

### Details: Fu-Tung Cheng

**A dramatic center island** features a mahogany surface resting on a cylindrical sink base made of Geocrete, Cheng's own stonelike concrete. The unit houses a container for compost, a garbage bin and a disposal.

**A cast-iron platform**, just off the floor, acts as a low shelf for heavy pots. The island's faucet is from Hansgrohe.

**Brass inlays**, raised from the Geocrete countertop, serve as trivets for pots hot off the Gaggenau stove. A custom plaster hood has a built-in utensil rod, and steel shelves keep spices nearby.

**Sleek Plyboo bamboo cabinetry** has ample storage space, and bar handles from Sugatsune and Doug Mockett pull tabs keep the look simple.

**Two Sub-Zero refrigerators**—one full-size and one beneath the counter—offer added convenience.

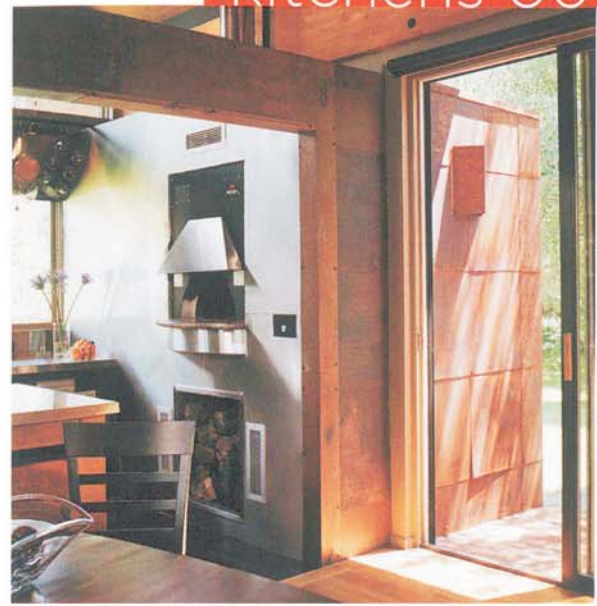
**A custom stainless-steel sink** extends into a countertop that provides extra work space and plays off the China Gold slate backsplash.

**Strictly decorative touches**, such as Nautilus shell fossils and tile fragments set in the concrete, add a distinctive layer to the room's design.



“I aim for an  
appropriate  
but elegant,  
understated wow.”

**Fu-Tung Cheng**, who was trained as an artist and now heads his own design firm in Berkeley, California, believes that at its best a kitchen should “make one appreciate the simple joy of preparing food and sharing it with others.” For the kitchen of a Mediterranean-style house in Northern California, he used concrete, which he frequently works with, to fashion a countertop and an island sink base, in which he embedded his trademark fossil shells. “It provides a gradation of scale,” he says. “We can play at the smallest level on the countertop and at the biggest level with the structure and light.”



special section

# Home Cooking

Five innovative kitchens  
redefine the heart of the house

KITCHENS AREN'T JUST FOR COOKING ANYMORE. Transformed from an out-of-the-way room used strictly to prepare food into a space that is both highly efficient and comfortable, the kitchen has become a focus for family interaction. On the following pages, top designers and architects with decidedly different points of view illustrate how they make this inherently utilitarian space perform optimally and specifically for the client. By taking advantage of unique opportunities for customization from the most general level—determining the floor plan, selecting materials, deciding on the placement of appliances—down to the smallest details—choice of sink fixtures, specialized drawers and pantries, built-in racks for cookware—they manage to create kitchens that are at once functional, inviting and, above all, personal.

**clockwise from top:** Designer Troy Adams's own Los Angeles kitchen. Textured materials in a Wyoming project by architect Stephen Dymia. Henrybuilt's streamlined Seattle work space. An industrial-style Las Vegas kitchen by Poggenpohl's Ashley Brown. Countertop details by designer Fu-Tung Cheng in Northern California.