



Highlights:

- *Designer Q. & A.*— Your Dream Kitchen
- *Seed of Truth* autumn garden ideas
- Best Harvest Recipes *from Lindsay's Kitchen*

Urban Edge Properties Adds Colour to Koksilah Community

If suburbia is the ‘best of both worlds’ gone wrong, then perhaps the solution (or part of it) is a synthesis of purpose in building use—rather than an escape from it.

At Urban Edge Properties (dubbed U.E.P. by owners and tenants), commercial, residential and green spaces exist side by side, bridging the gap between traditional homes on Koksilah Rd. and the light industrial zone along Hwy 1.

The David Coulson Design crew now calls U.E.P. home, with a 1,500 sq.ft. woodworking shop on site, and a dozen tenants living in rental suites and compact cabins throughout the Boal Rd./Koksilah property. On any week day, local carpenters will be working alongside young families and professionals next door. After work is complete, tenants might be seen gathering vegetables from the garden, playing basketball near the Robert McLay-designed heritage house, or enjoying a barbecue on their patio or on one of several open green spaces



***Efficiency Fix*—Trim Down Your Electricity Bill by Hanging Out**

As new landlords, we *encourage* our tenants to be energy-efficient. But every individual gets to make their own choices when it comes to recycling, choosing between bike and car, planting veggie gardens or supporting local grocers.

When we visited our daughter in Japan back in 2006, we saw a great example of eco-friendly utility savings in the form of laundry lines. Laundry lines, racks, swivel rings—you name it! Everything from bedding to baby socks got its turn to turn in the breeze. The result—a lower electricity bill and crisp, fresh sheets. Our tenants are now provided with durable laundry lines that can be used inside or out.

Design. Period. Big Hat, Dry Feet—Overhang Cannot be Overpraised

Don't just keep the rain off. Make it work for you. With quality roof design, tailored to site climate and position, you can guide fresh rainfall to garden beds and storage tanks.

The idea of keeping yourself warm and dry in island conditions by protecting your 'head' (or the top of your house) with a large overhang was practiced by early 20th-century architects like Samuel McClure and Charles Dickey.

Recent projects from the David Coulson Design family are examples of work that stand solidly on wisdom from the past, while keeping an open attitude towards

bright and innovative design elements of the future. Like our clients, we enjoy the character and patina of time-honoured materials—side by side with modern engineering and energy-efficient technologies that add health and comfort values to our space.

Not all innovations come in the form of shiny gadgets, either. Basic principles of conservation and re-use can guide the home design process from the bottom up. Or, in this case, from the top down. As water becomes an increasingly precious resource worldwide, British Columbians cannot afford to ignore the life cycle of water on their property or in their community. Simple rainwater chains can channel clean water to thirsty garden beds, economizing on both city resources and homeowner gardening/watering time.

Re-directing rainwater to nearby garden beds or to large potted plants and trees is just one way to make the most of the gifts of nature while enjoying the interplay between home style and home function.

www.davidcoulsondesign.com re-design—the company website has a new, user-friendly layout with dedicated Kitchen and Bath galleries, Sketches, Landscaping Plans and more. We intend to keep it fresh, so check our online "home" frequently for photo changes and updates. *Website design by shortcreative, professional photography by Gary McKinstry.*



The roof design for this North Cowichan home was inspired by architect Charles Dickey, who created deep overhangs for 1920s and 1930s buildings in the Hawaiian islands.



Designer Q. & A. with David Coulson

A Workspace Built to Last—Your Dream Kitchen

In the season of bounty, who needs to eat out? Bring the tastiest goodies you can gather into your own home and make magic. All the better if your home kitchen has a little magic of its own.

What is the most rock-solid essential kitchen feature?

A central gathering place—for sharing food, drink, work, and conversation. Usually this translates into an island or a peninsula, depending on size and layout.

Best of old and new in terms of materials?

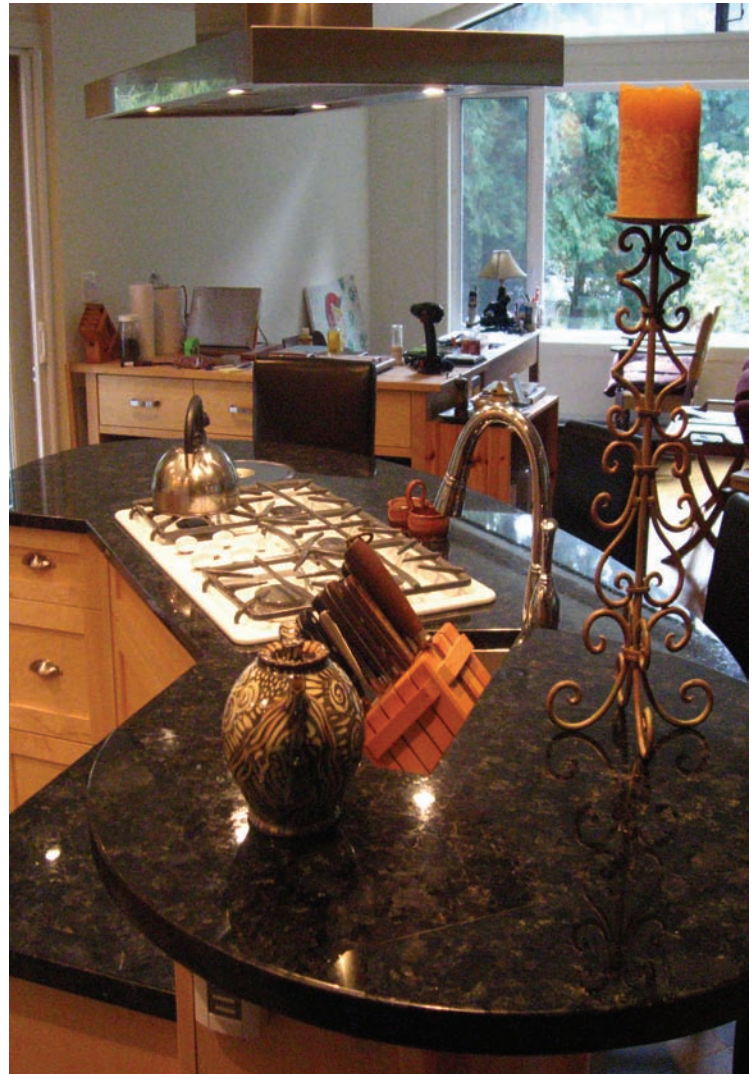
‘What once was old is new again...’ - solid birch ply boxes for cabinetry. They can be covered in decorative veneers or wood doors of your choice.

Do you find kitchens fun to design?

They’re the best. Because that’s where everyone really lives. We once sat around campfires, now we’re gathering around the oven.

Do you enjoy your own kitchen most at the beginning or at the end of the day?

The end. It comes to life, with good food, fine company, and *use* that shows us what it can do.



Custom granite top with raised platform at one end, built-in bar sink, ‘hidden’ compost, double-height drawers below and Italian FuturoFuturo hood above. *Photo by Don Genova*

Is there one guiding principle for you in kitchen design?

Efficiency. Most modern kitchens are modeled after hotels, restaurants, and grand mansions of the past—the best of galley design with central islands and easy access from all sides. Efficiency has always been my central concern.

The kitchen is “where everyone really lives.”

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from Lindsay's Kitchen: Stuffed Zucchini

My take on a family favourite—perfect for autumn potlucks.

TO HAVE:

- 4 small zucchini
- 1 C feta (brine)
- 1/3—1/2 C sharp cheddar
- 2 Tbsp flour
- 2 Tbsp chopped fresh parsley
- 1-2 Tbsp chopped fresh dill
- 1 (or 2!) tsp crushed garlic
- black pepper
- Breadcrumbs, butter, paprika

TO DO:

- 1) wash zucchini, parboil for 7-8 min (until cooked, but still firm), drain and cool
 - 2) mix cheeses with flour, herbs, garlic, and pepper
 - 3) Slice zucchini in half lengthwise and gently scoop out seeds (leaving 1/4 in. shell width)
 - 4) Arrange in roasting pan side by side and fill with cheese mixture
 - 5) Dust with breadcrumbs and dot with small pearls of butter (3-4 per zucchini half)
 - 6) Sprinkle with paprika
 - 7) Broil for 20 min or until cheese sizzles!
- * For a spicy variation, substitute cayenne or hot smoked paprika on top

Seed of Truth: Ulla Coulson's post-summer garden thoughts

As you look back over your garden's performance during the spring and summer months, you have a clear idea of what needs changing in order to make next year's green zone spectacular. Consider adding a planted swale or rain garden to your design, excellent guardians against severe rainwater run off and beautiful in their own right. You can use grasses, perennials, or permeable river stone/pebbles/crushed rock in combination with plantings.

This is also the time for gathering seeds—those precious pearls of possibility just waiting for their chance to show off. Shake ripe seeds into clean, dry buckets or brown paper bags. Remove any chaff and dust, then spread them on plates and allow to dry *thoroughly*. Finally, store them in labeled envelopes. Even better—use recycled pockets from junk mail or tea bags (those little paper packets are the perfect size for smaller seeds).

And think of the birds! Rather than cutting down those wilted sunflowers that have peaked and passed, leave them standing to feed the local birds through the winter.



Main entrance to the shared community vegetable and herb garden at UEP.