

## **FINALTHOUGHT**



CREATIVE COOKING. We've all found ourselves flipping through a particularly personal cookbook and wondered about the author's own kitchen. Well, Lee Clayton Roper (seasonedkitchen.com) invited us into her recently remodeled "well-seasoned kitchen"—the title of her first book of recipes—on the occasion of the publication of her follow-up tome "Fresh Tastes." Her main requests were for more space—both storage and prep—and ease of entertaining. The reconfigured space includes an "appliance garage" in which to park the toaster, mixer and more and a CoolDrawer from Fisher & Paykel (fisherpaykel.com), which can be a fridge, freezer or wine cooler at the touch of a button. The cabinets are painted white alder, and the countertops are Brazilian quartzite, which looks like marble but functions like granite.

Kitchen design/architecture by Angela Otten and Bob Cilli William Ohs, 115 Madison St., 303.321.3232, wmohs.com.