

DESIGNER PROFILE:
Bruce Colucci
 FOUNDER AND CO-OWNER,
 LE GOURMET KITCHEN LTD.

BY J. Anderson
QUICK TAKE: A people-person who loves cooking, art, design, architecture and the joys of good living with his wife and children. Raised in New York. Certified kitchen designer, former vice president of programs with the National Kitchen & Bath Assoc., Southern California Chapter.

Some people might consider the concepts of timelessness and fashion to be mutually exclusive - but not certified kitchen designer Bruce Colucci, nor most of his clients after he's completed their kitchen remodeling projects.

"Let's face it - kitchens are fashion," he said of his profession. "When you finish a kitchen and your friends come over to look, what do they see? They can open the drawers and admire the efficiency features and your beautiful new stove, but the absolute true impact is going to be in the materials used. It's one of the reasons backsplash lay-

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BY J. Anderson

QUICK TAKE: Learned love of cooking at his grandmother's knee, but studied architecture for four years before focusing on kitchen design. Devoted father, passionate about cooking and sharing with friends. Raised in South Africa. Certified Kitchen Designer, Certified Bath Designer, Certified Interior Designer.

Ancient Zimbabweans were masters at manipulating space. Jonathan Salmon, born and raised in South Africa, has often admired the scenic ruins of Zimbabwe and relished the manner in which their creators used variable ceiling heights, door openings, and volume to guide people toward the ruins' sacred centers.

"They were like arms gathering in the masses," he said. "Although most people wouldn't make the connection, the way

DESIGNER PROFILE:

Jonathon Salmon

BUSINESS PARTNER AND CO-OWNER,
 LE GOURMET KITCHEN LTD.

Zimbabweans used height levels and scale has hugely influenced how I create kitchens. In my designs, entries tend to be from a higher or larger place, while the kitchen areas tend to have lower ceilings, without being oppressive, but to create a subtle sense of increased intimacy."

To Salmon, kitchens in themselves are sacred centers.

"Preparing and sharing food is an intimate activity, because there's a certain amount of love that goes into it," he explained. "You want the area where all that takes place to have a cozy, warm, cocoon-like feeling to it."

Describing himself as "a less-is-more, keep-it-simple kind of person," Salmon considers the welfare of the client in every

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