

# HISTORIC INFUSION



## Lovely Nova Design

Jessica and Sandy Skinner  
[www.lovelynova.com](http://www.lovelynova.com)  
[@Lovely\\_nova\\_](https://www.instagram.com/Lovely_nova_)

Lovely Nova Design is a Halifax-based design studio that focuses on applying historic industrial infusion into their design concepts. Lead designer Jessica Skinner breathes new life into antique and primitive pieces using modern paint and wax techniques. The team is launching a line of custom-designed historic foundry carts called Lovely Foundry that date to the 1800s.

### What was the inspiration for your room?

Our space was inspired by a desire to preserve the beauty and quality of craftsmanship in years past, making it work with design concepts of the present.

### What is your favourite dining room look?

We love a dining space that draws you in with the warmth of using multiple textured elements and conversational pieces.

### What does great design bring to the dining experience?

Great design brings heightened enjoyment to your meal. It excites all of your senses.

### If you could have dinner with one person, dead or alive, who would you pick?

Jessica: I would love to sit down with my grandparents. I think they would appreciate the restorative green friendly aspect of Lovely Nova Design.



Photo: Dennis Evans

## Chef Geir Simensen

Stubborn Goat Gastropub,  
Scanway Catering  
[www.stubbornoat.ca](http://www.stubbornoat.ca)  
[www.scanwaycatering.com](http://www.scanwaycatering.com)  
[@TheStubbornGoat](https://www.instagram.com/TheStubbornGoat) [@Scanway](https://www.instagram.com/Scanway)

Executive chef Geir Simensen started his culinary career at age 14 when he began helping his mother at their family business, Scanway Catering. He attended NSCC's culinary arts program and spent several years working in hotels around the world. Geir returned in 1999 to take over the executive position for Sweet Basil, Cheapside Café and Scanway Catering. In 2013, he co-founded Stubborn Goat Gastropub in downtown Halifax. He has created menus for events totalling over 2,000 guests, while keeping true to his belief in local, high-quality food. His restaurants have received awards such as "Where to Eat in Canada," and "Best Downtown Restaurant."