







ORIGIN STORY

Cara was born and raised in the ecologically beautiful state of Utah, growing up against the backdrop of snow-rimmed mountains and clear-blue skies and has a rich heritage to thank for being there. "My grandparents are immigrants from the Philippines who came here penniless but full of dreams," Cara says. "They taught me that hard work, education and faith can take you anywhere you want in life. I grew up with a strong sense of family and gratitude for the opportunities America provided to us."

Love also helped set Cara on her path. She met her husband, Tom, in college. Right after they got married, they started doing remodels and historic renovations. "Although we both graduated in completely different fields, our shared obsessions were always home building, architecture and design," she says. "We traveled to Europe and the East Coast and spent time studying the styles that are so prevalent there and we just couldn't find in Utah." Soon they began building and designing for clients, and now here they are with 20 years of marriage, five kids, two dogs, two cats and four horses.





Project House Part 5







SISTER, SISTER

It's clear family means a lot to Cara,

and another example of that is her relationship with her sister, Tanna, who shares the same surname because she's married to Tom's brother! "We are all best friends and work at the Fox Group together," Cara says. "Our kids are best friends too." Since Cara and Tanna both love entertaining and cooking for their families, it was natural to do a cookbook together and include some of their heritage in it. "In our cookbook, Joy of Kitchens, you'll find many Filipino recipes that we grew up eating. Our mother and grandmother are incredible cooks and we learned by watching and helping them," Cara says. Inspired by her love of good food and company, Cara is opening The Fox Market this fall, which will be an artisan community market also in

downtown Holladay, Utah. "It will be

filled with local foods and finds, arti-

san-baked goods, antiques, furniture, art and even beauty products," Cara says. "We are so excited."

FOR THE LOVE OF HORSES

HOLD YOUR HORSES. The family stable was a fun challenge because Cara wanted it to be functional yet stylish. "Obviously, this space needed a lot of utility for the safety of the animals and the children," she says. "However, I really wanted to apply some design elements we use in our homes." They used brass details and lighter colors and even incorporated some delicate and stunning chandeliers, ensuring that they hung them high, away from the horses' reach. "I love that the barn has a

similar style and elements to the actual interior of our home," Cara says.

When Cara needs some peace and quiet during her busy schedule, she finds it with her horses. "Horses play a huge role in our lives," she says. "They give so much love to us." She taught her children to do hard barn chores like mucking, feeding and riding, and she loves seeing them learn to be responsible by taking care of the special creatures. "Our horses are my daily therapy that calms my heart," she says.

Life is beautiful for the creative, and it's full of passion for what she loves and meaning in what she does and who she gets to do it with. "I've been so fortunate to live this life," Cara says.

Fox Family Bread

½ c. butter

½ c. honey

½ c. Honey Smacks or similar flavor cereal

½ c. brown sugar

Sheepherder bread or any round loaf

- 1. Preheat oven to 350 degrees
- Cut the bread in slices to the bottom crust but not all the way through. Cut in both directions.
- 3. In a small saucepan, melt the butter and honey together.
- 4. In a separate bowl, combine the cereal, coconut shreds and brown sugar.
- 5. Pour ½ of the honey and butter mixture on top of the bread. Then sprinkle the cereal mixture on the bread.
- 6. Pour the rest of the honey and butter mixture on top of the bread.
- 7. Bake for 20 minutes and enjoy!

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