

RENOVATION STYLE®

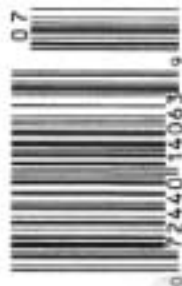
Fresh Style

Finishing
Touches You'll
Love

**Kitchen Makeover
Puts Family First**

How to Choose a Builder p. 25

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Kitchen Redo

Bucking tradition, young homeowners forge a stylish, hardworking kitchen just right for their family.



1. Steel Accents

The sheen and industrial edge of stainless-steel accents add modern touches to earthier materials. Abundant daylight makes the high-performance appliances sparkle.

2. Natural Wood

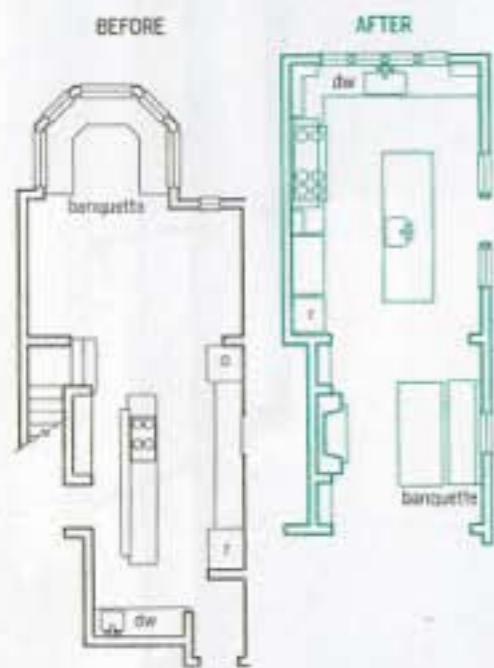
Craggy planks recycled from mushroom farms clad the ceiling and island and are reinvented as floating shelves. The distressed demeanor counterbalances the gleaming stainless-steel and ceramic elements.

3. Tile Walls

The kitchen's walls shine with 4x8-inch subway tiles (traditional smaller ones looked too busy). They were placed in a pattern drawn directly on the wall to avoid costly mistakes. Charcoal gray grout masks any dirt.

4. Brick Floors

Reclaimed terra-cotta bricks from France add earthy warmth. They make a surprisingly forgiving floor choice because they don't show dirt and require only a quick mop job.



With five kids, four dogs, a penchant for throwing food-centric parties, and three previous kitchen renovations under their belts, Carin and Coley Prucci knew exactly what they wanted to do to the dark galley kitchen of the 1920s English manor-style house they bought three years ago on Chicago's North Shore. But everybody else on the job "thought they were crazy, except for me," says the couple's long-time architect, Cathy Osika.

All they kept hearing from their craftspeople and suppliers was, "Are you sure?" Carin says. Yet the novel choices that inspired such apprehension—coarse reclaimed brick floors, rough-hewn wood paneling, floating open-air shelves, sleek drawer slots, cabinets with primer laid bare, and glass-face refrigerators—accrued admiring acclaim when the job was done. More importantly, those aspects deliver the singular style the owners sought, which Carin describes as "modern and clean meets rustic and cozy."

"Carin and Coley are serial renovators with extraordinary vision and taste. And they really know what works for their family," Osika says. That

Above The white-dyed concrete island countertop furthers the black-and-white color scheme. **Above Right** To achieve a softly weathered surface on the drawers, they were primed but not painted. The slots are kid-friendly. **Opposite** When architect Cathy Osika couldn't find a perfect exhaust hood, images of old working manor kitchens inspired her to design this custom version, which was fabricated in acid-washed and brushed steel and complements other metals used in the room.



Above The new family eating area is anchored by a contemporary take on the harvest table. In this case, it's custom-made by the architects out of an old potter's bench that was found in the garage when the homeowners bought the property. The piece is in keeping with their commitment to use reclaimed materials whenever possible. The banquette maximizes seating for the kids and their furry friends.

knowledge informed a transformational plan for the decaying and obsolete space, untouched since the 1970s. It had sported a long island that divided the work area into narrow aisles and was topped with a gigantic, light- and view-masking exhaust hood. And the dilapidated oak cabinets, cracked laminate countertops, and peeling linoleum floors needed hardworking but high-style updates that jibed with the couple's sophisticated aesthetic.

Osika flipped the work space and eating area; expanded a small bay window into a full-blown addition that bumps the room out 6 feet; anchored the new work space with a high-functioning island that's all work on one side and kid-friendly counter space on the other; and built a new eating area with a huge harvest table where a massive island used to hold court. New banks of windows and French doors offer visual and physical access to the yard and sports equipment beyond.

The plan "gives Carin pure working space. No one has to cut through it for anything and get in her way," Osika says. It also gives Carin all of her requisites—from copious counter space to a light, airy, and dazzlingly innovative demeanor. Most importantly, its successful blend of style and function prove one thing: "We were sure," Carin says.

RESOURCES PAGE 18

bhg.com/renstyle



Materials Matter

"Reclaimed terra-cotta bricks come in a wide range of colors and are rarely uniform in hue," architect Cathy Osika says. About 15 percent of the dusty-rose bricks, above, that she and homeowners Carin and Coley Frucci handpicked came in mottled or slightly off, so these were placed under cabinets and appliances where they wouldn't show.

A pendant fixture, above right, with a polished-nickel finish and an industrial edge, relates to the equally reflective, commercial-quality pot rack, yet it creates high visual drama against the irregular, totally untreated wood ceiling. Wooden open shelves, such as those holding glassware,

below left, might seem like a dubious idea for storing dishes for a big family, but homeowner Carin Frucci says they're easier. "You can see where everything is and don't have to deal with opening and closing cabinet doors." The steel suspension cables at the corners are for visual balance rather than support. "It gives them a more finished, sophisticated look," Osika says.

Even planed, sanded, and treated with an eco-friendly clear sealer on the island, the reclaimed wood is coarse, below. A simple stainless-steel handle—the plainest we could find," Carin says—prevents splinters and gives a decorative touch in keeping with rest of the space.



Sleek metallic accents give a shimmering effect to the muted and rustic surfaces in this kitchen.

Stool hive.com/modern.com

This iconic stool swivels 360 degrees and comes in black or white nylon or anodized aluminum.

Cortes Jamaica barstool, Hive, counter height or bar height. \$589



Faucet dornbracht.com

The separate faucet and sprayer-faucet featured on page 14 are available in this integrated model.

Tara Classic Professional Single-Lever Mixer, Dornbracht, \$2,345



Oven kitchenaid.com

Bake, broil, toast, and warm with this countertop convection oven. The stainless-steel crumb tray and nonstick interior make it easy to clean.

Convection Bake countertop oven (KC0223CU), KitchenAid, \$160



Pendant restorationhardware.com



Available in polished or satin nickel and dark brass finishes, this steel pendant gives just a hint of an industrial look.

Benson pendant, Restoration Hardware, three sizes, \$259-\$619

Oven lecreuset.com



Stovetop- and oven-friendly, enameled cast iron French ovens provide even heat distribution for consistent cooking. And, in 14 different colors (Fennel shown), they're sure to suit any kitchen.

Round French oven (L2501-28), 7.25 quarts, Le Creuset, \$280

Pot Rack williams-sonoma.com

This oval, commercial-quality rack is available in stainless steel, hammered steel, and copper, in varying sizes.

Enclume Traditional Oval Pot Rack, Williams-Sonoma, 3-, 4-, and 5-foot models, \$510-\$1,350



Sink www.kohler.com

A sound-absorption system lends quiet performance to this apron-front sink.

Verity apron-front undercounter sink in stainless steel (K-3086), Kohler, \$1,472

