

Kitchen . Entertaining . Organizing . Bath . More

EDITORS
SAMANTHA EMMERLING &
CARISHA SWANSON



KITCHEN OF THE MONTH

California Cool

In Los Angeles, a cluster of cramped rooms is transformed into an expansive and inviting space.

TURN THE PAGE FOR MORE >



SCAN TO PIN THIS
KITCHEN TO YOUR
PINTEREST BOARD

KITCHEN OF THE MONTH



When designer Annette English revamped a rabbit warren of rooms into an expansive kitchen, she built on the 1937 house's traditional style, then pushed it forward with eye-catching elements like faceted pendants from Reborn Antiques—"big, but the transparency makes them feel light and airy," she says. Herringbone travertine floors add a rustic note, while soft paint colors and a wood-topped island keep the mood warm.

An interplay of layered, well-chosen details

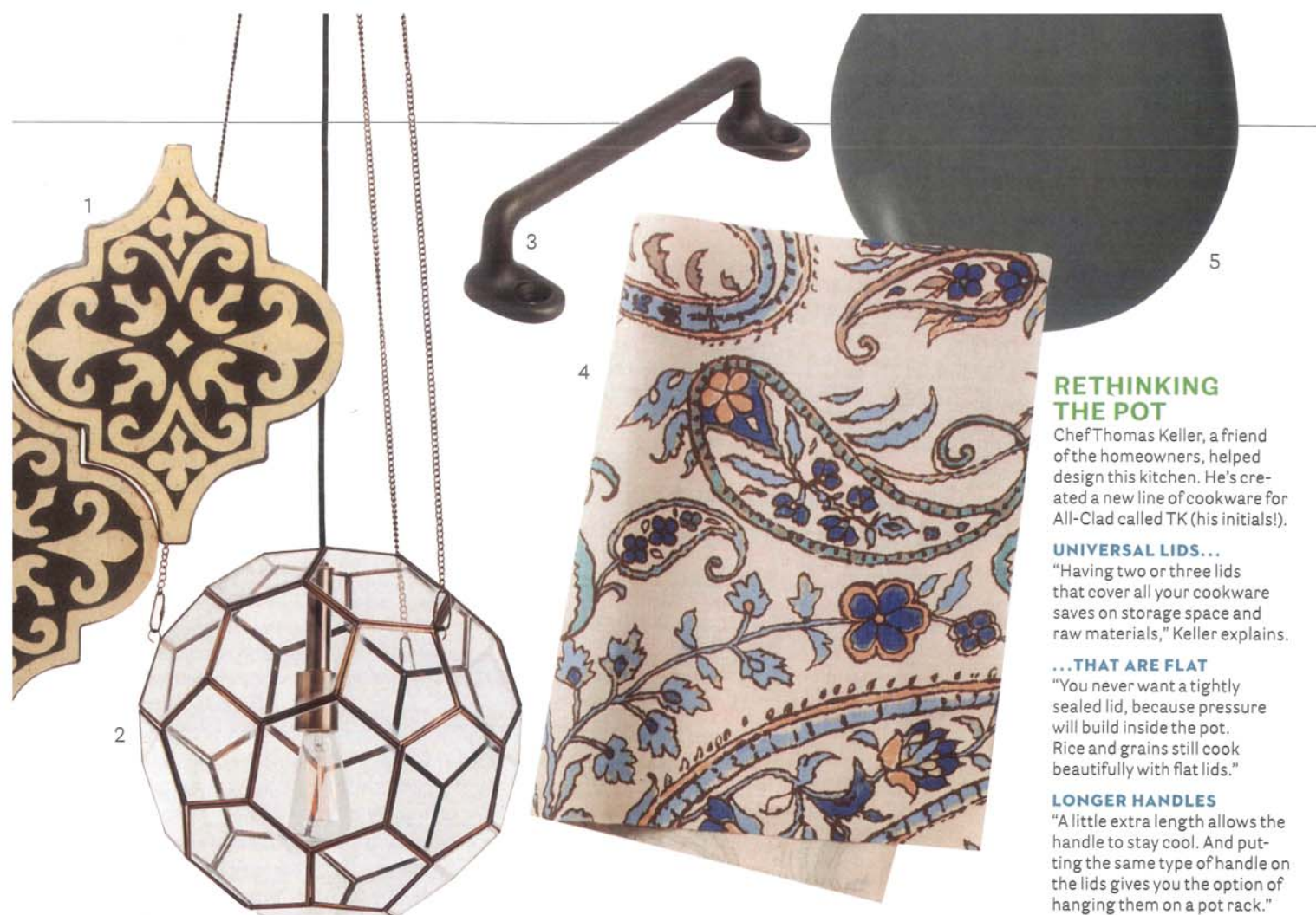
1 MOROCCAN TILE
 "I usually do monochromatic backsplashes, but this tile makes a statement," English says. The pattern also creates a sense of intimacy in a large room. Windsor Arabia tile from Full Circle Design Studio.

2 DISTINCTIVE HOOD
 The dark hammered zinc, trimmed with stainless steel, picks up the charcoal gray in the tile and has a nice patina that "makes it look as if it has been around for a while." Custom made by CAC Fabrication.

3 CONTRASTING TRIM
 Using a deeper color, Dunn-Edwards's Enchanted Eve, on the moldings and window casings brings out the architectural details. Walls are in a custom blend of Benjamin Moore's Fieldstone with white.

4 DIFFERENT COUNTERS
 Solid oak on the island was weathered and distressed, then sealed with marine varnish to stand up to spills. Perimeter countertops are made of honed black granite with a leathered finish for durability.

5 PLENTY OF STORAGE
 The island's many cabinets have traditional raised-panel doors painted in Dunn-Edwards's Enchanted Eve. Wall cabinets are in Dunn-Edwards's Lunar Landing, which English calls "a calm, organic gray-green."



RETHINKING THE POT

Chef Thomas Keller, a friend of the homeowners, helped design this kitchen. He's created a new line of cookware for All-Clad called TK (his initials!).

UNIVERSAL LIDS...

"Having two or three lids that cover all your cookware saves on storage space and raw materials," Keller explains.

... THAT ARE FLAT

"You never want a tightly sealed lid, because pressure will build inside the pot. Rice and grains still cook beautifully with flat lids."

LONGER HANDLES

"A little extra length allows the handle to stay cool. And putting the same type of handle on the lids gives you the option of hanging them on a pot rack."



This hand-hammered copper sink from Native Trails adds warmth.



FROM THOMAS KELLER'S NEW LINE OF STACKABLE COOKWARE.

GET THE LOOK

- 1. TILES**
Windsor Arabia in Charcoal and Ivory. \$20 each. fullcircledesignstudio.com
- 2. PENDANT LIGHT**
Beck Pendant. \$1,290. arteriorshome.com
- 3. DRAWER HARDWARE**
Sash Pull in Bronze Dark. From \$44 each. rockymountainhardware.com

- 4. CURTAIN FABRIC**
Shiraz in Blue and Sand. To the trade. cowtan.com
- 5. TRIM PAINT**
Enchanted Eve. From \$42 per gallon. dunnedwards.com
- 6. COOKWARE**
Thomas Keller's All-Clad Collection 5-Quart Saucepot and Universal Lid. \$300. williams-sonoma.com