

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
@josaltz

WANT TO TALK?

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.

OPEN HOUSE



▲ **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.

House Beautiful x BUSINESS OF HOME

Expert Secrets for an Amazing Outdoor Kitchen

Real estate agents say it's at the top of the wish list for nearly half of all home buyers. Kaitlin Petersen, editor in chief of *Business of Home*, shares how to create your own.



8 Steps to Alfresco Success

Whether you're driven by resale value or simply boosting your backyard, these pro pointers will help you whip your space into shape.

Make a Plan

Indoor kitchens are confined by walls; outside, zoning regulations rule. Learn how far your setup needs to be from the lot line, then collab with a designer on a layout. **Budget at least the cost of your indoor kitchen,** Los Angeles designer Linda Hayslett says. "Laying stone or rebar for concrete—those are big expenses!"

Hide Infrastructure

Sound systems, gas lines, and water drainage should go in as early as possible. **"You can conceal those things with advanced planning,"** says Hayslett. "For example: If you're doing a pergola, hide the wires by drilling through the posts."

Withstand the Elements

Hayslett recommends synthetic wood planks by **Trex**—"Just hose off the dust or sand!"—and durable surfaces like natural stone and concrete for built structures. They're available in tons of pigments and finishes.

Apply Yourself

Don't fall for appliances willy-nilly. **"What you'll use outside is what you already use inside,"** Atlanta-based designer Theresa Ory says. "If you want 30-minute meals, get a grill and griddle." If you're

into entertaining, prioritize an ice machine, a double fridge, and cooling drawers instead of heating elements. And don't guess if a gadget is approved for outdoor use: beeline to an appliance retailer for fail-safe options.

Raise a Roof

In both sun and rain, **a bit of coverage offers welcome relief**—not to mention protection for any furniture that isn't graded for full sun. "My favorite is the half and half: a covered living space with a ceiling fan, fireplace, and outdoor sectional, and a dining space that's fully outdoors with a grill and pizza oven," says North Carolina designer Quintin Tate of Twenty Sevyn.

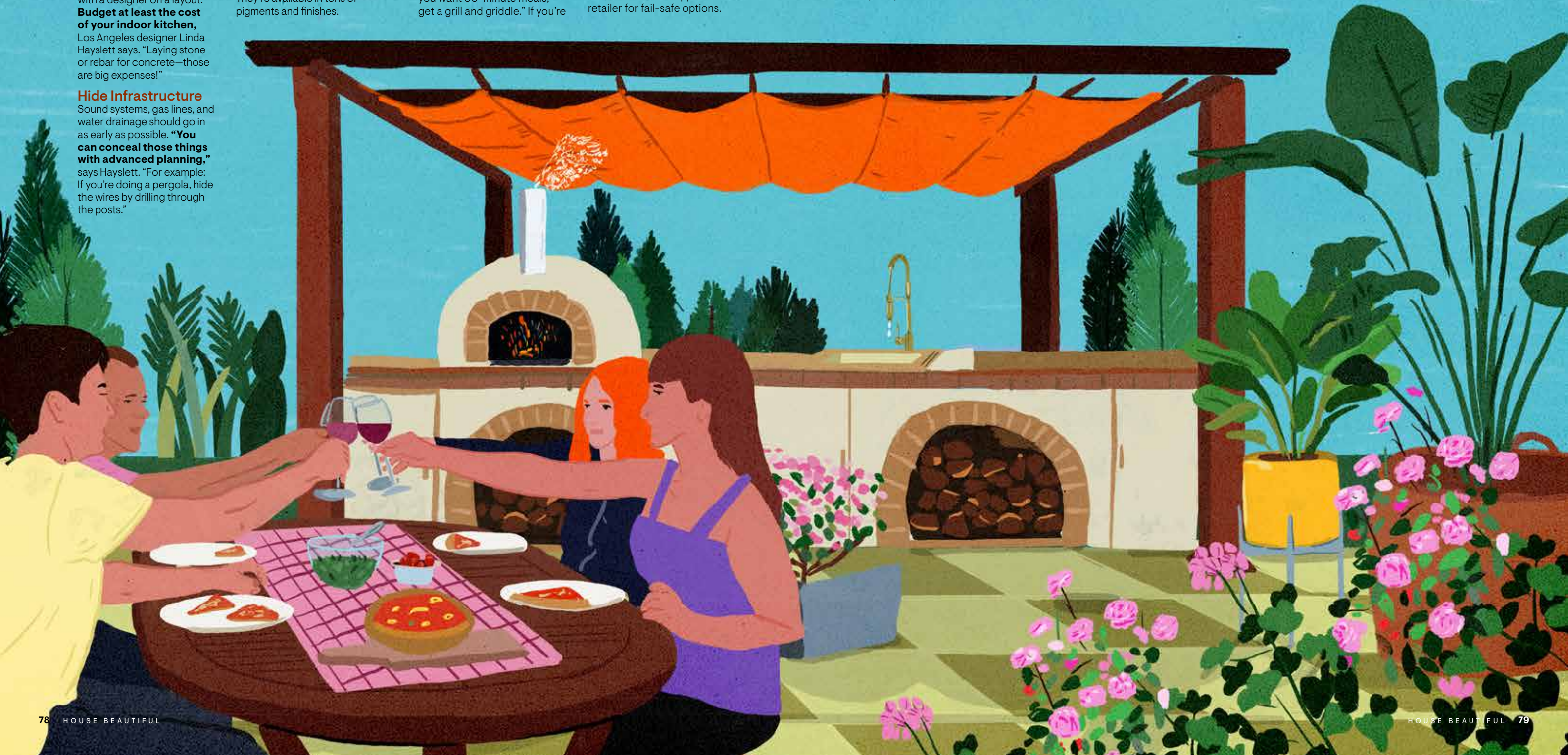
Store Smart

"Outdoor storage drawers aren't sealed, so they have a higher capacity for accumulating cobwebs, rain, and dirt," Ory explains. **Add built-in banquette seating around a table or firepit, with storage for cushions, blankets, and covers,** Hayslett advises: "If it's right there, it won't feel like a chore to pull everything out."

Manage the Mess

A simple truth: Stuff gets gross outside. Furnishings will need to be hosed down regularly to remove pollen and grit; grills should be cleaned and covered. Prepare—**it might take a bit of scrubbing to make the space party-ready, no matter how proactive you are.**

Ready to build an outdoor kitchen? Start here!



A Handy Hacker's Guide

If you're on a budget, short on time, or living in a rental, try these cost-saving solutions that don't compromise the outdoor experience.

Get a Firepit

The top outdoor feature for home buyers, according to a recent survey of real estate agents, is a firepit. **It offers many benefits of a full outdoor kitchen—a place to gather and a way to cook dinner—at a fraction of the cost.** Add seating to make it a true hangout zone or skip the fire-starting altogether: Tate recommends a crystal firepit, which is powered by propane and ignites with the flip of a switch.

Go Modular

Specialty vendors, chain retailers like [West Elm](#) and [Pottery Barn](#), and e-tailors such as [Wayfair](#) all carry a variety of prefabricated outdoor kitchen systems for as little as \$2,000. Many come as mix-and-match modules that you can assemble on your own—a **great alternative to spending big on a permanent fixture if you're not in your forever home.**

Skip Utilities

If you're planning to DIY an outdoor kitchen, **save money by foregoing hard-wired electric, gas, and water hookups.** You can still build a stunning prep space anchored around a propane grill, an ice-filled bin for drinks (a built-in spigot to drain it makes cleanup a breeze), and solar-powered string lights that switch on as twilight sets in.

