

THE HOME EDIT

INCREDIBLE KITCHENS

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INSPIRATION
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THE WORLD
FROM THE CREATORS OF
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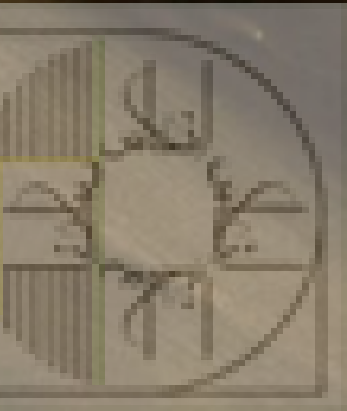
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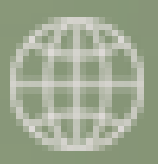
House Beautiful


A **Waterworks**
tile-clad larder
by designer
Caren Rideau
features a built-in
Miele espresso
machine and
overflow storage.
Tap: **Waterstone**.

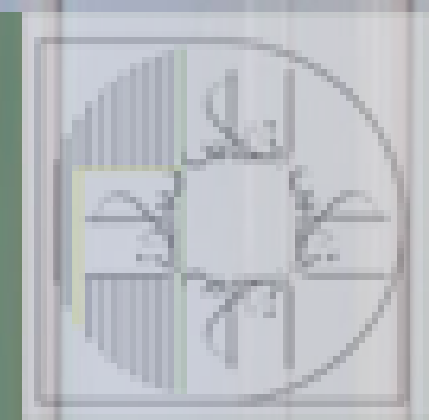
INCREDIBLE KITCHENS

Essential tips and endless inspiration.

آموزشگاه انعکاس منبع جدیدترین اطلاعات ، مقالات و دوره های آموزشی دکوراسیون داخلی

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Durable **Pindler faux leather** seats on the counter stools in this Alexandra Kaehler kitchen play off the light blue walls.





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“Managing a lot of functions in a limited amount of space can be challenging. Utilise your available cabinet space—all the way up to the ceilings!”

—Caren Rideau



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“An integrated hood can be a very elegant solution to the functional problem of ventilating a stove.”

—Mark Cunningham

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“Marble sealers are so fantastic. I personally have nine slabs in my own kitchen, and I’m heavily into cooking.”

—Laura McCroskey

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“I prefer to use drawers versus doors for cabinetry below countertops, as they provide a more functional space for storage.”

—Kelly Cook,
Orangerie Home

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“Mixing painted cabinets with some wooden cabinetry, like an island, or adding a wooden countertop in a bar area, can help ground a new kitchen.”

—Birgitte Pearce

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“A kitchen with storage that’s too shallow or not wide enough to accommodate all of your pots and pans can throw a spanner in the works. Measure and take inventory of everything you have!”

—Elspeth Benoit Bevan

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—Matt Berman,
Workshop/APD



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—Nikki N. Klugh

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“Consider how much room you need for storage and how much for eating and living space, then design the layout of your kitchen accordingly.”

—Lauren Buxbaum Gordon,
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—Sarah Blank

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—Kelsey Leigh McGregor



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—Lauren Liess

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—Philip Mitchell



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—Matthew Ferrarini

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—Andrea Britt Pietragallo,
Britt Design Studio



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—Nina Magon

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“To choose a paint for your kitchen, think about the colours you wear the most. That’s a great indicator that it speaks to you and you won’t tire of it.”

—Greg Dutton,
Midland Architecture

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“Scale of light fixtures is important to get right. Take into consideration the ceiling heights and size of the island to make sure it feels proportionate to the kitchen.”

—Brooke Wagner

Setting the Curve

92

“When you ‘clean out’ prior to renovating, donate! Someone out there needs your kitchenware, appliances, even your old cabinetry.”

—Sarah Robertson,
Studio Dearborn



The FUNDAMENTALS

Everything you need to update, upgrade, or totally renovate your kitchen.

Owners Greg and Liz Dutton
were inspired by the early 1900s
architecture of their home when
remodelling this space.



SPECIALISED CENTRE

Give a coffee bar or baking counter its own space to ensure no one bumps into the cook.



THE NEW KITCHEN FLOW

The classic “work triangle” doesn’t cut it anymore. A truly hard working layout needs to be tailored to your habits.

HOW DO YOU SHOP?

“When you bring groceries into the house,” designer Arianne Bellizaire prompts her clients, “do you have a drop zone for all those bags? From there, where are you storing food? Do you need a walk-in pantry or a reach-in cabinet pantry?” Her goal: create a seamless transition from the initial landing zone to various food storage locations.

HOW DO YOU COOK?

Instead of triangulating the fridge, stove, and sink locations, plan zones: pantry, prep, cooking, and cleaning. “The range should be close to the sink so you don’t ever have something in your hand and can’t wash it,” says designer Kelly Finley of Joy Street Design, who also suggests separating your spice drawer and range. “No one wants their head near a splattering pan as they bend down to look for paprika.”

HOW DO YOU CLEAN?

Scrape, rinse, drop: This formula necessitates a dishwasher and a pull-out rubbish receptacle flank the sink. “If the cleaning person is right-handed, put the bin on the left and the dishwasher on the right of the sink,” says Bellizaire. (It’s worth repeating: “When we design kitchens with two sinks, we often add a secondary rubbish receptacle and dishwasher,” says designer Heidi Lachapelle.)

ACTIVATED ISLAND

Having a range near the island and sink encourages socialising in an open kitchen.



OPEN SPACE

“It’s important for stools to back up without blocking passageways,” says John McDonald, CEO of BOXI by Semihandmade.

Open to both the outdoors and the breakfast table, this kitchen by Andrew Howard Interior Design allows for cooking and visiting in one uncrowded space. **Chandelier and pendants:** The Urban Electric Co. **Table:** custom. **Chairs:** Hollywood at Home. **Stools:** McGuire Furniture.

REFRIGERATORS

What's Your Priority?

It's not just stainless steel vs. matte black—choose a model that caters to your food storage lifestyle.



FLEXIBLE STORAGE

The lower right quadrant of **Dacor**'s new model is a FlexZone with five temperature settings. And above, a “door-in-door” compartment houses a built-in jug that autofills with water, while the freezer below makes two types of ice.



FRESHNESS GUARANTEED

Beko is introducing its latest preservation technology: EverFresh+ with Active Fresh Blue Light, which promises to keep fruits and vegetables fresh for up to 30 days.



MORE SPACE

With a capacity of 27 cubic feet, this side-by-side **LG** fridge and freezer combo can hold a lot of groceries. The InstaView panel on the right lights up with a knock, showing you what you need to restock without letting out all the cold air.

Water and Ice Dispensers

EXTERNAL

A dispenser on the outside of a fridge **eliminates the need to open the door** for an ice-filled glass of water. But the mechanisms for these can take up a good amount of space, so check inside before buying to be sure there's enough room for your groceries.

INTERNAL

Prized largely for aesthetics, water filters hidden inside the fridge **take up less space** than external ones. Some require holding a button and a glass to start the flow, while others work with a more simplified push lever. Note: If you go this route, you'll be scooping your ice from the freezer.



SEPARATE YOUR FREEZER

“Think about it,” says kitchen designer Jean Stoffer. “How often are you really using your fridge and your freezer at the same time?” Opting for free standing columns means you can access the fridge while someone else uses the freezer. Plus, Stoffer points out, columns are less visually imposing than a side-by-side unit: “That’s a lot of mass. It’s too big!”

A column fridge anchors this restored rowhouse kitchen by Jae Joo Designs.



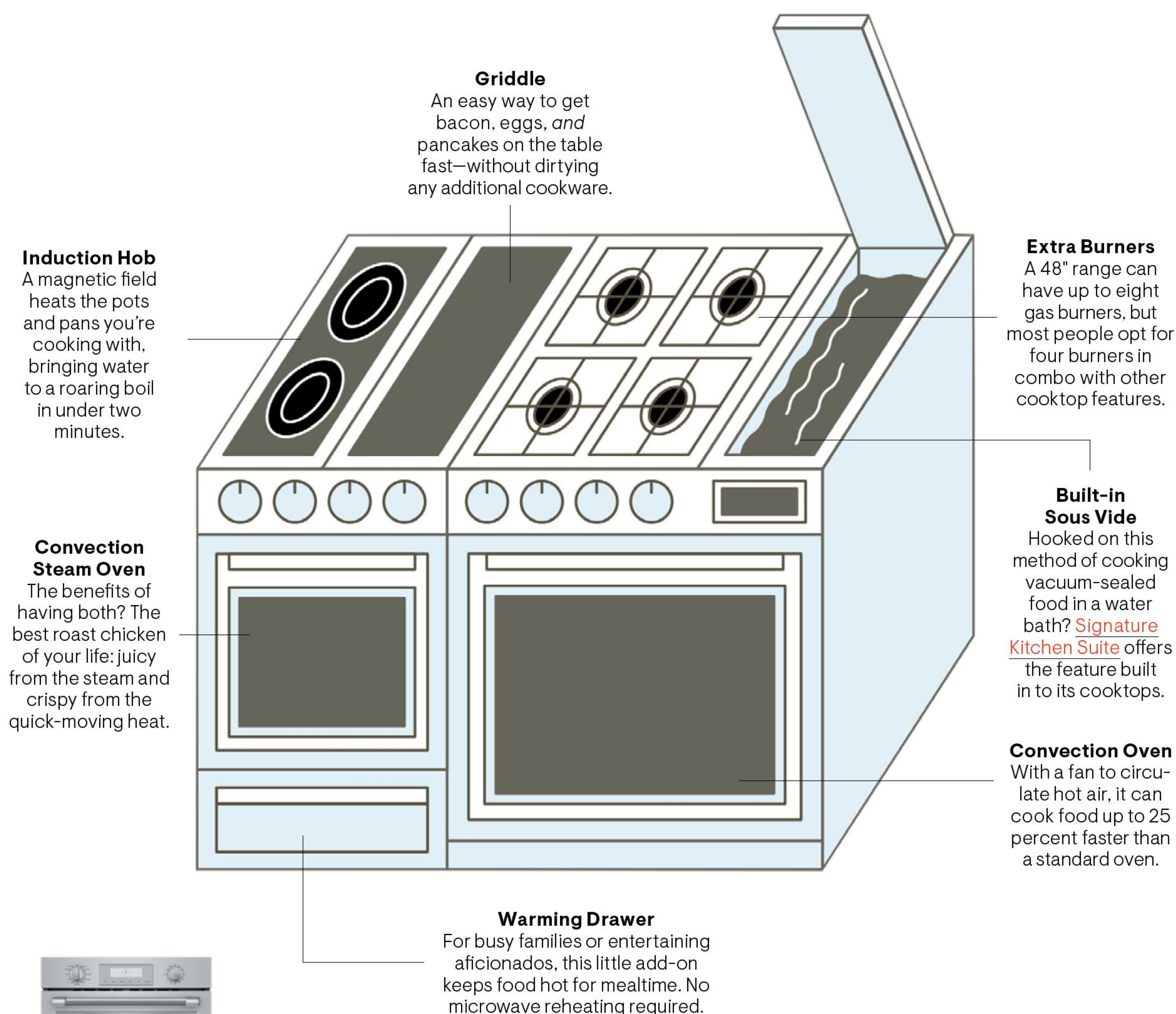
THE PERFECT DISGUISE

An integrated fridge can be easily outfitted with fronts to match your cabinets. (No more massive stainless steel rectangle breaking up the look.) Designer Caroline Turner updated this kitchen by simply repainting all the cabinetry, including the panelled fridge, in [Farrow & Ball's](#) De Nimes.

RANGES

Which Gadgets Do You Need?

The answer lies in how, and what, you like to cook.



IN DEFENCE OF WALL OVENS

Perception: Wall ovens waste space. Reality: They free more of it! Installing wall ovens means you can just get a cooktop instead of a full range, so those precious lower cabinets underneath are

suddenly available for stashing dishes, food storage containers, you name it. Plus, wall ovens are easier on your back: **No more bending down to pull out pots and pans.** Just add one;

get two of the same model; top a single wall oven with a built-in coffeemaker, steam oven, speed oven, or warming drawer; or stack three units (like the [Thermador Triple Speed Oven](#), at left).



To max out storage around this 36" [Bertazzoni](#) range, designer Crystal Sinclair added black cabinet drawers by [CliqStudios](#) and a floating stone shelf displaying frequently used dishes.

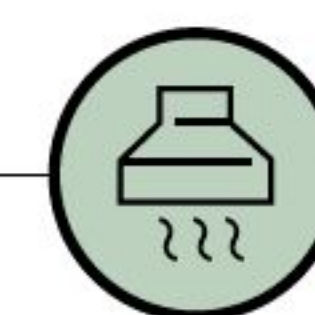
A Better Electric Option

The British love playing with fire when they're cooking. Not every home opts for gas when it comes to cooking. If you're sticking with electric, an induction hob could be a good option.

In the past, they were prohibitively expensive. But now almost every manufacturer has a model for every price point. **Induction hobs can be safer, are faster, and offer more**

precise cooking than standard electric models. In order to activate the "burners," an induction-friendly pot or pan has to be placed on it (and these days most cookware, from non

stick to stainless steel and cast iron, is made to comply). Since the connection is magnetic, no excess heat escapes, so the pan heats up quickly and distributes heat evenly.



CHOOSE YOUR HOOD

Besides proper ventilation, you're looking for a style match.



STATEMENT

Add a strong architectural element to a room with a custom piece, like this brass-lined hood by [François & Co.](#)



VANISHING

Don't want a hulking hood? This [Zephyr](#) Lift Downdraft pops up to remove smoke and disappears when cooking is complete.



COVERED

Use the same material that's on the walls - in this case, plaster, to disguise a large hood in a way that blends with the kitchen.



For a kitchenette, designer Zoë Feldman panelled a Bosch dishwasher next to a small sink.

DISH WASHERS

3 Things to Consider

CLEANING ABILITY

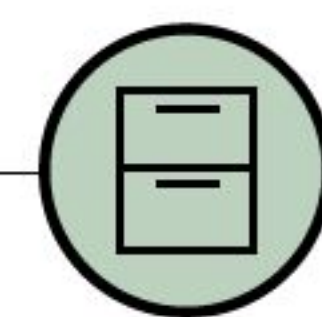
For obvious reasons, it's frustrating when "clean" dishes aren't fully cleaned. Dishwashers that have **full-body sprayer arms** can reach every inch of the drum. Read the manual to see how to properly position your dishes and cookware in the racks for optimal results—and use the recommended detergent!

VOLUME LEVEL

In an open floor plan or small home, noise carries freely from the kitchen. Look for a **low-decibel** dishwasher so you can actually hear your family's conversation (or watch TV without blasting the speakers) after dinner. Newer models have a screen that tells you they're washing, because they're so quiet you can't tell.

DRYING POWER

Manually towel drying your dishes after you take them out of the dishwasher means the machine's not doing its job. Look for **additional drying boosters**, located on the keypad, that push out more heat to guarantee spotless dinnerware that doesn't require an extra towelling step.



MAKE IT A DOUBLE

Having two dishwashers is a game changer, and not just for big families: **"Use them as designated clean and dirty machines,"** suggests designer Patrick Sutton. "Use the clean dishes from one; fill the other with dirty dishes until it's full; then run it and switch machines."

FIXTURES



How Many Taps Do You Need?

It depends on how you like your drinking water.

MAIN TAP

Most pull-down models now reach 16 inches high, with multiple sprayer strengths and even hands-free and voice-enabled options.

COLD-FILTERED

Easy-access drinking water is ideal in the kitchen, home bars, and pantries. A high arc allows you to fill water bottles and pots.

HOT-FILTERED

Pro: Provides steaming hot water for tea with just a turn of the handle.
Con: Hot (and cold) filtered water taps require undercounter space for equipment.

SPARKLING

Ideal for entertainers, sparkling water systems, like the one from [Grohe](#), make mixers a breeze: Just add booze, ice, and citrus.



POT FILLERS 101

To alleviate the need to carry a heavy pot through your kitchen, install one of these genius taps above a burner (**high enough to accommodate your tallest pot!**). Fair warning: You'll need an additional plumbing line if your range is on a different wall to your sink.

Bronze fixtures give this green and cream, Ginny Macdonald-designed space a little sparkle.

SUBWAY TILE

Sourced from [Fireclay Tile](#), it's easy to clean and creates an accent wall.

**SOAPSTONE**

This rustic, grey-black natural stone is all charm, and stainproof, as it's non porous.

WOOD PANELLING

On the splash back and the island, this wipeable surface lends character.

**MARBLE**

A thick surface serves as a show-piece and a safe place to rest pots.

**BUTCHER BLOCK**

This extension of the main island adds an extra space to chop vegetables.

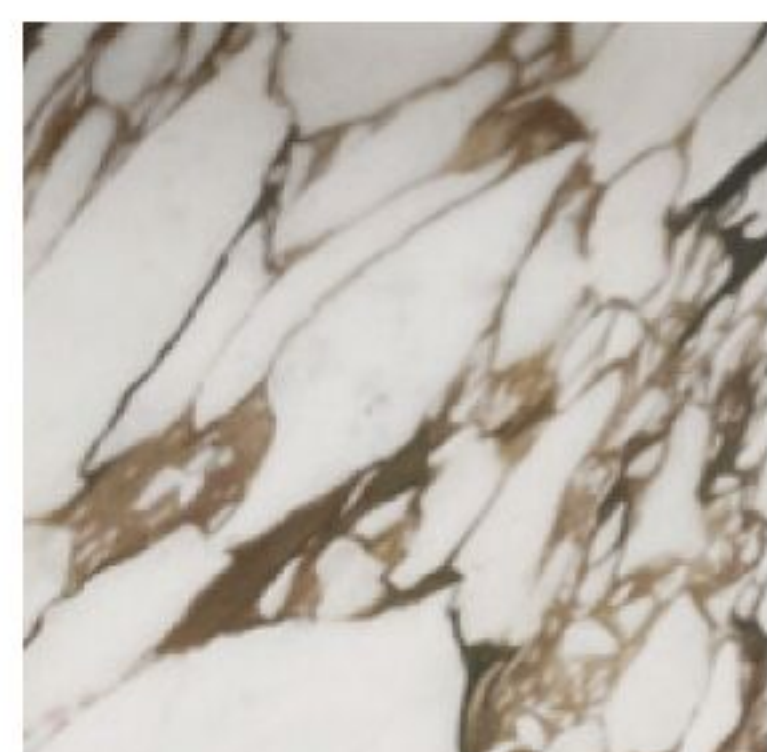
For a Tudor home, designer Whitney Parkinson chose 1920s-inspired cabinetry and a combo of surfaces in the kitchen.



SURFACES

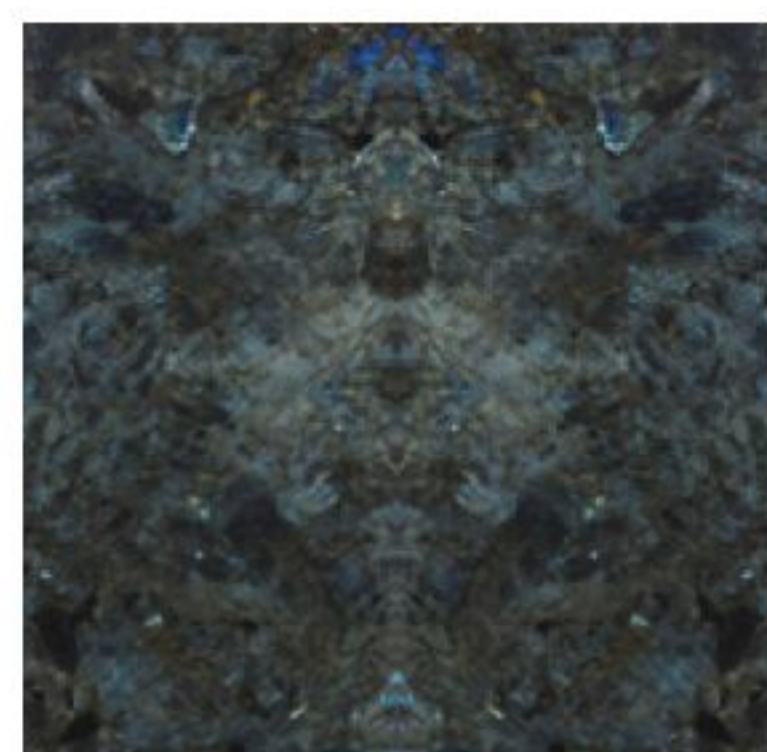
A sampling of designer-approved options for counters, walls, floors, and more.

NATURAL STONE



MARBLE

It's prone to etching, but many designers consider a well loved slab of this mineral as desirable as an antique furnishing.



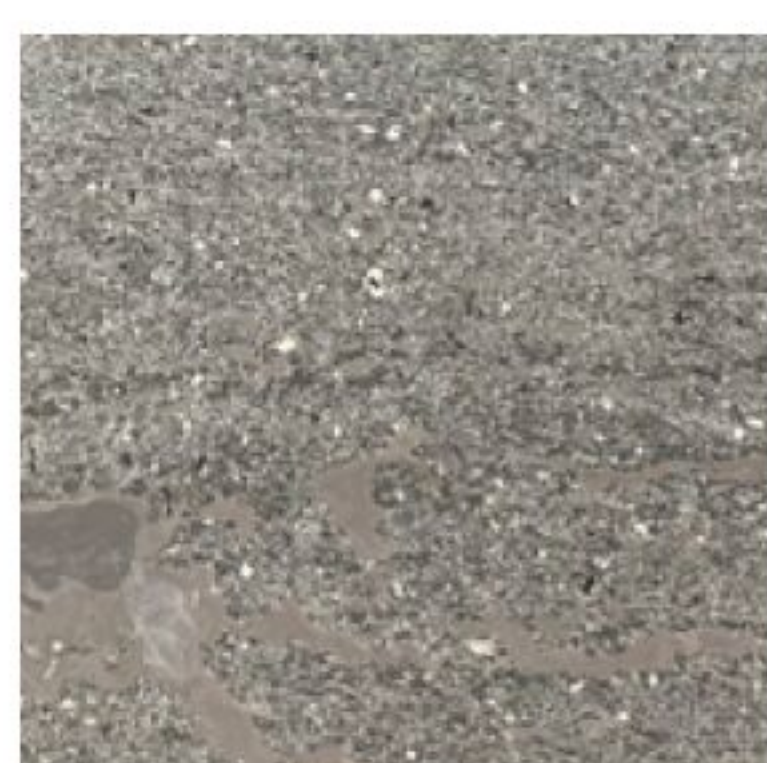
GRANITE

The crystallized form of once-hot magma, this durable stone can be pricey; reseal regularly for longevity. Above: [Aria Stone Gallery](#)



QUARTZITE

Similar in look to marble but with a distinctive glassy finish, this metamorphic rock is incredibly hard. Above: [Nemo Tile](#)



BASALT

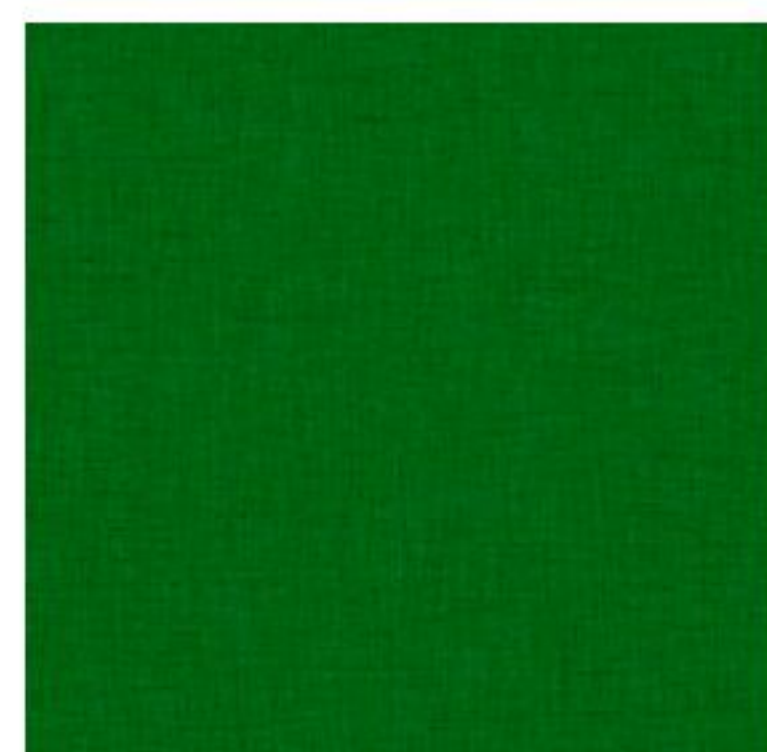
Just as etch-resistant as granite, this volcanic stone that's been used by architects for centuries has a distinctive deep grey colouring.

ENGINEERED



SOLID SURFACE

This blend of minerals and binder is inexpensive and nonporous but can wear out (many brands offer repair). Above: [Formica Solid Surfaces](#)



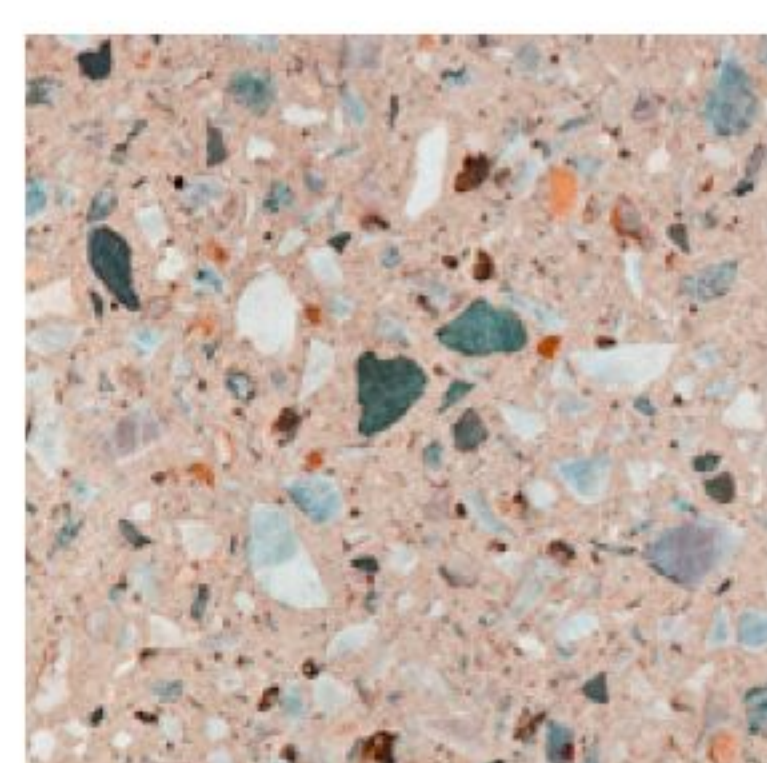
LAMINATE

A great budget option, this non porous acrylic is ideal for those who want to go wild with colours and patterns. Above: [Wilsonart](#)



QUARTZ

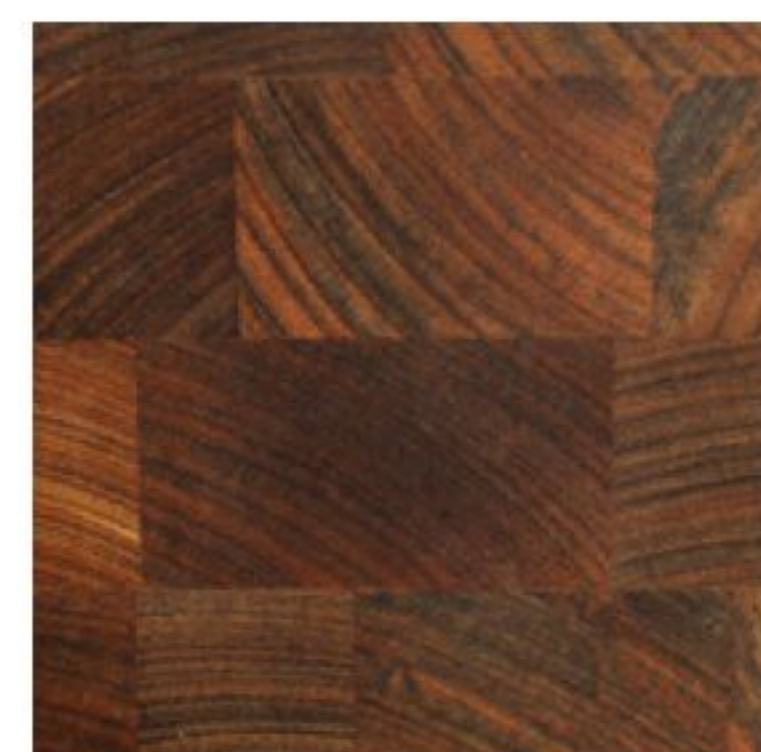
This blend of natural stone and synthetic resin requires no sealing or polishing. It's impact-resistant but a bit sensitive to heat (use trivets!).



TERRAZZO

A composite made from marble, quartz, granite, glass, etc., in a chemical resin cast, this fixture of the '70s can be sealed to prevent scratching.

WILD CARDS



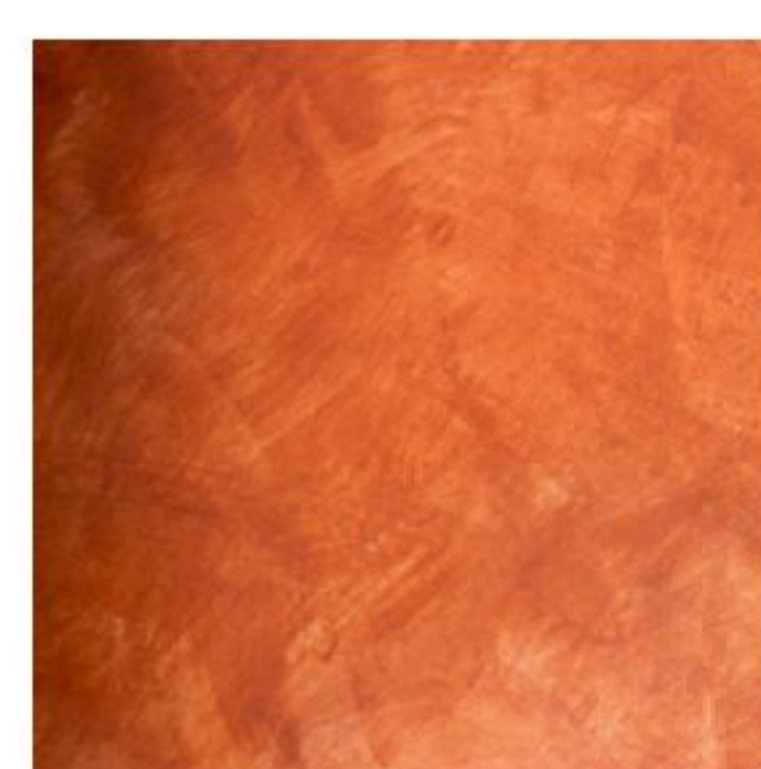
BUTCHER BLOCK

Prep food directly on this surface of bound wood strips. Seal for a more water- and heat-resistant finish. Above: [Grothouse](#)



CONCRETE

For a distinctly industrial style, this material can be custom poured or purchased precast. While durable, it can stain (so, not for perfectionists).



COPPER

Made-to-order sheets of this naturally antibacterial metal create showstopping counters. Expect regular polishing or have it sealed.



STAINLESS STEEL

Great for fastidious cooks, it's easy-clean and prized in professional kitchens. Grade 316 is recommended, but 430 is still tough and affordable.

TILE



CERAMIC

Composed of clay, water, and sand, these are fired in a kiln. The rustic surface is resistant to acids. Above: [The Tile Shop](#)



CEMENT

"Slight variations in tone" set these apart, says [Clé Tile](#) senior creative director Sarah Lonsdale. They can handle heat and patinate beautifully.



ZELLIGE

Pronounced zil-EEHJ, these are handmade, Moroccan terracotta tiles. No two are exactly alike. Above: [Ann Sacks](#)



MOSAIC

Small stone or glass pieces used en masse, these "predecessors to tile" (as [New Ravenna's](#) Cean Irminger calls them) make artful compositions.

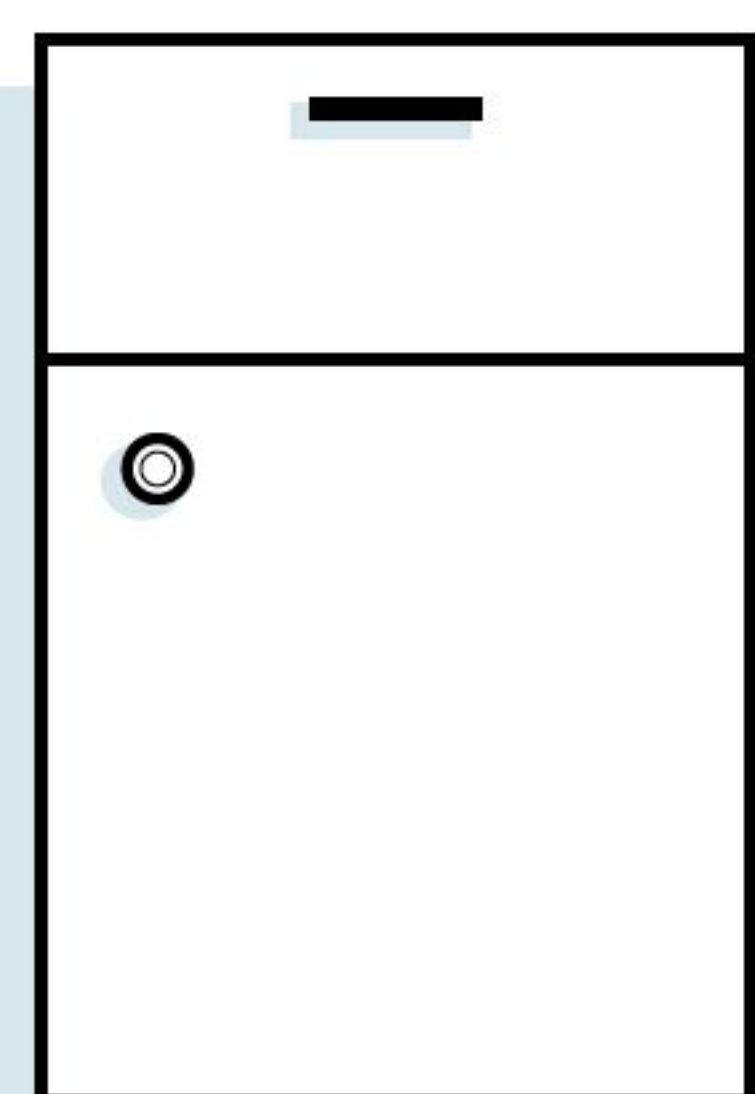


A mixture of fitted and freestanding pieces suits the country character of the room.

CABINETS

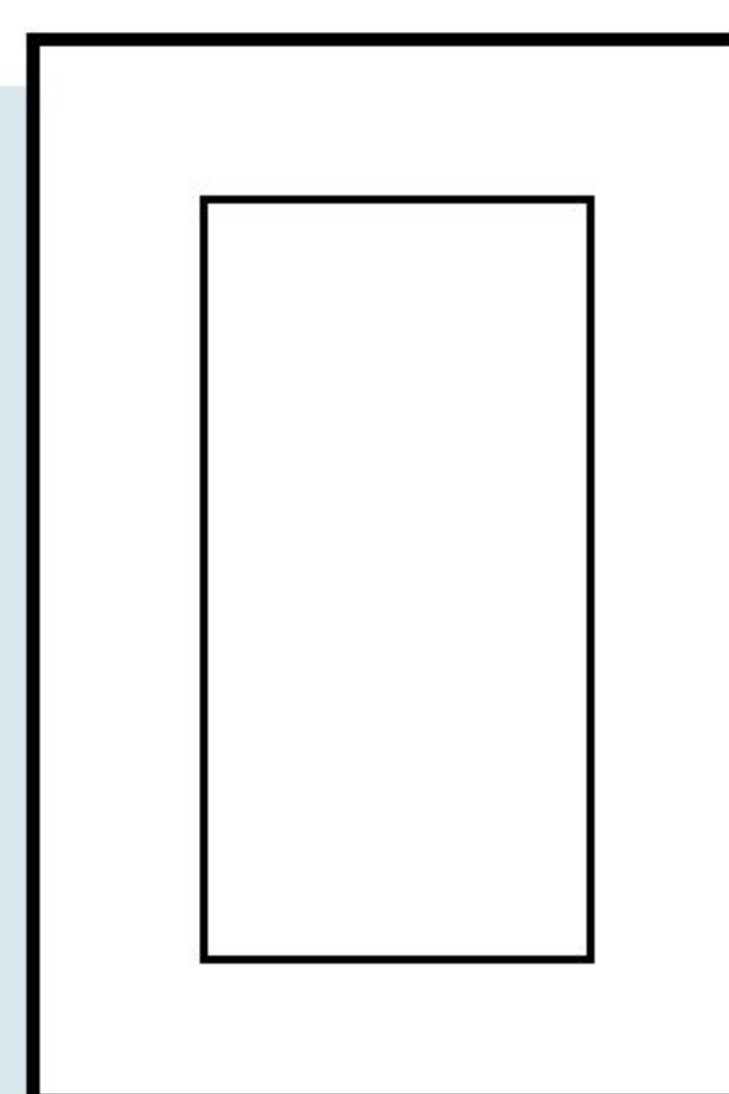
4 No Fail Styles

Your selection will set the tone of the whole room.



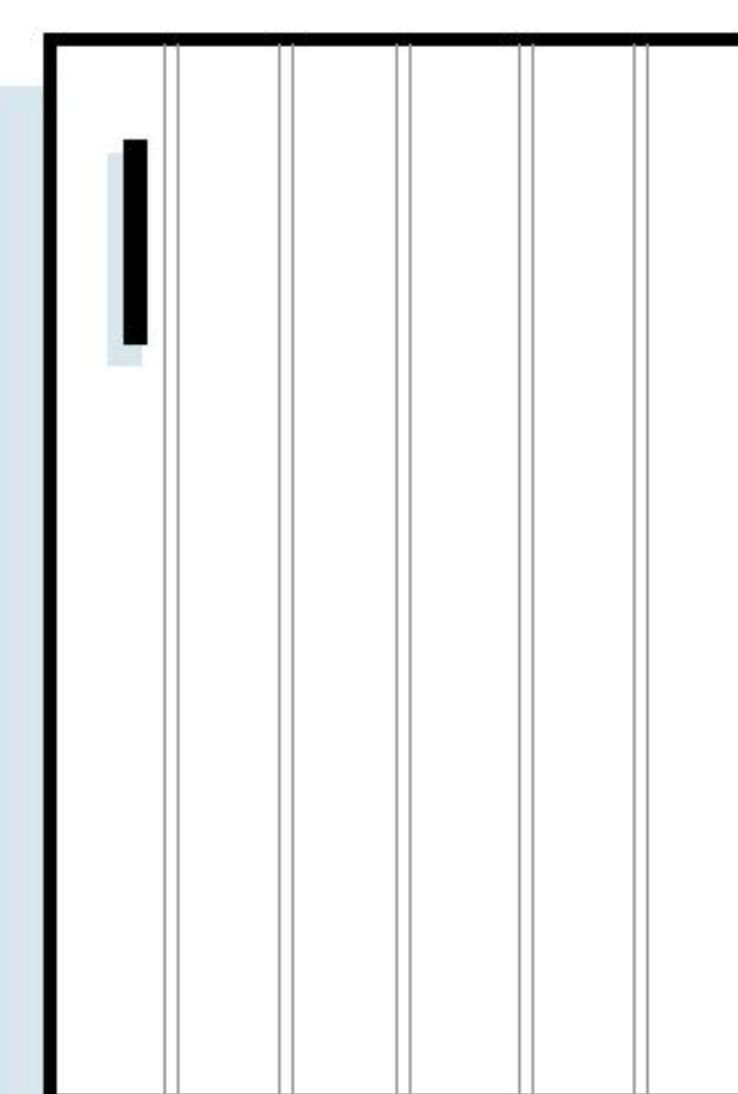
SLAB

The simplicity of this flat panel cabinetry means it's easy to clean with a quick wipe down.



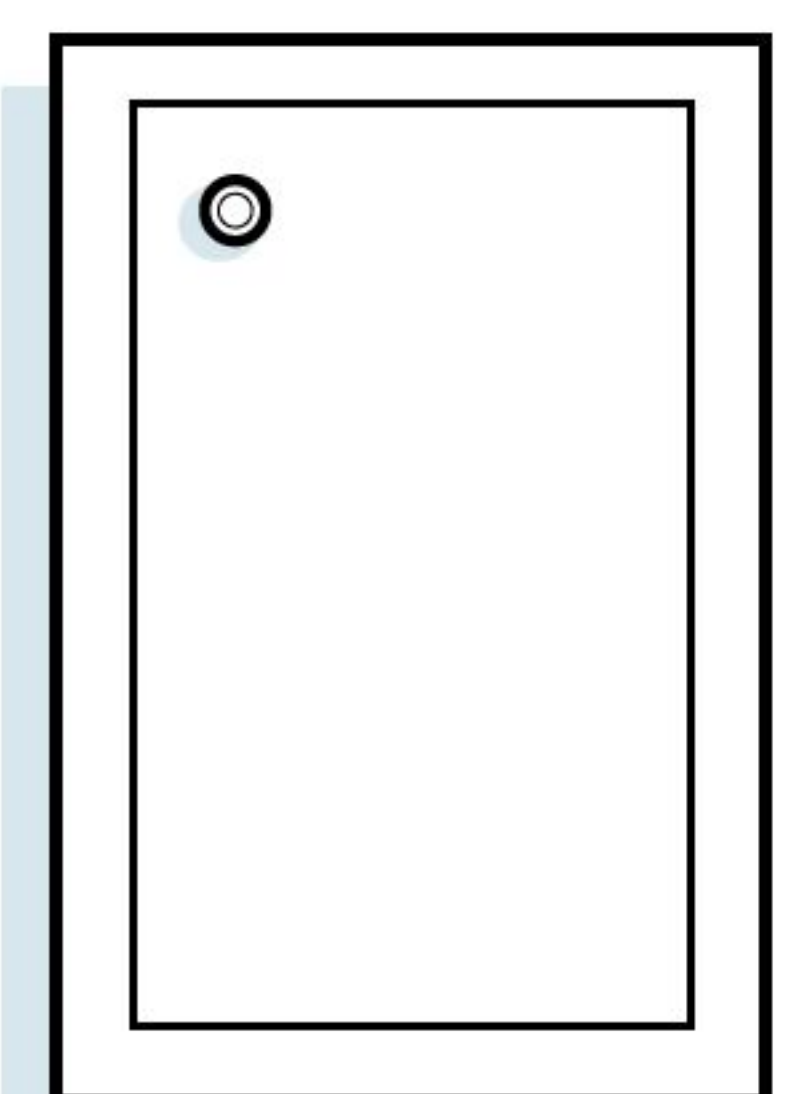
SHAKER

A popular choice for its timelessness, this style works with contemporary and traditional kitchens alike.



BEADBOARD

This decorative option boasts a cottage-style look that will add warmth to any space.



INSET

Cabinetry boxes with a frame construction are extra stable and can run all the way to the floor.

HARDWARE



A false door hides the bin; colourful textiles, and vintage kitchenalia stand out against pale paintwork.

Not Just Jewellery

How to shop for handles and knobs.

BUDGET WISELY

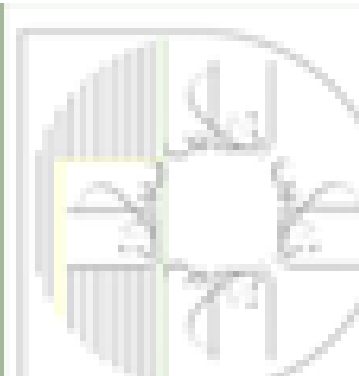
While this might seem like an easy decision, the reality is that cabinet hardware can range from £3 to over £100 *per knob*. That quickly adds up; it's the largest quantity of a single item you'll purchase in a kitchen renovation.

KEEP SCALE IN MIND

Endless cabinet hardware styles are available, but dimensions matter too. An oversized handle can look modern if done right, while an undersized handle will just look like a mistake. If you can't find a fit, consider going the custom route. You only want to do this once, so get it right.

TRY BEFORE YOU BUY

Whether you're shopping in store or online, you need to touch and feel before committing. Hold your selection, place it against your cabinet, and make sure you (and your family!) can comfortably get your hands around it.



POWERFUL PENDANTS

A pair of ceiling lights make a statement and emit a soft aura for doing dishes.

UNDER-CABINET LEDS

Consider strip lights for late night kitchen visits and reading recipes.

OVERHEADS

Evenly spaced can lighting (on dimmers!) creates an overall glow.

TASK LAMPS

Sconces illuminate the area below, where much of the cooking takes place.

LIGHTING

A good kitchen needs several sources to make it pleasant to inhabit but also functional.



DINING FIXTURE

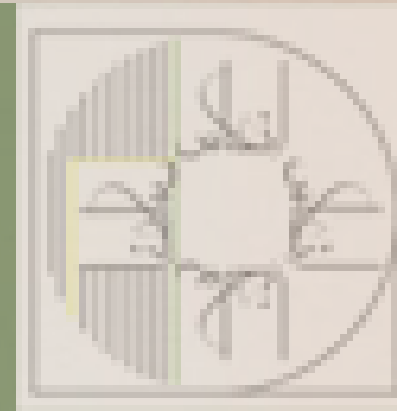
Come nightfall, a single pendant sets the mood for large yet intimate meals.



BIG WINDOWS

Natural light flows in through these industrial style windows, bathing the entire room.

"To keep the kitchen bright and inviting but also layered with warmth, we incorporated plaster detailing, [Farrow & Ball](#) Dimpse on cabinetry, and a variety of wood and brass tones," says designer Katie Logan Leblanc.



SEATING

A Shopping Checklist

Found Design Studio owner Stacey Clarimundo reveals how to pinpoint the perfect kitchen perches.

STYLE

Does your stool need a back? According to Clarimundo, it depends on how long you expect to sit in it. **“If the seat is being used as a spot to have a quick meal, backless without a pad is fine,”** she says.

MATERIAL

If you have children, you should use seats made of nonporous materials. **“Plastic, metal, and wood clean up really nicely,”** the designer notes. Avoid woven chairs with no cushions; the fibres can trap food and stain easily.

COMFORT

“Sitting in a stool is one of the best ways to decide if it will work for you,” Clarimundo notes. So it’s smart to test it out in person. Top a hard seat with a machine-washable pad for extra cushioning.

LONGEVITY

“Classic shapes and styles made with durable, high quality materials will always stand the test of time,” says the designer. The bottom line? **“Well made seats and cushions are worth the investment.”**



Backless wood counter stools in a kitchen by Found Design Studio are the perfect height.

Don't Call Them “Bar stools”

The majority of home kitchen islands are designed at a standard counter height of 36 inches tall, and therefore require *counter stools*. **The seats on these run 24 to 27 inches tall, so you can sit in one at an island without looking like you’re levitating over it, or, even worse, finding that your thighs are unable to fit underneath.** The seats on bar stools, by contrast, run a few inches taller – the perfect height for pulling up to an actual bar, but too tall for a comfortable seat at a kitchen island.



FAMILY-APPROVED FABRICS

For seats and cushions that can handle all you throw at them.

PERFORMANCE

To earn the title, these must be one or more of the following: durable, UV-resistant, or water-repellent.

OUTDOOR

Look for a woven one created with solution-dyed yarns, which are the same colour all the way through. They won't fade.

FAUX LEATHER

If weaves aren't your thing, try [Cortina](#) leathers with [Crypton](#). They resist stains and bacteria, and can be safely wiped clean using everything from hydrogen peroxide to bleach.

MICROFIBRE

Made from superfine synthetic threads, the tight knit of this textile naturally repels water. It goes by a variety of names: nylon, [Ultrasuede](#), [Kevlar](#), performance velvet, and others.

WOOL

In terms of natural materials, it's tough to beat: The fibres have a protective outer layer that delays stain absorption. (Just clean up any spills quickly, to be safe.)

SCOTCHGARD™

Fortify your favourite non performance fabric by spraying it with a fabric protector like [Scotchgard™](#) Fabric Water Shield. Droplets will just pool on the surface. Reapply every six months.

Designer Ariel Okin chose a [Serena & Lily](#) bench and chairs for this cute breakfast nook.



The Benefits of a Banquette

Your breakfast table will get a serious upgrade with this cosy seating solution.

If you've always preferred the intimacy and comfort of a restaurant booth over sitting in a regular old chair, then it's high time you got a banquette at home. "It allows you to sit longer, more comfortably, and with more people," points out designer Erin Shakoor. There are three options: **1. A custom build**, made as deep as you wish, maxing out a small space.

2. Modular banquette units, which can offer just as much hidden storage (drawers underneath are ideal) but aren't permanent. **3. A free standing bench**, outfitted with a comfortable cushion, that can be scooted in and out as you please and looks delicate, thanks to the legs. Whichever route you take, spring for performance fabric cushions or a slipcover.



WORKING

Located right behind the kitchen, this Amanda Greaves-designed pantry is a cosy place to get work done: plenty of counter space and storage, a huge window, and a colourful, room-filling rug.



DIRTY

Housing specialty appliances in a room other than the main kitchen, like Caren Rideau did here, will make everything from daily lunch and dinner prep to all-out cooking marathons less chaotic.



MICRO

When all you have is a few cabinets for a pantry, every inch counts. 2G Studio maxed out these by adding spice compartments on the doors and setting the shelves back so they fit perfectly inside.



DREAM PANTRIES

Good storage absorbs clutter while keeping you organised, even in tight square footage.



DINNERWARE

When your stacks of ceramics (or china and silver) outgrow one shelf, graduate to built-ins. Here, designer Jan Showers converted a cupboard by doubling up on cabinetry along each wall.



OPEN

By painting these irregular shelves a soft white, homeowner/entrepreneur Natalie Ebel unified them visually. The shallow depth keeps all displayed drinkware and bar supplies looking tidy.



REACH-IN

Designer Birgitte Pearce optimised this wall nook with task lighting, shelves, drawers, and everything from barware to grains and spices. Pocket doors slide closed when it's not in use.

THE PARTY PANTRY

Designed as an offshoot of the adjacent living room, kitchen, and wine cellar, this verdant space by Creative Tonic is pretty enough for guests to pass through.





The INSPIRATION

Real-life spaces that are about to seriously influence your dream kitchen.

Designer Zoë Feldman ran a **Clé** Moroccan clay **tile** splashback all the way up the wall for greater impact.

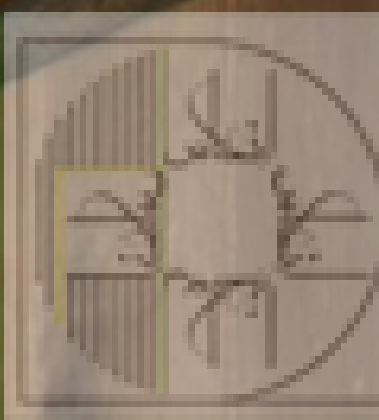


Finding Room

This earthy refuge houses everything one family of seven needs (and more).

AFTER NEARLY A DECADE OF SLOWLY renovating the rest of their home in a coastal community, a family of seven finally faced their kitchen and turned to designer Caren Rideau, founder of the Kitchen Design Group. Their desire: Rework it into a multifunctional room with several specialty zones.

“They wanted a place for coffee, an area for wine. A walk-in pantry. A drop-off zone for the children. And direct access to



A ladder stashed in the adjoining room can be latched onto these brass rails to reach the highest cabinets. **Cabinetry:** Frida Collection, [Caren Rideau](#). **Range hood:** custom. **Pendants:** [Circa Lighting](#). **Tiles:** [Veranda Tile Design](#). **Wine storage:** [Sub-Zero](#). **Stools:** [Four Hands](#).



SOMMELIER CENTRE

Stocked with all
the accoutrements
for adult nights in.

Ladder: custom, [Van
Dyke's Restorers](#).

Cabinetry: Frida
Collection, [Caren
Rideau](#). **Wine**

storage: [Sub-Zero](#).





COFFEE CORNER

A built-in [Miele](#) coffeemaker was the mother's number one request. **Hardware:** [Emtek](#).

the garden," says Rideau. **"We weren't adding square footage, so we needed to get a lot into this space."**

Since the family eats and cooks together nearly every night, and mum in particular is an avid pasta maker, Rideau chose a 60-inch BlueStar range "that can handle commercial-size trays," and added a pot filler so she wouldn't have to lug heavy, water-filled vessels from the main sink. The island serves as a prep area for making lunches and dividing up their weekly groceries, while

three sinks and three dishwashers mean everyone can pitch in on cleaning up.

It didn't take much convincing to get the clients on board with a tranquil blue palette from Rideau's Frida line of cabinetry, but the tile was a different story. "They loved it, but wanted to use it in a 'little way,' like on a pantry floor," she says. Instead, she took it from counter top to ceiling. Rideau's mantra is, "If you love it, you should see it!" And now, the kitchen feels as joyous as its inhabitants.





MAIN SINK

This dramatic **Waterstone** tap is one of four in the room. **Sink:** Rohl.

INDOOR/OUTDOOR SEATING

Accordion glass doors retract to increase the family's hangout space.

ENTRANCE

Closed storage keeps (most of) the hobby chaos out of sight.



PANTRY

This hardworking space can handle wet feet and dirty dishes.

Tap: [Waterstone](#).

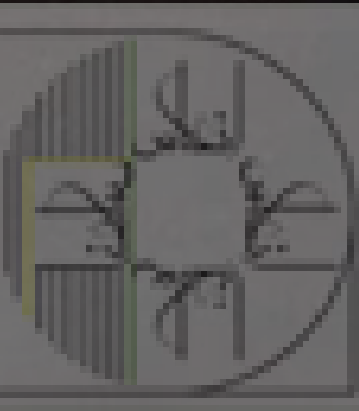
Tile: [Waterworks](#).



The cabinetry below the table is set on wheels so it can be removed for larger parties.

Stools: Lepere. **Tap:** Dornbracht. **Curtains:** Ralph Lauren Home.

Pendants: vintage. **Cabinetry and table:** custom, Weddle Gilmore. **Counters and splashback:** granite. **Flooring:** black-stained oak.



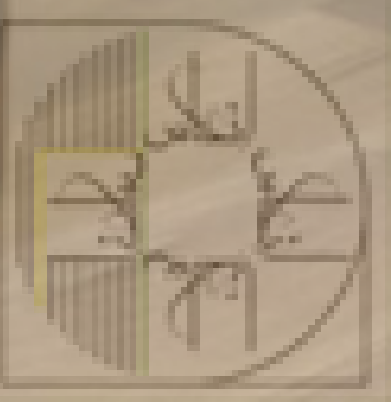
Moveable Feast

A dining table island (that can be relocated for parties) distinguishes the home kitchen of a professional chef.

NEW YORK CITY ISN'T EXACTLY KNOWN for the kind of kitchen space professional chefs require. So when one such culinary mastermind and his husband called up Mark Cunningham for help with their West Village duplex, the designer dreamed up a spin on the open-concept kitchen, creating a mobile island/dining table surrounded by warm oak panelling that hides all the appliances and cookware. "They love having everyone around," Cunningham says, and even when it's just the two of them, "they're always at this table."

The client wanted a clean, stylish space with a French twist.

Appliances: [Thermador](#). **Hardware:** [Armac Martin](#). **Fixtures:** [Rohl](#).
Cabinetry: [Cabinets by King](#).

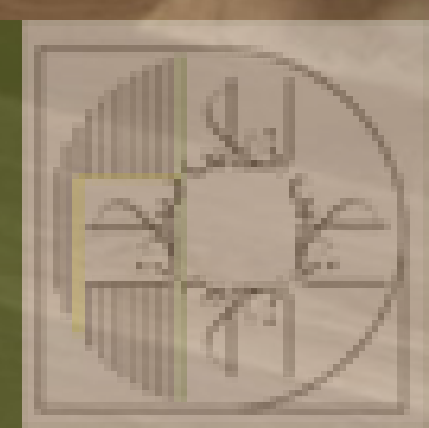




Heart of Gold

Hidden shelving and a few richly veined marble slabs add dazzle to a traditional hearth.

WHEN IT CAME TO DESIGNING THE 328 square foot kitchen of her newly built home, Laura McCroskey's client, Becky Hillyard, had one request: "No marble!" The lifestyle influencer, founder of the blog Cella Jane, had asked her 642,000 Instagram followers for advice on which





HIDDEN STASH

White oak built-ins and sliding panels offer easy access to a trove of spices and other cooking essentials.

Marble: [Carthage Stoneworks](#).

FOCAL POINT

Century counter stools complement the kitchen island, where Hillyard's three young children like to do homework or arts and crafts.



surface material to use, and nearly everyone cautioned against marble, since it's so easy to stain.

Still, she couldn't shake how much she liked the way it looked. The mum of three told McCroskey, founder of McCroskey Interiors, that she was willing to settle for a porcelain lookalike, but the designer wouldn't have it. (**"Staining is no longer an issue if you have the right sealer,"** the designer insists.) After some convincing, Hillyard was sold. Sourced from Italy, the marble they ultimately chose showcases a mushroom-grey veining that beautifully reflects the fashionista's love for warm neutral tones. "She matches her kitchen!" McCroskey laughs.

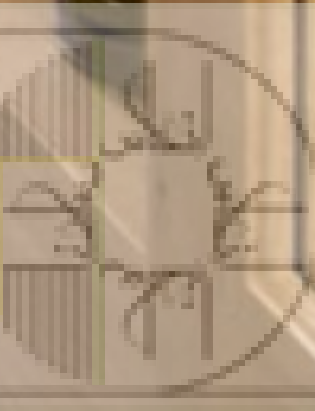
The room connects to a butler's pantry that houses the dishwasher, oven, and microwave, plus an additional sink. But the kitchen's most remarkable feature? Sliding marble slabs behind the cooktop that brilliantly conceal a shallow recess created to hold oils and spices. "Everything is in a clear jar and alphabetically ordered," Hillyard says. "I'm not a type A person, but that makes it so easy to cook!"



OUT OF SIGHT

The tucked away pantry, which features mirror-panelled doors and bleached wood finishes, gives Hillyard plenty of room to make a mess behind the scenes when hosting guests.

Shelving: [Palmer Industries](#).

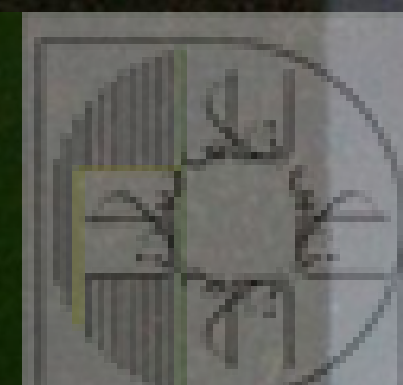


Summer Storm

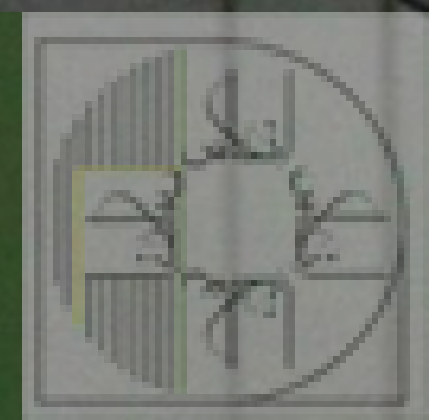
A beach house kitchen built to bring the brooding ocean inside.

NAVY, ONYX, AND GREY. not quite the palette you'd expect to see in a sun-drenched house on the Florida coast. But when designer Kelly Cook took on the remodel of this 1930s oceanfront Shingle Style home, expectations were thrown out to sea.

"The owner wasn't looking for a typical 'beach' look. He wanted his house to be different from everything else in the area,"



Cook chose especially resilient materials: Soapstone, on the island, is “one of the most antibacterial surfaces you can use,” while white quartzite is “incredibly hard and nonporous.” **Cabinet paint:** Down Pipe, [Farrow & Ball](#). **Pendant:** [Tech Lighting](#).



FABRIC WALLS

Cook swathed the room in [Gregorius Pineo grasscloth](#), hung horizontally on the walls to disguise seams. "It makes the room feel larger when you wrap the ceiling in the same colour," she says.

Sink: [Barclay Products](#). **Taps:** [THG Paris](#).

Cabinet hardware: [Classic Brass](#).





DINING ROOM

Sunshine bounces off a wall of handblown glass and a lacquered ceiling (in Stone House by [Benjamin Moore](#)). **Sconce:** [The Urban Electric Co.](#) **Table:** [Design Within Reach](#). **Solid chairs:** [Euro Style](#). **Curved-back chairs:** client's own.

says Cook, who co-owns the firm Orangerie Home with her partner, Brian Conover. After learning that Farrow & Ball Down Pipe, a deep grey-blue, was the client's favourite paint, they used it on the cabinets and trim. A matching Gregorius Pineo grasscloth went on the walls and ceiling. "When you have everything in the same shade, it creates this shadow-box effect and forces your eye to look out," Cook says. "All you see is the ocean."

For the adjacent dining area, where a pair of French

doors lead out to the porch, "we wanted to really embrace the feeling of water and waves," says Cook, who installed custom hand blown glass panels in an arched niche on the rear wall and painted the ceiling in camel lacquer. "The movement of the glass and the lacquered ceiling has this undulating feeling," she explains.

"Now, the kitchen is the star of the house," says Cook. "It was a last minute thing, but sometimes that ends up being the best!"



Like the copper pots hung from an **Ann-Morris rack**, this custom brass range hood will patinate as time marches on. **Range:** **Lacanche**. **Hood insert:** **Miele**. **Faucet, tile, and hardware:** **Waterworks**. **Pendant:** **Roman and Williams Guild**.

History Retold

Hits of brass and copper warm up a traditional cook space.

TUDOR HOMES ARE AS FAMOUSLY DARK AND moody as the late-medieval epoch in which the architecture was born. But that's just the way the owner of this house likes it. "He's an old school guy, so we came up with a men's club aesthetic," says his designer, Birgitte Pearce, founder of Birgitte Pearce Design, who is





HIDDEN HEATERS
Cool stainless steel didn't jibe with Pearce's warm antique vision, so **microwave** and **steam ovens** from [Wolf](#) were stashed behind **mesh doors** by [Waterworks](#).



originally from Denmark. **"A timeless kitchen doesn't have to be white!"**

A set of walnut and brass dowels was chosen early on for a stairwell that leads into the room, and this material combo guided the entire remodel. Cabinets and doors are walnut, while countless accents—drawer handles, details on the panelling, a long utensil rack, and even the massive contemporary range hood—are brass. Carrying these tones throughout the house allowed the designer to visually connect the adjacent rooms without opening up walls, a move that would have left the Tudor bereft of its inherently boxy appeal. "Not everyone loves an open floor plan. This guy is one of those people," Pearce says.

For a particularly spellbinding flourish, she chose a richly veined Calacatta Viola marble and soapstone for the counter tops. Each material, says Pearce, adds necessary dimension: "I try to find ways to bring soul into a kitchen, where you have so many glossy finishes and hard appliances to warm up."

STYLISH SEATING

A banquette in plum **leather** by [Edelman New York](#) picks up the subtle purples in the marble's veining, while a **Sub-Zero fridge** is tucked behind [Waterworks cabinets](#) with brass inlay. **Table:** custom, [O&G Studio](#). **Chairs:** [Overgaard & Dyrman](#). **Sconces** and **ceiling light:** [The Urban Electric Co.](#)

COFFEE NOOK
When they took down the wall in the butler's pantry, Pearce's team discovered the home's original dumbwaiter. The gear now makes a handsome piece of eye candy. **Paint:** custom mixed Hollandlac Satin, Fine Paints of Europe.

Family Matter

A sophisticated home that's secretly designed to hold up to four children.

WHEN DESIGNER AND MOTHER OF FOUR ELSPETH BENOIT Bevan began renovating her family's hillside kitchen, she was determined *not* to sacrifice style. She replaced existing glossy black tile floors that "showed every crumb" with luxurious but dirt-disguising Carrara marble. Cabinet hardware was a no-go. "To toddlers those are footholds for climbing." So she went with push-to-open fronts. Taller windows were added to increase sight lines to the front garden. "My focus was to meet our needs on a fundamental level," says Bevan, "but without screaming, 'This is kid-friendly!'"

The L-shaped layout made it impossible to include an island, so extra deep cabinets add prep space and storage. **Counter top:** Alexandrita quartzite, Stoneville USA. **Plaster and paint:** Portola. **Sconces:** Roll & Hill. **Taps:** Kohler. **Pot filler:** Newport Brass. **Rug:** Blue Parakeet Rugs. **Stove:** BlueStar.





Push-to-open
fronts are
toddler-proof.



A cool **Caesarstone** counter top along the perimeter echoes concrete surfaces near the pool and will weather anything the owners' grandchildren throw at it.

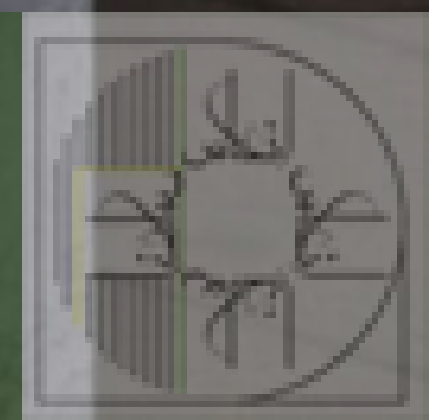
Counter stools: **Hem**. **Paint:** Ammonite, **Farrow & Ball**. **Lights:** **WAC Lighting** (cans) and **Hennepin Made** (pendants). **Taps:** **Dornbracht**. **Hood:** **RangeCraft**. **Fridge:** **Sub-Zero**. **Tile:** **Fireclay Tile**.

Entertaining Everyone

The perks of having an open air bar and kitchen are endless.

WE KEPT CALLING IT “GOING TO CAMP,” SAYS MATT BERMAN, the co-founder of design firm Workshop/APD, of his clients' new poolhouse. “Like, ‘Let’s go to grandma and grandpa’s. We have fun there!’” To make it party central, Matt Berman, the co-founder of design firm Workshop/APD, dreamed up a modern kitchen with bi-fold windows that separate the outdoor bar and cooking area. These can be drawn completely open so adults and children alike can pad up for a snack and cold drink.

While the palette skews cool, the materials are warm. Grey marble has “so much energy in it,” says Berman, while the navy subway tile is glazed to lend lustre and depth. “It doesn’t feel too machined,” he says. “It’s got a little bit of texture.”



Removing the soffit would have been costly, so Klugh camouflaged this area by painting it the same white as the hood. **Paint:** Greek Villa, [Sherwin-Williams](#). **Cabinetry:** [Baja Case Design](#). **Counter tops:** [Ascale](#). **Pendant lights:** [Crate & Barrel](#). **Range:** [Bertazzoni](#). **Floor tiles:** [LDI](#). **Stools:** [Greathouse](#).



Warm Welcome

A generous floor plan and tailored details light up a hardworking space.

IT'S A MIX OF HOMEY AND contemporary," says Nikki N. Klugh of the kitchen she designed for a family of four. Knocking down a partial wall and demolishing a centre peninsula made room for a large island and direct access to the garage via a boot room and hallway. Lower cabinets hide both refrigerator and warming drawers, plus plate racks, while tile flooring mimics the look of chevron wood parquet. And pinstripe fabric on the counter stools, Klugh says, lends "just the right amount of structure, just a little texture."



A mix of fitted and freestanding pieces creates a more original, interesting look and gives greater flexibility to the way you use your kitchen.



Heartwarming homes

Few rooms have so many requirements – functional, practical and social – but with clever planning and these top style tips it will become the heart of your home.

NATURAL LIMESTONE IS GREAT FOR KITCHEN FLOORS as long as it is coated with an impregnating sealant to repel oil and water. The soft, neutral colour used in this room creates a sense of space and warmth. Its pale, smooth surface marks a change in



Consider how much room you need for storage and how much for eating and living space, then design the layout of your kitchen accordingly.



territory from the uneven brick floor of the hallway (not shown), but its slightly mottled pattern also provides an effective contrast with the sleek, cool surface of the units. Limestone floors should be cleaned with a good-quality natural stone soap. Wipe up spilt lemon juice and vinegar quickly as acid-based substances will leave etched marks, and lay a deep coir mat by the door to prevent scratches being caused by grit carried in on shoes.

Freestanding furniture gives you the chance to add extra storage as well as a central place to eat. Here, an old butcher's block has been set on a frame of salvaged wood to create an updated version of a traditional kitchen table

that can also be used as a work surface. A trolley provides portable storage and can be wheeled to where you need it. Aluminium stools around the table create an industrial feel, but a couple of cushioned chairs near an Aga offer more comfortable, restful seating.

Practical storage is a priority in a kitchen, and, whatever its size, fitted units make the most of usable space. Here, sleek steel surfaces contrast with bare brick walls: the reflective finish and sharp angles introduce an industrial look and maximise the light. Streamlined cabinets like these will house plenty of deep shelves and drawers, while the upper walls are left clear for open



shelves and glass-fronted cupboards to display decorative glass and china. Small ceramic containers hold utensils, and traditional glass Kilner jars on worktops and windowsills keep dried goods in order.

Kitchens need directional lighting for work and eating areas in addition to general ambient light. This kitchen has glazed doors as well as several windows, so the required level of light is easily achieved with mini spots screwed into the ceiling beams, supplemented by clip-on lamps fixed where needed above the worktops. Make sure they are all flexible so the angle can be adjusted, and allow plenty of power points for extra clip-on lights.



Light Shore

A riverside historic home lets in more sunshine and a streamlined layout.

WHEN KITCHEN DESIGNER SARAH BLANK, of Sarah Blank Design Studio, was called in to help “fix” a 1900s Spanish Renaissance Revival home for a busy family, she started with the kitchen architecture. The long, narrow space needed sunlight, smarter storage, and a warm but easy to tidy aesthetic.

Blank began by adding a large custom window to let in more natural light, as well as all-new cabinetry. An island



A copper and brass hood and splashback are sealed to slow their patina. **Island paint:** Stone Blue, Farrow & Ball. **Pendants:** Paul Ferrante. **Range:** Blue-Star. **Tap and pot filler:** Waterworks.





BUTLER'S PANTRY
Rift- and quarter-sawn
white oak cabinetry
complements a historic
Morris & Co. **wallpaper**. The
space houses a secondary
Miele **dishwasher**, Texas
Lightsmith **sink**, and
Sub-Zero **beverage fridge**.



COOKING NICHE

Above the range, an off centre pot filler ensures that the cook is never reaching over hot pots to use it. Clever pullouts with leather handles house spices and oils.



extends the prep space and houses a sink and dishwasher. No inch was overlooked: Four-inch-wide pull-out shelves stash spices, oils, and vinegars in arm's reach. The family needed a not-too-precious countertop, so Blank went with sintered stone, which is stronger and more durable than quartz.

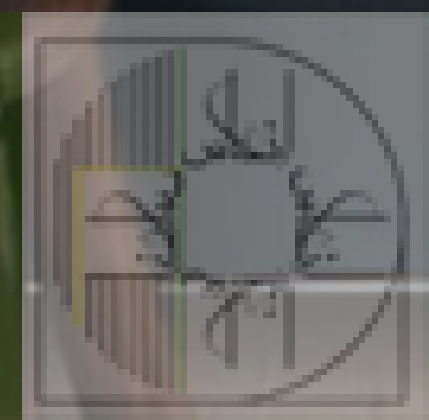
To activate the long wall that connects the kitchen and breakfast room, the designer lined up all the primary appliances, adding in a bonus speed oven that she says is essential for getting dinner on the table quickly. We're talking roast chicken in 20 minutes. Custom cabinetry continues into the breakfast room, where the freezer (which Blank points out is nonessential to the classic kitchen work triangle), small appliances, and a dry goods pantry flank built-in bench seating with even more storage underneath.

"It was important to utilise the entire length of the room," says Blank. **"With the fully integrated appliances, it makes it that much easier to keep everything looking beautiful."**

BREAKFAST ROOM

Instead of recessed can lights that are meant to be invisible, Blank opted for beautiful custom **flush mounts** from [Paul Ferrante](#).





The ceiling in this monochrome kitchen was initially meant to be blue, but McGregor went with white at the last minute “to not make it feel cave-like.” **Cabinet paint:** After Midnight, **Kelly-Moore Paints**. **Counter stools:** Target. **Pendants:** Hudson Valley Lighting.

Thinking Vertically

Lofty views and storage solutions earn this sky-high spread top marks.

THE TREEHOUSE” IS WHAT DESIGNER Kelsey Leigh McGregor of Kelsey Leigh Design Co. calls her latest project, a high-spec house situated on a sloping land adjacent to a densely wooded area. The home has panoramic views, even from the first floor kitchen. She designed clever efficiencies to max out the space: tall cabinetry with a hidden appliance garage, a concealed microwave built into the island, and glass dishware displays to alleviate visual bulk. “It’s tiny,” says the designer, “but it doesn’t feel tiny.”



Two different types of limestone countertops distinguish the islands:

One is traditional limestone, for meal prep, and one is coral stone, for hosting guests. **Pendants:**

The Urban Electric Co.

Seating: **Verellen.**

Paint: Snow White, **Benjamin Moore.**

Island and beams: pecky cypress.

Secret Garden

Natural materials and clean-cut symmetry make this airy kitchen feel like it's outdoors.



WHAT IF EVEN THE HEART OF YOUR HOME COULD TAKE INSPIRATION from the outdoors? For her landscaper cousin, designer Lauren Liess did just that: Symmetrical open shelving draws attention to a Jerusalem stone-clad, chimney-style range hood, while patinated light fixtures and pecky cypress beams give the whole room a woodsy vibe. Bench seating at one of two generous islands invites all visitors in on the action: “He’s an amazing cook,” says Liess, “and my favourite spot to hang is on the sofa-like counter stools while he’s whipping something up.”



Getting Away

Mottled brick, salvaged beams, and other rustic accents transport this city kitchen's owners to the country.

WANTED TO FEEL LIKE I WAS LIVING IN A COUNTRY house in the middle of England.” Emphasis on *feel*. Michelle L. Morby - painter, photographer, PBS enthusiast - was actually plotting a rebirth of the tiny kitchen in her house in San Francisco. An enclosed sunroom off the back was ripped out to make space.





Handles, salvaged from an 18th-century apothecary, bear the names of items they once organised ("One says *nipple*," laughs Kloythanomsup). **Lights:** [Original BTC](#) (above sink) and [Lucent Lampworks](#) (overheads). **Floor:** painted by Caroline Lizarraga. **Island:** 20th-century Swedish butcher block, [1stDibs](#).





SPACE SAVER
A pull-out shelf for oils and vinegars uses a spare 6 inches.

◀ **PLATE RACK**

Artist Jonathan Anzalone crafted a combo drying rack and shelf from a piece of reclaimed maple. The inspiration? "I showed him pictures of Downton Abbey," Morby says.
Range: [BlueStar](#).

▶ **PANTRY HALL**

Hardwood floors painted chequerboard white link the two spaces.
Wallpaper: William Morris, [Shears & Window](#).
Pendant: Barry Dixon for [Arteriors](#). **Chair:** vintage, through [Elsie Green](#).



PANED WINDOWS

"Lynn was like, 'If we do blue, it's going to warm it up!' And the colour is perfect," Morby recalls. **Windows:** [Pella](#), in Railings, [Farrow & Ball](#). **Fittings and apron sink:** [Waterworks](#).

The former kitchen, one room away, was converted to a hidden powder room to make good on the plumbing. Designer Lynn Kloythanomsup of Landed Interiors & Homes sourced countless period-perfect details to make the fantasy a reality. And the house co-operated.

"It's an Arts and Crafts house from 1914," Kloythanomsup explains. "It is already kind of a casual language, so it was just about how to make it more country." A pot-pourri of materials invoke the "ramshackle" vibe requested by Morby but still feel classy and lasting: painted wood floors, inset cabinetry, exposed brick, nickel fixtures, and Calacatta marble that ends in an elegant offset Dupont

edge. An antique Swedish butcher block on casters was rolled in for use exactly as its maker intended.

In order to keep the room uncluttered, the refrigerator was moved into an adjacent "pantry hallway," where Morby can drop groceries. The kitchen's chequerboard flooring overflows into this space, connecting them. What appears to be a bookshelf next to the fridge is actually a Murphy door that swivels open to reveal a bathroom.

Whilst not huge, the kitchen is meant to be perpetually teeming with food and guests. "[Michelle] is having friends over and cooking all the time," says Kloythanomsup. "She loves having an artist's salon."

MURPHY DOOR
What appears
to be a bookcase is
actually the
bathroom door.
TURN THE PAGE
TO SEE INSIDE.



HALLWAY FRIDGE
Popping the
Sub-Zero out into
the hallway freed
up precious square
footage in the
kitchen.



ALLOVER FLORALS
A William Morris
wallpaper perfectly
syncs with the Arts
and Crafts roots of
the home.



SECRET BATHROOM

"I watched a lot of period piece murder mysteries and I knew I wanted a secret door," says Morby.

Wallpaper: Lindsay P. Butterfield, [Trustworth Studios](#). **Bookcase door:** [Murphy Door](#).



WALK-IN PANTRY

Spices, dishware, and even a selection of wines are on display just steps from the main kitchen.



BRICK VENEER

For the walls the designer chose a classic red brick, but since it was just for looks went faux. "It's like a thin brick," she says.



SMART DRAWERS

"I was like, *Why do I have to have those stupid separators in the drawer?*" Morby says. "I hate those things." So Kloythanomsup used restaurant-style cans for easy access to each utensil. **Cabinetry:** custom, [Landed Interiors & Homes](#), fabricated by [California Interior](#).

BREAKFAST PERCH

Keeping the fridge out of the kitchen left just enough room for a small bench seat and table. **Fabric:** Ticking Stripe, [Perennials](#). **Table:** 1920s French, [1stDibs](#). **Painting:** *Fierce Horse, Fierce Horse* by Faye Moorhouse. **Sconces:** EB Studios, [1stDibs](#).





The cabinetry was painted a custom colour to match the powder-blue [AGA range](#). “There are a lot of neutrals, so it doesn’t overwhelm,” Mitchell explains. **Cabinetry** and **hood:** custom, [Bellini](#). **Stools:** [latesta Studio](#). **Pan rack:** [Ann-Morris](#). **Tile and hardware:** [Waterworks](#).



Making Waves

Powder-blue cabinetry and patinated details give this kitchen the feel of a vintage watercraft.

THE MANDATE WAS: CREATE SOMETHING TO LOOK like it's always been there. For clients who love to entertain, designer Philip Mitchell added traditional elements with old-world craftsmanship: floors of reclaimed antique wood, a brass hood, and hand built cabinetry. A secondary kitchen with wall ovens and a china pantry, meanwhile, kicks into use during parties. "They love their AGA," says Mitchell, "but sometimes you have to cook a roast!"

Opening Up

Brilliant swaps and some strong colour choices make this galley kitchen feel huge.

I T LOOKED LIKE A MOUSETRAP, THERE was just wall after wall after wall,” says Donna Ferrarini, interior designer at Ferrarini & Co. Desperate to make the ground floor kitchen of their home feel open without expanding the footprint, the





Cabinets in Farrow & Ball
Off-Black bounce a surprising
amount of light around the room.
Lights: Troy Lighting. **Rug:**
Rugs.com. **Wall paint:** Ethereal
White, Sherwin-Williams.



SMART SHELVING

To offset dark cabinets and counters, the team wanted the white brick walls to shine through. Enter custom steel and wood open shelving.

Tap: [Brizo](#).

Brick veneer:
[Avalon Flooring](#).

BETTER BEAMS

Matthew added a few faux ceiling beams next to a structural one, and clad them all in the same wood veneer so they'd match. "We dressed them up!" he says.

Hood: [Zline](#). **Range:**
[GE Café Series](#).



owners called on Donna and her son, Matthew Ferrarini, the firm's principal designer.

After removing the wall between the kitchen and the dining room, the team swapped an off-centre door to the garden with French doors that have windows and screens to let in more light, greenery, and air. Upper cabinets were eschewed to make the area feel as spacious as possible. And in lieu of an island, Matthew designed a tall pantry cabinet that hides the microwave, food, and even a broom and Hoover.

The team pitched a moody industrial look for the finishes, and the owners went all in. "This isn't a Manhattan condo, it's the suburbs of Philadelphia," Matthew says. **"They allowed us to step outside the norm and do really unique things."** Black cabinetry, Edison lights, titanium granite counters, and painted brick veneer walls lend authenticity. "It looks like the original brick, doesn't it?" asks Donna. "It's lumpy and bumpy and seems like it's a hundred years old."



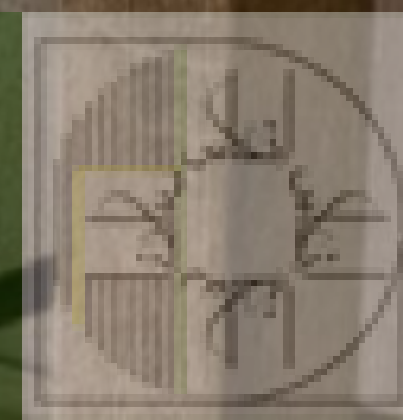
COFFEE STATION

An antique mirror splashback adds just enough visual interest to a long stretch of counter dedicated to coffee making. "It's my favourite part of the kitchen," says Michelle, one of the homeowners. **Cabinets:** Kahle's Kitchens. **Espresso machine:** Breville. **Coffee machine:** Cuisinart. **Hardware:** Top Knobs.

Grand Reveal

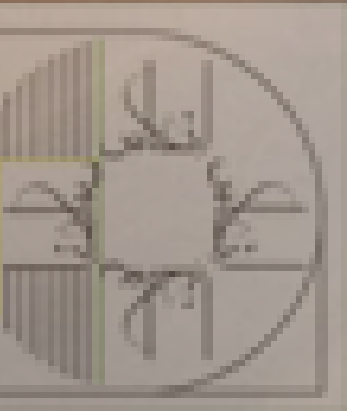
Granted a blank slate by her clients, one designer reaches for the stars.

IN DESIGNING THE KITCHEN OF THIS NEW DUTCH Colonial-style home, Andrea Britt Pietragallo, founder of Britt Design Studio, was given carte blanche. Even the tiniest details were elevated. **“From the brass drawer caps to the custom cremone bolt hardware to the distressed mercury glass pendants, nothing was overlooked,”** Pietragallo says.





“The clients wanted a colour they would still love in 20 years,” Pietragallo says. **Paint:** Chantilly Lace, [Benjamin Moore](#). **Cabinetry:** [Home Supply](#). **Pendants:** [Circa Lighting](#). **Shades:** [Grace Richey Clarke](#). **Stools:** [Mr. Brown London](#), in [Pindler](#) faux leather.





STATEMENT FIXTURE

Modelled after cranes seen in U.S. shipyards, the [Waterstone](#) Gantry Pulldown **tap** is an ornate but wholly functional centrepiece. **Rug:** vintage. **Sconces:** [Circa Lighting](#). **Sink:** [Shaws](#).





COFFEE CORNER

The client was sceptical of the built-in pot filler at first, “but we did it, and it’s awesome!” Pietragallo says.

Tile: [AlysEdwards](#).

Pot filler: [Waterworks](#).



HIDDEN FRIDGE

“They really wanted the refrigerator to be the focal point,” the designer says of the built-in [Sub-Zero](#), which is custom-paneled in white oak.



BESPOKE HOOD

The made-to-order zinc and unlacquered brass [RangeCraft](#) hood anchors the entire room. **Splashback:** Calacatta mosaic. **Appliances:** [Thermador](#).

Brushed chicken wire was installed instead of glass on the vintage pantry door to increase airflow, while a pot filler was added not above the range but in a designated coffee corner, to save bleary-eyed brewers a walk to the sink. The clients, a professional builder and his wife who share three children, constructed the 5,500-square-foot house as a forever home; they love to cook meal kit dinners in the state-of-the-art space.

“They are fun and young—and they like to entertain and drink wine,” Pietragallo explains. It’s no wonder that a secret panel in the kitchen island cleverly conceals the audio entertainment system’s subwoofer.

Magon added glass cabinets and pendant lights that reflect the style of the arched window. **Stools and shelving:** custom, [Nina Magon Studio](#). **Pendants:** [Gabriel Scott](#).
Counter top: Calacatta marble.



French Connection

How one designer upped the drama of this château-style home with glittering accents.

TO BE FAIR, THE COBBLESTONE WALL WAS already there. “The homeowners wanted to basically renovate a newly constructed home,” says designer Nina Magon. Her clients had just purchased a six-bedroom, six-bathroom house with a gorgeous kitchen wall designed by John Liu of Nouveau Luxury Builders, who constructed the

RANGE WALL

The **La Cornue stove** is situated on its own mini accent wall of hand-painted terracotta tile. **Pendant:** **Gabriel Scott**. **Flooring:** French limestone.



SHADES OF GREY

Everything on the back wall, from the concrete countertops and grey cabinets, to the steel appliances—complements the cobblestone.

Taps: [Waterstone](#).
Cabinet hardware: [RH](#).



home with Jamie Goodson of Black Dog Designs in the style of a rustic, modern French château. (Think arched window, concrete and marble counters, terracotta splashback, and La Cornue stove.) Magon was brought on “to bring more of a glam touch,” she says.

“So there’s a huge juxtaposition between this old-world stone against these very glamorous pieces,” Magon explains. Up went modern Gabriel Scott pendant lights and custom shelving, both of which are glass outlined in black metal, echoing the statement window already in place.

To highlight the natural colour of the stone, Magon then designed tile accents and velvet stools in shades of gunmetal grey and cornflower blue. “You want to mix stone with wood with metal, because that’s where the interest comes,” says Magon. “The eye has to feel excited.”

BREAKFAST CORNER

A glass-topped Macassar ebony wood table by [AB 1926 Berdondini](#) anchors the space. **Chandelier:** [Lindsey Adelman](#). **Chairs:** custom, inspired by Natasha Baradaran. **Banquette:** custom, [Nina Magon Studio](#).

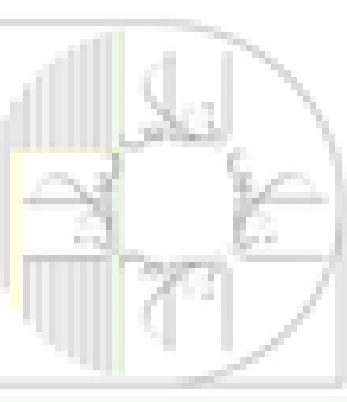


Table Talk

A previously cramped kitchen is now the centre of this family home.

A REAL CIRCUS." THAT'S HOW HOMEOWNERS GREG AND LIZ Dutton describe dinnertime with a three and one-year-old in their previously "dark and cramped" kitchen. Taking cues from the 1900s home, the couple discarded all non-original details, like black counters, and knocked down a brick wall to expand the room. ("That required a sizable steel beam that was no small feat to install, but it made the whole space work," says Greg, principal at Midland Architecture.) A kitchen table now fits right in the middle. "It's where we have breakfast every morning and dinner every night," says Liz. "It's where we spend time as a family."

"I grew up on a farm and have a real love for all things rural," says Greg, "and you see that pop up in our furniture selections." **Paint:** Hay (cabinetry) and Lime White (walls), [Farrow & Ball](#). **Cabinetry:** custom, [Schrock's Woodworking](#). **Counters:** Bianco Gioia (marble), [Smith Makes](#) (white oak). **Table:** vintage, [Eneby Home](#). **Chairs:** [France & Son](#). **Stove:** ILVE. **Tap:** [deVOL](#). **Hardware:** [Alno](#). **Sconces:** vintage, [Skinflint](#) (hourglass); [Bestlite](#) (milk glass).



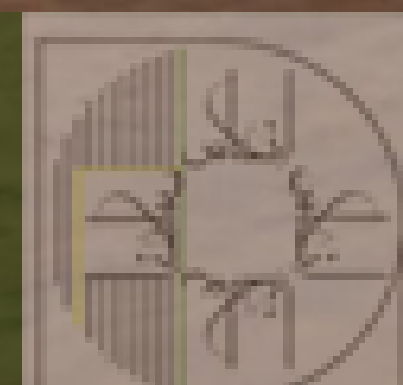


A floating quartz shelf above the stove holds frequently used tools and decorative accents. **Tap:** Kallista. **Sconces:** The Urban Electric Co. **Splashback:** zellige. **Pendants:** Roman and Williams Guild. **Stools:** Hollywood at Home.

The Long Game

Lasting natural materials show off the warm side of new construction.

NOTHING IN A HOLIDAY HOME SHOULD BE PRECIOUS. For a lakeside property designed to house visiting family and friends, Brooke Wagner's clients "wanted a 'cook's kitchen' they could use and not worry about," explains the principal at Brooke Wagner Design. The challenge: balancing durable elements (like quartz counter tops) with plenty of charm. Wagner's solution: "Embrace the patina and character of unlacquered brass finishes and reclaimed wood beams." They'll last a lifetime, and get better with age.





Setting the Curve

By upgrading the range and relocating the main sink, a designer totally opened up this space.

IT DIDN'T HAVE ANY REAL PRESENCE," SAYS SARAH ROBERTSON, founder and principal designer at Studio Dearborn, of the kitchen her clients were finally ready to renovate. For years, they'd been living in an otherwise updated Colonial Revival home, and finally tapped Robertson at the start of the pandemic to redo the high traffic room. The layout required



A curved wall of windows brings endless natural light into the outward-facing space. **Tap:** [California](#)
Faucets: [Circa Lighting](#).
Hardware: [The Foundryman](#).
Cabinetry: custom, [Studio Dearborn](#). **counter:** [Rye Marble Inc.](#)





CURVED CORNER

A custom zinc hood by [Studio Dearborn](#) cushions the angled space. **Range:** [Wolf](#). **Splashback:** custom marble, [Studio Dearborn](#), fabricated by [Rye Marble Inc.](#) **Rug:** [Old New House](#). **Leather handles:** custom, [Studio Dearborn](#). **Copper kettle:** antique, [Linda Rosen Antiques](#). **Stool:** vintage.



BREAKFAST BAR

Brass fronts by [Architectural Grille](#) were paired with [Walker Zanger](#) tiles that run all the way behind the cabinetry. **Cabinetry:** custom, [Studio Dearborn](#). **Counter:** [Rye Marble Inc.](#)

some smoothing: “We created the range hood in a custom shape,” says Robertson. “It’s curvy, which sort of softens the hard edges on the angled wall.”

Everything else was reconfigured for functionality: A sink was moved from a windowless wall to the island, so views of the back garden could be admired while the clients did their dishes. New cabinets include plenty of drawers, some with faux fronts resembling apothecary drawers. Between the refrigerator and the pantry, a breakfast bar displays collectibles with Walker Zanger tile as a backdrop, and smart

features, like the slide-in cutting board and drying rack that flank the range, make cooking a breeze.

“They had a lot of colour throughout the house, so we picked a muted palette,” Robertson explains. Cabinet fronts in Benjamin Moore’s Clay Beige or Templeton Gray, and oakwood, as well as a lot of tawny brass hardware, give the kitchen an established look. Without so much as changing the footprint, the designer managed to turn the forgotten space into a sun-drenched, function-forward kitchen that’s impossible to overlook.





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SETTINGS
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PORCELAIN BEVERAGE

SENSOR

HEAT

MANUAL

KEEP

WARM

POWER

LEVEL

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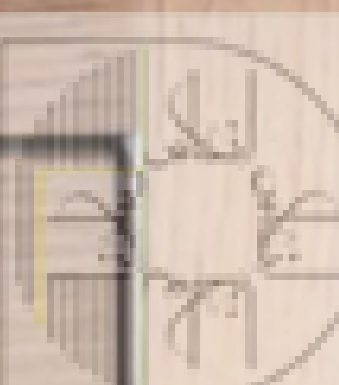
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A MUTED PALETTE

"The adjacent rooms in the house are colourful, so we didn't want to go crazy saturated in the kitchen," Robertson says. **Paint:** Templeton Gray (island) and Clay Beige (uppers), Benjamin Moore. **Counter:** Rye Marble Inc. **Stools:** Soho Concept.





◀ DINING AREA

A geometric [Bellacor](#) pendant above a rustic table gives the breakfast spot a refreshed yet lived-in feel. **Rug:** [Old New House](#). **Ceiling:** custom, [Studio Dearborn](#). **Vase:** vintage. **Table:** client's own.

▼ SMART PULLOUTS

Single fronts reveal three levels of supplies. **Cabinetry:** custom, [Studio Dearborn](#). **Hardware:** [The Foundryman](#). **Paint:** Templeton Gray (left) and Clay Beige (right), [Benjamin Moore](#).



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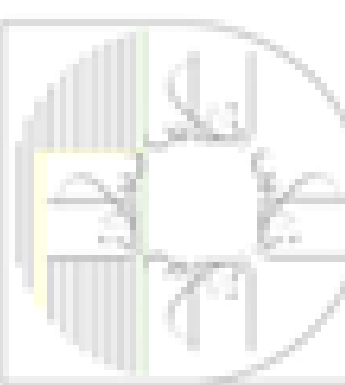
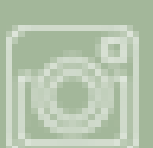
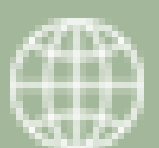
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