KITCHEN ISSUE
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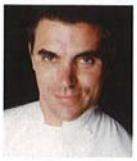
THE LAST WORDS

continued from p. 152

"Multiple sinks and work stations are great if you have five people helping you cook, but if it's just you, a small, simple kitchen where everything is within arm's reach is all you need. One great cutting board, one sharp knife, one great pot, and you're set. It's about cooking. It's not about the stuff."

SUZANNE GOIN, CHEF/OWNER OF LUCQUES, LOS ANGELES



"I just bought an early-19th-century house on Beacon Hill in Boston, and what I want most is to put a big beautiful fireplace in the kitchen. I'm going to put in a Brazilian-style rotisserie, the kind that spins vertically, a Tuscan-style grill, and those big swinging iron arms that hold cauldrons, so I can cook in it. This oversize hearth will also be the most romantic spot in the house. Firelight is the most beautiful light there is."

TODD ENGLISH, CHEF AND OWNER OF 17 RESTAURANTS, INCLUDING OLIVES IN BOSTON

"Place all your spices on a large tray that can fit in your spice cabinet. When you need multiple spices you just grab the whole tray. It keeps you from searching in the way back and repurchasing what you thought you didn't have because you couldn't find it."

GUY FIERI, RESTAURATEUR & HOST OF *GUY'S BIG BITE* AND *DINERS, DRIVE-INS & DIVES* ON THE FOOD NETWORK

"Lots of people like pantries, but to me a pantry is something you have to walk to. I like to keep everything in deep, wide drawers with special heavyweight gliders on the bottom so that they can each hold up to 80 pounds. I have four of them. That's where I keep my Cuisinart, blender, mixer, rice, sugar tub, salt, oil, pots and pans. When everything's put away, there's nothing on my countertop."

LUKE SUNG, CHEF/OWNER OF ISA RESTAURANT, SAN FRANCISCO

"Rather than honed marble countertops, which look great but stain easily, I often use black or white Formica. I like wood floors—they have a little give to them and are much better to stand on than the usual stone or tile. And I do a kitchen you can eat in whenever possible. That way, all your guests feel like family."

INA GARTEN, COOKBOOK AUTHOR, COLUMNIST, AND HOST OF *BAREFOOT CONTESSA* ON THE FOOD NETWORK

"One thing I do like about professional kitchens is all the stainless-steel appliances. They're easy to keep clean and I like the look. At home, it helps if you mix stainless with a warmer color or wood to keep it from looking too industrial. Right now, I'm rebuilding my home kitchen with a stainless-steel sink, refrigerator, and stove. To warm it up, we chose oak floors and dark cherry cabinets with a smoky glaze over it."

SUSAN SPICER, CHEF/CO-OWNER OF BAYONA, NEW ORLEANS

"I like natural materials and clean, uninterrupted lines. A sealed concrete floor, tongue-in-groove Shaker cabinetry, teak countertops, and a long teak island look beautiful to me. People have gotten carried away with gadgets, but certain equipment does matter—a great stove can improve cooking and two dishwashers makes entertaining much easier."

BEN FORD, CHEF/OWNER OF FORD'S FILLING STATION IN LOS ANGELES AND KITCHEN DESIGNER

COURTESY FOOD NETWORK (1)