



Daylily expert shares his secrets

"When I retire, I'll do a little more gardening." How many times have you heard that statement? Noel Weston retired 11 years ago from his job as horticulturist for the city of Raleigh, and today he's doing more than a little gardening.



Garden Spot
Debra Boyette

He grows and sells more than 1,100 varieties of daylilies on 7 acres at his Lakeview Daylily Farm in Garner.

How many plants does he take care of? "I have no idea," he said.

On a recent rainy Saturday morning, Weston sat under a shelter wearing a wide-brimmed hat as he waited for a visitor. He's a rather quiet man, but he's happy to answer questions about daylilies and other gardening matters; and he doesn't mind repeating himself if you don't quite get it at first.



PHOTOS COURTESY OF DEBRA BOYETTE

Snow Blizzard is a beautiful, creamy double daylily.



Outrageous is a bright orange-red daylily.

The key to successful growing is the soil. The daylily needs a pH ranging from 6.2 to 6.8. (See box on Page 3D for information on soil testing.)

Weston steered a golf cart among yellow, orange and

SEE DAYLILIES, PAGE 3D

Weston's interest in gardening began when he was a child, and his interest in daylilies sprouted because a former boss liked them.

While working for the city, Weston helped install and maintain daylily gardens at Pullen, Fletcher and Jaycee parks.

The daylily, or hemerocallis, gets its name from its bloom time. Each bloom lasts just one day.

However, this plant has held Weston's interest for much longer. While still working with the city, he began growing the plants on his own. As he thought about retirement, he knew he'd want to keep busy. Lakeview Daylily Farm does the trick.

The daylily, which grows from a fleshy root, is fairly easy to grow. "That's the main reason why I grow them," Weston said.



COURTESY OF DUSTIN PECK

The heart of The Point is the kitchen. Its peaked ceilings, natural light and balance of modern and traditional invite people to linger. The National Association of Home Builders named it Room of the Year.

Stunning kitchen earns high marks

NATIONAL AWARD FOR ROOM IN NCSU CHANCELLOR'S HOME

By STACY CHANDLER
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Technically, Randy and Susan Woodson share their home with tens of thousands of people.

They live in The Point, the chancellor's residence at N.C. State University, a frequent gathering place for students, faculty, alumni, donors and others in the university community. These events include small groups that can be seated around the home's long dining table or hundreds mingling in the large foyer or outside on the patio, just steps from Lake Raleigh.

The 9,000-square-foot home, completed in 2011, presented an unusual challenge for the construction and design team, which included NCSU College of Design Dean Marvin Malecha and the Carboro firm Weinstein Friedlein Architects.



Rufty

"It really is N.C. State's house," said Jon Rufty, president of Rufty Homes, which built The Point. "But it's also where the chancellor lives, so it had a lot of interesting elements – from an entertaining viewpoint to how do you make it comfortable for the chancellor and his family."

Whether the Woodsons are at home alone or joined by a crowd, the heart of The Point is the kitchen. Its peaked ceilings, natural light and balance of modern and traditional elements invite people to linger. Those features and more won attention recently from the National Association of Home Builders, which named the kitchen its Room of the Year and also gave it a platinum award for "Interior Design: Kitchen" in its 2012 Best in American Living Awards.

Although the home has a separate

SEE KITCHEN, PAGE 4D



COURTESY OF DUSTIN PECK

The chancellor's residence is a frequent gathering place. Smaller groups can be seated around the home's long dining table.



N.C. State Chancellor Randy Woodson and his wife, Susan, at their residence on Centennial Campus.

COURTESY OF MARC HALL



RICHARD BUBNOWSKI

An outdoor shower can come in handy for a muddy, sweaty gardener. This one echoes the house design and is open to the sky.

Outdoor showers make a splash

By MARTY ROSS
Universal Uclick

Getting all hot and dirty in the garden is something to look forward to when you have an outdoor shower. The relief is instantaneous, and you'll never track mud into the house again.

Outdoor showers have long been part of the scene around a pool, but gardeners are catching on to them, too. Rinsing off muddy boots with the hose is fine, but peeling off your clothes and taking a real shower outdoors is even better.

"For me, it's part of the experience of nature," said garden designer Katherine Brooks, who has a charming outdoor shower at the corner of her patio. "When you garden, you get dirty, and when you're dirty – well, the shower's right there." An evergreen Confederate jasmine vine, with delightfully fragrant white flowers, grows up one side of the shower stall and perfumes the air in June. Mint growing around the outside of the shower contributes a sharp, refreshing note: "When you step on it, it smells so good."

SEE SHOWERS, PAGE 3D

Design duo's tips on how to survive remodeling



At Home
Marni Jameson

bility, consistency and routine, and remodeling upends all that. It wreaks havoc on daily patterns. All of a sudden you're doing dishes in the bathtub and brushing your teeth in the garden hose.

It compromises your privacy, unless you're used to encountering strange men while you're still in your nightgown. And it makes fool's gold of your finances.

I talked to the Clarks, of Lafayette, Calif. He's a general contractor and owns RFC, a residential construction company. She's a real estate agent and owns The Home Co., a real estate sales, design and staging firm.

Four years ago, they began collaborating on each other's projects in a more formal arrangement than they had previously.

Steve agreed his construction clients could benefit from his wife's design and home-staging advice, while Jennifer's real estate clients often needed renovation work Steve could do.

So far, they have collaborated on



COURTESY OF JENNIFER CLARK

Jennifer and Steve Clark have collaborated on 15 renovations.

15 residential renovations for others, and a few for their own home. Here are their tips to minimize common areas of conflict:

■ Set a budget – then assume most projects will go 25 to 30 percent over it. To bring expenses close-

er to estimates, balance splurges with savings. If Jennifer feels strongly about a \$1,400 vanity that puts the project over budget, they look for other places to cut.

■ Balance your styles. Couples often clash over a color-filled “female” design and one that feels more “male.” The Clarks are no exception. Wallpaper, for example, seems feminine to many guys. “So we compromise, and just do one accent wall,” Jennifer said.

■ Plan it out. Good planning can minimize the construction period. “Have everything selected before you start,” Jennifer said. Use Pinterest to create a mood board, pulling together images of inspirational rooms, tiles, light fixtures, paint colors and fabric swatches.

■ Offer choices. Whoever leads the design decisions should give the partner a chance to weigh in. “I need to give Steve options, because it's his home, too,” Jennifer said. So when it's time to pick a chandelier, for example, she finds four she likes and asks Steve to pick one.

Once the work starts, use these strategies to help keep the process moving smoothly:

■ Play to your partner's strengths. Steve appreciates Jennifer's decisiveness: “She can look at three colors, pick one and go.” A former military guy, Steve “really can whip his crews into shape,” according to Jennifer. The combination of her decisiveness and his ability to keep the crew moving make an efficient team.

■ Use professional courtesy. “I sometimes speak to Jennifer as if she were one of my soldiers or employees,” Steve admitted. “We should treat each other better than our employees, and better than our clients.”

■ Keep tempers in check. They try to hear each other out, and they also know when to step away and cool off. “Eventually, we both know that when we consider our family and future together, nothing is worth fighting over,” Jennifer said.

Jameson: marnijameson.com

Living Space

Proper storage keeps your purses pretty

BY KATHRYN WEBER
Tribune Content Agency

From clutches to totes, purse collections have expanded so much that storage can become a problem. And with the price of purses, storing them well protects your investment.

One of the best ways to store your purses is to keep them upright on a shelf. Take a tip from department stores and keep them filled with wadded paper. This not only keeps them standing, but also helps maintain their structure.

For clutches, try a covered storage box. Whether you select a fabric box with a lid or a plastic storage container is up to you. However, a clear storage container will enable you to see your handbags so you will likely use them more often. Clutches can be “filed” in a

storage container by size, or by color if you prefer.

Larger handbags can be placed on a shelf, but there are other options if you're short on shelf space.

The Clear PEVA 8-Pocket Handbag File from the Container Store (containerstore.com) is an option if you have space to hang it on a rod. You can also hang it over a door.

Another storage idea is to use the space above the shelf over your closet rod. Consider adding a rod here and using rings to hold handbags individually.

If space is at a premium, add some hooks to the side of shelves to hold your handbags by the handles.

Are you renting? Use Command Hooks by 3M. They'll hold the weight and can be removed when you leave.

KITCHEN

CONTINUED FROM PAGE 1D

catering kitchen to accommodate large events, meals for smaller gatherings are prepared by chefs in the main kitchen, which is outfitted with two dishwashers, two ovens, warming drawers and refrigerated drawers.

“If there's a small group and the chefs are cooking something nice, the crowd can kind of just flow into the kitchen and see them at work in a beautiful, normal type of kitchen,” Ruffy said. “I think that adds a warmth quality to any entertaining environment to have your guests there and have that be part of the night's event.”

The kitchen, which is open to the living room, also is the preferred gathering spot when the chancellor and his wife have an evening to themselves.

Chancellor Woodson is the cook in the family, his wife said.

“He plans the menu and goes to the grocery store and enjoys everything in here, and I sit at the barstool with a



COURTESY OF DUSTIN PECK

The kitchen's rectangular layout can easily accommodate one cook or several, with a long island in the center providing both visual and functional focus.

glass of wine and visit with him while he cooks,” Susan Woodson said.

The space is filled by stainless steel Thermador appliances, including a professional range with a custom hood made by Comfort Engineers in Durham. White cabinets with Shaker-style doors by Thompson Custom Cabinets of Raleigh have concealed hinges, giving them an updated look. Sleek black granite countertops provide contrast to the elegant and traditional oak flooring.

The kitchen's rectangular layout can easily accommodate one cook or several, with a long island in the center providing both visual and functional focus. The 16-by-18-foot kitchen opens fully to the home's main living room, offering easy socialization and views of the wooded backyard. Tall windows provide drama and let in light. A cozy dining nook adjoins the kitchen, separated only by a counter and high-set cabinets with glass doors facing each room.

The design team refers to the overall look and feel of the home as “soft modern.”

The outside features interconnected rectangles of red brick topped by soaring peaked roofs and geometric metal chimney caps and is “more modernistic,” Ruffy said.

Meanwhile, inside, the interior design specialists from Raleigh's Design Lines Ltd.

Heart of the home

“In all homes, whether it's an apartment or a house, the kitchen is the heart,” said Jon Ruffy of Ruffy Homes, builder of The Point at NCSU.

While dedicated home cooks may want to improve the functionality of the space with upgraded appliances and better layout, others focus on aesthetics, Ruffy said.

Whatever your motivations, here are some things to consider when designing or redoing your kitchen:

Let in the light, take in the views: “At every house, when you slow down, there are just certain views that are better than other views,” Ruffy said. Even if it's just a particularly nice perspective on a wooded back lot, make that part of your plan.

Think about functionality: There are more drawers for dish storage than traditional cabinets with doors in the chancellor's kitchen. A drawer is a one-step process, while cabinets require you to open a door, pull out a tray or extract something from a shelf, all while maneuvering around other objects. Drawers help maintain organization, Ruffy said.

Get the most out of lighting: Natural light is ideal during the day, but you'll need something brighter at night. Consider LED lighting for long-term savings, and remember that a stylish fixture can be a real focal point of your kitchen's design.

Make it a social space: “All kitchens should be able to accommodate a couple different cooks in the family,” Ruffy said. More people also increase the need for a workable floor plan. “When someone is cooking and someone else needs something out of the refrigerator, how do you handle the flow of people in and around a kitchen while a meal is being prepared?”

Consider your lifestyle: Ruffy describes two viewpoints on kitchen design. Some clients see the kitchen as potentially messy space, something they want to keep out of sight from the rest of the house. Others want the kitchen to open to adjoining living spaces in order to maximize socialization or allow parents to keep an eye on the kids while preparing dinner. Think carefully about your view of the kitchen's role early in the design phase.

helped temper contemporary geometric elements with warm lighting and softer touches to emphasize charm and hospitality.

N.C. State's College of Design, which includes the school of architecture, has long been known for cutting-

edge styles, Ruffy said.

“It was important to have architecture that was both forward-looking but at the same time embraces the roots of North Carolina and tradition,” he added.

Another priority throughout the construction and design process was ensuring that the house be as environmentally friendly as possible. In the kitchen, the large windows cut down on the electricity needed for artificial lighting. When the lights are on, LED bulbs do most of the work.

Stone, wood and other materials used in the LEED-certified home were locally sourced when possible, Ruffy said, and the stainless steel appliances and water fixtures were chosen with energy efficiency and conservation in mind.

But even as all those details wowed the National Association of Home Builders, they are just icing on the cake for the Woodsons. Far more than the equipment in the kitchen, they value the space itself.

“My favorite thing about the kitchen is the openness of it,” Susan Woodson said. “When we have a crowd it is a fun place to gather, and it's a very comfortable place for everybody.”

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