

serious cooking, soft touch

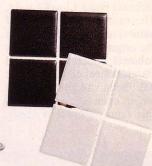
restaurant style Touches of wood warm the machine-age gleam of steel and the techno-lure of the latest appliances



Diner icon: the big, bold clock, \$175, from Baskerville.



Ikea's cheap and chic brushed aluminum pendant lamp, \$25.



2 x 2-inch American Olean tiles, \$4 per square foot.



An antidote to high tech: wooden juicer, \$8, Broadway Panhandler.



Curves of steel: All-Clad's sturdy 5-quart casserole, \$125.



Clean and simple French kitchen soap, from Abbaco, \$10.



Tape a favorite cooking show. Sony TV with built-in VCR, \$550.



Back to basics: Shaker Workshop's maple nesting bowls, \$212.



Classic open wire shelving, \$258, from The Container Store.



Function with beautiful form: Alessi's footed colander, \$225.



Restaurant-quality espresso makers come home, \$489, La Pavoni.



Try a backsplash of quilted stainless steel, \$155 per 4 x 8-foot sheet, Tin Smiths.

or part-time chef Allison Jacomini, a restaurantstyle kitchen in her Houston home wasn't simply a matter of fashion—commer-cial-grade appliances and sanitary stainless steel surfaces make functional sense for serious cooks. The professional look also helped open

up her narrow galley kitchen visually. One wall of brown laminate upper cabinets was replaced with open steel shelving, and white bistro floor tiles were substituted for brown vinyl. A window carved out above the sink creates a pass-through to the dining room—another light and

space enhancer. The pot rack (fashioned from old French mail hooks) and a butcherblock-topped trolley sneak in more storage and movable counter space.

Touches of wood help to warm the metallic chill created by a kitchen dressed in steel. Jacomini chose cream-

colored wood cabinet doors, added an old pine ledge for the sill of the pass-through, and mixed in antique creamware and French porcelain on the gridded steel shelving. Old-fashioned library drawer pulls also help bridge the kitchen's "high-tech meets home" aesthetic.

