



Sunset

ideas for great

# kitchens





Above: This elegant kitchen is the result of carefully chosen materials, including a glass-tile backsplash and brushed-nickel hardware, paired with a harmonious palette of muted blue-green cabinets and countertops of gray honed granite and yellow-green concrete.

Left: A freestanding work table at counter height doubles as an eating bar. An island of some form is a necessity in such a large space in order to divide the room, reducing steps.



# Lighting

## Guidelines



A SINGLE CEILING-MOUNTED FIXTURE, once a kitchen mainstay, isn't sufficient for today's busy kitchens. The key to good lighting is choosing bulbs and fixtures that support your kitchen's main activities, then placing them in exactly the right spots. Working in poor light is both visually fatiguing and frustrating: if you can't see into a drawer clearly, how can you find what you need?



### Creating a lighting plan

Good lighting is the result of a customized scheme that layers carefully selected fixtures and types of lighting. Designers separate lighting into three categories: task, ambient, and accent. All of them contribute to the overall visual warmth that light gives a room.

Strong, focused task lighting illuminates a particular area where an activity—such as measuring baking ingredients—takes place. Ambient or general lighting provides overall illumination, filling in the shadows with a soft level of light—enough, say, for munching a midnight snack. Accent lighting, which is primarily decorative, is used to highlight architectural features or displays, to set a mood, or to provide drama.

A visit to a lighting showroom is a good first step toward coming up with a successful lighting plan. Try to find one that's set up with many sample fixtures and a variety of

**Left:** Hidden under-cabinet task lighting doubles here as accent light, showcasing a glass-mosaic backsplash. At night, it provides a soft ambient glow.