

# KITCHENS

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## RONALD G. COOK

Ronald G. Cook, owner and president of Cook's Custom Cabinetry, has over thirty-four years of experience in the planning, designing and installing of custom kitchens and other rooms in the home. His experience is in both American and European cabinetry. He holds a degree in lighting design, has attended National Kitchen and Bath Association schools and Wood-Mode training schools. His firm is an active member of the Florida chapter of the association and he is a past president. He was selected to serve on the New Products Board of KitchenAid for two years, was on the Advisory Committee for Wood-Mode and is on the Sub-Zero Advisory Council. His firm is committed to assisting clients in achieving their personal objectives and Ron prides himself on his technical expertise and quality designs. The high standards of his firm and the thoughtfulness of his plans are the corner stones of Ron's outstanding reputation.

### COOK'S CUSTOM CABINETRY

1191 Palmer Wood Court, Sarasota, Florida 34236 (941) 366-6112

This home is located on Robert's Bay near the picturesque fishing village of Venice, Florida. The clients love the outdoors, nature and water sports and, when designing their new home, wanted to make sure they had an unobstructed view of the bay from any room in the home. With this in mind, the designer worked closely with the couple to create a custom home containing all of the modern conveniences, yet maintaining an atmosphere reminiscent

of the charm and ambiance of an early twentieth century coastal Florida lifestyle. The historic twenty-four acre site, which is on the National Historical Register, is surrounded by nature's beauty that includes grounds featuring a bird sanctuary and a lush rain forest garden.

Maple cabinets, with brass knobs, were selected and feature Embassy raised panel doors. The cabinetry was contrasted beautifully through the use of granite countertops on

the raised island, and an Ivory Rose solid surface material on the sink side.

Openness, natural wood beauty and the elegance of the old Florida style have been artistically combined to create this very special place.

**Products used:** Wood-Mode "Embassy" raised panel cabinetry; Sub-Zero refrigerator; Thermador double wall ovens, cooktop, and dishwasher; Russo Bovenò granite countertops (on the island); Kohler kitchen and vegetable sinks and faucets; Gibraltar Ivory Rose solid surface material on the sink area.

**Photography:** Bruce Archibald





**Special design features:** The “Keeping Room” pantry stores food, wine and serving pieces in a temperature controlled setting. Since the pantry is visible through glass doors, the designer carried the same pilasters and crown moldings used in the kitchen, to tie the areas together. Other features include an appliance garage; special roll-out storage; corner drum carousel; pullout waste receptacle; decorative wood front panels with carved wood reliefs on refrigerator doors; granite 42-inch raised island area and eating bar.

**Products used:** Wood-Mode “Beacon Hill” cabinets in distressed pine with sunlight stain; Sub-Zero refrigerator; KitchenAid cooktop, dishwasher, wall oven and microwave; double sink with Grohe faucets; RO water system; granite countertops.

**Photography:** Bruce Archibald

Designed as the focal point of a magnificent English Country-style home, this ultra-modern kitchen is truly a demonstration of excellence in style and design.

The owners wanted the latest in amenities and a kitchen layout that facilitated the food preparation process. They wanted the kitchen to be the center piece of the family activities yet not disturb those taking place in the adjacent family room and dining area.

This project was developed and constructed over a two year period with the characteristic English Country look created by using distressed pine cabinets with a sunlight stain. Hand-carved wood reliefs are tastefully placed on the cabinet doors and along the crown moldings to accent the overall warmth and inviting feeling of the room. The design integrates two distinct work spaces along with a large serving/eating area. A double convection oven, along with a large refrigerator, are located together while the food preparation area features a double sink and reverse osmosis water filtration system. A larder room was constructed



for the dry storage of fruits, vegetables and spices.

The thoughtful arrangement of different areas takes into account every aspect of food preparation. The combination of fine craftsmanship, practical design and the use of the most modern materials and products, makes this kitchen beautiful, functional and unique.

