

KITCHENS THAT SIZZLE

Architects and designers share their space-planning ideas, style tips and favourite materials. BY CAROLYN KENNEDY

DESIGN: LOHA: Lorcan O'Herlihy Architects LOCATION: Venice, Calif.

In the 15-by-18-foot kitchen in his own newly built house in Venice, Calif., Los Angeles-based architect Lorcan O'Herlihy chose to forgo an island, opting for a large table that can double as a work surface and defines the space, he says, "more as a room and a place to hang out than a kitchen."

The measurements of the cabinetry in the kitchen, as well as in the other rooms, are based on a two-foot module O'Herlihy developed for the house as a whole, creating a soothing and very orderly cohesion.

The architect designed the kitchen table and benches, made of blackstained oak. Their simple, strong lines are both elegant and utilitarian. Backless benches reinforce the minimalism of the room, and of the house as a whole. The austere simplicity of the interior space allows the complexity of the house's exterior—evidenced by the unique pattern of vertical windows in a staggered placement—to claim the attention.

Floating cabinets proffer a horizontal interpretation of the two-foot-wide vertical windows. All of the horizontal surfaces in this kitchen are usable; the owners place butcher-block slabs on the floating cabinets to maximize function.

Poured concrete, left raw and slightly roughened, is a practical choice for the countertop around the sink and stove.

Open stainless steel shelving and hanging racks for implements keep items in daily use at close reach, while the lack of upper cabinets advances the feeling of openness.

In a kitchen this size, the standard triangle plan of sink-stove-fridge is not necessary for efficiency, O'Herlihy says.

Smart solution Rectangular recesses were carved out between the ceiling joists to hold uplights that reflect off the white surfaces. The recesses are based on the same narrow vertical principle as the home's other measurements but are of smaller proportions to fit between 16-inch joists.

MATERIALS PALETTE

Black-stained oak (cabinetry)

White oak (flooring)

Stainless steel (appliances, shelving)

Concrete (countertops)

White (walls, ceiling)



DESIGNPHILE LIVING SPACE

The repetition of cabinetry material and the style of built-in niches throughout the house enhance the sense of the kitchen as part of the living space.'

DESIGN: Safdie Rabines Architects LOCATION: New York City

This kitchen was crafted as part of the renovation of an 18-foot-wide townhouse. Many of the design solutions here, created by the San Diego-based architects Taal Safdie and Ricardo Rabines, respond to the challenges of making workable space in a narrow city home.

A typical New York City brownstone, this house sits side by side with its neighbours, allowing little light within except from the rear. By creating a two-storey kitchen, the architects were able to bring light through the rear windows into the first and second floors. The kitchen is open to both the dining room and the front entrance, as well as to the family room on the second level.

The square shape of the cabinets and the open shelves interspersed among them impart a more sculptural look than standard vertical cabinets. They are crafted of *avodire*, a tropical wood with a beautiful strong grain.

No space goes unused in New York real estate. A narrow breakfast table paired with built-in benches carves maximum utility out of a windowed nook. Precious inches were allocated to a sculptural built-in wine rack.

Stainless steel is the architects' countertop material of choice for the sink area, and it provides a cool contrast to the warm wood tones. Durable precast concrete with a terrazzo look tops the island.

Pale maple floors of the same colour but with a less prominent grain than the *avodire* cabinetry tie in without claiming all the attention.

The architects retained two of the existing beams from the second floor—they're a reminder of the home's history and provide a support for two tracks of halogen lights that create an intimate zone for drinks and pre-dinner chat around the island.

Smart solution Fold-down tables at each end of the formal dining room, which is too narrow to hold a buffet, are used for serving or as a bar when entertaining. They create a separation from the kitchen area. Afterward, they close up so as not to impede traffic flow.

MATERIALS PALETTE

Stainless steel (sink, counters)

Concrete (island counter)

Avodire (cabinetry)

Maple (flooring)





