

HOME & LIVING FEATURING

KITCHEN

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use of wood

Natural resources

Bringing the external environment into the kitchen with wood achieves a sense of warmth, as well as a sleek finish





Layer upon layer

Making a feature of natural materials such as wood, stone and metal creates a rich, textured space

Remodeling a kitchen in a large open space might appear to be easier than working in a smaller room. But when the list of requirements is even larger, achieving a result that is both functional and aesthetically cohesive is no easy task.

For this ground floor kitchen, designing a layout that would fit many appliances and provide ample storage space while avoiding a warehouse

feeling was the challenge put to designer Vernon Applegate of Applegate Tran Interiors.

"The rest of the house is sleek and contemporary, so we wanted to mirror this in a Japanese style in the kitchen," he says.

By layering materials and textures, Applegate created a Japanese wabi sabi aesthetic, based on simplicity, imperfect beauty and transience.

The garden was also an inspiration for the design.

"The kitchen looks out onto a beautiful garden and pool, so connections with the outdoor area – physical and aesthetic – were imperative," says the designer.

"All the elements needed to relate to each other while providing a fully functional and user-friendly space."

The original kitchen layout

Preceding pages: This kitchen uses a varied palette of natural materials to create a sense of height and depth.

Facing page: A multi-layered island in walnut, eucalyptus, granite and bronze provides a feature in the kitchen.

Above: A bronze rangehood contrasts eucalyptus drawers and a limestone backsplash.



Architect: James Rogers, James Rogers Architecture
Interior designer: Vernon Applegate, Applegate Tran Interiors (San Francisco, CA)
Kitchen designer: Gioi Tran, Applegate Tran Interiors
Kitchen manufacturer: Mueller Nicholls Inc
Cabinets: Eucalyptus; walnut
Countertops: Granite; limestone
Flooring: Ann Sacks limestone tiles
Chairs: Custom
Wallcoverings: Plaster; steel; wood
Lighting: Soleil; Policelli Lighting & Design
Backsplash: Limestone
Basin: Blanco
Dishwasher and oven: Miele
Ventilation: Custom Vent-A-Hood
Refrigeration: Sub-Zero

Story by Lydia Brewer
Photography by David Livingston



had a large island in the center, but Applegate broke this into two separate islands to create more flow in the kitchen and to make the most of the area.

The bronze wood-fired oven, a request of the owners, is picked up by other elements in the same material.

The backsplash behind the kitchen sink hides faucets from view of the dining area and provides a space for utilities

such as power outlets.

To create a sense of height, cupboards are tall with an intentionally horizontal grain. Wood beams were added to the ceiling to hide existing structural beams and create a point of difference.

Cabinetry is built from eucalyptus and walnut and is finished in a variety of stains for depth and warmth.

A cigar-box-style cabinet

in walnut sets off the granite countertop on the island, and a tongue-and-groove finish shows craftsmanship.

"We layered materials, textures and colors to create a space that was natural and inviting, yet in keeping with the modern style of the rest of the house," says the designer.

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Facing page: Using different kinds of wood and stains brings a sense of intimacy to this large walk-in pantry.

Above left: Wooden details and a plaster-and-veneer finished ceiling conceal structural support beams.

Above: The second island creates a space between the outdoor living areas and the indoors, while pale floor tiling balances the space.