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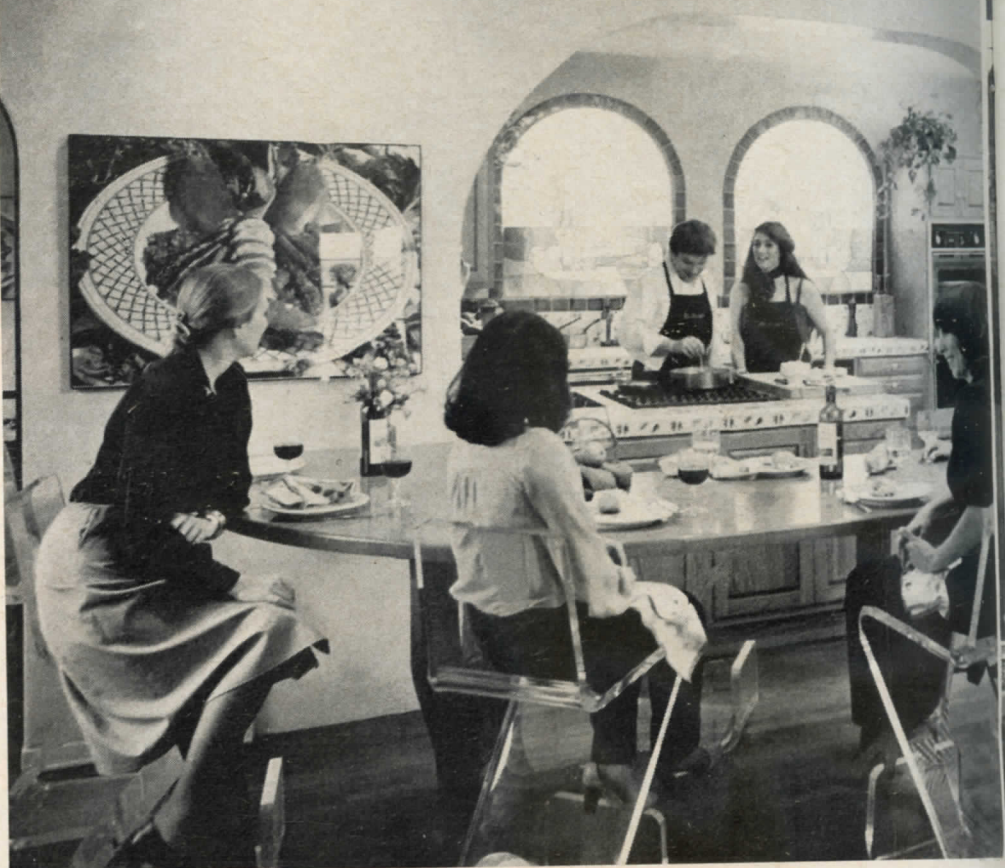




Before remodeling, spartan kitchen was large enough, but appliances were outdated and poorly placed. Narrow arched doorway (below) led into separate dining room



TERI SANDISON



Broad arch now connects cooking and conversation. While Chef Puck whips up the main course, guests perch comfortably along J-shaped, counter-high table

When a French restaurant chef gets his hands on an old L.A. bungalow kitchen...

What does a professional chef want when he remodels his own kitchen? According to restaurant chef Wolfgang Puck, whose kitchen is shown here, it's a room any good cook would enjoy—and it's far less complex than you might think.

His goal was to open the small kitchen of his 1920s Los Angeles bungalow to the dining-living room so he could be both host and cook for informal gather-

ings of friends. He wanted a warm, cheery, peaceful retreat from the frenetic institutional kitchen of Ma Maison. And surprisingly, he wanted only basics in cookware and tools ("We have enough fancy stuff at work"), so his needs for storage and counter space were minimal. Designer Barbara Lazaroff, Imaginings Interior Design, started by knocking out the wall between kitchen and dining area.

She replaced it with a cooking peninsula and an overhead arch that divides the space, echoing the rounded doors and passageways throughout the house. A squared-off door at one end of the kitchen was also restructured to match an archway in the adjoining wall.

Above the sink, rectangular windows were replaced by stained-glass arches with vegetable motifs by Artistic Adven-



BILL ROSS

New cooking peninsula is stage for dining room audience. Veal and apples sizzle on professional gas cooktop; recessed wok, for more showmanship, at right



Stained-glass windows repeat the arch motif, bringing in light but blocking too-close view of a neighbor's fence

tures. Counters and floors are done in brightly patterned ceramic tile; brick pavers on two walls contribute to a warm "country" feeling.

New wood cabinets surround a full complement of modern appliances: double electric wall ovens, stainless steel sink with instant faucets for hot and ice water, garbage disposal, trash compactor, and dishwasher. Chef Puck's professional experience determined his choice of a four-burner restaurant gas cooktop (its grid surface supports pans on any spot), a built-in wok recessed flush to the counter surface, and a venting unit designed to be effective without the usual descending hood; the mechanics for the fan are housed on the roof.

Plumbing was updated, but the only extension was a water line to the ice maker in the refrigerator-freezer. Gas was moved to the cook counter; the wok required special connections to provide the high heat Puck desired. □