

Our 50th Year 1965-2015

KITCHEN + BATH IDEAS

Small Spaces

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Every Inch

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10 things to love



Industrial Edge

Utilitarian design enhanced with personal touches makes this kitchen anything but conventional.

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field editor *LINDA HUMPHREY*

1 soaring ceiling

French-industrial design inspired the kitchen of Seattle homeowners Lisa Sears and Lindsay Gupton. Purposely leaving the ceiling beams exposed heightens the loftlike, utilitarian look.

2 gathering spot

At the heart of the kitchen is a hardworking chef's table with a reclaimed-wood top, storage-packed base, and electrical outlets, modeled after those in restaurants. "We can prep, serve, and eat at this table," Lisa says.

10 things to love



3 balancing act

A mix of materials—weathered wood, aged metals, and smooth stone, *left*—gives the new kitchen a lived-in, built-over-time look. Rich walnut cabinetry tempers the cool tones of the gray brick-look tile and white marble countertops. “The effect is so beautiful,” Lisa says.

4 beverage bar

A sliver of recessed wall space is home to a coffee station, *left*, that’s plumbed for the espresso machine up top. Shelving above stores mugs; an undercounter refrigerator keeps wine, beer, and soft drinks at the ready.

5 shelf help

Architect and designer Kim Clements skipped upper cabinets in favor of a custom steel shelf, *right*, that stores cookware close to the pro-style range. “This kitchen feels like a room where cooking takes place, but not a traditional kitchen,” Clements says.



6 bright idea

The glass housings for these light fixtures—blown by Lisa years ago—collected dust until Clements’ team encouraged her to create pendants, *above*. A local artisan crafted the armatures, and the pendants now illuminate the island.

“This kitchen feels like a room where cooking takes place, but not a traditional kitchen.”

Kim Clements,
architect and designer

7 details matter

Thoughtful finishing touches, *right*, including vintage-look swing-arm sconces, antique pulls from a printing press in Vermont, and an elegant high-arching faucet, contribute a rustic-refined vibe. “Everyone’s done the industrial look, but I think we chose enough eclectic touches to keep it from feeling overly trendy,” Lisa says.



8 wired up

More than just a drop zone, the walk-in pantry is a charming, light-filled space thanks to its large windows, *right*. Made of salvaged glass, the windows feature thick black trim for definition and chicken-wire inserts for texture.



9 storage relief

The refrigerator, small appliances, and a storage cabinet for dog food hold court on one side of the pantry, *right*. Adjustable shelves on the other side hold dry goods. “This takes a lot of pressure off the kitchen,” Clements says.



10 clear view

Deep drawers in the chef’s table, *left*, put dishware and frequently used serving pieces in easy reach when they’re needed. The table is just steps from the pantry, where most other entertaining and dining essentials are kept.