

OPEN HOUSE

KITCHEN TRENDS

Editorial Director **Joanna Saltz** spoke with four experts about the fads they're seeing come and go, the ones they can't quit, and what's next in kitchen design.



Joanna Saltz
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E-MAIL ME AT EDITOR@HOUSEBEAUTIFUL.COM.

▶ **Joanna Saltz:** What are your kitchen design clients asking for in this exact moment in time?

Lauren Lothrop Caron: They all want a kitchen that looks like it came out of the English countryside, because it's more comfortable. It doesn't feel like everything's brand new. It has inset cabinets. It's warm, it's inviting, and it's a bit moodier in the terms of the color palette, not super white and bright.

Caren Rideau: People are comfortable asking for color. I've been using color in kitchens for so long, and I'm glad to see it being spread out more.

Linda Hayslett: The word *approachable* really nails it. Being in L.A., my clients are asking for a contemporary-modern style—but a version where they don't have to freak out over things.

Richard T. Anuszkiewicz: Livability and usability, especially good storage solutions, are big. Many of my clients say, **"I want to use this space, but I also want to be able to tuck everything away so it looks semi-put together if I have someone come over."** There's also this idea of personalization. The power of the market today is that it's open-ended, there are so

many relevant aesthetics and finishes. What's important is finding the soul of the kitchen.

Jo: What do you wish clients would ask for more? Is there anything you try to sneak in?

Linda: I snuck a small shelf for spices into my client's kitchen. You normally see them over the stove, but I put shelves on the sides and all around the kitchen. Initially the client was unsure. Now she's like, *This is amazing.*

Everything fits. I can put my iPad on it, and it's high up, so I can read while I'm cooking.

Caren: Everybody has different cooking needs. Some people bake. Some people roll pasta. Some people want a place for their kids. Every function is a lifestyle choice for that individual. What you do for one client isn't necessarily the high point for the other. It's not cookie-cutter.

Lauren: I always try to add a second sink. My brother is a personal chef, and he tells me you have to have two sinks in every kitchen. We'll put it near



◀ **Caren Rideau**
@thekitchendesigngroup

Caren loves expanding a tile backsplash all the way up to the ceiling to give an understated kitchen a true wow factor.



SALTZ: ALLIE HOLLOWAY; HAIR AND MAKEUP: NINA SORIANO; STYLIST: STEPHANIE TRICOLA/HONEY ARTISTS. RIDEAU INTERIOR: MEGHAN BEIERLE-O'BRIEN; ILLUSTRATION: AGATA NOWICKA.

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▲ **Linda Hayslett**
@lhdesigned
Linda creates contemporary, natural light-filled kitchens that offer a welcoming atmosphere for beach life.



◀ **Lauren Lothrop Caron**
@studiolaloc
In her own kitchen, the Studio Laloc founder added warm brass accents and Roman shades in Darby Rose fabric by [Jasper](#) to make the space more inviting.

a beverage fridge and say it's the zone for kids or anybody coming in the back door by the mudroom, so they stay away from you while you're cooking.

Richard: I'm always looking to expand the space—it's a philosophical approach that I try to instill in my clients about seeing the room in an architectural way. I'm not solely looking at this kitchen. I'm looking at the neighboring rooms and thinking about the positive and negative space.

Jo: What do you wish people would stop asking for?

Caren: People get attached to the island. In smaller spaces, sometimes it doesn't work.

Lauren: I wish clients would stop obsessing over perfect countertops. Corian or quartz is never going to be marble or feel as authentic. Nobody thinks about ceramic tile aging. Let's stop focusing on how marble can chip or stain.

Linda: With appliances, I wish they would just pare it back. There are a lot of bells and whistles. Are you really going to use those 20 different presets? You don't need to pay extra for some of these things.

Lauren: A big pet peeve of mine is all the extra small appliances people get, the air fryer and the whatever's. Why not spend more money on a range that has a convection oven than having an air fryer that's going to take up space?

Jo: I definitely think we're in that place of "more is more."

Caren: The U.S. is very appliance driven. We think the bigger, the better. I have to tell my clients, "Let's make sure you really are going to use this appliance and not just put

it in, because square footage is valuable."

Jo: Since we are talking about trends, what's next?

Caren: Not every part of the kitchen needs to be filled up with cabinets. You also don't have to have a white kitchen or a blue kitchen. You can mix materials. You can use wood with two different painted colors.

Lauren: When everybody went away from white kitchens, it was green because it was more comfortable. Now, I'm seeing more paprika and turmeric, almost like spice colors, but then you also have clients who want aubergine.

Linda: I think there is going to be a new revelation with islands and how they're used. I did one recently that has actual dining chairs and a unique shape.

Richard: The kitchen has evolved to a way more dynamic space than strictly a food cooking and prep area. It is a living room. Engaging natural light and the material mix are super important. Is there comfortable seating? Are there textures that make you want to hang out there?



◀ **Richard T. Anuszkiewicz**
@richarda2z
A custom fireplace and varied dining table seating make this kitchen by the designer feel like a living room.

HAYSLETT INTERIOR: LAUREN PRESSEY; CARON INTERIOR: LAUREN CARON; ANUSZKIEWICZ INTERIOR: JAMIE PADGETT. ILLUSTRATION: AGATA NOWICKA.