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Kitchen Redo Strikes a Blue Note

Olmos Park couple shares two loves in updated hearth: cooking and art

hen Anne and Dave Burtt, transplants from Alexandria, Va., found an Olmos Park home suitable for relocation, Anne had one problem. The dark kitchen had to go. "My husband thought that the darkly stained brown cabinets were just fine," Anne says. "We both love to cook, so we had to reach a compromise."

"She won," Dave jokes.

An accomplished glass sculptor with a keen eye for design, Anne had a passion for the color blue. That color palette and an affinity for all things glass set the tone for the renovation.

With a referral from her realtor, Anne secured the services of Julie Bradshaw of Bradshaw Designs. Bradshaw specializes in kitchen and bathroom

design and is sought out by clients for her creative use of materials and textures that transform rooms from utilitarian spaces into functional works of art. Taking careful consideration of the client's portfolio of accumulated photos, clippings and researched articles highlighting materials and design ideas, the creative collaboration began.

"Julie gave me a 3-D program for my computer so that I could manipulate the elements in the kitchen," Anne says. "I could look at the room's development in real perspective."

Top: Julie Bradshaw custom made the eye-catching backsplash of glass subway tiles in varying blues. Above: When the Burtts bought their house, the kitchen had dark cabinets and tile floor.





Left: Bamboo paneling frames the built-in coffee machine and flat-screen TV. Above: Canadian Think Glass gives the kitchen table a luminescent glow.

Working within the client's budget, Bradshaw kept all of the stainless steel appliances that had been recently updated in the ranch style home. The six-burner Viking Range, Sub Zero refrigerator and below-counter recessed microwave were selling points for the couple when purchasing the home. "We splurged on a new Miele built-in coffee system," Anne adds.

Keeping the existing cabinetry and adding new hardware gave the room a more contemporary feel. "We panted the cabinets in Anne's favorite blue and glazed the wood for a modern touch," Bradshaw says.

Glass surfaces are prominently featured in the swank redo with recycled glass and concrete surfaces on the countertops. Anne found the American-made product, Vetrazzo, while researching sustainable materials. The glass is recycled from buildings that had been torn down.

With undulating pattern and luminescent glow, the Burtt's kitchen table is made of Think Glass, a Canadian glass product that adds drama to the space while creating an airy respite for dining. An original painting with abstract bouquets of blue flora by Virginia friend and glass artist Carolyn O'Brien hangs in the dining area. Light radiates from double glass windows offering a view of the cerulean blue swimming pool and art studio nestled in the corner of the backyard.

Bradshaw created an accent wall and backsplash for the work area with carefully placed slender glass subway tiles in multiple blue hues. Another design element from the talented Bradshaw—bamboo paneling covers one wall and wraps the coffee system and built-in flat screen television in artful harmony with the use of natural material.

Circle and diamond patterns in neutral and blue vinyl were hand cut and positioned into an art piece on the kitchen's floor, replacing dark and dated brick tiles.

"I bet we are the only couple in San Antonio that tore out tile flooring to put in vinyl," Dave says with a chuckle.

Bradshaw removed upper cabinets to give the room an open feel without compromising storage. Deep-set drawers hold sets of dishes, cooking pots and large serving pieces that can be reached with ease.

"This was such a fun project bringing all of these ideas together into a cohesive design while using materials selected for their substance, design quality and adaptability," she says.

With a sophisticated culinary palate, the creative couple puts their kitchen through its paces. Attending cooking classes at Central Market and the Culinary Institute of America at The Pearl keep the couple on the cutting edge.

Anne's favorite Indian dishes are often on the menu. Opening a newly acquired Indian cookbook, Dave shares a recent meal of Indian stir-fried shrimp in a cream sauce of coconut milk, cumin, garam masala, cilantro and lemon juice. Paired with florets of baby cauliflower sautéed in hot oil, ginger, garlic and green chiles, the meal is served with Indian steamed rice.

This past winter, Anne left to visit relatives and was returning home on Christmas Day. One of the coupe's friends called Dave inquiring about the sumptuous holiday dinner that he was preparing for his wife.

"I think that she was expecting me to set a traditional table, but when I described the dishes under preparation for an Indian feast, there was silence on the other end of the phone," Dave muses.

For Anne, it was the perfect meal served in the perfect setting. *