

SPECIAL EASTER & PASSOVER MENUS

bon appétit

APRIL 2009

**65 FRESH
SPRING
RECIPES**

**MAIN-
COURSE
SALADS**

**VEGGIE
PASTAS**

**STEAK &
POTATO
HASH**

**LIGHT
SOUPS**

**MINI CRAB
CAKES &
MORE**

**LOW-COST
BIG-FLAVOR
PIZZA
PARTY**

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**LUSCIOUS
CAKES**

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**QUICK
& EASY
ROAST
CHICKEN
DINNER**

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**GRILLED
CHICKEN
SALAD WITH
TARRAGON
PESTO P. 54**

PLUS
THE NEW DREAM KITCHEN P. 112

SPECIAL

Kitchen Section

The New Dream Kitchen

IT'S SMART. IT'S STYLISH.
IT'S ECO-SAVVY. THIS SAN DIEGO
KITCHEN IS CUSTOMIZED TO
FIT THE MODERN COOK'S LIFESTYLE.

by Amy Albert
photography by Noah Webb

Today's dream kitchen is not just a showplace. It's a personalized space where less is more. It's cozy, eco-friendly, and has just the right equipment to make it an inviting place for cooking and eating with friends and family. It's the heart and soul of the home, with the warmth to prove it. / One of the best examples of this trend is in San Diego's Sherman Heights district. André Hardy and Jo Ann Jaffe wanted to preserve the footprint and the facade of their 1890 Victorian home. But they also craved a modern kitchen that made the most of a small space. The solution? A stunning 225-square-foot kitchen with eco-conscious details that's a true expression of personal style. "If this kitchen were clothing, it would be a suit tailored just for me," says André.

MAKE IT PERSONAL
Don't settle for a cookie-cutter kitchen. Create a space that reflects who you are—and how you cook.

Victorian homes are known for their bright exteriors. André and Jo Ann, who aren't afraid of color, decided to bring that same vibrancy inside. The **LIME GREEN CABINETS (1)** add a cheerful glow to the small space, making

the room feel warm and inviting. "The color really makes me happy," says André. The kitchen's comfortable vibe encourages friends and family to linger while André and Jo Ann put the finishing touches on dinner. To make entertaining comfortable for the cooks, there are lots of smart details. A garage-door-style cabinet rolls down to hide small appliances. Roll it up to find a high-powered blender—and also a handy **PULLOUT COUNTERTOP (2)**.

After dinner, a **BUILT-IN COFFEE MACHINE (3)** turns out a perfect espresso, cappuccino, or latte at the touch of a button. The deep stainless steel sink is just steps from the custom table, making clean-up easy. To maximize prep space at the sink, the backsplash is put to work with a **HANGING DISH RACK (4)** and a **COOKBOOK RACK (5)**.





GO GREEN, GRACEFULLY

This kitchen doesn't need to shout that it's eco-friendly—it simply is.

Solar panels on the roof provide more than enough electricity to power the entire house, including the kitchen. Cabinets by Arclinea San Diego have laminate facings and panels made

from REUSED WOOD CHIPS and a NONTOXIC BINDER (1). The sliding doors on some of the cabinets contain RECYCLED GLASS (2). The sink and counter area is artfully welded, creating a seamless, stainless work area, a percentage of which is recycled. Lighting at the sink is fluorescent. The chandelier from André and Jo Ann's old house was RESTORED and REUSED (3). This bit of ARCHITECTURAL SALVAGE also helps

marry antique Victorian with mod Italian. "People giggle or even gasp when they walk in—you can't help but smile because of the contrast," says Jo Ann. "But it works."

CELEBRATE SMALL

Choosing the right gear makes a small room feel big.

The 225-square-foot space had to accommodate cooking and eating—and also needed to provide enough room for André and Jo Ann to work together comfortably (he's a six-foot-three former NFL running back; she's six feet tall). The couple started with the

appliances. "At first, I wanted a giant eight-burner stove so I could be King Chef," says André, "but that never would have worked in this space." The appliances he and Jo Ann ended up with maximize available space, yet still deliver on performance. The Gaggenau CONVECTION AND STEAM WALL OVEN (4) may look small, but it's big enough to hold a 20-pound turkey. The TEPPANYAKI GRILL (5), a Japanese-style

griddle that packs professional-strength heat, has two cooking zones; it can be a warmer or a searing-hot cooking surface. And to keep from wasting any space, the corners were put to use, too. A CABINET PULLOUT (6) keeps pantry staples organized and easy to reach. Above the cabinet is a butcher-block prep area adjacent to the stovetop and griddle—which are accessible from three sides.

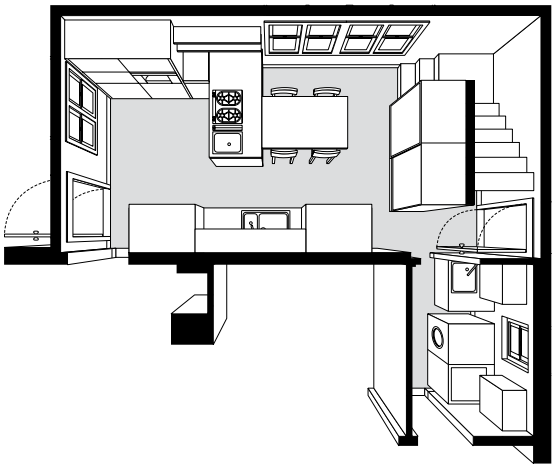


ILLUSTRATION BY ARTHUR MOUNT

FOR PRODUCT DETAILS, SEE SOURCEBOOK.

SPECIAL KITCHEN SECTION

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KITCHEN DESIGNER/ LISA WILSON-WIRTH;
619-564-7440; arclineasandiego.com.

KITCHEN and LAUNDRY CABINETS/ ARCLINEA SAN DIEGO standard and custom cabinets; 619-564-7440; arclineasandiego.com.

KITCHEN COUNTERTOPS/ ARCLINEA SAN DIEGO custom stainless steel countertops; 619-564-7440; arclineasandiego.com.

SINK/ FOSTER welded fully accessorized under-counter sink, exclusive to Arclinea (\$1,750); 619-564-7440; arclineasandiego.com.

LAUNDRY COUNTERTOPS/ CAESARSTONE QUARTZ SURFACES in misty Carrera; 877-978-2789; caesarstoneus.com.

DINING TABLE/ Legs from **ARCLINEA** and top from **CAESARSTONE QUARTZ SURFACES**; custom fabrication by **KITCHEN SOLUTIONS**; 619-448-2800; kscounters.com.

PLUMBING FITTINGS/ FOSTER, fosterspa.com;
KWC, kwcamerica.com.

LIGHTING FIXTURES/ ARCLINEA COLLECTION anodized-aluminum task lighting profile; 619-564-7440; arclineasandiego.com.