

JULY/AUGUST 2011



House Beautiful

LIVING LARGE IN SMALL SPACES

650 SQ. FT.
STUDIO

1,400 SQ. FT.
COTTAGE

900 SQ. FT.
ONE-BEDROOM APARTMENT

1,050 SQ. FT.
BUNGALOW

295 SQ. FT.
ONE-ROOM

DECORATE BY NUMBERS!

TOP 10 TIPS

CLIP & KEEP



KITCHEN OF THE MONTH

Design by SUMMER THORNTON

Chicago, Illinois

Black and white sets a sophisticated tone. Add vintage treasures, some mirror, and—suddenly—a room sparkles.

Interview by
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In this kitchen measuring only 105 square feet, high style means high contrast. Black cabinets by Custom Woodcraft are topped with white Carrara marble from the Countertop Factory. The Fairmount Art Deco pendant by Rejuvenation picks up the black-and-white theme. A hand-painted vintage lamp casts a warm glow over the breakfast bar, which doubles as a desk. Bentwood barstools from Kurt Petersen. >>



KITCHEN OF THE MONTH

CHRISTINE PITTEL: *Those cabinets look like black licorice. Where did that idea come from?*

SUMMER THORNTON: I'm always one for drama, and it was something I hadn't seen before.

I thought glossy black cabinets and white marble counters would be sexy and glamorous.

Kind of like an old Fred Astaire-Ginger Rogers movie?

You got it! I tried to capture the elegance of those movies. I wanted the kitchen to look like it belonged in this 1890s building, even though our apartment no longer had its original details.

And the kitchen is now open to the living room....

All the more reason to make it look less utilitarian and more beautiful. I actually don't use it very much, either.

Is that a confession? You don't cook?

We do cook occasionally—or at least my husband cooks—but not too often.

So I guess you weren't worried about staining the marble.

Oh, I've already etched the surface with grapefruit juice. I'm okay with that. I wanted polished marble because it adds a lot of shine, and at least you don't get the water rings you do with honed marble. It's a give-and-take. There's no perfect stone.

And high-gloss paint can show every imperfection.

I know. Everyone tried to talk me out of it, which is probably why I pushed so hard for those cabinets. I had to make them

totally custom, but that worked out well because then I could take them all the way up to the ceiling, which is nine-and-a-half feet. I never understood why everyone doesn't do that.

Well, it's hard to reach.

Just get a step stool.

I keep a lot of my serving pieces on the upper shelves. Aside from the practicality, it's super-dramatic—the kitchen is so small, and the cabinets are so tall.

With nice traditional paneling. But what's with the space-age faucet?

I just fell in love with it—the way it moves, and the fact that it's gold. It's something different, and I think it warms everything up. All the other hardware is brass. I like mixing metals.

And dishes, it seems. Are any two alike?

Not many. Whenever I see a piece that strikes my fancy, I pick it up. I thought open shelves would be a great way to display my collections, and I could take the mirrored backsplash up to the ceiling in those spots. When the under-cabinet lights are on and the mirrors are reflecting everything, the kitchen sparkles. And the mirror also opens it up.

It's both pretty and handsome—a fine line to walk.

If you pulled out all the dishes and accessories, the kitchen would be very masculine, because it's built with traditional shapes. I needed that to ground it, because I knew that whatever I did on top would be feminine. The trick is to have both. >>



ABOVE LEFT: This niche near the refrigerator was only six inches deep—designer Summer Thornton had glass shelves cut to fit and tucked a vintage French bistro table underneath to create a bar area. “Originally, I was just going to put wineglasses on the shelves, but that wasn’t interesting enough for me,” she explains. BELOW LEFT: The designer chose the Bertazzoni Master Series 30-inch gas range for its European look. Microwave by Bosch.

WHAT'S COOKING?
SUMMER LIMEADES

“We make limeades about once a week. It’s my favorite summer drink—really refreshing and tart, but sweet at the same time.”

Serves 1, or a crowd

FOR EACH SERVING

- 1 lime, juiced
- 1–2 teaspoons sugar (to taste)
- 12–16 ounces sparkling beverage (tonic water, sparkling water, lemon-lime soda, etc.)

- 1 Combine lime juice, sugar, your choice of beverage, and ice.
- 2 Make it extra pretty with lime slices, watermelon wedges, or fresh raspberries. ●



LEFT: The Karbon faucet in Vibrant Moderne Polished Gold by Kohler was one of the first things Thornton bought. “It’s like a piece of sculpture,” she says. “It has all of these joints, and you can arrange it in different ways.” Bakersfield undercounter sink by Kohler. BELOW LEFT: The designer chose a Fisher & Paykel refrigerator because it has elegant lines and was shallow enough to fit in the allotted space. The bistro bar table beside it can be pulled out for a party, to become an extra serving spot in the living room.



GET THE LOOK...
Cabinetry: customwoodcraftillinois.com.
Countertop: thecountertopfactory.com.
Sink and faucet: kohler.com.
Dishwasher and microwave: bosch.com.
Refrigerator: fisherpaykel.com.
Range: us.bertazzoni.com.
Pendant light: rejuvenation.com.
Barstools: kpetersen.com.

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