

CONSCIENTIOUS KITCHEN

The new, chic crop of sustainable choices for your kitchen is easy on the environment – and easy on the eye. By Margot Austin



01
HYDROPONIC GARDEN

Food doesn't get any more local than growing your own herbs and microgreens right in your kitchen. The Click and Grow cassette garden sits plugged-in on the counter, and uses specially formulated Smart Soil, water and an LED grow lamp. Click and Grow, from US\$60. clickandgrow.com.



02
UPCYCLED UPFRONT

Italian cabinet maker Scavolini takes its environmental protection as seriously as it does good design (above: the Qi design series by Oki Sato of Nendo). The company's cabinet boxes are constructed using low emission, recycled post-consumer materials, they produce 90 percent of their energy using solar panels, supplementing it with zero impact renewable energy sources, plus they recycle 90 percent of the waste they generate. Kitchens starting at \$17,000. Scavolini.design

03
LAMINATE 2.0

Wilsonart's new generation of laminate countertops are available in upscale finishes (including matte) and edging styles (seamless bullnose and beveled), plus made of 70-percent FSC-certified wood pulp fibre. You can even mitre corners to fabricate waterfall end-designs. The company also has third-party certification for its low chemical emissions in manufacturing. High Pressure Laminate, starting at \$33/square foot installed. wilsonart.com



04
TEA TIME

A collaboration between painter Line St. Jean and Manon Martin of Chic & Basta, these linen and hemp towels (growing hemp doesn't require pesticides and actually replenishes the soil) are crafted in Beloeil, Quebec. Soft and durable, they also don't leave lint, making them ideal for wiping glasses. \$29 each. chicbasta.com



05
THE COOL STOOL

Produced in accordance with the motto "Buy once," the Palmerston stool by Toronto furniture makers Coliccan & Company features a timeless look influenced by Shaker and Scandinavian designs. And the brand's small-batch production means optimized efficiencies and superior-quality construction. Handcrafted in Ontario white oak stool with VOC-free oil and stain finish. US\$450. coliccanandcompany.com



07
IN SINK

Silgranit kitchen sinks by Blanco are made of a composite that's 80-percent natural granite combined with acrylic, ceramic and colour pigments. Resistant to chipping, stains and burns, the material also wipes clean in a flash, so bid adieu to those harsh chemical cleaning products. Another feel-good factor: the sinks are made in Canada. Silgranit IKON apron front sink, \$1,659 (30-inch), \$1,867 (33-inch). blancocanada.com

08
ENERGY STARS

The Thermador Star-Sapphire Dishwasher shines, literally (it has a blue-lit interior), with features that include a category-leading capacity (you'll run fewer loads), high-tech sensors ensuring that you're using only the required amount of water, plus a speedy 20-minute wash cycle. Parent company BSH, which also makes Bosch and Gaggenau appliances, has cut the water consumption of its machines in half since 1990, and its factories recycle 92 percent of waste generated. Star-Sapphire Dishwasher, from \$3,319. thermador.ca



06
INTO THE WOOD

Every custom butcher block, cutting board and charcuterie board by Swaine Street Woodworking is handcrafted from FSC-certified wood and finished with rosemary-lemon cutting-board oil and natural beeswax polish. And, they're made to last for at least 100 years. Halifax crafter Jana Bookholt's signature laser-cut motifs provide the finishing touch. Walnut round serving board, \$200. swainestreetwoodworking.com

