

Summer 2020

# TRADITIONAL HOME

**LOVE YOUR KITCHEN:  
TIPS+TRICKS  
+MUST-HAVE  
FEATURES**

*get set for*  
**Summer**

**PRETTY ROOMS  
WITH FRESH  
STYLE AND  
COLOR**



**SHEER BEAUTY**  
WINDOW FABRICS WITH  
AIRY ATTITUDE

**SAVOR THE SEASON**  
A LIGHT MENU  
FILLED WITH  
SUMMER SALADS



# Q&A

with  
Barbara Sallick

cofounder of Waterworks  
and author of *The Perfect Kitchen*

WRITTEN BY SALLY FINDER WEEPIE



**Materials matter** How a room looks determines its feel, Barbara Sallick says. Quality materials elevate a country kitchen, *top and right*, by Joseph Polar Designs; plate steel forms a distinctive backsplash in a space by Madeline Stuart, *far right*; and “Bradbury” tile from Waterworks lends patina, *above*.



**Q** At its essence, what is the perfect kitchen?

**A** Large or small, traditional or modern, white or rich in color, the essence of the perfect kitchen is how it makes you feel. It’s everyone’s favorite gathering place, so a balance of style and functionality is essential to creating a warm and friendly experience.

**Make it personal** The best kitchens express the homeowner's personality and lifestyle, Sallick says. Boards and bricks equal brawn in a space, right, by Peter Zimmerman Architects. Lamps and slipcovered chairs add notes of femininity—and tradition—to a kitchen by designer Suzanne Kasler and architect William T. Baker, opposite top. The use of vibrant blue on cabinetry lends both formality and luxuriousness to a butler's pantry by architect Gil Schafer and designer Libby Cameron, opposite bottom.



The Perfect Kitchen Barbara Sallick gives expert insight and inspiration in her new book from Rizzoli.



**Q What is your best kitchen memory?**

**A** My grandmother was an incredible baker. I remember gathering around her kitchen table to admire her fabulous lemon meringue pies: fluffy white tops with bronzed peaks and tart lemon filling. The worktable wasn't adjacent to the stove, and the entire space was quite dark and inefficient. Yet for all of her kitchen's quirks, her amazing skills with a hand beater triumphed over it all.

**Q What is the one thing you wish you could tell everyone who's thinking about a new kitchen?**

**A** Plan every detail thoughtfully and meticulously. Leave absolutely nothing to chance. The process is iterative, so during the

weeks or months in which the elements of your kitchen converge, you'll have time to revisit your decisions and confirm the viability of your choices. But definitely start with a complete plan, down to the last detail.

**Q What is the biggest change in kitchens during your career in the field of kitchen design?**

**A** Smart technology is always evolving. But what's most exciting to me is the increased focus on design in the kitchen—and on making the room as inviting as the rest of the home. So many choices go into making a kitchen a high-performing space, as well as a beautifully layered one. Cabinet hardware, for instance, is often overlooked as a design opportunity—it can be seen as a place to cut costs. But the energy that comes from the right piece of hardware

is magical. I love interesting backplates, overscale and underscale designs, equestrian-inspired straps, steamer trunk hardware, drop rings, wing nuts, octagons, ovals, and rectangles in nickel, brass, matte nickel, and architectural bronze.

**Q Is there anything going on in the kitchen right now that you absolutely love?**

**A** I love all of the beautiful options in kitchen sinks now, from beautifully crafted marble sinks to farmhouse sinks made of fire-clay (more durable than cast iron) to custom-designed stainless-steel sinks. (Ours at Waterworks are cut and welded together from sheets of 16-gauge stainless steel, so they're extremely strong and quiet.) I also love the look of a hand-hammered copper sink in a home bar and have one in my own. Copper takes on a patina and

looks better as it ages; the natural beauty of the material is always in style. We also just introduced a new line of glazed ceramic tile, "Bradbury," that's ideal for bringing unexpected beauty to a kitchen. The colors are unusual and lend themselves to tonal harmonies—and the trims are wonderfully large-scale and versatile. They were inspired by the Bradbury Building, an L.A. landmark that features handmade tile with layered glazes.

**Q What is one thing you have to have in your kitchen?**

**A** This probably seems absurd, but having the right cabinet for recycling and garbage is essential. It's shocking that two people can create so much trash. On a decorative note, I must have as much tile as possible on all the walls and the backsplash. It's a beautiful crackle-glazed ceramic box!

Photographs: Opening page, top and middle, William Abramowitz; right, Trevor Torres. This page, Durston Saylor. Opposite page, top right, Erica George; Dinec; bottom right, Eric Plaisock.