

Add an open floor plan, tons of storage, and



Successful kitchen design is a fusion of work space, storage solutions, and gathering room for guests.

For San Francisco chef and cooking instructor Joanne Weir, designing the space wasn't all that hard. With a background in fine arts and years as a culinary professional, Joanne knew just what she wanted in a home kitchen. Her then-husband, Paul, is an architect and engineer, so all of the design talent and much of the workforce were resident under one roof. Nevertheless, making the kitchen happen took

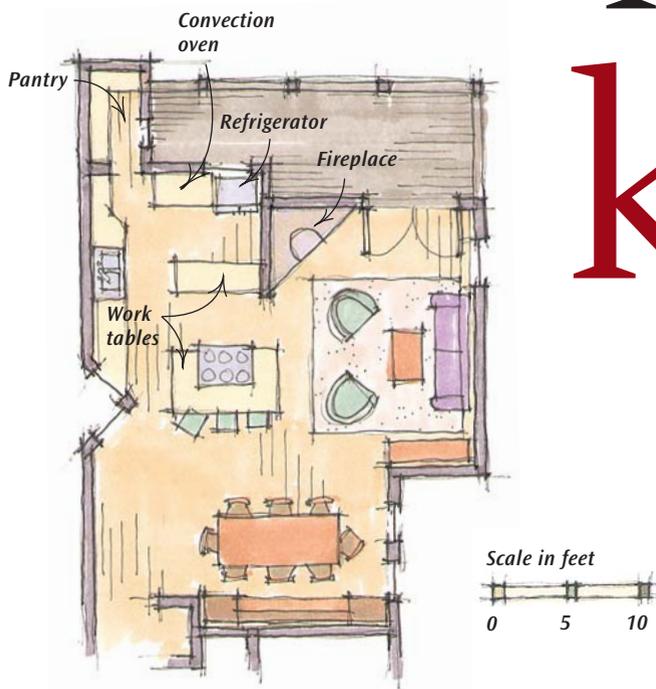
Recipe for a cook's kitchen

BY RUTH LIVELY

some elbow grease, a lot of time, and plenty of perseverance.

Joanne had planned to teach cooking classes at home, so she wanted a kitchen that would accommodate several cooks. That meant lots of work surfaces and space for people to move around, as well as plenty of storage so equipment would be right at hand and the kitchen would stay tidy—a tall order for a small urban space.

In 1998, Joanne started doing a television cooking show. The at-



lots of work areas

for a room that's the heart and soul of a home

WELL STOCKED AND WELL DESIGNED Everything professional chef Joanne Weir needs for cooking and entertaining is close at hand in her remodeled San Francisco kitchen. In planning the space, Joanne made sure each cabinet, drawer, and shelf was designed with its specific use in mind. In the center of it all is the range, surrounded by a work surface that offers plenty of space for guests to help or just gather around.

Joanne's kitchen has a mixture of open and hidden storage, a perfect coexistence of function and aesthetic.



A PLACE FOR EVERYTHING, AND EVERYTHING IN ITS PLACE
From left: Three drawers hold all the spices Joanne needs. Labels on the lids make it easy to find what she's looking for. Under the work table, perforated oxidized-metal shelves give Joanne easy access to her pots and pans. Stackable glass storage containers conserve space in the pantry. Cupboards and drawers around the convection oven house baking equipment. Upper and lower shelves around the sink provide display space for pottery. A knife slot at one end of the work table (left) keeps tools within reach and protects blades from dings.

home cooking classes never materialized, but the open design she had planned serves her personal needs perfectly. "I love to entertain, but I like it to be a real experience, not just people coming to dinner. I want guests to be part of the whole cooking experience. Having a big open space that combines kitchen, living room, and dining room is really the way I like to live."

Creating space for cooks

The open floor plan was created by knocking down a couple of walls and turning three rooms—the kitchen, the dining room, and a bedroom—into one 700-square-foot open space. The openness was increased even more by replacing a southern window in the living area with double doors that open onto a porch, where Joanne grows herbs in pots.

With one long counter and two tables, there's plenty of room to work. Countertops and tabletops are maple butcher block, so Joanne can chop anywhere. Maintenance is easy—once a year she sands the surfaces and treats them with butcher block oil (a food-quality mineral oil). A large Garland range holds center stage, surrounded by one of the two work tables. Standing at the stove, Joanne faces the dining

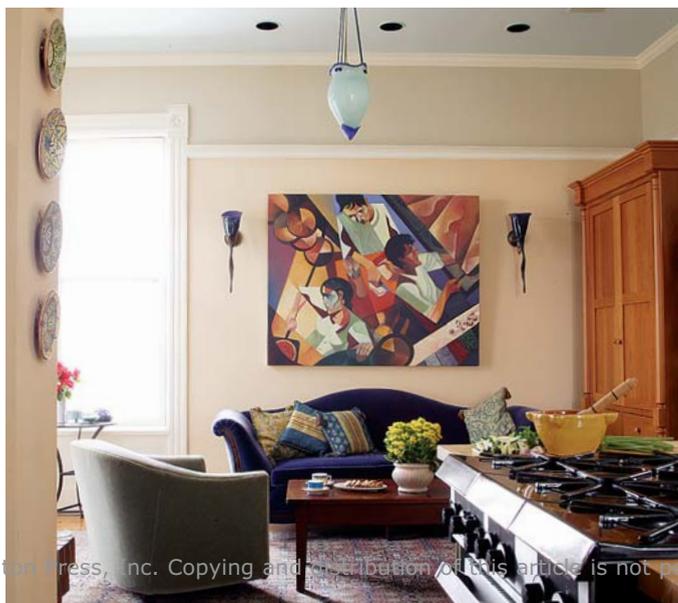


ONE HAPPY COOK Joanne Weir prepares Cornish game hens for roasting. The long neck of the commercial faucet on the wall behind her makes cleaning up a breeze.



area, with the living room and fireplace just off to her left. A second oven, a Wolf convection unit, is tucked into the back wall next to her Sub-Zero fridge.

A second work table just behind the stove has a slot along the end next to the wall where Joanne stores her knives. Underneath this tabletop, two open shelves of punched red metal store pots and pans, so they're out of the way but not out of sight.



A COOK'S NOOK During the day, natural light floods the living area. For evening, a Venetian glass lamp, iron wall sconces, and recessed ceiling fixtures offer a choice of lighting. The color of the glass lamp shade picks up those in the vibrant painting of a cooking scene.

IT'S ALWAYS GRILLING SEASON

Joanne loves to grill, but San Francisco is too cold for year-round outdoor cooking. The solution was a fireplace she could cook in. It is just around the corner from the work area, set on an angle facing the living room seating. The elaborate brickwork, designed by Joanne, is right in keeping with the highly decorated exterior of her Victorian house.

Besides a Tuscan grill, which can be set at various heights, Joanne also wanted a built-in rotisserie. A local metalsmith crafted the rotisserie unit using a bicycle chain and a motor that turns the spit one revolution per minute. "It took a lot of bottles of wine to get the design worked out," Joanne recalls, "but it was worth it."



AWAY FROM THE ACTION An armoire in the dining room holds tableware, wine, and colorful majolica. Off the sitting area, double doors open onto a south-facing porch (left) where Joanne has a container herb garden.

Planning storage before construction begins

Joanne's kitchen has a mix of open and hidden storage. The open storage is for things she wants to see—some of them pretty, like the majolica earthenware she loves to collect, some of them functional, like pots, pans, and bowls. Joanne planned the storage early on, designing the shelves and drawers to hold specific things well before construction got underway.

There are numerous drawers of various sizes. Near the convection oven are drawers for baking utensils and pans. Drawers next to the range hold utensils Joanne uses at the stove. Three narrow side-by-side drawers are just the right depth for spice jars. Lids are labeled on top so it's easy to find what she's looking for, and the spices are kept out of the light, which preserves their colors and flavors.

At the back of the kitchen, a tiny pantry houses small appliances, ingredients, and an under-the-counter wine refrigerator. Joanne uses square, stackable, glass storage containers for dry ingredients. Again, she designed the shelves to accommodate these specific jars.

On the far wall, behind the dining table, a large armoire designed by the Weirs holds tableware and wines. Painted cupboard doors flank open bays that display her colorful collection of pottery. Although highly functional and efficient, the kitchen is also very pretty, thanks to a blend of handsome materials and a cozy color scheme. Instead of being all alike, the cupboards are a mix of natural wood, wood frames with textured glass, and painted pine. The rich cherry wood, the buttery-yellow walls, and the soothing green of the painted cabinets enhance the atmosphere of warmth and welcome. **H**

Ruth Lively writes about cooking and gardening.

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