated and have created a smooth ganache.
7. Divide the ganache equally over the six tartlet shells. While the ganache is still warm, add the cherries (3 large or 4 medium) to each tartlet. Sprinkle each tartlet with chopped pistachios. Allow the ganache to come to room temperature and set before serving. Alternatively, the tartlets can be refrigerated and served chilled, if desired.

SUMMER
in style

ARCHIPELAGO KEYS
POOL CHAISE
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