



Work. Life. Balanced, in the Palmers' Hilltop kitchen. Brass etch Tom Dixon lights serve as accents overhead for the white granite, L-shaped Parana island that doesn't stay deserted for long.

KITCHEN+DESIGN+CREATIVITY
INGREDIENTS

RECIPE FOR RENOVATION

WHAT DO YOU GET WHEN YOU TAKE THE YEAR 1913, COMBINE IT WITH 1977, AND THROW IN A HEAPING HELPING OF MODERN INSPIRATION? FOR ANNA AND STEVE PALMER, THESE WERE THE STARTING INGREDIENTS FOR COOKING UP A BULTHAUP KITCHEN THAT TIED TOGETHER THE ECLECTIC ARCHITECTURE OF THEIR HILLTOP HOME. WHAT MAKES IT STAND APART, HOWEVER, IS THE PERSONAL CRAFT TAPPED WITHIN.

WORDS: CORY PHARE • IMAGES: DANIEL O'CONNOR



Cherry benches—custom made in Vermont—were modeled after Anna’s Chinese antiques but built big enough for two behinds. In order to accommodate the seating, Buildwell workers improvised the overhang to fit the family. After all, a living kitchen means that this island isn’t just for desserts.

IT BEGAN WITH THE STAIRCASE.

Bisecting the living and kitchen areas, the intrusive escalier closed space that the Palmers wanted to open; clearly the bifurcated flow had to go. But what was the best way to marry modern with the already disparate home, which was half turn-of-the-century and half hailing from the 1970s? How would they put a signature stamp on the space to make it their own? More importantly—how could they ensure that food in the refrigerator wouldn’t become crowded out by Steve’s beer?

The answer came from working with Jed MacKenzie and William Landeros, Certified Kitchen Designers at the bulthaup Denver showroom (owned locally by Kitchen Designers). Already keenly aware of how they planned to work—and more importantly, live—in their kitchen, the Palmers sought out the boutique vendor to supplement their ideal design. “We went into the process with a clear idea of what we wanted in the design,” said Anna, “and bulthaup went above and beyond to

help us find the right kind of products to execute it.”

That design, which is all about economization of space, honors the Palmers’ key inclination to have interior flow without any dead ends. As Anna notes, it is often hard to achieve an open kitchen that’s compact enough to cook. “The footprint of the house is tied into the storage and cabinetry to work with the living space within,” said MacKenzie. “Every square inch ends up getting utilized.” And personalized—after all, a kitchen is meant to be lived in. This means a drawer exclusively for water bottles, a “crazy Susan” extension on the spinning-cabinet classic, and storage systems that make even non-lovely things lovely, according to Anna. Or as Steve said, “You’re in a kitchen with surfaces around you. Nothing’s more than three steps away.” And thanks to the brass etch Tom Dixon lights acting as accents, everything is illuminated.

It wasn’t always that way, though. The most substantial project component was removing that divisive staircase binding the compact galley kitchen and laundry room, along with most of the separating perpendicular wall. Expanding the space from two distinct rooms into one proved to be transformative; it opened movement around the L-shaped island, which is outfitted with a composite draining Blanco sink; granite top; and soft-touch copper lacquer cabinets. This, combined with the glueless polypropylene silver-gray laminate on perimeter recessed cabinets and hackberry counters, creates a commingling of materials that draws the eyes in understated contrast, rewarding attention to detail. “This project is unique in many ways,” said MacKenzie. “Combining finishes and colors that haven’t been done before—there are layers of subtlety throughout the kitchen that continues into the living space.”

Personal signature is found throughout. Indeed, some of its most notable features are signatory elements truly bespoke to the Palmers’ kitchen design. Recessed LED lighting is integrated underneath shelves handmade by Buildwell’s Ryan Wither, the builder for the project. Behind cabinet pocket-doors, motion-activated LED lights also cast a warm 3000-Kelvin glow. Handmade Ann Sacks tiles comprise the backsplash and were the initial design element around which the rest of the kitchen was coordinated. A pass-through window allows hors d’oeuvres to effortlessly perk up a patio party. A fireplace shelf in the nearby living area is made from extinct Chinese wood known as Huanghuali, which translates to “yellow flowering pear.”

All of these elements enabled the Palmers, with the help of bulthaup, to renovate a unique space to reflect what they refer to as “the patina of life.” According to Anna, Steve mentions an affinity for the space all the time. “I guess there’s something different to love about it every day,” he said. Not the least of which is the beer tap integrated into the kitchen island, which served up a hefeweizen from Prost Brewing during a renovation wrap party and keeps the fridge free for food. Now that’s a true craft.



“THE FOOTPRINT OF THE HOUSE IS TIED INTO THE STORAGE AND CABINERY TO WORK WITH THE LIVING SPACE WITHIN. EVERY SQUARE INCH ENDS UP GETTING UTILIZED.” -JED MACKENZIE, BULTHAUP

A barnwood silver patina frames the shelves, whose recessed LEDs shed a warm 3000-Kelvin light on hackberry counters.



TOP LEFT: Every hour is happy when you've got a maple inlaid walnut barnwood beer tap in your island. **TOP RIGHT:** The pass-through window sends passed-apps to the patio in a snap. **BOTTOM RIGHT:** The Ann Sacks backsplash Chinoiserie Hua pattern designed by Robert Kuo frames a Fisher & Paykel five-burner with wok stove. **BOTTOM LEFT:** With an atypical kitchen layout, the proximal balance of counter and space makes kitchen work go with the flow.



LEFT: The Palmers' renovated kitchen (above) now allows functional flow around the island. After months of planning, custom steel beams replaced a confining flight of stairs (below) and reclaimed space—not only in the formerly cramped, hobbit-like kitchen, but also by increasing usable square footage in the master suite above. **TOP RIGHT:** A mix of vintage and modern glassware: Paul McCobb footed teacups and ice cream dishes, Ikea mugs and glasses, vintage green polka dotted glasses, handmade pottery, and the classic Ball mason jar.



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LOOKING TO PUT YOUR OWN STAMP ON A KITCHEN REVAMP? HERE ARE A FEW TIPS FROM HOMEOWNER ANNA PALMER AND BULTHAUP'S JED MACKENZIE TO ELICIT YOUR OWN RENOVATION INSPIRATION.

LIGHTING: More than just luminescence, attention to accents can cast your kitchen in a whole new light, according to Anna. "Figure out the task lighting, and then pick out one accent element." For the Palmers, it was three brass etch Tom Dixon lights that add a pop to the surrounding palette.

AUXILIARY SPACE: The Palmers asked themselves how to make their space functional and avoid overcrowding. One way was to utilize tall cabinet storage with pullouts to prioritize access. "That gives freedom to design without the use of wall cabinets," said MacKenzie. "The result is flexibility to have a large island with functional storage and open up space."

WORK-LIFE BALANCE: "Don't forget that kitchens are meant to be lived in," Anna said. She also warns against getting too precious or preoccupied with a specific aesthetic. Or as MacKenzie put it, "There are a lot of ways to make a kitchen unconventional, but it has to work—or else it's a failure."

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TECH TREAT

A NEW SMART KITCHEN GADGET TAKES THE GUESSWORK OUT OF GASTRONOMY.

Two of our favorite things—food and technology—mingle in the modern kitchen with the latest smart gadget to hit the market: Countertop.

Recipe generator, calorie tracker, food scale, and nutrition coach—the Countertop does it all with its simple and sleek board and corresponding app that knows you better than you know yourself, thanks in part to its seamless integration with your other tech tools. Countertop talks with Jawbone UP and Apple Health, so it knows when you are sleeping, awake, good, and bad. And it gets smarter.

Countertop learns as it goes, and before you know it, will substitute ingredients to avoid your nut allergy, dodge your turnip distaste, and offer suggestions before realizing you need them (think post-workout protein recipes). In addition to its predictive powers, its design is successful in that it works with your existing

WORDS: Amy Phare

appliances. Wipe the dust off that slow cooker; the Countertop connects with your Vitamix and Crock-Pot, maximizing those stowed wedding gifts while making a better and healthier you. We also love that the Countertop weighs each ingredient you add, allowing you to get rid of all the gizmos: measuring cups, spoons, and endless drawer clutter.

It takes more than Internet capability for a device to be smart. More than batteries. More than digital. For us, a successful smart device—like all good design—must improve the quality of our lives. And with the potential of custom-tailored, automated mealtimes at our fingertips, the Countertop has become a *Modern In Denver* must-have.

Pre-order the Countertop at:
orangechef.com

THE WOLFPACK

WITH THEIR NEW LINE OF HIGH PERFORMANCE COUNTERTOP APPLIANCES, SUB-ZERO AND WOLF CONTINUE TO BLEND INNOVATION WITH ACCESSIBILITY.

Refrigerators, cabinets, pantries: These are but mere layovers on the way to the almighty countertop. It is here, on the hallowed granite fields, where chicken breast meets its balsamic glaze, where cheese meets its grater, where eggs meet their whisk.

Sub-Zero and Wolf understand the value of countertop real estate, and their new line of Wolf Gourmet countertop appliances makes every inch count. The company has been building high-end kitchen appliances for more than 70 years, so it's really no surprise that their latest endeavor hits every mark. "Wolf has a heritage," said Alysha Archer, Corporate Marketing Coordinator for Roth Distributing. "Everything is professional quality, and they've put a lot of time into researching these new appliances."

These new appliances include the Countertop Oven, the High Performance Blender, the 4-Slice Toaster, and the 2-Slice Toaster. Each appliance boasts the same iconic red knob and stainless steel construction as Wolf's other offerings, and lives up to the Wolf name in design, performance, and functionality.

WORDS: Josh Kraus



COUNTERTOP OVEN

There's a reason it's not called a toaster oven. The Wolf Gourmet Countertop Oven is a full-fledged oven, and mirrors its larger counterpart, the Wolf range, in nearly every way but square footage. There are too many features to list here, but some highlights include the integrated temperature probe, advanced perimeter convection mode, and precision temperature control. Six cooking modes offer endless meal possibilities, and the Countertop Oven is big enough to accommodate most 9-by-13-inch stoneware dishes. Whether it's herb-roasted chicken tenders, banana-walnut muffins, or restaurant-quality miso-glazed salmon, if you can fit it, you can cook it.

BLENDER

In the wake of this decade's green-smoothie epidemic, blenders are under more scrutiny than ever. What kind of motor does it use? How many program settings does it have? How much kale can it handle? Fortunately, the Wolf Gourmet High Performance Blender will satisfy even the most critical blender enthusiast. Its blades spin at speeds up to 210 mph, its 64 oz. jar is shatterproof and BPA-free, and it offers four program settings: Smoothie, Ice crush, Puree, and Soup. It should be noted that the Soup setting heats as it blends. We know, it sounds like science fiction.

What we're most excited about, however, has to be the unique design for quiet blending. Making a simple milkshake shouldn't sound like an outbreak from the "Texas Chainsaw Massacre," and now it doesn't have to. With the High Performance Blender, a calm morning can stay calm, even if you're decimating an army of frozen strawberries.



2-AND-4 SLICE TOASTERS

At first, the phrase "advanced toasting technology" might read as a tad pedantic, but when you witness what this baby can do, those three words will become your new life mantra. Both models of Wolf Gourmet toasters are outfitted with a self-centering bread guide, shade-selector knob, and pre-programmed settings to give you more control over your floury friends than you ever thought possible. Try not to let this new-found power go to your head, although that might prove difficult, seeing as how you now have the ability to toast any type of bread (bagels, brioche, English muffins) to any shade on the toast-browning spectrum.

Get yours at Roth Distributing in Denver. [+rothliving.com](http://rothliving.com)