



Reaching New Heights

What do you get when you mix old-fashioned vintage charm and urban sophistication? In the case of this California kitchen, you end up with lofty ceilings, hexagonal floor tile, and a cleanlined aesthetic—all within a light-filled, functional workspace designed for a pair of serious cooks.

Located in a 1930s cottage in the Brentwood section of Los Angeles, the original kitchen was dark and closed off from adjoining rooms. Although the homeowners loved the house, they dreamed of a larger kitchen that would capture the charm of loft living, which they left behind when they moved from New York City to the West Coast.

Architect Tim Barber borrowed space for the kitchen from an adjoining study, then removed the attic floor to vault the kitchen's ceiling and add eyecatching volume. He then replaced a







partition wall between the kitchen and sunroom with an island framed by structural I-beams—a nod to the industrial style of New York City lofts. The move enhanced natural light in the kitchen and helped create the open feel the homeowners desired.

The resulting layout is essentially a super-efficient galley kitchen that opens to an adjoining sunroom and dining room. Two sinks and a professional-style range in the island ensure that the kitchen works for two serious cooks. A traffic corridor behind the primary work area serves as a butler's pantry and features tall banks of cabinets accessed by a rolling library ladder. The corridor also holds the refrigerator, which is still conveniently close to the main work zone.

Aesthetically, the space gained a new outlook as well. Taking its cue from the casual and comfortable style of New York delis, it blends stainless-steel appliances with vintage-style hexagonal floor tile in a classic white-and-black color palette. White carrara marble countertops lend a classic elegance, while a rustic table and matching benches in the dining room keep the overall mood relaxed.

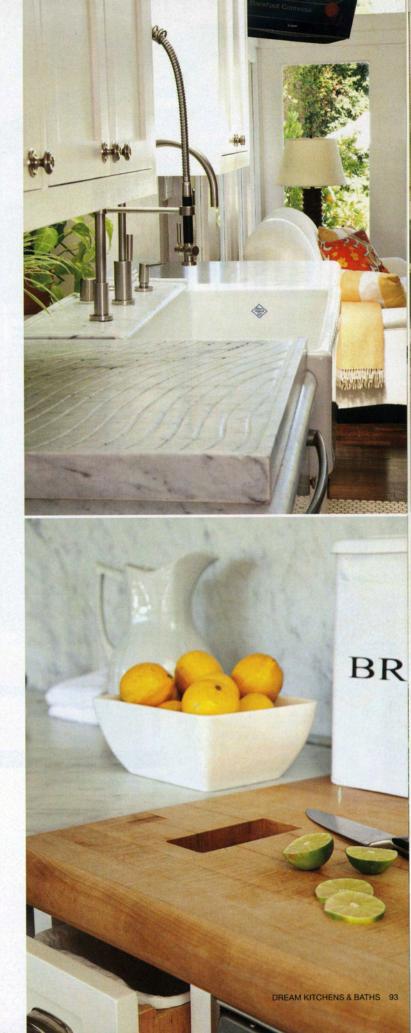
With a new layout and a fresh look, the space gained a new lease on life. On sunny days, light streams in from the kitchen's skylights and clerestory windows, as well as the sunroom, and the cooking space seems to glow. The design might be reminiscent of urban lofts, but the atmosphere reflects a laid-back California vibe.

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OPPOSITE: A newly vaulted ceiling allowed for the triangular skylight that now floods the main work core with natural light.

ABOVE RIGHT: The carrara marble countertop next to the main sink features an integral drainboard. Curved grooves are meant to mimic the flow of running water.

RIGHT: A notch in a butcher-block countertop in the main prep zone lets the homeowners simply push food scraps into a waste bin below.







OPPOSITE: Located in the corridor just behind the main work core, the refrigerator remains easily accessible.

CLOCKWISE FROM TOP LEFT: The corridor behind the kitchen's work zone functions as an efficient butler's pantry, offering abundant storage for kitchen goods and dining room staples. The 1-inch hexagonal floor tiles are reminiscent of New York City delicatessens.

Wine storage is easily accessed, thanks to the pantry's rolling library ladder. A chalkboard strip below the cubbies lists the name of each variety for easy identification.

A rustic table and matching benches set a relaxed tone in the dining room. One of the homeowners designed and made the organic chandelier.

