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DESIGN 2011



GOLD
LIST
EDITION



Family revolves in New England's newest as the inspiration for the Worcester design-style home. Designer Andrea Goldman fulfilled the owner's vision of a comfortable, functional kitchen, including an island. Stone Top System Home also has kitchen's center island finished with Calacatta Gold marble. In the case of additional lighting, Parsons Interiors Lighting with a funky edge.

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CLOCKWISE FROM TOP LEFT: Andrea Goldman, Sara Chase, Doug Durbin, Marshall Erb

HOME COOKING

Try as one might, shoosng guests out of a kitchen has always proved to be impossible, and modern design thinking means embracing the fact the kitchen will inevitably be the central gathering place of the home. Today, designers are looking to create social yet completely functional spaces that serve both the chef and visitors alike, as revealed through the following commentary.

Andrea Goldman: The most important thing to consider with kitchens is what will make you love it more than any other room in the house. It's truly the center of the home, and it can't compromise function. A practical, working kitchen can still be beautiful.

Sara Chase: My clients look for very high-functioning, almost restaurant-style kitchens. They want to bring high-end appliances into their home while still feeling personal. And now many of these companies offer integrated facilities where clients can take cooking classes. When clients see what they can do with their appliances, then they get very excited.

Doug Durbin: Our clients want personality in their kitchen. They are counting on us to realize their vision. Often, the completed design is so transformed, the homeowner rarely

spends more time in the space; cooking goes from being a hobby to a passion.

Tara Stringer: Clients always request multiple prep zones to increase efficiency of the room along with a dedicated space for entertaining guests. I like to design a "seating room"—you need a space designated in the kitchen for guests to gather with a drink or an hors d'oeuvre in hand to keep the cook company but also stay out of the way.

Marshall Erb: The kitchen is the most important room in the home so, whether traditional or modern, I want our designs to stand the test of time. We avoid trendy backsplashes, colored appliances or bold countertops. To add personality, we look to lighting and wall colors that are easily switched out, while the core of the kitchen—like cabinetry, countertops and integrated appliances—stand in the background