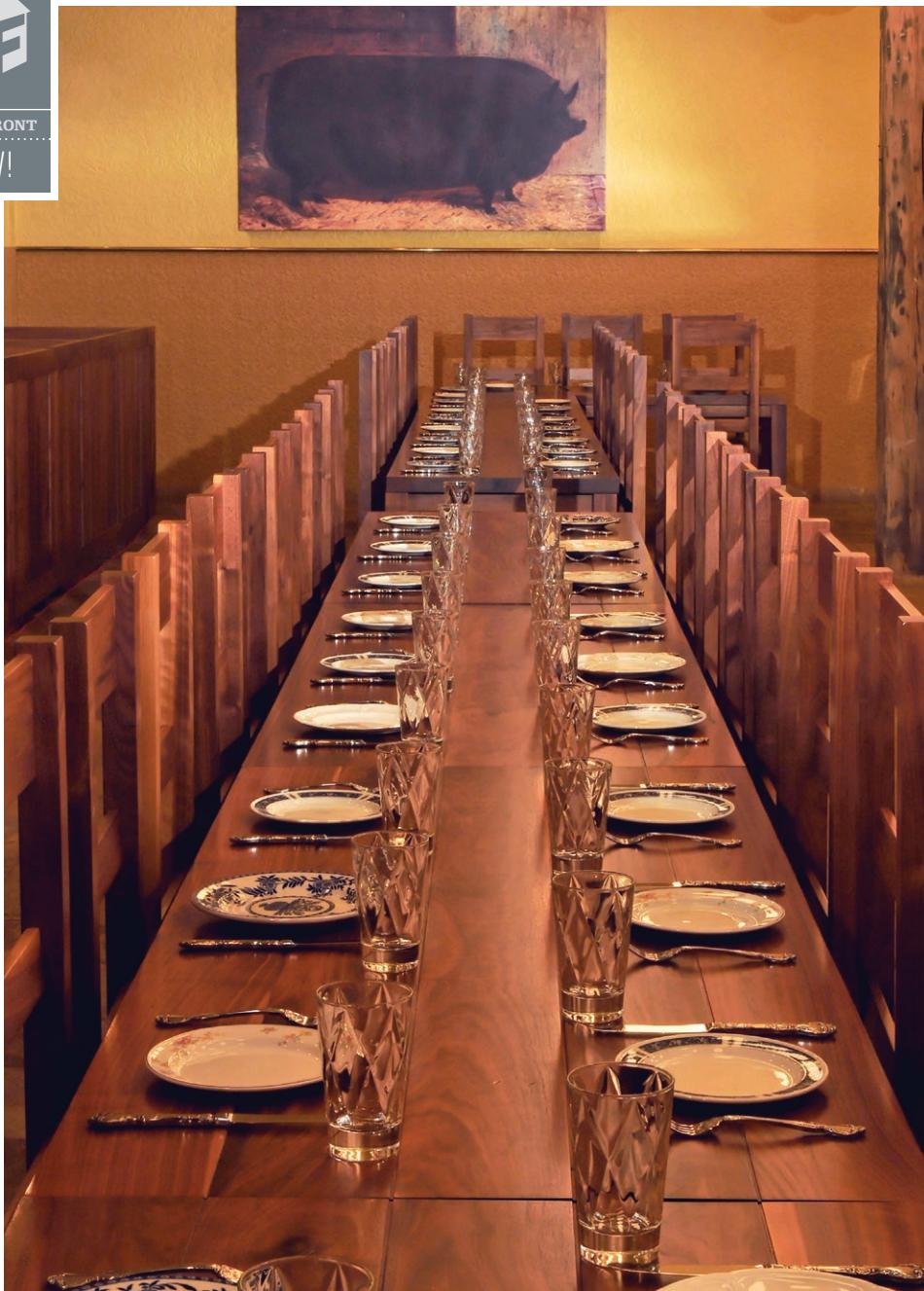




HOME FRONT
NOW!



TREND ALERT

The Dish

If your favorite vintage store is low on plates, bowls and servingware, you can look to some of Chicago's hottest dining spots for the reason why. **The Publican's** rustic, farm-friendly food may get all the praise, but we're equally smitten with the mismatched plates and serving platters it comes on. Partner Donnie Madia and general manager Kimberly Phillips are always on the hunt for cool items to add to the restaurant's collection, which already includes gingham designs from Steelite, pieces from Chicago's Posh and four different styles of coffee mugs. "If we see something we like, we buy as much as we can," says Phillips, adding that color and pattern don't really matter. "It's a lot more fun if

they don't make sense." At Humboldt Park's **Rootstock Wine and Beer Bar** the owners knew they didn't want to compromise on stemware. So to keep within budget, they opted for an eclectic mix of servingware from thrift stores, Craigslist and donations from family and friends (that also goes for their tables and chairs). To keep a "thread of symmetry," partner Tonya Pyatt sticks to antique-style white and off-white pieces with some sort of pattern around the edge. The effort hasn't gone unnoticed by their many regulars. Says Pyatt, "People have their favorites." *The Publican*, 837 W. Fulton Market, 312.733.9555, thepublicanrestaurant.com; **Rootstock Wine and Beer Bar**, 954 N. California Ave., 773.292.1616, rootstockbar.com. —Lisa Shames

Cooking the Numbers

Wilmette-based kitchen design giant **Mick de Giulio** dishes some serious digits when it comes to his heat-generating career.

37

years ago Mick de Giulio started designing kitchens (in his dad's woodworking shop)

25

years de Giulio Design has been in business

3,000

number of kitchens (at least!) he's done over those years

100

number of de Giulio kitchens typically in progress at any one moment

4,696

miles to the most distant project he's done (Vienna)

10,000

square footage of the de Giulio metal fabricating shop in Michigan

56

square feet is the biggest kitchen island he's done—in Glencoe

54

square feet is the smallest kitchen he's done—in NYC

1,000

square feet is the largest kitchen he's done—in Napa

45,000

number of smackers his most expensive appliance will set you back. (La Cornue Range, "the Ferrari of ranges")

0

number of design classes he's taken

35

the number of times a day a refrigerator door is opened and closed in a typical U.S. home, according to Mick

NUMBER CRUNCH



Number of hours it takes furniture designer **Jason Lewis** to handcraft this gorgeous double-seat bench from white oak and ash (\$2,250, jasonlewisfurniture.com).