



## special section

# Home Cooking

Five innovative kitchens  
redefine the heart of the house

**KITCHENS AREN'T JUST FOR COOKING ANYMORE.** Transformed from an out-of-the-way room used strictly to prepare food into a space that is both highly efficient and comfortable, the kitchen has become a focus for family interaction. On the following pages, top designers and architects with decidedly different points of view illustrate how they make this inherently utilitarian space perform optimally and specifically for the client. By taking advantage of unique opportunities for customization from the most general level—determining the floor plan, selecting materials, deciding on the placement of appliances—down to the smallest details—choice of sink fixtures, specialized drawers and pantries, built-in racks for cookware—they manage to create kitchens that are at once functional, inviting and, above all, personal.

**clockwise from top:** Designer Troy Adams's own Los Angeles kitchen. Textured materials in a Wyoming project by architect Stephen Dynia. Henrybuilt's streamlined Seattle work space. An industrial-style Las Vegas kitchen by Poggenpohl's Ashley Brown. Countertop details by designer Fu-Tung Cheng in Northern California.



“My primary strategies are continuity and simplicity.”

Architect **Stephen Dynia's** philosophy when it comes to kitchen design is: the simpler, the better. “The more unbroken counter space, the more functional and flexible it is,” explains Dynia. The architect installs a sizable island and a parallel counter in almost every one of his designs, making them linear. For a project in Jackson, Wyoming, Dynia also designed a proscenium arch that helps to distinguish the dining space from the preparation area, where the resident, a professional chef, gives cooking lessons. “This is one big, open room,” says Dynia. “It can be used for anything from kids’ doing homework to eating to cooking.”

#### Details: Stephen Dynia

**An elongated island** runs parallel to a stainless-steel counter, creating two work spaces that function almost as one continuous surface.

**An adjustable cherrywood table** slides in and out of a slot in the island, transfiguring it from a breakfast counter to a dining table.

**A hanging pot rack** is located above a row of windows to provide storage without blocking mountain vistas.

**An Earthstone wood-burning oven** is embedded in a custom stainless-steel surround designed by Dynia.

**The Thermador range** is outfitted with four burners, a griddle, a grill, two ovens and a high-capacity hood.

**The walk-in open pantry**, which has stainless-steel shelving, acts as a main storage area and gives the feeling of a commercial kitchen.

**Industrial-grade rubber flooring** is in the functional area of the room, while cherrywood is in the dining portion.

