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Willy Clowers BEAUTY AND THE BEACH

A colorful world lives among our sand dunes, marshes and backyards

Kitchens that Cook

6 designer kitchens showcase personal style and the latest trends

Feast of Pirates

Wilmington's wildest party ever ... Circa 1927

Happy Campers

Our 2008 summer camp guide will get kids swimming, surfing, sailing and more!





From high formal to low country, metropolitan to minimalist — personal style is the look expressed in this year's annual Kitchens that Cook feature. In six unique designs — elegant, farmhouse and urban, mod, old school and coastal — that mirror the owners' passions for cooking and reflect the kitchens' elevated status as the most important room in the house, a lifestyle is minted.

The open floorplans and upscale stone counters, marble, granite or slate, are here to stay. So are two-stage central islands that function as a food preparation surface and an informal dining counter. Big and bold industrial gas ranges and refrigerators have become standard features, as are underthe-counter microwave drawers and beverage coolers. You will see the first Euro-style cabinets to hit the market, glazed cupboard doors, lots of etched and seeded glass, pendant and chandelier lighting and, exclusively, wood floors throughout. The views from Wrightsville Beach to Bradley Creek are stunning; beyond that, anything and everything goes.



Informal Kitchen page 74

Personal style and casual elegance abound in the Culliphers' Landfall home



Low Country Kitchen page 77

An eclectic blend of custom furnishings join together to form a farmhouse-style kitchen on Bradley Creek



'Floating' Kitchen page 81

'In the middle of it all' is the best way to describe Sherwin Suddreth's kitchen that is perfectly placed to capture the views of The Lollipop



Transcendental Kitchen page 85

Five-story townhome on Bradley Creek makes smart use out of a small space



Good Time Kitchen page 89

One very unique appliance became the inspiration for Alice Bryant's whimsical kitchen



Kitchen Oasis page 93

The Carters' newly remodeled kitchen on Wrightsville Beach combines tranquility and kid-friendliness in one open space



Low Country Kitchen

An eclectic blend of custom furnishings join together to form a farmhouse-style kitchen on Bradley Creek

eslic Branch says her husband Bill often wanders into the pantry and starts pulling cans off the shelf. Then he might make a sassy barbeque sauce or a rustic *coq au vin*. Guided only by what he has on hand, and what the desired outcome might be, he wings a culinary fete without a recipe. The final result is always a one-of-a-kind, seldom duplicated, mouthwatering favorite of his family and friends, savored

long after the meal is over for the memory of it. Leslie, on the other hand, is a baker. She meticulously measures her ingredients to the teaspoon.

"I'm a Capricorn," she admits, "and he's an Aries. We're not supposed to get along at all." But together, they share a passion for cooking and one trait in common:

"We make a big mess," Leslie says. In their Old Nags Head-style home overlooking Bradley Creek and the Intracoastal Waterway, the Branches relish their mealtime in a farmhouse-style kitchen that supports both cooks simultaneously, embracing what Leslie calls the look and feel of her grandmother's kitchen, supported by state-of-theart appliances and fixtures.

The kitchen's open floor plan, designed to integrate a large cook top beneath 14-foot ceilings within full view of the living room, is



Beamed and tongue-in-groove ceilings, beaded board paneling and walnut floors frame this large, eat-in farmhouse-style kitchen overlooking Bradley Creek. The central island with prep surface, sink and gas range is designed to support two cooks at one time. The adjoining pantry provides yet another staging area. The hutches and custom-made cabinets, like you might find at grandmother's house, are authentic down to the old school drawer pulls and crystal knobs.



Restoration Hardware

balanced and anchored by an old-fashioned hutch that floats, unattached in the space between both rooms. With double-glazed cabinet doors, the hutch allows light to travel from one space to the next and stores Leslie's collection of colorful pottery and the couple's eclectic library of cookbooks, including an authentic gingham red-and-white Betty Crocker three-ring binder.

Paneled ceilings and beaded board walls painted a semigloss white provide the backdrop for three more tall-case cabinets. Though custom made for this setting, the built-ins look like they were harvested from the old homestead and planted anew. Even the Thermador double-door refrigerator is clad in old school icebox oak; but the remaining appliances — a five-burner gas cook top, a built-in cappuccino and espresso coffee maker, and tandem dishwashers — are thoroughly modern Miele. Save one yummy piece of granite, most of the counters are pure Corian, the faucets an oil-rubbed bronze and the floors, walnut.

In addition to an adjoining formal dining room, a covered, waterside porch, furnished with cushioned wicker armchairs and settees, invites guests to relax around the gas grill.

Bill and Leslie are fully aware that no matter how small or large the gathering, intimate or formal, all of the guests hover near the stove.

So pull up a chair with the Branchs, one of eight around the mango wood table, or a ladder back, rush-bottom stool, the kind you might find over the river and through the woods, down a long and winding road, like the one that leads to their door.



