* amazing budget re-dos

COUNTRY COLLECTIBLES™ #67 DISPLAY UNTIL APRIL 2, 2012

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latins

Solved



PRINTED IN US,

PROS maximize SMALL

100s of ideas

ALC: NO DE

2012 PREMIERE

SSUE

SAVE \$55: new materials we love & custom looks from stock



5. Big **steel table** that works

as an island as well as

an eating area

"Black and White Photography by Bruce Damonte Photography



or 2½ years, Christian Dauer and his wife, Catherine, made do with slabs of wood stretched across sawhorses to act as counters and a table in their kitchen while they worked on other rooms in their 1894 home. "We ripped out the dark, dreary kitchen two days after we moved in but couldn't afford to make the changes we wanted," he says. The wait gave them time to imagine the right layout, cabinets and appliances. The new space is filled with an easy-care, cheerful spirit that comes in part from its open wood shelves; glass-fronted cabinets; and streams of natural light from a new rear window, a skylight and a French-style pocket door. Pale green painted cabinets, custom-made to maximize storage, help integrate the room with the rest of the house. A deeper gray hue for the Pietra Cardosa stone countertops adds a sharp contrast. To save money, Dauer did without a microwave, found an affordable raised stainless-steel table that works as prep surface and eating counter, and salvaged the room's original Douglas fir floorboards.

THE BASICS: ARCHITECT: Christian Dauer, ChrDAUER Architects, San Francisco, CA, 415-431-5518, chrdauer.com CABINETRY: Custom MDO and maple plywood, painted pale green COUNTERTOPS: Pietra Cardosa stone REFRIGERATOR-FREEZER: Amana SINK: Blanco WALL OVEN: Thermador COOKTOP: Wolf ISLAND: IKEA table HOOD: Best by Broan DISHWASHER: Bosch LIGHT: FLOS

🜔 eating IN

THE CHALLENGE • Update a kitchen in a 1906 home for better light, views and privacy

- Set aside a big central area for eating, food prep and homework
- Introduce a playful feel with interesting accents and colors

Combine picture ---and awning-style windows, but vary placement for views and ventilation

Victorian is made modern with a seamless weaving of old and new

10

the perimeter and at the table 2. Easy access to storage, both closed and open **3.** Increased **natural light** through big

north- and west-facing windows plus a

central skylight 4. Cheerful palette with

yellow glass-tiled backsplash, white

and gray paint, and colorful

chairs 5 Restored **1940s**

Magic Chef range

Generous cooking and prep space on

he sunny yellow, glass-tiled backsplash, big window expanses and skylight give no hint that this San Francisco house dates from just after the 1906 earthquake. "It was dark, like many Victorians can be," says architect Christian Dauer. "They asked me to modernize what wasn't in good shape and weave the new with the original parts we could save so they'd be compatible." Dauer made natural light a key ingredient and added the playful yellow backsplash. He designed a 6'-long table of Douglas fir and redwood timbers salvaged during the remodeling. On each of the room's legs, Dauer positioned a major piece of equipment, including a restored 1940s Magic Chef range.

THE BASICS: ARCHITECT: Christian Dauer, ChrDAUER Architects, San Francisco, CA, 415-431-5518, chrdauer.com RANGE: Restored 1940s Magic Chef gas range HOOD: Best by BroanREFRIGERATOR-FREEZER: Liebherr CABINETRY: Custom, made locally from maple plywood and painted Benjamin Moore "Cement Gray" TABLE: Luke Bartels Furniture, San Francisco, 415-240-5504 COUNTERTOP: Absolute Black granite BACKSPLASH: Yellow 1" x 2" glass tiles in "Corn". Global Tile Design, San Francisco LIGHTS: DWR Drop 1 and Drop 2 pendants DISHWASHER: Bosch FLOORBOARDS: Vertical grain Douglas fir Photography by Bruce Damonte Photography

RETRO COOL





70 Real Kitchens



an Francisco architect Christian Dauer delights in taking everyday materials and using them in novel ways. In this kitchen remodel, Dauer mixed wood, paper, glass, tile and metal in a clean, earthy design. Cabinets were constructed from basic MDF and painted green to tie into the garden out back; countertops are pressed paper and a resin product known as Richlite; and a suspended island shelf designed by Dauer combines Douglas fir, glass and black metal supports. To maximize storage, Dauer built a floor-to-ceiling pantry that cleverly divides eating and cooking areas.

THE BASICS: ARCHITECT: Christian Dauer, ChrDAUER Architects, San Francisco, CA, 415-431-5518, chrdauer.com CABINETRY: Formaldehydefree painted MDF COUNTERTOPS: Richlite "Black Diamond" FSC-rated pressed paper with resin REFRIGERATOR-FREEZER: KitchenAid RANGE, HOOD: Wolf SINKS: Julien, J7 collection FAUCETS: Main, Dornbracht, Elio; prep, Grohe, Alira BACKSPLASH: Trikeenan, Lily White, "Modulus"; amber glass accent tile, Tessera Tile & Stone

Photography by Bruce Damonte Photography



Squeeze maximum function from a minimal footprint

92 Real Kitchens

challenge:



Challenge #1: MAKE A NARROW KITCHEN LOOK WIDER

What do you do when you've got a narrow kitchen that you want to look more spacious—while also showing off its equipment and furnishings? Designer and homeowner Christopher Coleman, ccinteriordesign.com, came up with a novel solution in the form of a main back wall outfitted with Missoni-inspired rows of black and primary hues that make the room look wider. To keep costs down, he used heavy vinyl wallpaper that mimics pricey tiles. Then, he found a tiny table, which he grouped with compact, colorful chairs that pick up the bright hues in the paper. Black carpeting and cabinetry as well as stainless-steel counters and accents act as neutrals to let the rainbow of hues take center stage.

Challenge #2: USE AWKWARD SPACE BESIDE AN ENTRYWAY

Entries can be grand and inviting, but they also can waste space if not used efficiently. Architect Christian Dauer of ChrDAUER Architects, chrdauer.com, in San Francisco decided to turn this entry into a work area, with a tiny floating counter that can be used as a desk or even a small eating area; a compact stool can be pushed under and out of the way. Cabinets—both open and closed—above the counter can be used for storage and display. He also recessed a refrigerator into the corner area and built to-theceiling storage above. A long cabinet works as a pantry. The curved ends of the desk and open shelving reduce the chance for bumps and bruises, while a curved bracket adds a fanciful flourish.

challenge: small



Challenge #3: HIDE UGLY KITCHEN MECHANICALS

When remaking this space, architect Tim Bjella of Bjella Architecture, bjella.com, faced a big obstacle: The ceiling housed unattractive but necessary mechanicals that would need to be camouflaged. Because there was enough existing height in the room, he was able to turn the ceiling into an eye-catching feature by designing a crisscross of beams that accommodates both integrated and suspended lighting. But that was only the start of the geometric aesthetic. Cabinets were placed in vertical and horizontal blocks, in different colors, to create a grid-like effect that unifies the design aesthetic. Bold shades of purple and tan, and a black countertop and trim punch up the otherwise neutral palette.