



Signature Design

Janice Bates-Hawkins
www.signaturedesignresource.ca
 @SignatureDR

For more than 25 years, Signature Design has specialized in kitchen and bath design, space and lifestyle planning, project management, renovation and new home construction from concept through completion. With careful attention to detail, Janice creates truly distinctive spaces that are functional and inspiring to make her clients feel at home.

What was the inspiration for your room?

My inspiration comes from the DuPont family garden glass arboretum in the countryside outside of Philadelphia. It houses some of the most beautiful gardens and historical plantings, preserving them for future generations. I was also inspired by the glass dome ceiling at the Syon Park conservatory.

What does great design bring to the dining experience?

Great design makes you feel like you never want to leave the dining room table.

What is the fate of formal dining rooms?

In my experience, clients continue to leave space for formal dining rooms. From what I can see from architectural and design trends, I believe they will be around well into the future.

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

Ellen DeGeneres for an evening of fun and laughter, or Robert Downey Jr. for great conversation.



Chef Ashley Davis

Morris East (Bedford location)
www.morriseast.com
 @Morriseast

Halifax native Ashley Davis is a Culinary Institute of Canada graduate and Red Seal chef who has cooked in P.E.I., Nantucket and Ottawa. She recalls an inspiring meal at a Michelin Star restaurant in Italy. She expected the main course to have breathtaking garnishes and a complex plating design. But it arrived on a simple plate with one garnish. After her first bite, she realized the food was anything but simple: moist and succulent braised lamb that fell off the bone and flavourful accompaniments. She realized that food didn't have to be complex. It could be simple, and as long as it was delicious, it would speak for itself. Ashley stands by this theory at Morris East, using local and seasonal ingredients daily.

