

ORANGE COUNTY

FEBRUARY 2007  
\$3.95

# HOME

DECOR | FURNISHINGS | GARDEN | ENTERTAINING




*great*  
**KITCHENS**

DESIGNS FOR ENTERTAINING

THE GREEN HOME OFFICE





Opposing sinks enable two people to work with more than enough elbow room at the granite-topped island.





Curt Frolich Photography

Custom-designed track lights with Swarovski crystals sparkle above a long island, while overhead lighting behind the pantry's glass doors adds soft illumination.

# Form meets function

BY BARBARA MCLANE

In November we took a look at how a custom kitchen was pulled together, using the 2005 Philharmonic House of Design project as an example. The process starts with gathering information about what the homeowner needs or wants in a kitchen, establishing a design concept and developing a dynamic functional plan.

Watch a kitchen-design show on TV or thumb through a magazine and you will be overwhelmed by the hundreds, even thousands, of choices. There are so many options for countertops, wall colors and coverings, lighting, flooring. Where to begin?

This is where we draw back on our first steps, setting a design concept for your new custom

kitchen. The early design work describes a space that is highly functional for daily use and also for culinary entertaining. We want to choose state-of-the-art materials. This kitchen needed to be a versatile space, and architecturally and stylistically compatible and equal in grandeur to the rest of the home, reflecting the owners' sophisticated lifestyle and taste.

Working with the homeowners, we wanted to choose materials for color, texture and interest, with a good sense of balance and proportion.

Let's start with lighting. The existing lighting was insufficient. In addition, I knew I wanted to create a space that added a touch of glamour to this masculine-in-flavor kitchen. I chose Bruck Lighting components, including Swarovski crystals, and custom designed a "kitchen chandelier,"

placing it in a wave pattern above the island.

The homeowner is an avid chef. I needed a counter surface that was both very beautiful and very practical. The choice? Polished granite with unusual marblelike color and pattern.

As these choices are made, it is important to pull them together into an overall look. To help unite these elements, I wanted a special ceiling effect. In collaboration with an artist we came up with a special finish using a Luster-tone product. The multidimensional effect with colors mirrored the granite.

### Talk to me

Do you have a space issue in your kitchen? A problem or dilemma that could use a designer's approach? Drop me a line and tell me about your challenge. E-mail [BasiaMcLane@aol.com](mailto:BasiaMcLane@aol.com)

a flair for color or attractive combinations. But will he or she know how to accentuate the space, create a focal point or make your kitchen "pop"? This is where the designer's eye becomes important.

To offset the long, somewhat tight galley kitchen, I added vertical lines wherever possible to give the space more height visually. This was also important to tie the kitchen architecturally to the adjacent dining room, with its soaring ceilings. Lighting played a role in this as well.

At one end of the kitchen there were two short doors for walk-in pantries. By changing these out with wrought iron, insetting them with opaque glass and lighting them inside, I gave them the effect of vertical light fixtures, an especially dramatic effect at night.

The enlarged doors of the old pantry became elegant lighting fixtures that enhanced the vertical and spacious feel.

Storage also became paramount with the cabinet choices. Our guiding design principle demanded state-of-the-art, and with the cabinets that meant the latest storage options, with each drawer and space designed and engineered with precision.

Creating custom drawer setups ensured that the home's chef had everything at his fingertips.

*Barbara McLane is CEO of By Design Kitchens Etc. in Santa Ana. McLane has designed kitchens for custom homes as well as showcase rooms for the Orange County Philharmonic House of Design.*



Cleaning supplies are neatly tucked away in a cabinet in the kitchen Barbara McLane designed for the 2005 Philharmonic House of Design. The organization system is by Blum Inc.



Sleek cabinets with an efficient storage system from Blum Inc. enable the homeowner to customize each drawer, door and shelf according to each cabinet's contents.