

Designer Shannon Bowers created a sophisticated kitchen for the third-floor loft space of HealeyGrisham, a photography studio that occupies a 1904 building in Dallas (inset).



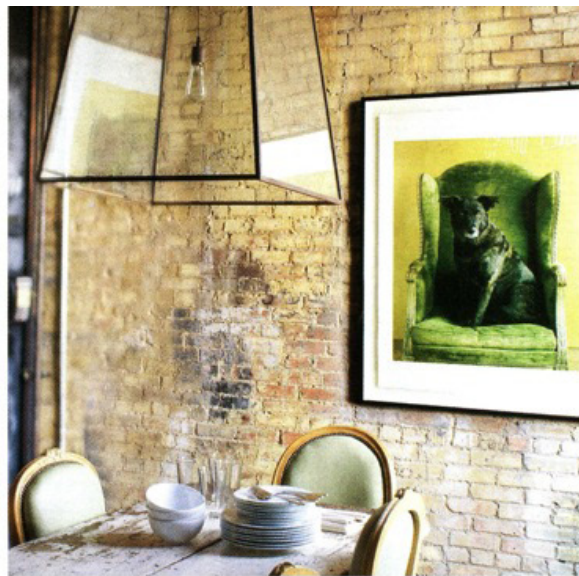
# Texas Flavor

Outfitting a loft kitchen in a 1904 Dallas building with a mix of antique and industrial elements that dress up the raw space

photography by JOE GRISHAM  
text by CAREN KURLANDER

“THERE ARE SO MANY FLAVORS A KITCHEN CAN TAKE ON,” SAYS DALLAS designer Shannon Bowers. “People should have fun and take risks. Functionality is very important, but you don’t want the space to look like a cookie-cutter kitchen.” Bowers’s open-minded perspective was just what Janet Healey and Joe Grisham were looking for when the husband-and-wife team decided to add a kitchen to the top floor of the 1904 downtown Dallas building that houses their commercial photography studio, HealeyGrisham. “We always felt that catering lunch was an efficient thing to do,” says Grisham. “So we thought it would be best to hire a chef and have it done right.” The couple wanted to keep the exposed brick walls and raw industrial look of





the structure but turned to Bowers to carve out a comfortable working kitchen with a chic sensibility. "We wanted the kitchen to feel like it was fresh and new," says Bowers. "But it had to blend with the space."

The architecture dictated a galley kitchen, so Bowers designed understated cabinetry units to stand against an existing wall and staircase. "I don't think cabinetry needs to be very decorative," says the designer. "If everything makes a strong statement, it's overwhelming to the eye. I wanted these to be really clean and simple." A subtle wash over a muted Farrow & Ball paint hue gives the wood surfaces a patina, while varying pulls and knobs from Restoration

# Tex~mix

BLENDING OLD AND NEW WARMS UP A LOFT SPACE

**1** Bowers repurposed antiques, including an old draper's table used as an island, to add charm to the utilitarian space.

**2** A mix of hardware sets off understated cabinetry, as does the custom shade of red chosen for shelves behind glass-front cabinet doors.

**3** A custom pot rack offers storage space and anchors the high ceiling.

**4** Stainless-steel appliances and industrial light fixtures reflect the raw loft space.

**5** A neon sign and a hand-painted tablecloth provide playful accents.



**top left** Bowers juxtaposed a neon sign with an antique French cabinet in the dining area.  
**top right** Iron-and-glass light fixtures complement the exposed brick walls.  
**left** Chef Patricia Lee at the sink. The island is an eighteenth-century draper's table.





TOP: Reclaimed 19th c. Colored Cement Tiles as backsplash from **Chateau Domingue**.

“I wanted to find some old elements early on to introduce into the kitchen,” says Shannon Bowers, whose work is often marked by a blend of eras.

Hardware add character. “I like mixing styles within the same kitchen,” she says. “It keeps it from looking so predictable.” A Traulsen refrigerator and a Viking range anchor one side of the galley, while a sturdy farmhouse sink is placed with upper and lower cabinets on the other.

“I wanted to find some old elements early on to introduce into the kitchen,” says Bowers, whose work is often marked by a blend of eras. Her search turned up reclaimed painted-concrete tiles for the backsplash and a long red draper’s table, which functions as an island. The antique piece “adds charm and individuality,” she says, and also helps break up the custom cabinetry. Its open shelves offer storage, as does a pot rack that hangs above the table. “The pot rack is a huge space saver,”

she says. “And because the ceilings are so high, the air needed to be addressed. It needed some weight.”

The adjacent dining area was designed to accommodate a rotating number of employees and clients. “Janet and Joe had a really long farm table that fits the space perfectly,” says Bowers, who bleached and reupholstered a set of French chairs for seating. An antique cabinet at the end of the table holds dishes, while a whimsical canvas tablecloth—with depictions of individual place settings hand-painted by local artist Beverly Ann Moore—completes the look. “A kitchen should be approached like any other creative space,” says Bowers. “There are endless opportunities to make it personal and unusual.” +