

Woman's Day® Special Interest Publications

KITCHENS & BATHS

Stow It! Stack It! Stash It!

31 Organizing Tips

MAKEOVER MADNESS
Inspiring Before-and-After Kitchens

Best Family-Friendly Bath Ideas

Cabinet Face-Lifts Under \$50

Woman's Day
Kitchens & Baths
Volume XVII, Number 5
U.S. \$4.99 CANADA \$5.99
Display until September 18, 2007
pointclickhome.com/kb



Roll With It

COUNTERS ON CASTERS ARE JUST ONE OF
THE SURPRISES IN THIS KITCHEN

WRITTEN BY NANCY A. RUHLING

PHOTOGRAPHS BY J. SAVAGE GIBSON

STYLED BY BRICE GAILLARD

Equipped with a center island, commercial stainless steel appliances and a double-sink unit, this industrial-style chef's work center has everything—except the kitchen cabinets.

"The owner wanted an open, urbane kitchen that was very functional, super utilitarian and that would not obstruct the views of the woods and river outside," says designer/builder Charles Ferguson, of the Meridian Company in Beaufort, South Carolina. "And he wanted a lot of flexibility."

So Ferguson and architect Charles Lachanos, of Greenville, South Carolina, put their heads together and came up with a low-budget design that really takes the toque.



ABOVE: Those aren't base cabinets against the wall; they're actually restaurant-grade stainless steel tables. The designer had mahogany cabinet and drawer boxes built to fit on the worktable shelves.

OPPOSITE: In the island, wood drawers expand the amount of top shelf space that's usable. The deep tones of the mahogany storage components complement the floor, made of reclaimed Douglas fir. Window light eases the heaviness of all the dark wood.



SEE BUYING GUIDE FOR DETAILS



SEE BUYING GUIDE FOR DETAILS



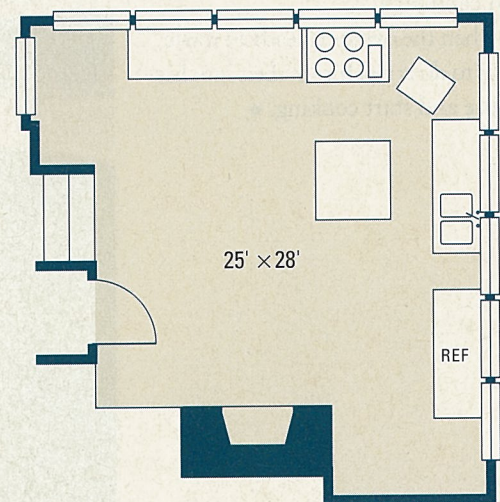
LEFT: This genuine commercial range is not insulated, creating safety issues that, quite conveniently, the steel tables resolve. Stainless steel is a poor heat conductor, so it makes an excellent countertop material here. Also, the table configuration puts the minimum three inches between the heat source and the wood cabinets.

FLOOR PLAN: STEVEN STANKIEWICZ

Lachanos took advantage of the 14-foot-high walls and turned the 300-square-foot space into a loftlike setting. By putting banks of windows on two walls, he complemented the architecture of the shingle-style house and ushered in the beauty of the 26-acre property on Coosaw Island.

"The biggest challenge was finding a storage system," says Lachanos. "With so many windows in this room, there was no place to put cabinets." Ferguson turned to a kitchen-supply house and substituted rolling stainless steel tables for fixed cabinets. One table constitutes the 4-foot-square central island; others stand side by side, forming a countertop around the kitchen's perimeter. The tables were about \$120 each, much less expensive than conventional cabinetry. "They all can be rolled around as needed," Ferguson says. "When the cook is working, they are moved together, and when people are eating in the kitchen, the island is pushed aside to set up a small table. Even the stove can be moved out a few inches from the wall."

To provide storage and give the tables a less sterile look, Ferguson specified drawer boxes of dovetailed mahogany, lined with maple, that fit on the shelves of the worktables. The



ABOVE: This kitchen actually has a variable layout, although typically, it's essentially an L with an island. The room's complete lack of wall cabinets gives it space for lots of windows, which provide much-needed light, ventilation and terrific views.

woody warmth complements the wide reclaimed Douglas fir planks of the floor and the stucco fireplace.

Glass shelves over some of the windows form artistic perches for glassware and china, and industrial track lighting can be adjusted to shed light on individual workstations to suit the task at hand. A stand-up mahogany pantry, which Ferguson designed to match the table drawers, provides a convenient spot for food storage.

"This design really shows off the kitchen equipment, and it fits in with the sculptural quality of the house," Lachanos says. "It's eco-friendly because you're not using hardwoods or wasting trees on cabinetry."

And when the owner is ready to move, all he has to do is roll his kitchen into his new house and start cooking. ♦



ABOVE: One of the few fixed elements of the kitchen, the sink and stainless steel stand complete the restaurant look. The high arc of the wall-mounted faucet is great for filling very tall pots, and the sprayer hose can blast the mess off of those pots—and the other dishes—when the meal is over.



design points

CUTTING CABINETS

Assembling a kitchen without cabinets may seem radical, but designer/builder Charles Ferguson and architect Charles Lachanos figured out a way.

TURN THE TABLES Ferguson effectively transformed restaurant-grade steel tables (left) into contemporary kitchen furniture by outfitting them with wooden boxes and drawers.

WHEEL THE DEAL The fact that the stainless steel tables are on wheels (below left) lets the homeowner situate storage where he wants it and move it out of the way when needed.

LOOK AT THINGS YOUR WAY Glass shelves (below) provide storage without sacrificing light or the view and without adding visual bulk.

