

# OCHOHOME

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*Plus*

## POPPIES

Plant now for  
spring splendor



## RUBEN FLORES

An eclectic collection  
in 900 square feet

## MOLLY ENGLISH

Peek inside her  
Laguna Beach cottage

KITCHEN DETAIL

# Culinary command center

FOUR LOCAL INTERIOR DESIGNERS EXPLAIN HOW THEY CREATED KITCHENS THAT ARE SUPER-EFFICIENT – AND STYLISH.

By **KERSTEN DECK** | FOR THE REGISTER

**T**he modern kitchen plays a lot of roles - familial social hub, homework station, debriefing headquarters - but at the end of the day (and the beginning and middle of it, for that matter), it's the culinary command center of the house,

a place where convenience is king - and we don't mean TV dinners. We asked a few local designers how they combined form and function to inject a healthy dose of efficiency into the heart of the home.



## Susan Wesley

wesleydesigninc.com

Since the kitchen is often the main gathering spot in a house, designer Susan Wesley created a large island and countertops using "Typhoon Bordeaux" granite.

**FOR THIS COTO DE CAZA** showcase home, designer Susan Wesley, ASID, sought wide-open spaces. “The kitchen and the eating area represent the social center of the home. Everyone goes through the kitchen when they’re looking for someone,” she says, citing the massive island ideal for simultaneous entertaining, cooking and cleaning. (An island in the craft/work room next to the kitchen serves the same purpose.) “This big, open plan reflects the way we’re living now, maximizing accessibility to everything, not having the kitchen closed off and compartmentalized like it was in the ’70s and ’80s.”



TONY FLORES