

WESTERN Interiors & DESIGN

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Bringing Summer Inside

BATH MAKEOVER
Luxurious Natural Textures

KITCHEN CHIC
A Designer's
Light-filled Space

10
SMART
WATER-SAVING
SOLUTIONS



"As a designer, I had the chance to do my kitchen just the way I wanted," says Martha Angus (below), who outfitted the light-filled space with functional yet sophisticated furnishings, plenty of art, and quirky objects she found at flea markets in Paris.



Wine Country Chic

Designer **MARTHA ANGUS'S** own Napa, California, kitchen is a bright, uncluttered living space accented by cool colors, unique objects and contemporary art

photography by MATTHEW MILLMAN
text by CHASE REYNOLDS EWALD

A DECADE AGO, DESIGNER MARTHA Angus and her husband, fine-art photographer Chris Flach, were new transplants to San Francisco from the East Coast. "People said, 'Go to Napa. You have to see it!'" Angus recalls. "We fell madly in love with St. Helena when we first drove through it. We said, 'This is the place!'"

After finding a property, they envisioned a weekend house with "stripped-down Palladian style" and simple, classic California gardens. And when it came to

the kitchen, Angus knew exactly what she wanted: a functional space that was light and airy, easy to clean, strongly connected to the outdoors, informally dressy, and enlivened with a punch of color and a healthy dose of the unexpected.

With eleven-foot-high ceilings, and expansive windows and French doors overlooking a terrace and side garden, the kitchen she created with the help of her colleague, Phillip Parton, has plenty of light and a natural, open attitude. For both aesthetics and practicality, Angus chose



a lava-stone countertop for the island (“really easy to clean,” she says) and limestone floors that don’t readily show dirt. The pale-blue island stone and light blue custom table—above which floats a plaster pendant purchased at a French flea market—add to the ethereal feeling. Angus used outdoor fabric on the dining chairs. “On hot days we can drop into the pool, then come back inside in a dripping bathing suit,” she explains. She kept the countertops as uncluttered as possible and left the windows uncovered, reserving the walls as a background for art.

Directional lights for that art, Angus says, “look wonderful at night, and we can dim them when eating.” By installing a Gaggenau downdraft instead of a hood for the range, creating storage in the hallway, hiding appliances in drawers, and placing the Sub-Zero refrigerator in custom casework modeled after a Portuguese Neoclassical armoire, Angus



get the look

MARTHA ANGUS'S STRATEGIES FOR KEEPING THE KITCHEN CLEAN

1 “I like light and airy kitchens. If you don't have floor-to-ceiling windows, use pale colors.”

2 “The Portuguese limestone floors are taupe. They're easy to clean and don't show every bit of dirt.”

3 “Inject personality with colored countertops. I used pale-blue lava stone.”

4 “Make sure your chairs are comfortable and practical, and consider covering your chair cushions with outdoor fabric.”

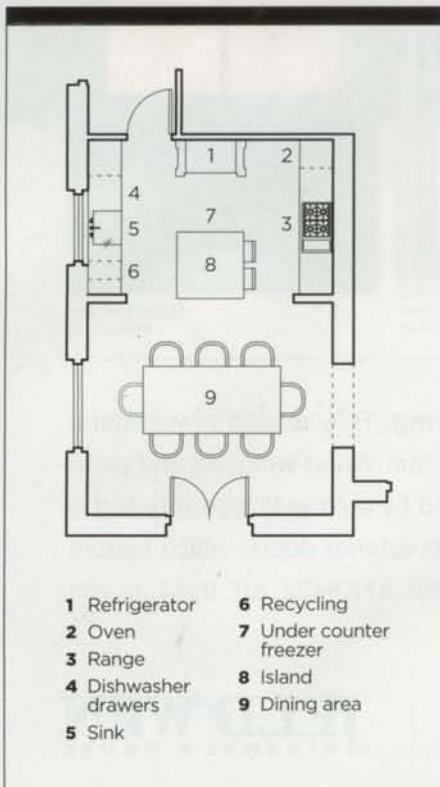
5 “Keep few objects on the counters to avoid clutter. Add deep storage drawers for your small appliances.”

above left In the kitchen dining area, Angus hung a French plaster pendant above a custom pale-blue table and Janus et Cie chairs. **left** She topped the island with blue lava stone and hid the Sub-Zero refrigerator in a custom Neoclassical-style armoire.

“I didn’t want cabinets filling the walls; I wanted to hang artwork. I chose a great Ellsworth Kelly print to make it interesting when we’re cooking.”



above An Andy Warhol print hangs near a farmhouse sink by Waterworks. **right** “I omitted the upper cabinetry and used the wall space for art,” Angus says. *Blue/Black/Red/Green*, 2001, by Ellsworth Kelly is above a Gaggenau cooktop and oven.



was able to reduce visual noise and make the room feel as much a unique living space as a practical working kitchen.

To make the room more “living” and less “working,” Angus depended on art. “I knew I didn’t want cabinets filling the walls; I wanted to hang artwork,” she explains. “I chose a great Ellsworth Kelly print to make it interesting when we’re cooking. I also wanted some unexpected touches. I used to make four trips a year to France to find quirky, high-

personality pieces.” In this wine-country kitchen, Angus gives pride of place to a vivid green 1940s flower display stand, purchased at a flea market in Paris. “It’s sculptural, even with nothing in it,” she points out.

Though Angus loves her city life in San Francisco, it’s the wine country that keeps her balanced. “We can’t wait to get there every weekend,” she says. “Chris is the chef, I’m the dishwasher, and when we’re there, we can easily spend most of the day in our kitchen.” +