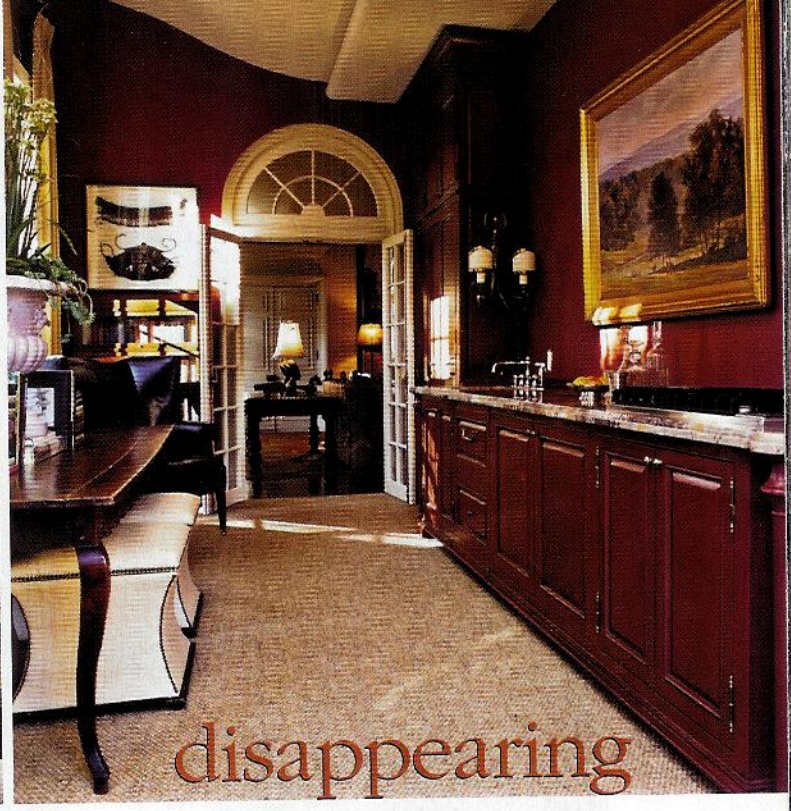




traditional

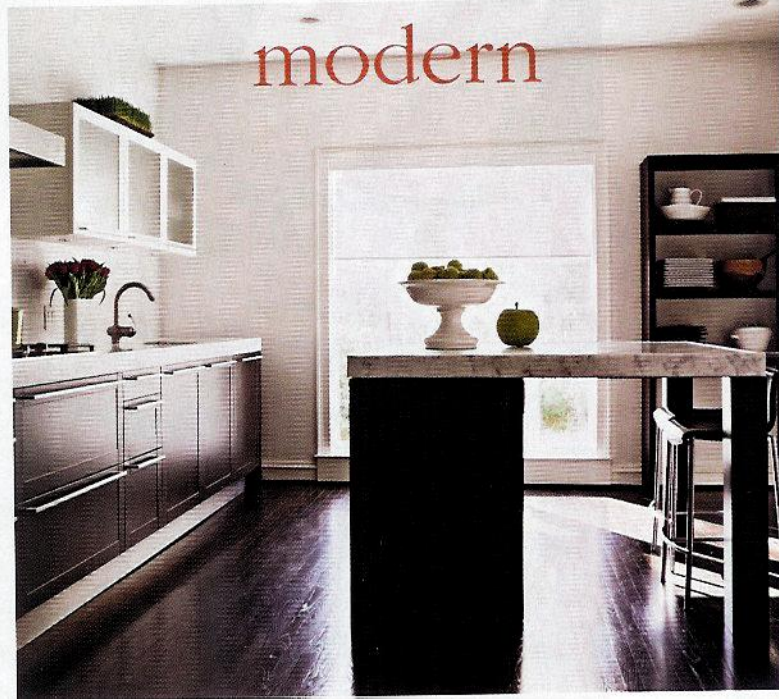


disappearing

# kitchens that cook

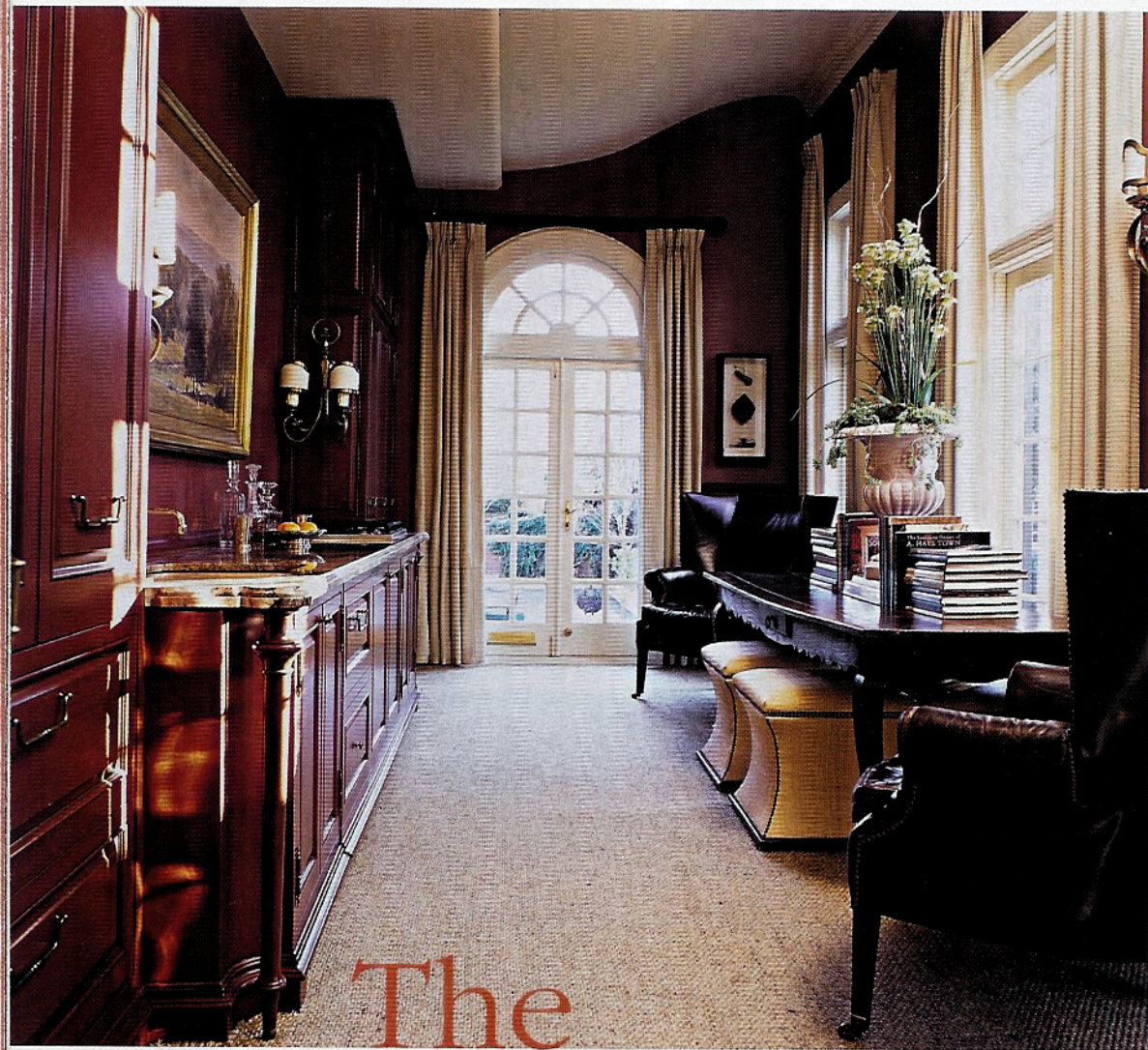
a special section

We asked designers, architects, and kitchen specialists across the South to tell us what they look for when they **remodel** a kitchen. What materials do they choose for countertops, floors, and even sinks? What are the stylistic **touches** that make every project unique? We selected three kitchens that reflect the **trends** on which our respondents agree. One melds a traditional aesthetic with modern sensibilities, another virtually disappears behind richly colored walls and cabinetry, and the last one feels so clean and serene that it's easy to understand why so many of us are creating modern kitchens even if the rest of our rooms are totally traditional. *For more great information on kitchens, visit [SouthernAccents.com](http://SouthernAccents.com).*



modern

BY JILL KIRCHNER SIMPSON PRODUCED BY NANCY STAAB



## WHY WE LOVE THIS KITCHEN

- Bold, rich color.
- Its seamless integration with a furnished room.
- Efficient, streamlined design executed in a classical idiom.
- Clever adaptation of a sunporch into a space that serves multiple functions—cooking, dining, reading.
- Cabinetry with the elegance of fine furniture.
- Ingenious space-saving and concealed features.
- Views of the outdoors and terrace framed by elegant doorways and windows.
- A large-scale landscape painting, which adds panache to the room.

# The Disappearing Kitchen

The latest kitchens are practically invisible—designed as an extension of a furnished room. Whether it's the primary kitchen in an apartment, such as this one in Charlotte, or a secondary kitchen in a master suite, guest quarters, or pool house, this trend has many applications

HOW DO YOU MAKE A KITCHEN NOT LOOK LIKE A kitchen? That was the question that confronted architect Ken Pursley when he was asked to design such a space in the former exterior sunporch of a 1925 neo-Georgian house (converted into condominiums) in Charlotte. Owner Brian Speas, a bachelor, rarely cooks (he eats out and has a cook come in weekly to prepare meals to be heated up), and he also works in the 1,700-square-foot condo, so space had to be used efficiently. "He wanted

the kitchen to be in keeping with the classical lines and period styling of the house," says Pursley. "The question became how to create a kitchen that is open to adjoining interiors but doesn't feel too utilitarian. The whole exercise was one of sleight of hand: Conceal everything that lets you know it's a kitchen as much as possible." Classically detailed cabinetry, appliances hidden behind cabinet fronts, and gracious antiques create a room that feels more like a handsome library than a quotidian kitchen.

PHOTOGRAPHED BY LISA ADAMS