

This 2010 edition of Texas Home and Living's annual kitchen design feature spans an impressive range of kitchen design strategies, approaches and styles. Each of these rooms has a specific character and story to its creation, and the group in whole is an impressive showcase of the flexibility available to homeowners when it comes to the makeup of the "heart of the home."

## Design and Functionality

Kitchen Interior Design by Jane-Page Crump, ASID, Jane Page Design Group Photography by Miro Dvorscak

Jane-Page Crump's kitchen design process was unusual in that she wasn't designing for an outside client – she was designing for herself. The kitchen pictured is the one Crump cooks in on a daily basis. "It's important that someone who cooks a lot actually designs the kitchen," she believes. "I wanted it to have design but also great functionality."

Crump wanted the room to be warm and not feel like a kitchen. That is the reason for the armoire-inspired design on the cabinetry – it conceals the workspace. A tambour door to the left of fridge opens up to become a coffee bar. The cabinet to the left of range has pocket doors and holds Cuisineart, mixers, utensils and "everything I need for bak-

ing." Says Crump, "It's great for Thanksgiving, I can gather everything I need behind those doors."

"Every time I design something I try to do something I've never done before," Crump continues. "This time the island was critical because it divides the kitchen from the family area. I designed the bar overhang to be curved (which allows for more barstools) and faced it with slate. I also designed raised areas on the ends to gain space for the microwave and fast-bake ovens and at the same time to create a more sculptural look." The raised "pedestals" on the ends effectively hide the sink so that guests don't even "see" the clean up area unless they are actually inside the kitchen.

Because of Crump's use of slate and granite on the countertops, limestone on the backsplash, mosaics on the winged islands and slate on the floors, the entire room is very warm. Shiny surfaces are avoided so as to get away from the feel of a traditional kitchen. The three-level island, the armoire-style cabinets and the textured finishes are combined to create this intimate, inviting and functional kitchen.

### **Antique Cues**

Lead Project Design by Doyle Osborne, Osborne Cabinets and Millwork, Inc. Photography by Steven Chenn

Osborne Cabinets and Millwork's vision for this kitchen was to incorporate the rustic elegance of the kitchen's geographic setting, a Texas Hill Country ranch, with the homeowners' desires to emulate the delicate styling cues of some antique furniture in their collection. By pursuing both of these objectives, they were able to preserve the holistic aesthetics of the home as well as satisfy the homeowners' wishes.

To achieve their goals, Doyle Osborne and team had to employ some unique techniques. First, they replicated one of the homeowners' antique armoires to serve as a casing that concealed two Sub-Zero refrigerators. Second, two antique French doors were utilized in decorative upper cabinets that frame the kitchen's focal point: a hearth-inspired stone hood. Next, a serving counter was placed on the back side of the kitchen island and a hand-carved pine cone and pine straw frontispiece was created for the serving areas. Finally, there are four different types of wood in the kitchen, as well as a variety of different stones and finishes.

"It's all about fulfilling the customers dream, what they want and what



they need," says Osborne. "They wanted something no one else had, and we accomplished that."

This project was especially satisfying to design and manufacture because of the challenges and techniques involved in the process, and the result is a beautiful, comfortable and functional space. The homeowners love the kitchen, and it has become the heart of their Hill Country hideaway.



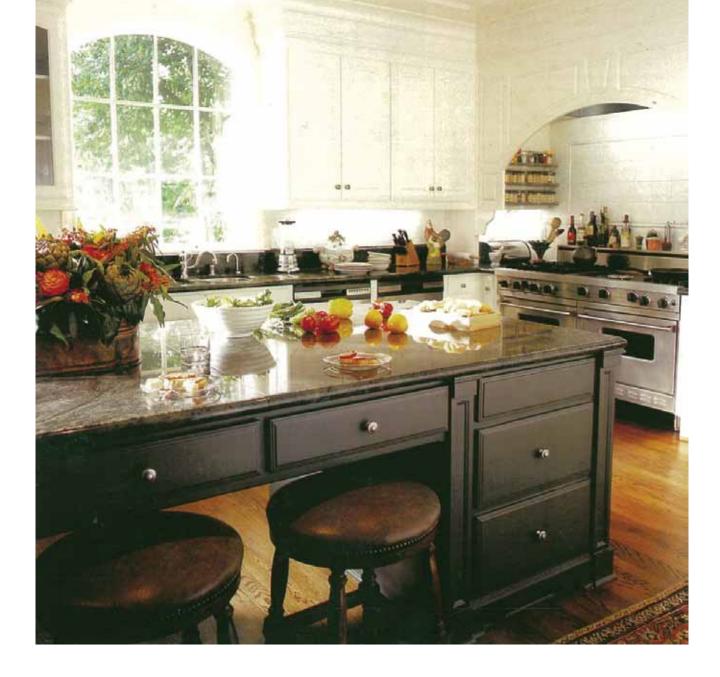
Layers of Design
Lead Project Design by Wendy Capell,

Lead Project Design by Wendy Capell, Charpell Luxury Interiors Photography by Carson Coots / Lilybean Photography

Wendy Capell became involved with this project because she had worked with the owners on a previous home in Cabo San Lucas, Mexico. The client and Capell have great rapport, so the client trusted Capell's vision. The kitchen needed to be warm and inviting, a place where family and guests would feel comfortable. Capell did not want the kitchen to look like a kitchen, so measures were taken to make the space feel like an extension of the living area. For instance, appliances are hidden behind beautifully handcrafted pieces of furniture.

The end result of the kitchen was achieved by a process of many decisions, or, as Capell prefers, "layers of design." It started with the stone around the cook top, and then granite, back splash, paint and cabinet color were added. The focal point is the refrigerator, which resembles a giant armoire, and the island, which looks imported and unique. The wood on the island looks like tufted fabric. Capell says the implementation of ideas was a seamless process. "I was especially pleased with my vision of the island as it was crafted by the cabinet maker. Because of the collaborative effort, good communication and design freedom, all possible roadblocks were avoided.

Capell is equally pleased that the kitchen has gotten rave reviews. It captures the ambience of casual elegance. She credits the team of artisans at Jauregui Builders (who built the home) and all of the project managers involved with a truly successful home interior project.



### Southern Colonial

Kitchen Interior Design by John Phifer Marrs, ASID, John Phifer Marrs, Inc. Photography by Danny Piassick

The clients whom John Phifer Marrs designed the Preston Hollow kitchen for are longtime associates. This is actually the second home he's done for them.

"The lady of the house is a wonderful cook," Marrs says. "She required a large, functioning kitchen. It couldn't just be beautiful; it had to work for her as the cook."

Marrs designed the kitchen in a "southern traditional" style that provided subtle ornamentation and flavor while maintaining the room's status as a working kitchen. Because the original kitchen in the 70-year old structure was a total redo, Marrs and associates, along with contractor Ed Jarrett, totally gutted and re-formed the workspace, eventually combining it with an informal eating area. An antique partner's desk

was the inspiration for the design of the large center island.

The hardwood floors are continuation of existing flooring, while the paneled wood ceiling gives the kitchen architectural interest. A handsome Greek key design cornice molding was added to further the traditional aspects of the space.

The surrounding rooms are bathed in several different colors, but a "no color," or white, palette for the kitchen was chosen. The only color is in the granite for the countertops and the island. The client has a collection of Majolica and Palissy ware, which we displayed on walls for interest and color. The final touch is an Oriental rug runner placed between the island and kitchen cabinets. The rug adds another dash of color and pattern to the kitchen.

"We didn't want to go French or English with the design; we focused on making it American in the true sense of the word," says Marrs.

Reaction to the kitchen has been overwhelmingly positive. "The kitchen, which is centrally located in the house, is always a place where people naturally gather when the hosts are preparing dinner," Marrs says.



## Contemporary, Yet Natural Kitchen Interior Design by Susie Johnson, ASID,

Kitchen Interior Design by Susie Johnson, ASID, Susie Johnson Interior Design Inc. Photography by Casey Dunn

This kitchen resides in a house that sits on an elevation above the picturesque Pedernales River. Susie Johnson of Susie Johnson Interior Design, Inc. was called in to design the house by the homebuilder, who was constructing this house for his own personal use. "The house was at the sheetrock stage, and I was on board to make all of the surface selections and a few construction decisions," says Johnson.

The main idea for this kitchen (and house in general) was to achieve a sleek, contemporary look using an abundance of natural materials. "We didn't want everything chrome. We wanted to be contemporary in a subtle way, with the warmth of natural materials."

Johnson describes the unconventional parts of the kitchen: "With two islands in the floor plan, it was important to address the work areas. There are two different sinks, creating a work area and a clean-up area. One sink is close to fridge and stove and the other is flanked by

two dishwashers." The kitchen is situated outside of the main traffic flow of the house while still blending into the very open floor plan.

"The floor is French limestone directly imported from France," says Johnson. "It's creamy; a pleasure to walk on barefooted. All the cabinetry is rift-cut oak, which is very different from the heavily grained cut of oak. It has a natural, matte finish, which gives a quiet, subtle elegance to the kitchen."

The absence of upper cabinetry gives a clean, open look to the kitchen. To allow for adequate storage, a wall of cabinets covers the wall adjacent to the refrigerator. Johnson's favorite detail is the airy breakfast corner, with floor to ceiling seamless glass. It brings the outdoors in, and offers a great view of the river. Furnished with a sleek Eero Saarinen tulip table and Italian leather chairs, it is the perfect spot for the owners to enjoy a leisurely breakfast.

Johnson's work has received two awards: an Austin ASID Design Excellence award for the entire house, and most recently, an award from the state-wide ASID Legacy of Design competition for the entire house.

"The clients were very happy with the finished project, and that is the best award to have!" Johnson says. The goal of a sleek, contemporary kitchen, incorporating natural materials, was achieved.



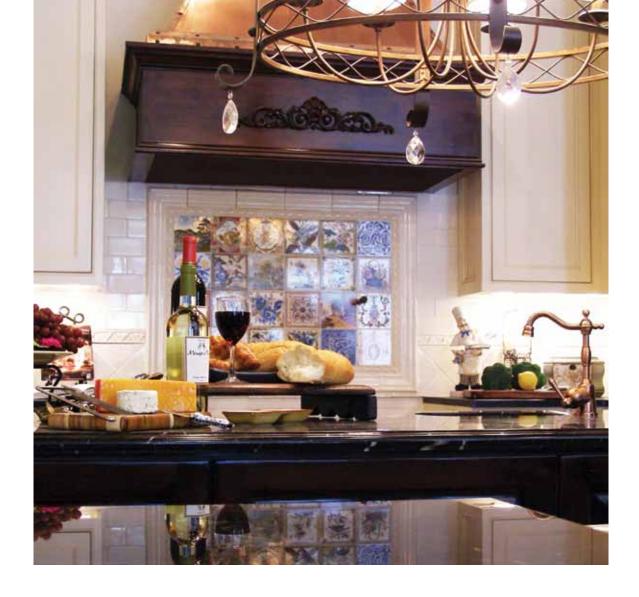
## High Rise Hominess

Kitchen Interior Design by Julie Evans, ASID, JEI Design, Inc. Photography by Mark Knight

This condo was originally a place to entertain guests, but now that Julie Evans and team are finished, the homeowner has decided he likes it so much, he lives there. The kitchen was already set up to accommodate a residence. It had all the appliances and usual commercial kitchen, so the primary goal was to establish a contemporary feel without being cold. Evans and company gathered local art and accessories that were colorful and had the fun feeling of "real Austin." The light fixture in the room is hand-painted and is very functional and adds color and life. The colorful, natural materials offset the contemporary background. The curvilinear barstool is covered in Terra-cotta leather, which is very user-friendly. The round table, with rounded chair backs, makes it easier to move around the room. Additionally, a banquette is placed against the wall so kitchen dwellers can lean back and see the sunset.

"Getting the table up there was a difficulty," says Evans. "The only major roadblock was that we tried to work during the week and we had to have it ready by the weekend. The client didn't demand we do it in that amount of time, but we wanted to make it as seamless as possible for the homeowner."

Response to the kitchen has been very good. Evans loves clean designs, and says "what makes people really respond to it is the very warm feel. Sometimes people feel high-rise living is cold and less homey, but it doesn't mean it has to be. Your individual taste dictates the result."



#### An Exercise in Restraint

Kitchen Interior Design by Cindy Aplanalp, ASID Allied, By Design Interiors Photography by Erika Barczak

It's heartbreaking when a builder leaves a client halfway through a job. That sad eventuality is what faced the homeowners of this luxurious kitchen in Houston near Memorial Park for seven stagnant months. Luckily for them, Cindy Aplanalp of By Design Interiors came to the rescue. She introduced the clients to William Shaw and Associates, who accepted the daunting task of completing the project. This kitchen is a story of triumph over adversity.

Aplanalp remembers that "[the homeowners] had a collection of historical photographs and they sent me one of a country-style kitchen." The photograph became a template for Aplanalp to work with. "The lady of the house loves antique transfer-ware tiles," she says. Such tiles are widely available in Europe, so Aplanalp scoured eBay and now 36 transfer-wares reside in the backsplash, proving a perfect backdrop for the burgundy 48-inch Viking pro-style range. The copper wall-mounted pot-filler ties into the copper pot rack island fixture and the copper-plated range hood. Aplanalp's favorite feature is the wall texture. "It's challenging to do large spaces with a delicate color pallet in such a way that they

don't feel under or overly done. This is a perfect balance of restraint – it's very buttery and warm, the tiles get to be the star in the room and the space evokes a sense of family and gathering and intimacy."

The space also boasts a baking station for storing cooking mixers. There is an embellished area by the breakfast table done up in a modern take on French country design. One of the space planning issues was a large open area between the kitchen and breakfast. To make this area better functioning, a second island was added in the middle of the kitchen. Additionally, the island closest to the range extends out much like the curve of a baby grand piano to accommodate a small stool, a handy side-kick for the prep-sink. Both islands are in polished St. Laurent marble and the surrounding countertops are honed Black Zimbabwe granite providing a nice contrast to the "storm" travertine flooring, which is a lovely mix of taupes, grays and creams set in an off-set pattern.

Expert advice was gathered from several professionals such as Viking's Executive Chef Scotty Campbell and Bath and Kitchen Show-place's Kathy Johnson, who assisted in the plumbing selections. "This kitchen is the masterpiece it is due to the talents and craftsmanship of a host of pros," says Aplanalp. "The client envisioned spending most of her time here, and it's the heart of the home. The homeowners are expecting grandchildren, so this home is very important to them. Bill Shaw's team, my design team and the homeowner all played a vital role in the success of this project."



Red Dragon

Kitchen Interior Design by Jackie Depew, ASID, Depew Design Interiors Photography by Tre Dunham

The kitchen in this parade home was the subject of several cooking demos during Austin's recent Showcase of Homes at Belvedere. Jackie Depew, President and senior designer of Depew Design Interiors, says that the kitchen became the center for entertainment.

"I worked with the home builder, Clay Johnson of Reinz Custom Homes, and our thought was that it would be more like a Spanish Colonial design than Tuscan. I researched the Spanish Colonial homes to make sure I was going to be accurate in what I planned. This home has a large open pantry to the left that you see through an arch and the cabinets, which are custom made by Llano Cabinet Company, have more detailing like a Spanish Colonial." Depew also used many bold

colors and finishes to bring out the Spanish flavor.

Depew has two favorites design features. One is the artistic faux finishing in the domed ceiling and the decorative border that runs along the inner curve of the dome. The other is the backsplashes, which are handmade tiles made like a three-dimensional crepe paper flower. A final touch is their color: a wonderfully rich, scarlet red, warm golds and tan

"I wanted red in the kitchen because the color invites you to sit down for a meal and stay for conversation," Depew says. She continues, "the island is a granite called 'Red Dragon' that was brought into Austin specifically for the home."

Meanwhile, the kitchen's overall surrounding area picks up the stone and natural textures in the floor and wall while still utilizing the glazed tiles in the backsplash. Depew was trying to be as authentic as possible but still had to design a functional kitchen people would enjoy in today's age. Based off how visitors to the Showcase of Homes were drawn to the kitchen, she succeeded.



# Everyone Gets Involved

Kitchen Interior Design by Amanda Reilly, ASID, The Kitchen Source Photography by Kevin H. Marple

It was Amanda Reilly's gift for cabinetry that got her involved with this rustic masterpiece. Reilly is quick to credit designer Barbara Prewitt, ASID, with the overall vision for the space, but Reilly worked alongside her for the cabinetry design and finished selection. The house is next to the Red River and has a lot of natural details such as natural granite, visible wooden beams, dry stack stone and limestone. Reilly wanted to honor that and not detract from the outdoor elements. For her, the important thing was to respect the overall vernacular feeling of the house and kitchen. Reilly installed pierced leaf moldings to correspond to a subtle color scheme to reflect the natural look.

"The designer had a faux finisher to highlight pierced moldings and mantel hood details," Reilly says. "The corbels and the panels on the mantel hood were all faux finished locally. The idea was to use some local artistry. Usually, everything is just ordered from the factory prefinished, here we had it finished in the field."

The kitchen has received quite a bit of response. The way it is positioned makes it impossible to ignore because it is such an open space. Both the main family room and dining room open into it. The homeowner is one of six daughters, so large family gatherings are normal and the house needed to be able to accommodate such events. Many luxury appliances are present to cater to a large group or family. The peninsula is laid out to sit a large amount of people, and all of the elements in the room are arranged for a communal gathering. Everyone in the kitchen will feel involved. THEL

