



# KITCHEN STRATEGIES 2010

A kitchen is so much more than a place to prepare a meal. It's where friends and family gather, where kids do their homework, where pets nap, and, often, where we eat. That's a lot to ask of a room that also has to swallow a few major appliances and hundreds of cooking gadgets.

To find out how Bostonians approach their kitchens, we examined four beautiful (and smart) local renovations down to the finest detail. Representing a range of budgets and philosophies, these kitchens offer countless ideas for anyone embarking on a redo.

BY RACHEL LEVITT  
PHOTOGRAPHS BY ROBERT KNIGHT

# CHARLESTOWN WALKUP



## THE PROBLEM

*In this 950-square-foot condo, the kitchen had to share space with the dining and living areas. How could it fit into everyday life—and a \$15,000 budget?*

## THE SOLUTION

*Think of it like a kitchen-in-a-box: A wall of white Ikea cabinets disappears behind a single large island, which holds all the major appliances. Above, a sculptural soffit contains the vent hood and recessed lighting. To stay within budget, the designer did much of the construction himself.*

### INTERIORS AND KITCHEN DESIGN

Chris Greenawalt, Bunker Workshop

### CONSTRUCTION

Bunker Workshop; Hayes Plumbing and Heating; DiCenso Electric

### CABINETS

Applad, Ikea

### COUNTERTOPS

1/2-inch Trespa Virtuon, Shannon Corporation

### RANGE

DeLonghi 24-inch gas oven, Sozio Home Furnishings and Appliances

### FAUCET

Cifial wall-mount, faucetdirect.com

### DISHWASHER

Fisher & Paykel Double DishDrawer, Sozio Home Furnishings and Appliances

### RANGE HOOD

Broan PM series, Sozio Home Furnishings and Appliances

### LADDER

Salvaged Putnam rolling ladder, Restoration Resources

### FLOORING

Wide-plank pine, TT Hardwood Floors

### CHALKBOARD PAINT

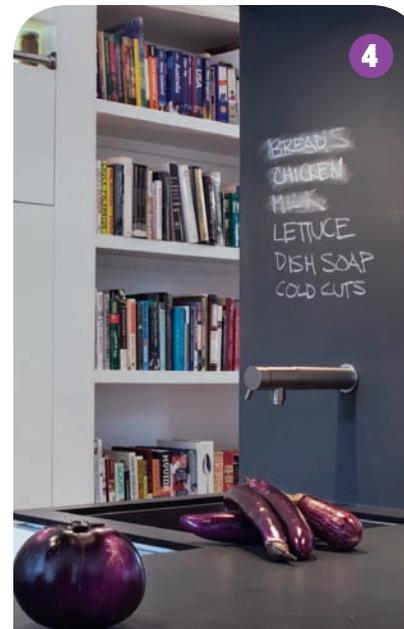
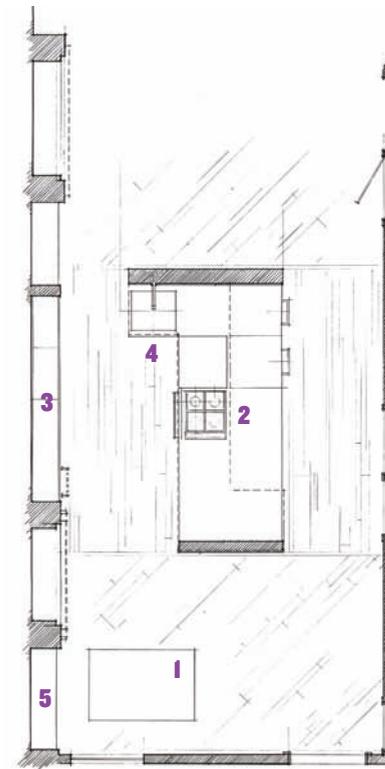
Rust-Oleum

# 5 SMART MOVES



## 1 WHITE ON WHITE

A monochromatic palette seamlessly blends the kitchen, dining area, and living room. Unstained salvaged flooring in two patterns provides a warm contrast.



## KEEP IT CLEAN

**2** Greenawalt kept the kitchen island uncluttered in front, where guests would see it, but created an appliance hub in the food-prep area around back. **3** Our favorite detail: the backlit spice shelf. **4** A wall-mounted faucet is less conspicuous than a sink-mounted unit, and virtually disappears on the chalkboard-painted backsplash. **5** White dishes, wine glasses, and champagne flutes look beautiful on simple high-gloss painted shelves.

FLOOR PLAN BY TIMOTHY STEWART

# BELMONT

# FIREHOUSE



#### THE PROBLEM

*At about 370 square feet, the room seemed big, but determining how much of that space should be used for cooking—and what should be done with the rest of the area—posed a challenge.*

#### THE SOLUTION

*With the help of an adjacent pantry, a 13-by-13-foot kitchen turned out to be just right for family cooking. The remaining 14 feet fit a dining table large enough for meals and art projects.*

#### INTERIORS AND KITCHEN DESIGN

Homeowners  
Tony Dowers and  
Kate James

#### CONTRACTOR

S+H Construction

#### CABINETS

Young Furniture,  
Building Materials  
Resource Center

#### CABINET HARDWARE

Plain bin pulls  
and plain round  
knobs in oil-rubbed  
bronze, both  
rejuvenation.com

#### COUNTERTOPS

Richlite paper-based  
fiber composite,  
Building Materials  
Resource Center

#### RANGE

Fratelli Onofri  
Evolution double  
oven, Sozio Home  
Furnishings and  
Appliances

#### RANGE HOOD

Murano by Futuro  
Futuro,  
AJ Madison

#### FLOORING

Reclaimed skipped  
spruce, Longleaf  
Lumber

#### CHANDELIER

Firefly pendant  
light, CB2,  
rejuvenation.com

#### WALL ART

Jasper Friend

#### SIDEBOARD

NMT Woodworking

#### PAINT

Walls, Parched  
Teak, and cabinets,  
Grass Cloth, both  
Benjamin Moore

# 5 SMART MOVES



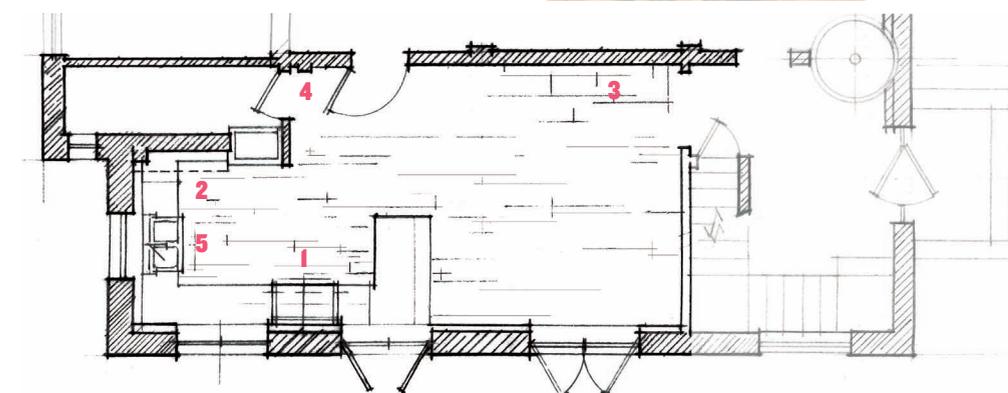
## 1 CENTER STAGE

A double oven fits perfectly between the firehouse's steel windows, which are adorned with custom drapes hung from copper piping (the homeowners' invention). The luminous hood has just enough presence to balance the large range; the intricate backsplash is made of tin ceiling tiles from the Brimfield antiques market.



## GET INSPIRED BY THE THINGS YOU LOVE

**2** Dowers and James's collection of vintage appliances looks just right in an old-fashioned kitchen with Shaker cabinetry, a porcelain farm sink, and a row of apothecary drawers. **3** James found her color palette on seed packets from the 1920s, which she displays on the sideboard. **4** The couple decommissioned the firehouse bathroom and turned it into a pantry (but kept the original swinging door). **5** Framed coffee-bean bags over the apron sink complete the vintage look.





**THE PROBLEM**

*A structural wall divided the kitchen into two distinct rooms: a pantry and a main cooking and eating area. Could a split-personality layout work for an avid cook and her family?*

**THE SOLUTION**

*Smaller ovens, storage space, and a cleanup area were relegated to the pantry. The main event—a magnificent La Cornue range and hood—as well as furniturelike cabinetry and a handsome dining table dress up the eat-in kitchen.*

**INTERIOR DESIGNER**

Carolina Tress-Balsbaugh, Manuel de Santaren

**KITCHEN DESIGNER**

Heather Kahler, Dalia Kitchen Design

**CONTRACTOR**

Lewis Rosenberg, Rosenberg & Son

**CABINETS AND HARDWARE**

Scullery by Christopher Peacock, Dalia Kitchen Design

**COUNTERTOPS AND MOLDINGS**

Calacata marble, Olympia Marble

**REFRIGERATOR**

48-inch Sub-Zero with André Julien stainless steel cabinetry, Dalia Kitchen Design

**RANGE AND HOOD**

La Cornue Château series, Dalia Kitchen Design

**BACKSPLASH**

Field by Revival Tile-works, DiscoverTile

**DINING TABLE**

Courier in walnut by Christian Liaigre, Holly Hunt

**VENT FAN**

Best 1500 CFM remote blower, Dalia Kitchen Design

**PAINT**

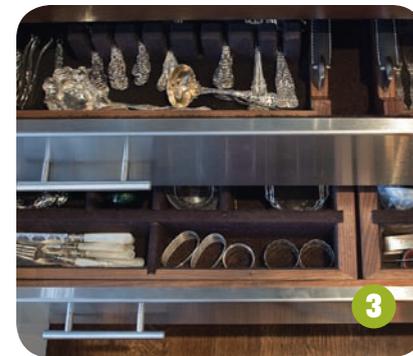
Crushed Ice, Sherwin-Williams

# 5 SMART MOVES



## 1 PANTRY PERFECT

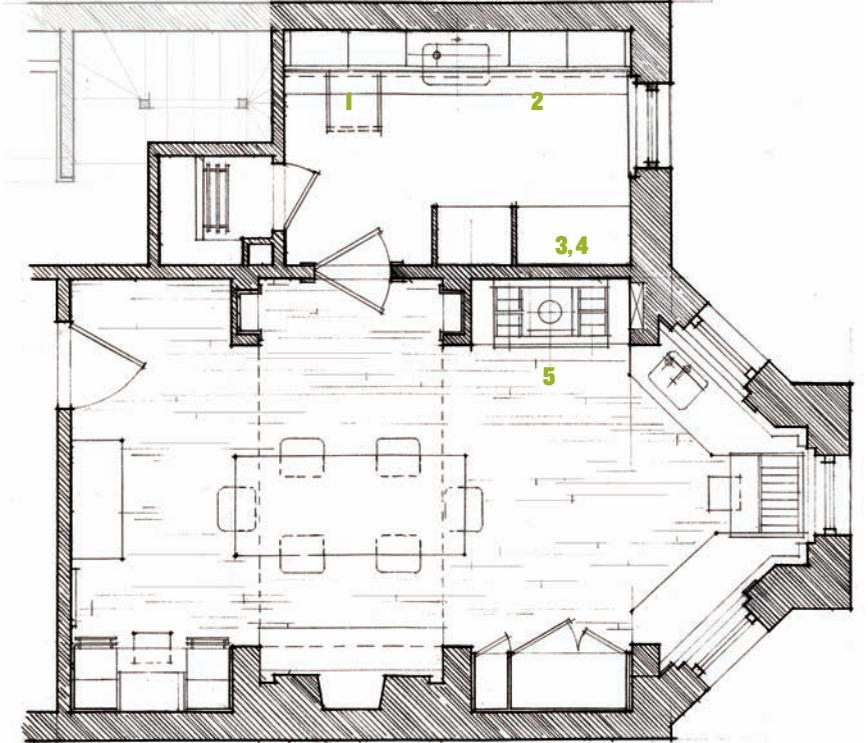
Adjacent to the eat-in kitchen is a pantry with stainless steel countertops, Christopher Peacock cabinets, an André Julien sink, and a custom ladder on wheels for access to higher shelves. A bank of appliances, including a 30-inch Miele double wall oven and a Sharp microwave, is just around the corner.



## STORE IT WITH STYLE

**2** Solid wood tray slots (with removable dividers) hold muffin pans, cooling racks, cutting boards, and mixing bowls.

**3** Custom felted drawers with pull-out trays protect sterling silver by reducing tarnishing and scratching. **4** An easy-access hood rack keeps all the tools a cook needs within reach. **5** Backlit glass cabinets with glass shelves and boat-latch hardware make finding the right serving dish a breeze.





#### THE PROBLEM

*Was it possible to transform a long, light-deprived garden-level space into a warm and inviting family kitchen?*

#### THE SOLUTION

*The designers celebrated the room's length with a 16-foot-long island and built-in banquette, then capped the kitchen with a bright pantry at the far end. It's warm, and gloriously so, with point lights, silky pillows, and textural wood and granite grains.*

#### INTERIORS AND KITCHEN DESIGN

Patrick Planeta and Meredith Basque, PlanetaBasque Boston

#### CONTRACTOR

Pomeroy & Co.

#### CABINETS

Custom French walnut, Pomeroy & Co.; veneer, Newhouse Wood and Veneer

#### COUNTERTOPS

Black Forest granite with a leather finish, Cumar Marble and Granite

#### RANGE

Wolf 36-inch gas range, Poirier Sales and Service

#### DISHWASHER

Fisher & Paykel; dishwasher drawers, Poirier Sales and Service

#### RANGE HOOD

Plane by Futuro Futuro, Poirier Sales and Service

#### FAUCET

KWC Systema deck-mounted faucet, M & R Plumbing and Heating

#### PILLOWS

Karen Sedat Custom Fabrication

#### FLOOR MAT

Bolon woven vinyl rug, Stark Carpet

# 5 SMART MOVES



## 1 COOK'S CORNER

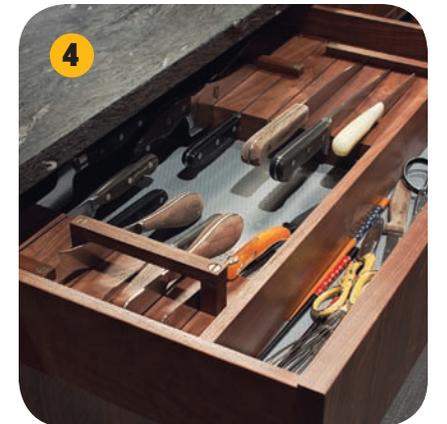
Although the combined kitchen and eating area is a whopping 590 square feet, the actual work triangle (stove, sink, and refrigerator) is smartly and compactly packaged in the room's center.



2



3



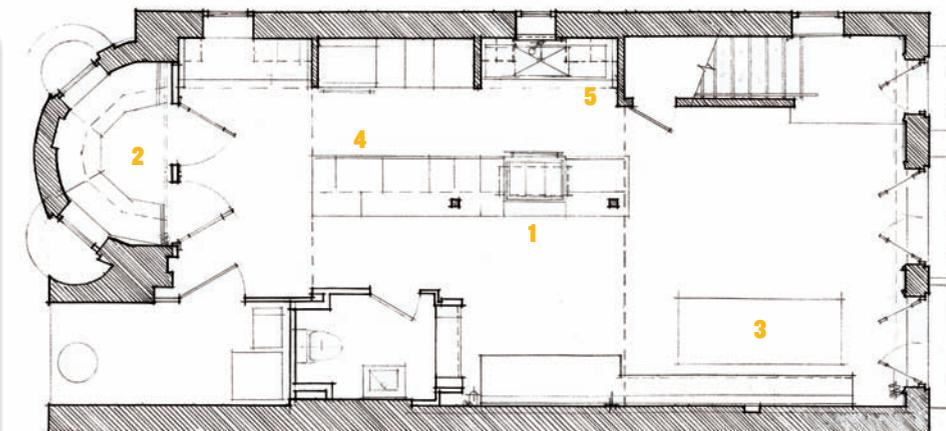
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## BUILD IT IN

2 A subterranean bay was the perfect place to create a pantry; during parties, it can serve as a bar or short-term storage area. 3 The long banquette links the kitchen to the eating area and minimizes the clutter of chair legs. 4 A knife-block drawer means one less thing taking up counter space. 5 Instead of using plain glass on cabinet doors, the designers created a screened glass, which has a subtle metallic sheen.



5



FLOOR PLAN BY TIMOTHY STEWART