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INDUSTRIAL Darling

These restaurateurs' home kitchen gets a stylish look with professional details.

BY CATHERINE TITUS FELIX
PHOTOGRAPHY BY ZORN PHOTOGRAPHY





White subway tiles pave the walls in the kitchen of restaurateurs Kristy and Brian Bigelow, owners of Denver's Cuba Cuba Restaurant and Sandwicheria in Boulder. Designer and general contractor Jonas DiCaprio of Design Platform helped them create a high-efficiency kitchen that works for their young family.



PERSONAL STYLE AND TOP-GRADE PERFORMANCE CAN GO HAND IN HAND. When Brian and Kristy Bigelow decided to renovate the small kitchen in their 1940s Tudor cottage in Colorado, they wanted it to look and cook like them. As the owners of Denver's popular Cuba Cuba Café and Cuba Cuba Sandwicheria in Boulder, the husband-and-wife team had very clear ideas of what they wanted in their small kitchen: a high-performance space that was also comfortable for their three small children and frequent guests.



cottage kitchens

Jonas DiCaprio of the architecture and construction firm Design Platform knew exactly how to accomplish it. "We wanted to give the space an industrial atmosphere," Jonas says. "I let [the Bigelows] decide the priorities."

EXPAND YOUR HORIZONS

His first task was to give the room an open workspace feel. He removed a wall that separated the tight 12 x 15-foot kitchen from a formal dining room. Jonas wanted to preserve the home's architectural details, so the fragile plaster cove moldings in the dining room were protected.

The wall removal necessitated a new structural support beam. "We brought the beam in through the kitchen window and did all the work from the kitchen side," Jonas says. "It was tight, but we saved the moldings from damage." In place of the wall, the team opted for a breakfast bar. "It helps to keep people out of the main work zone, and the bar screens dirty plates, pots and pans from view," Jonas says.

GET A PROFESSIONAL LAYOUT

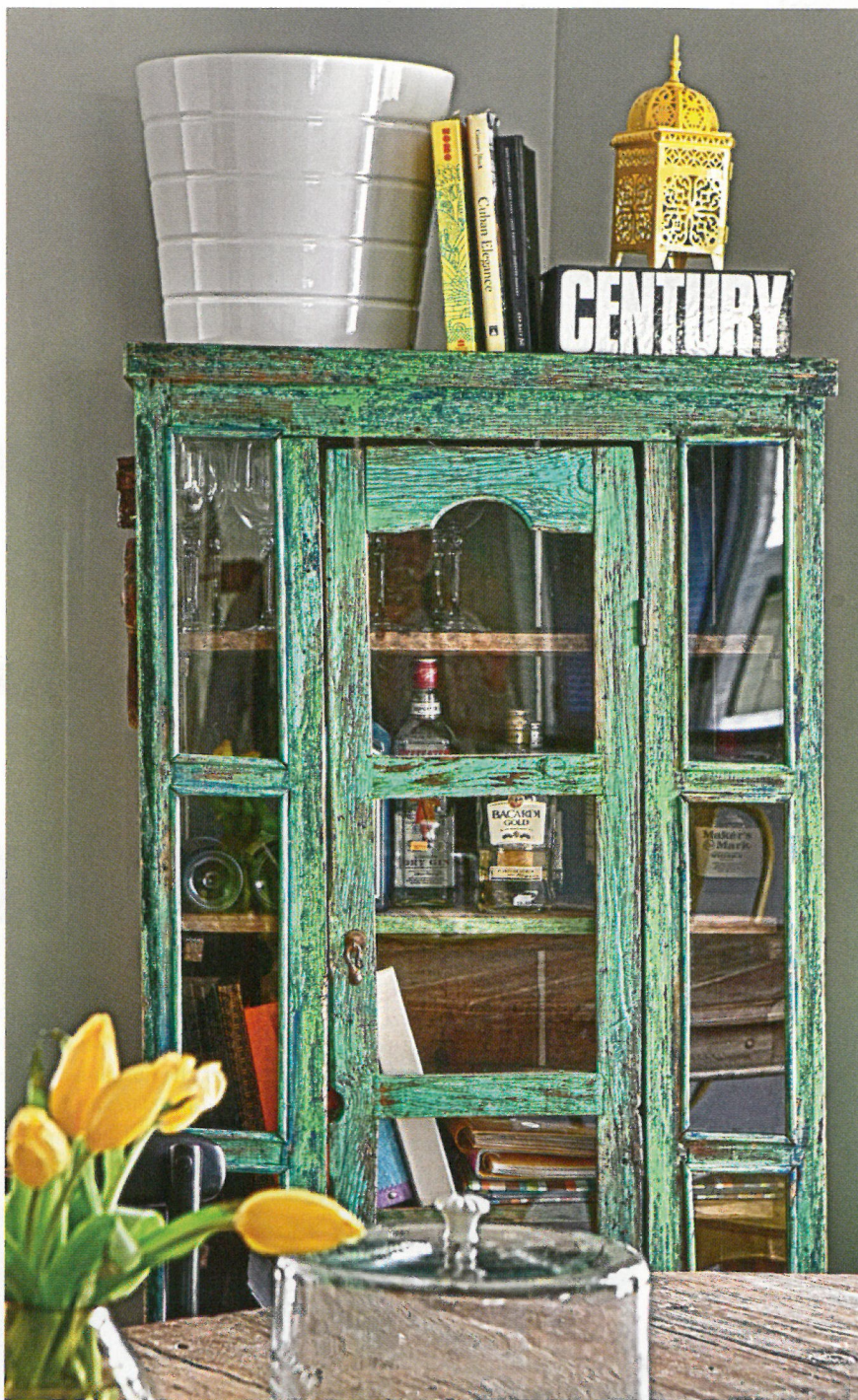
A cooking island centers the kitchen's layout. "We created a very tight work zone," Jonas says. "The fridge is at one end and the sink is at the other, with the cooktop in-between. There are no upper cabinets, which makes the kitchen more open. There's plenty of storage space though, and we added a pantry. Not everyone can live with open shelves, but in this kitchen the dishes on display act like artwork."

The center cooktop made dropping a typical fume hood a problem. "It would have cut into the space too much," Jonas explains. So he installed a commercial ventilation system above the cooktop. "It's the type used in chemical labs and works really well," Jonas says.

"We opted for maple cabinets with a distressed black finish and honed granite countertops with a gritty look," Jonas says. To contrast, the team chose glossy-white subway tiles for the walls. "They make everything else pop," he says. A "monstrous" industrial enameled cast-iron sink functions like a double sink with a basin or two. Valve-handled fixtures continue the industrial look.

INJECT A PERSONAL TOUCH

Jonas turned to industrial suppliers for the



lighting. "The caged fixtures are meant to be used outdoors," Jonas says. A hammered-steel pendant lights the breakfast nook.

As a foil to the industrial components, Jonas suggested colorful decorative details.

"We used Cuban tiles in the breakfast nook," he says. "This area could have been painted or wallpapered,

The green china cabinet came from a local antiques shop. Its distressed finish was simply cleaned up, revealing many layers of paint.



The wall between the kitchen and formal dining area was carefully removed, while preserving the home's original plaster cover moldings. The breakfast bar screens the kitchen's work zone.

COLOR IN the kitchen

Color is a sure-fire way to set the mood and update any room. But color is also influenced by fashion. When you design your kitchen, it's a good idea to balance trends with staying power. Here are some guidelines:

Trendy Tones

The color authorities at Pantone have chosen emerald green as the color for 2013. You'll find lots of gorgeous housewares in this color right now, but in a few years they will definitely say "2013." Put trendy colors where they're easy to update, such as kitchen linens, rugs, curtains and accessories.

Timeless Colors

White is a no-fail color along with light gray, traditional wood finishes and colors that are historically and architecturally appropriate. Use these for floors, durable back splashes, countertops and cabinets in a kitchen.

Hot Hues with Long-term Appeal

These colors are not super trendy but might look dated in time. Good examples are grayed tones of pastels, dark gray, black, red (except as accent colors) or stainless steel.

Colorful Appliances

Constantly changing technology often makes appliances obsolete before they wear out and, sadly, the cost of repairing an appliance often makes a replacement a better option. So, if you are really feeling that cobalt-blue stove or pink fridge is going to make your kitchen more fun—go for it!



SAVE HERE — SPLURGE THERE

SAVE:

Industrial lighting
Industrial ventilation system
Hanging shelves rather than upper cabinets
GE Monogram series cooktop
Furnishings gleaned from antiques shops
Table from West Elm

SPLURGE:

Custom cabinets
Enameled iron sink
Industrial-style fixtures
Honed granite countertops
Custom bench, cushions and pillows



STYLEFILE

TYPE OF HOME: 1940s Tudor

BACKGROUND: This small Tudor-style home is in one of Denver's historic neighborhoods. While structurally sound, it needed interior updating. The kitchen was reconfigured to meet the current owners' needs.

DESIGN ELEMENTS: A no-nonsense, almost gritty, industrial look is balanced by brightly colored accessories and soft furnishings.

DECORATING COLOR SCHEME: White and black with splashes of bright colors.

INNOVATIVE IDEA: An industrial ventilation system, typically found in chemical labs, was used in place of a fume hood.

Opposite: Jonas kept a tight layout in the work zone of the kitchen. A display space for heirloom and collectible glassware flanks the fridge.

Cuban tiles add color to the space.

A hammered-steel lighting fixture continues the industrial feeling into the breakfast nook.

but we had used some of these tiles in the restaurants. The tiles are usually put together to create a repeating pattern. We cherry-picked the ones we liked and had them installed randomly. It's so vibrant." With the custom-made bench, table from West Elm and colorful pillows, the old breakfast nook is now a very cozy spot where the kids can hang out while Kristy or Brian cook.

In the formerly formal dining area, Jonas placed an assortment of chairs, a table and a colorful china closet, all gleaned from local antiques and thrift shops. The overall effect is a highly eclectic, comfortable interior with industrial strength. **CB**

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