



Nova Tayona Architects

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 @novatayona

Nova Tayona Architects is a Toronto-based design studio that focuses on custom modern houses in Ontario and the East Coast. For all of its projects, the company finds inspiration in the inherent spirit of a place: whether it's a 100-year-old row-house in the heart of the city, or an isolated property at the edge of the sea.

What was the inspiration for your room?

The memory of a childhood friend's cottage in Bridgewater. It had a screen porch facing a lake and you could be inside yet outside on rainy days or buggy nights. "Screen time" for our room is low-fi: focused on nature and a glowing fireplace screen—not the glow of your phone. It is a space that leads to a rich social-dining experience with a little humour, thanks to Melissa Hiltz's amazing paintings.

What is your favorite dining room look?

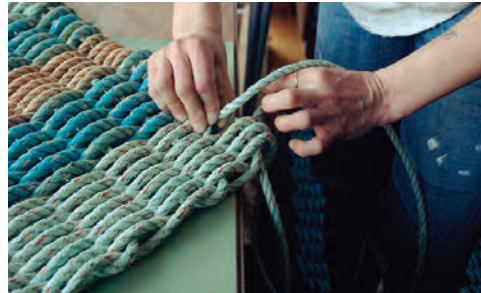
I love outdoor dining. Bugs can be a problem, so a screen porch is ideal. As the sun goes down, the light and mood goes from bright, large and open to dark, cozy and intimate. The window screens fade to black, the ceiling recedes, and then the focus is on the table, the food and people around you. Nature is the perfect dimmer switch.

What does great design bring to the dining experience?

Great design creates a mood and makes you appreciate the food and company in front of you because you're comfortable.

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

I would say my four-year-old son, but in the future when he's an adult. He's a fussy eater, with a discerning palate so he may be a foodie yet!



Chef Luther Shaver

Uptown Catering and Events
www.uptownhfx.com
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Fascinated by his father's wizardry in the kitchen and a fickle eater from an early age, Luther Shaver began preparing meals for himself when he was 10. He followed this interest to the Culinary Institute of Canada, graduating with honours in 2000. With influences from time spent in Bermuda, the Philippines, P.E.I., Halifax and Lunenburg, Luther has honed his craft to become a self-proclaimed culinary griot. While visiting Toronto last year, he had a memorable meal at Gilead, run by his mentor chef Jamie Kennedy. By chance, Luther saw



chef Jamie returning from a trip to the market. He approached him, told him he was a fan and fellow chef, and Jamie cooked five courses of his whimsy, and joined Luther for a glass of Burgundy afterwards. The fact that Jamie took the time to sit with a passionate culinary fan made it an absolutely unforgettable dining experience.