

FRAMES

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DETAIL 07

READY, STEADY, COOK

Interest in cookery is experiencing an all-time boom. From cameras hungrily watching hip, twenty-something celebrity chefs, chatting cheerfully as they whip up meals for their equally famous chums, to shows that pit novices from all walks of life against each other in a race to create the most exquisite dish – not to mention a mountain of spin-off books – cookery programmes have moved from a sober watch-and-learn approach to occupy primetime viewing slots. While the majority of us are happy to be entertained, a number of amateurs are eager to learn the techniques needed to turn out culinary delights at home. Espaisucre is a Barcelona establishment with a practical approach. If

you like the sweet puddings served at the restaurant – and Espaisucre is renowned for its desserts – you can attend a cookery course (in the same building) devoted to the delicacy. Alfons Tost of Accions, the local firm that designed the classrooms, says the use of strong colours 'encourages adults used to working autonomously to approach the student-teacher aspect of the course enthusiastically'. Accions' theory room, with its green walls and bright orange furniture, underlines his words. Sinuous tables designed by Accions are the architects' interpretation of rows of traditional school desks. Bright and inspiring colours for lively discussions around the blackboard mutate into calmer,

darker hues for the practical cooking room. Working at a 7-metre-long black marble table, a calm focal point in an occasionally stressful environment, the teacher and up to 14 students can observe one another's work. And after class, of course, teachers and students alike can head to the restaurant for a sumptuous meal, topped off by nothing less than Espaisucre's much-acclaimed pudding.

Charlotte Vaudrey
Photography by Eugeni Pons

Back to school: Accions fine-tuned colours to the specific uses of each room in a Barcelona cookery school: vibrant for the theory of desserts, sober for the demonstration room.

