

Better Homes and Gardens Special Interest Publications.

BEAUTIFUL KITCHENS

Gather in
Luxury
Elegant Kitchens
for Everyday Comfort

BHG SIP Blue Checkout

Gorgeous Outdoor Kitchens
Sleek New Trends for Traditional Kitchens
Eye-Catching Backsplash Ideas

Summer 2007

Display until September 4

\$7.99 U.S. \$9.99 CAN.



www.kitchenbathideas.com

Salvaged woods and rich patinas are layered for great warmth in a new Colorado kitchen.

Reclaimed Beauty

Writer: Renee Freemon-Mulvihill
Photographer: Emily Minton-Redfield Field editor: Elaine St. Louis





A range of natural textures gives this woodsy kitchen its rich, multilayered look, which mixes reclaimed wood cabinets and a hand-forged island hood with deft curves and pro-style appliances.



HOW TO MIX WOODS

Mixing wood species adds depth to a kitchen's character, but which woods are best to use where?

Light Woods: Choosing light-hued woods for the tall perimeter cabinets establishes an airy surround in this kitchen. The wood's refined, smooth grain also ensures a clean aesthetic.

Dark Woods: Dark, rich grains carry more visual weight and are therefore useful for establishing primary focal points, such as the oversize central island for cooking and gathering.

Jim Stafford knows how to build something old from something new. His spacious Colorado kitchen captures the rustic past of its woods, reclaimed from century-old barns and submerged logs, even as it looks to the future with state-of-the-art conveniences. Powerful appliances, efficient work zones, and two multipurpose islands blend seamlessly into the kitchen's vintage cabin look—and why wouldn't they? Ample space, modern conveniences, and vintage styling all have the same effect. Jim reasons—they are all quick to set family and guests at ease.

"You feel immediately comfortable walking in," says interior designer Lisa Staprans, who assisted the Staffords along with architect Rich Carr of CCY Architects. Staprans especially admires the kitchen's connection to its mountain setting. Wood and stone ground the space, while muted colors reflect the subtlety of sunlight filtering through the windows and skylight. Staprans helped conceive this palette while meeting with the Staffords during the morning hours. "We wanted

Above Left: A plate rack and cup holders lend welcome informality, creating a "serve yourself" beverage area in one corner of the kitchen.

Opposite: Two wall ovens, a warming drawer, and an island cooktop are sited in proximity for an efficient cooking zone. Surrounding volcanic slate backsplashes prevent splatters while also conveniently shielding the cooktop from view.

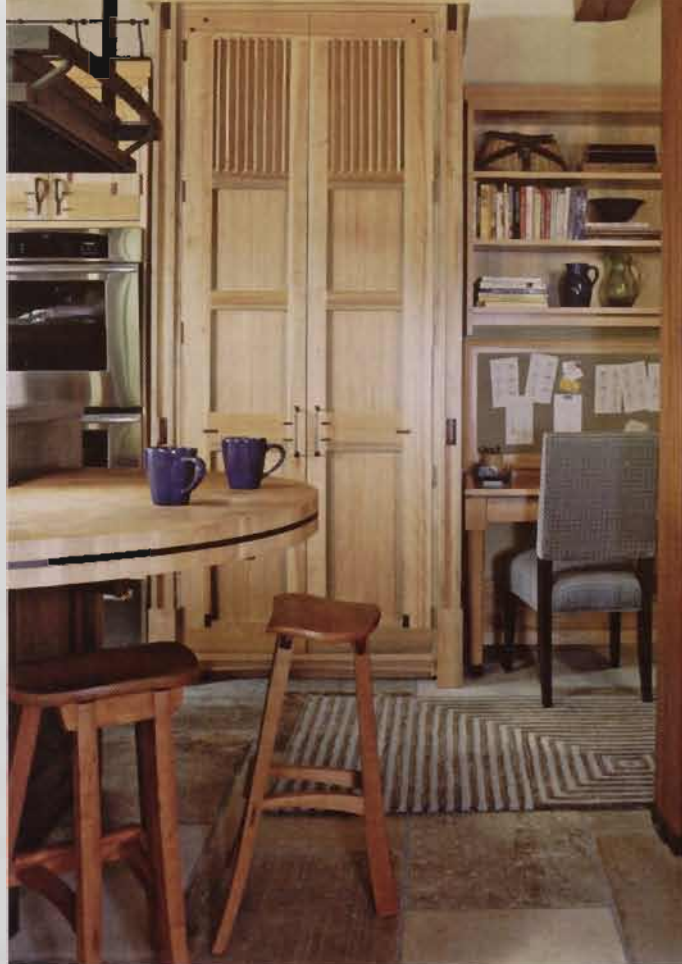
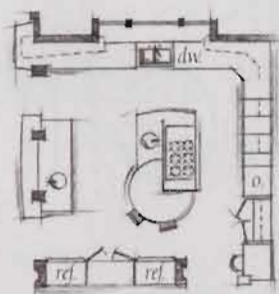




BEVERAGE CENTERS holding mugs, a coffeemaker, and snack dishes work well when sited outside the cook's work area and in close proximity to living spaces.

Below: A circular slab of end-grain maple creates a stylish dining area at one end of the island, while an integral drain-board helps keep the volcanic slate countertop clean.

Right: A pantry and office niche control clutter: Two refrigerators concealed with panels line the wall to the right.



materials to recapture that sense of quiet," she says.

With such a strong emphasis on natural beauty, reclaimed wood was an easy choice. Jim opted to use several species to evoke variety in nature. "Reclaimed wood feels authentic," says Jim, who, after learning of the lack of available sources, has since formed Restoration Timber, a company that supplies reclaimed wood to designers and architects.

Dark brown claro walnut on the islands contrasts with the lighter hue of reclaimed elm on perimeter cabinets and the distinct grain pattern of submerged beech on a pantry near the desk area. All woods boast a natural finish "to show off their grains and mineral streaking," Staprans says. "With woods so beautiful, we preferred not to cover any up."

Cabinet doors are simply styled so as not to overwhelm the innate beauty of the wood or the artisanship of their hand-made construction. Contrasting wood hues within each door show off exposed joinery for unique effect. Kitchen metalwork is equally patinated and shows exposed joinery.

Opposite: A marble-top island designed for baking doubles as a staging area for entertaining thanks to the addition of a bar sink.

Materials—some rustic and some refined—are layered as such throughout, building character through clever juxtapositions. Brushed and polished finishes, as well as multiple countertops, are close enough to harmonize yet distinct enough to define work areas. Polished granite introduces an easy-to-clean surface on the room's perimeter while elegant honed marble beckons bakers to the secondary island. The primary island's two countertops are also thoughtfully sited. Volcanic slate sets off the cooking area from the raised circle of an end-grain maple slab used for dining.

The circular slab also has another purpose. "Circles pull you into a space," Staprans says. "Used at the end of an island, everyone can gather around it" Staprans found subtle ways to tie this bold curve into the kitchen's more prominent straight lines, including a bowed front at the island's opposite end and a faucet with graceful curves.

"When you use this many materials, layers make it comfortable. All looks natural at first glance, but the more you look, the more you see." ☞

RESOURCES BEGINS ON PAGE 122