



TWO CHEFS, ONE SPACE

The home kitchen of professional cooks blends their separate tastes and hides the tools of their trade.

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When conjuring up delicious meals, Susan and Philippe Boulot are magicians, but the couple couldn't make their kitchen clutter just disappear.



Both cook professionally in Portland, Oregon—he's the renowned executive chef at the Heathman Hotel, she's a veteran pastry chef who does consulting work—but at home they were stuck with a standard-issue all-white 1990s kitchen that cramped both their food preparation and their style.

"We always had a lot of things out, like the mixer or smaller appliances," Susan says. "We used them enough that it was too much of a bother to put them away just to take them out again." Pots and pans also hung out in the open—above an island cooktop—attracting both grease and unwanted attention.

Eager to make their kitchen more inviting, the couple turned to designers Erin Davis, Stephanie Ness, and Arlene Lord, who offer the same commonsense advice to every client battling clutter. "Let the cabinets do the work for you," Davis says. "Keep things close to where you're going to use them."

Susan and Philippe knew exactly what they needed at each workstation, and cabinetry was made to fit their gear. The island houses pots and pans, mixing bowls, pastry equipment, and a mixer. Knives and cutting boards are kept near the sink, where Philippe prepares meat. The range is flanked by pullout spice racks and more pot storage. Everyday dishes sit right above the dishwasher. And the microwave oven, coffeemaker, and toaster are tucked amid the food storage. "All of the pantry cabinets are sliding drawers or trays," Philippe says. "You can pull them out and see everything—you don't have to dig in the back."

Keeping the tools of their trade off the counters opened up space for cooking and entertaining. Philippe nixed the idea of a sink in the island, holding firm to his belief that an

ABOVE LEFT: The range backsplash combines colorful tiles of glass, glazed ceramic, and tumbled stone to tie together the various materials used in the kitchen. OPPOSITE: Susan's china collection inspired the built-in hutch, which features glass-front upper cabinets. The backsplash repeats the range area's diamonds.





island should be “a big, clean space where you can work and everyone can gather.”

Guests are drawn into the room by a character-rich fusion of design styles reflective of the couple’s personalities. “He wanted a pop of big, bold color,” Davis says. “She was looking for something more Zen—clean and simple lines with muted tones.”

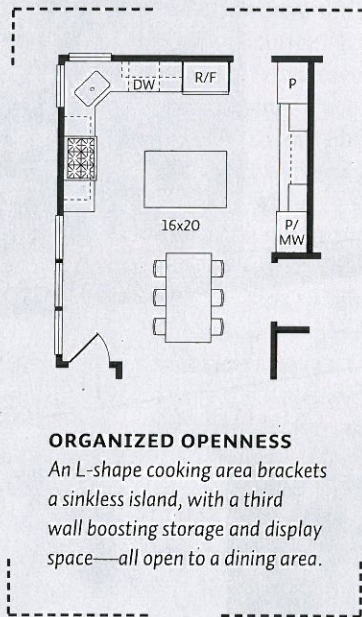
The designers focused on quieter tones, creating interest through variety: cabinetry in three colors, counters in three materials, and modern stainless-steel appliances offset by old-fashioned furniture-look cabinet details. A counter-to-ceiling tile mosaic unifies it all.

Philippe’s flair for the dramatic wasn’t neglected, however, thanks to two striking focal points: a uniquely textured range hood and a bright blue built-in china hutch that Susan calls the “little corner of sunshine.”

What’s the secret recipe for mixing so many design ingredients without overwhelming a modest-size kitchen? “You bring in a lot of different materials, you pick what you think works best, and then you cross your fingers,” Davis says. “Until the project is done, you can’t really know for sure it will work.”

Here, it works like magic. **KBI**

RESOURCES BEGIN ON PAGE 130.



ORGANIZED OPENNESS

An L-shape cooking area brackets a sinkless island, with a third wall boosting storage and display space—all open to a dining area.

TOP LEFT: A pair of narrow pullouts flanking the range make cooking oils and spices easy to see and grab.

TOP RIGHT: The built-in hutch includes counter-level cabinets that keep small appliances out of sight.

OPPOSITE: The sink stayed in its corner position but was swapped out for an undermount stainless-steel model surrounded by a quartz-surfacing countertop.

