

House Beautiful

INCREIBLE KITCHENS

DESIGNER SECRETS

BRILLIANT STORAGE

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Sneaky spots to hide clutter!

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...AND PANTRIES THAT'LL MAKE THE NEIGHBORS JEALOUS

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HEARST
specials



To max out storage around this 36" Bertazzoni range, designer Crystal Sinclair added black cabinet drawers by [CliqStudios](#) and a floating stone shelf displaying frequently used dishes.

A Better Electric Option

Americans love playing with fire when they're cooking, but not every home has access to natural gas utilities. If you have to stick with an electric range, take a cue from Europeans and choose induction.

In the past, they were prohibitively expensive. But now almost every manufacturer has a model for every price point. **Induction cooktops can be safer, are faster, and offer more**

precise cooking than standard electric models. In order to activate the "burners," an induction-friendly pot or pan has to be placed on it (and these days most cookware, from nonstick to

stainless steel and cast iron, is made to comply). Since the connection is magnetic, no excess heat escapes—versus with gas cooking—so the pan heats up quickly and distributes heat evenly.



CHOOSE YOUR HOOD

Besides proper ventilation, you're looking for a style match.



STATEMENT

Add a strong architectural element to a room with a custom piece, like this brass-lined hood by [François & Co.](#)



VANISHING

Don't want a hulking hood? This [Zephyr](#) Lift Downdraft pops up to remove smoke and disappears when cooking is complete.



COVERED

Use the same material that's on the walls—in this case, plaster—to disguise a large hood in a way that jibes with the kitchen.