

NEWSLETTER

2020



THE ROCKY MOUNTAIN CHAPTER

SCHOLARSHIP WINNERS



Randal Walton

Hi! My name is Randal Walton and I'm a junior at the Rocky Mountain College of Art and Design. After graduating with a degree in interior design, I hope to enter the fields of historic restoration and adaptive reuse. I have an unhealthy obsession with chicken, but I'm completely fine with that. I love music and am always in search of my new favorite band, though none will ever top Led Zeppelin. I also love watching documentaries because my curiosity is never quite satisfied. Thank you to the Rocky Mountain chapter of NEWH for awarding me this opportunity!

**AWARDED
\$5,000**

Kaitlin Dailey

Hi there! My name is Kaitlin Dailey and I am a junior at Colorado State University. I am pursuing a degree in Hospitality Management with a minor in Business Administration. I am a member of the Kappa Kappa Gamma sorority and the Hospitality Management club on campus. I'm super passionate about books, yoga, coffee shops, flowers, and the mountains.



**AWARDED
\$2,500**

We'd like to formally thank and appreciate all of our Scholarship Winners! We had an impressive group of applicants and we are proud to announce that we gave away \$15,000 in Scholarship monies this year!

SCHOLARSHIP WINNERS

Miranda Maiers

My name is Miranda Maiers and I am a senior in the Interior and Architecture Design Program at Colorado State University. My focus area is in human development and family science. Being a mother, I've realized that my area of focus in design aligns with my passions outside of it. I want to make a difference in innovating the industry among the educational and/or healthcare systems. I am also interested in the environmental and sustainable movements in design. I also have an interest in hotel design as I have worked in the industry since high school and now travel in hotels for my job all summer long. The effects that certain design features can have on humans in their environment is such a powerful thing and I cannot wait to start making a difference for the better through my designs along with others.



**AWARDED
\$5,000**

Grace Dant

Hello! I go to The University of Denver and I'm studying Hospitality Management with a concentration in Food and Beverage. I love to bake! It's my ultimate passion in life. Hopefully I'll own my own bakery one day! This scholarship has really put me at ease and helped me to know that I can invest myself in school and that everything will be okay. Thank you so much NEWH!



**AWARDED
\$2,500**

We featured both our Scholarship Recipients AND our TOP ID Winners at our Awards Night! Check out pages 13 and 14 for more information!

To view our scholarship video, click here:
https://www.youtube.com/watch?v=Xnn3hLQiiKl&ab_channel=NEWHRockyMountainChapter

TOP ID HIGHLIGHT



ARCHITECTURE
URBAN DESIGN
INTERIOR DESIGN

Magnolia Hotel Denver

The story of Magnolia Hotel begins with its flagship location in Denver, Colorado, home to the First National Bank of Colorado. By investing in this historic building, Magnolia carries on its stewardship of iconic Denver architecture, ensuring that the city evolves without diminishing its rich history. This history drives the design of the renovation. Stepping foot inside, a deposit box wall installation creates a signature moment. A pallet of earth tones, greens and brass reflect colors found in the west and bring a sense of luxury found in bank lobbies of the past. These colors carry into "Harry's" bar as these spaces connect creating a free-flowing space.

The ballroom renovation brought back the nostalgia of the art deco era. The carpet, inspired by a vintage floor grate, is the perfect backdrop for any event. The newly remodeled bar is the ultimate statement in its custom brass deco screen and detailing.



Magnolia Hotel Houston

A Tribute Portfolio Hotel was looking to enhance the boutique experience in order to bring a sense of place and community locale back into their historic building. The Houston Dispatch Building built in 1926 was originally the Houston Post's printing press location for newspapers and later radio and TV stations. The interior renovation focused on the lobby utilizing the original hardwood flooring and found objects such as an original printing press table and printing press blocks. The ink-inspired palette is layered into textural patterns that speak to the Bayou City's unique blend of southern ambiance and western adventure.

As the prominent source of information in downtown Houston, the goal was to pay homage to the city and building, and connect back to that sense of community, knowledge, and humanity that makes you feel at home – a fleeting experience in this digital age.



TOP ID HIGHLIGHT



Mercantile Residence Inn

The design of the Mercantile Residence Inn incorporates original elements of the Mercantile building into the interior design, bridging historic charm with contemporary functionality. Using salvaged wood beams and other pieces, JOHNSON NATHAN STROHE incorporated various design elements that speak to the building's western ancestry. To truly tell the story of the old Mercantile, almost every part of the building was designed with restorative intent, showcasing the hotel's heritage as one of the largest wholesale and retail marketplaces in the western United States. Preserving and utilizing portions of a historic structure to embed the hotel in its greater context was a focus, as well as creating pedestrian-friendly retail and restaurant venues to enliven the surrounding urban neighborhood.



Hilton Garden Inn

This 12-story Hilton Garden Inn has a full complement of amenities as well as underground parking. The project rehabilitates the historic Hose Company No. One building as a signature restaurant and the location is a gateway into the Central Platte Valley, having strong visibility from I-25. Inspiration for the project draws from the site's past. It incorporates rhythm and movement from the former nearby rail yards.

The hotel is composed of two masses: a "jewel box" all-glass element set against the backdrop of a larger, simpler mass. Together, they generate tension and equilibrium. The jewel box is highly visible, translucent and is dramatically lit at night, while the more opaque, simpler mass is conceived to highlight both the rejuvenated historic building and the jewel box. The complete project ingeniously integrates a small historic structure and larger structure with the context of a highly zoned and quickly intensifying part of Denver's urban core.

Ramble Hotel

Inspired by 17th century French salons, which served as platforms for exchanging ideas and creating a sense of community, each space within the 32,000-square-foot Ramble Hotel has been designed with the intent to foster meaningful conversation, engagement and

guests. Authentic design and materials are at the forefront of The Ramble Hotel's design, which reflects a true adherence to detail and craftsmanship – two principles that have made Denver's River North (RiNo) district a hub for artists and creatives for decades. Reminiscent of surrounding historic warehouse buildings, the design features factory pane glazing and red-orange brick, showcasing a rhythm of brick bays and pilasters with a stepped brick design in the cornice details. The Ramble Hotel is more than a place to stay. It is a hub for creative cuisine, cocktails, music and art in the vibrant and gritty RiNo Arts District.



TOP ID HIGHLIGHT



Ranch House Clubhouse

The Ranch House Clubhouse is the final amenity in a multiple-building campus for an active adult community. Inspired by Arizona's landscape, the clubhouse's exterior is clad with authentic materials which blend it harmoniously to the environment. The public areas are intentionally flooded with natural light creating bright, enjoyable spaces. The thoughtful interior detailing and timeless material and color combinations were chosen carefully to produce a warm and inviting atmosphere to balance comfort and sophistication with a "homey" appeal while emanating a resort-quality philosophy. Planned to be the heart of the development with dramatic views over the golf course and Catalina mountains beyond, this Clubhouse has become the social hub of the community. Creating not only a point of pride intended to assist sales staff in attracting new residents to the established community, it has also enhanced enjoyment and comradery of the community's current residents.

Reunion Coffee House

What was originally an abandoned information center constructed of 3-forty-foot trailers, the design team was challenged in many ways to convert this building into a coffee house while doubling as a sales component for the existing community. Working around limitations posed by existing conditions such as ceiling heights, structural restrictions and converting the building to meet current codes further complicated the process for the design and construction team from start to finish.



Converting the space into what would be a hub of the community required creative programming. The up-beat interior vibe was created with a delicate balance of modern and vintage influences highlighted with blue accents that relate back to the communities branded color scheme, resulting in an enticing and inviting eclectic style coffee house by morning and hip wine and music bar by night for residents to meet and socialize with others in their community.



Timber & Torch

Located paces away from the base of Steamboats popular ski Gondola, this restaurant is strategically situated to capture the après ski/snowboard crowd. Originally built in early 1970's this restaurant was in dire need of a fresh new look. The rich history of Steamboat provided a plethora of inspiration in which to pull from. Creating an inviting and playful mountain -rustic vibe. Natural wood and metal detailing adorn walls, furnishings, millwork and ceiling elements. The existing concrete pilasters were challenging, but became focal features throughout the space. Working hand in hand the design and branding teams sought to create an atmosphere that would speak to Steamboat locals and guests alike by incorporating a nod to the many Olympians originating from Steamboat to abstract signage relating to the geologic ranching history.

VIRTUAL COOKING EVENT WITH CHEF LAMB

MENU

First Course

Caesar Salad with
garlic-anchovy
vinaigrette

Second Course

Pasta Alfredo with
Chicken

Third Course

Fragoli al Pepe
Sliced strawberries
and pepper w
Pernod whipped
cream



About the Chef

Professor Jackson Lamb coordinates the Food Service Management team with the Hospitality, Tourism and Events Department at Metropolitan State University. He has been active in the Denver hospitality community for over 30 years and has served on many prestigious boards in the industry. He was previously the Executive Chef at Rose Medical Center in Denver and Chef Instructor at The Art Institute of Colorado. Thank you for sharing your talents with us, Chef!

Contact Chef Lamb:
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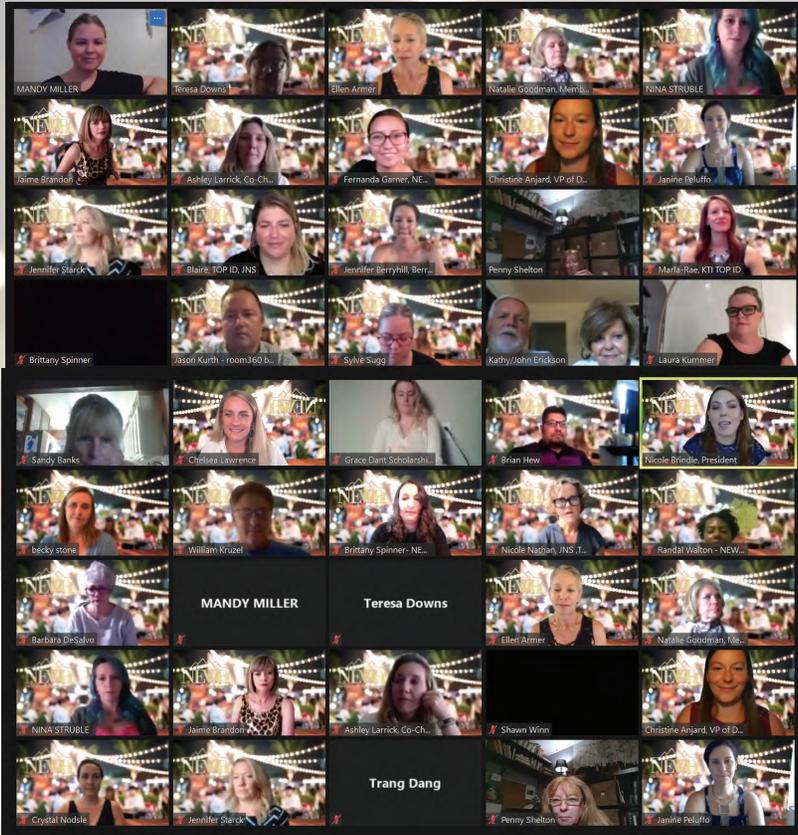


On June 25th, our chapter hosted our first ever LIVE cooking class with Chef Lamb! Chef Lamb is a professor of Hospitality from Metropolitan State University and we are so grateful and appreciative of him sharing his talents with us! We've been fortunate to have Chef Lamb as a committee member and supporter of NEWH – 3 of his students have received scholarships the last few years! If you didn't get to participate in the event don't worry! All virtual events of ours are recorded. If you'd like to access the recording, reach out to any of our board members and we'd be happy to send you the link and ingredients list for the 3 course Italian dinner. Last, thank-you to all the committee members for making this event possible: Michelle Jones, HD Furnishings, Jett Amchin, Shaw Contract, Christine Anjard, GE Johnson Construction, and of course Chef Lamb! We hope to see you all at the next one!

Thank-you to our Sponsors!



SCHOLARSHIP & TOP ID AWARDS



Nicole thanking our Sponsors



Adam in his tux :)

Our chapter hosted our first ever VIRTUAL Awards night to celebrate both our Scholarship Recipients and our TOP ID on Friday, August 14th. Our MC was Adam Tooter all the way from New York - he even dressed up in a tux! The first hour of the night was a dedicated networking time where the 50 attendees were split up into smaller groups and prompted with questions to keep the conversation light hearted. We heard some great stories about pets, concerts, and even a story about Natalie meeting a celebrity! The main event started with presentations from each of our TOP ID firms, followed by questions and answers at the end. The presentations and projects were B-E-A-UTIFUL. We then introduced our Scholarship winners and let them say a few words. We had a special, unexpected guest - Grace's grandparents showed up! To close the night, we gave away \$2,500 worth of PRIZES! We could not thank our sponsors enough for this opportunity to give back and we look forward to our next event!

Thank-you to our Sponsors!



KTI's Watch Party!



RECIPE FEATURE

Submitted by Monique Bindel

CAJUN SHRIMP

Ingredients

1 1/2 lbs. baby red or multicolored potatoes, halved

2 Tbs olive oil

3/4 tsp kosher salt

3/4 tsp black pepper

4 ears corn, husked and cut crosswise into 1-inch rounds

3 garlic heads, tops sliced off to expose the plus, 4 cloves, minced

8 Tbs (1 stick) unsalted butter, melted

2 Tbs Old Bay seasoning

2 lbs medium Shrimp, peeled and deveined

2 Tbs chopped fresh parsley

1 large lemon, cut into wedges, for serving

1. Preheat oven to 425 F. Line sheet pan with foil

2. In a large bowl, combine the potatoes, 1 Tbs olive oil, and 1/2 tsp each salt and pepper. Stir to coat.

3. Spread the potatoes evenly on the prepared sheet pan. Roast until the potatoes begin to brown and soften, about 25 minutes.

4. Meanwhile, in the same bowl, combine the corn, garlic-heads with the remaining 1 Tbs oil and 1/4 tsp each salt and pepper.

5. Add the corn and the garlic heads, cut side up, to the pan with the potatoes and roast for 15 minutes more.

6. In a small bowl, stir together the minced garlic, melted butter, and Old Bay.

7. Remove the pan from the oven and spread the shrimp over the vegetables. Drizzle the butter mixture over the shrimp and vegetables and roast until the shrimp are pink and no longer translucent, 5 to 7 minutes more.

8. Sprinkle the shrimp and vegetables with the parsley and serve immediately with the lemon wedges.



PALECEK



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