



An artist in Crawford, Colorado, made the intricate iron-and-copper light fixture and pot rack that hangs above the island. "I showed him a picture from a magazine, and he re-created it exactly," Margot says.

Country Kitchen

by Jessica R. Leschka photography by Jeremy Swanson

s the owner of interior-design store Decorative Materials in Basalt, Margot Hampleman and her architect husband, Richard, had plenty to work with when designing their French-country-inspired kitchen in their downvalley home near Sopris Mountain. With the help of daughter Kirsten Dahlgren, of Dahlgren Designs, the couple's admiration for European styles was neatly folded into the surfaces and materials of the room.

"Most people shy away from limestone because it is softer and can scratch easily," Margot says, referring to the surface she chose for her countertops. "But the more you use it, the more character it has." In France, unsealed limestone is common. "If you want a perfect surface, use granite," says Margot, but the light, neutral tone of limestone was exactly what she wanted to complement zestfully colored accents.

One of Margot's favorite features is the tilt-and-turn European-style windows from Können GlasHaus in Germany. They have a better U-value than typical U.S.-manufactured windows, which means they keep cold out and heat in, thanks to a two-inch wooden frame. Können recently opened a factory in Sedalia, Colorado, making the windows easier and less expensive to obtain.





Above: The vivid custom colors of the Hamplemans' armoire, table, and curtains accent a stunning mountain view to the south; Inset: Margot Hampleman and Sopris



The countertops and sink are hand-hammered copper, a living surface that develops a patina with use.





Top: An eye-catching backsplash made of reclaimed Italian stone; Bottom: The centrally located pantry

The kitchen makes use of reclaimed materials in a beautiful backsplash composed of old Italian stones water-jetted into pieces and fitted together to create a design. Custom made and molded to frame the Wolf range, the hood is made of scagliola, a conglomerate of limestone, cement, and marble dust. Finally, the flooring is 500-yearold French pavers, or tiles, reclaimed from old farmhouses.

Margot kept the pavers in a warehouse for more than eight years because she knew they were getting more difficult and expensive to obtain, and they finally found a home in her kitchen.

Good design is essential to a functional kitchen, and as the architect and builder, Richard had the luxury of including a centrally located pantry between the kitchen, dining room, and courtyard. The room serves as storage but also as a buffet and bar for entertaining, including Sub-Zero integrated refrigerator drawers and a separate dishwasher for glassware. The countertops and sink are handhammered copper, a living surface that develops a patina with use. They play off an ancient-looking wall made from reclaimed sidewalk stones from Cyprus. Although the pieces have come from all over Europe, the style feels totally at home in the Roaring Fork Valley. A