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The Storage Issue

KITCHEN

+ BATH IDEAS

Lose the Clutter!

28 Problem-Solving Ideas

No-Fail Tips for Choosing Color p. 36

SMALL SPACES THAT LIVE LARGE p. 38

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BHG SIP Blue Checkout

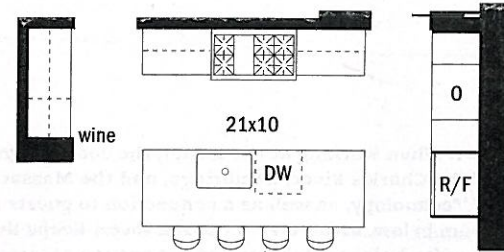
Clean lines and a high-impact color palette command attention. The base cabinets and island are ebonized white oak with a wire-brushed finish; the upper cabinets are medium-density fiberboard finished in white lacquer.

CHEF'S SHOWCASE

Sleek and sophisticated, this penthouse kitchen serves as a stage for a passionate cook.

writer DEBRA STEILEN photographer JAMES SALOMON field editor SUSAN SALOMON

THIS PHOTO: At the cooking zone, a blue-gray quartzite backsplash is both beautiful and easy to clean. **OPPOSITE TOP:** A lift-up bifold door, one of two flanking the range, reveals two shelves of storage. **OPPOSITE BOTTOM:** Drawers near the cooktop have custom inserts that hold spice canisters and food-wrap dispensers. Each insert slides back to reveal additional drawer storage below.



a serious chef deserves an equally serious kitchen. For a Boston developer and his wife, transforming 210 square feet of their penthouse into a modern chef's kitchen for him, the primary cook, meant prioritizing according to his passion for cuisine. (He cooks restaurant-quality Mediterranean meals at least five nights a week.) His requests read like those of a professional chef: a commercial-grade cooktop, a large area for food prep, customized storage, and an efficient layout. Additionally, the couple needed the kitchen's colors and materials to coordinate with the rest of their home.

Project manager Eduardo Serrate and interior designer Kate Kelley of Hacin + Associates in Boston were happy to oblige, producing a clean-lined, contemporary kitchen that is perfectly integrated into the penthouse's open floor plan through a matching high-contrast color palette and materials. "The black-and-white palette is really about the full interior arc of the space," Kelley says. "It's about creating a beautiful neutral backdrop for the clients' art collection as well as the food being displayed on the island."

The work zone includes a high-performance 48-inch gas cooktop crowned with a powerful hood and teamed with a 10-foot-long island. The island's work surface is supplemented by a deep sink, a high-arc faucet, a dishwasher, and a microwave





LEFT: When working at the island, the cook enjoys a stunning view of the Charles River, Cambridge, and the Massachusetts Institute of Technology, as well as a connection to guests in the dining room below. **BELOW LEFT:** A custom insert keeps the homeowner's favorite knives safely stowed yet easy to access. **OPPOSITE:** The step-up kitchen floor is covered in durable charcoal-gray porcelain tiles. A breakfast station to the left of the range allows guests to help themselves without interfering with the cook.



drawer (for his wife's use, not his, the chef insists). The hood's size and stainless-steel construction bring an industrial feel to the kitchen, Serrate says. "Plus, it denotes the space as a serious kitchen for a serious cook," he says.

Drawers lined with custom-milled inserts hold the homeowner's favorite tools. The personalized storage plan also includes deep drawers with pegboards to hold dishes, a pullout pantry for staples, and a walk-in pantry for his copper-cookware and cookbook collections.

As a bonus for the chef, the kitchen is elevated—with a step-down to the adjoining living room and dining room, and a clear view of the Charles River and Cambridge beyond through a wall of glass. "The client really enjoys and celebrates cooking," Kelley says. "This [elevated] placement celebrates the kitchen." It also helps guests feel like part of the cooking experience, according to the chef's wife, who says they enjoy watching her husband display his flair for cooking and plating meals.

"I'm proud of the layout of this kitchen because it's so efficient," Serrate says. "But what makes this kitchen really successful is how it connects [visually] to the rest of the home. Its success goes beyond pure functionality." **KBI**
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bright idea

Home chefs: Pick a pro-style range hood that can handle the smoke created from cooking at high temperatures.

