

Food & Wine

SEPTEMBER 1997

FOOD & WINE PRESENTS

KITCHEN CONTEST WINNERS 1997

After the announcement of this year's kitchen contest, thousands of photographs and hundreds of essays flooded into the F&W office. Style editor Eric A. Berthold screened the entries for design, the food editors examined them for practicality and we all asked ourselves, "Would I be happy cooking here every day?" Here are the winners: three functional, personal kitchens that really work.

PRODUCED BY ERIC A. BERTHOLD PHOTOGRAPHS BY FERNANDO BENGOCHEA



Phoebe Ferguson and Jim Anderson
Brooklyn, New York

Prize: A Bermuda vacation package that includes two round-trip tickets on US Airways and a five-night, six-day stay at Elbow Beach—A Rafael Resort.

Kathy Sidell Trustman
Chestnut Hill, Massachusetts

Prize: Three Karastan area rugs, one each from the Williamsburg Collection, the Newport Collection and the Original Karastan Collection.

Jessica and John Skipper
Wilton, Connecticut

Prize: A 14-inch Waterford Crystal Master Cutter Vase, handblown and handcut in Waterford, Ireland, and specially commissioned for this contest.





the vital statistics

Size: 800 square feet.

Appliances: Six-burner, two-oven Garland range and hood; Ember-Glo grill; Blodgett convection oven; Traulsen refrigerator; Hobart and KitchenAid dishwashers.

Surfaces: Butcher block, green serpentine marble and Delft tile counters; Vermont Soapstone sinks; Delft tile backsplashes from Country Floors; southern long-leaf pine floors; maple cabinetry.

Lighting: Low-voltage halogen combined with recessed down light and task lighting.

Great ideas: Restaurant-style work areas: a "hot wall" for cooking, a "wet wall" for cleaning and prep, a baking area and a pantry. • A wall of handsome storage options, including cabinets with glass doors on both sides, closed cabinets, bins with windows and open shelves that house handwoven baskets.

Architect: Charles R. Myer & Co., Cambridge, Massachusetts.

Designer: Carl Goldberg, CB Construction, West Roxbury, Mass. For details, see Sources, page 143.



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"I entertain a lot, sometimes for as many as 60 people," says Kathy Sidell Trustman, a film and TV-commercial producer who lives with her daughter, Alexandra, and son, Benjamin, in Chestnut Hill, Massachusetts. So when Trustman designed her kitchen, she followed a restaurant model: a tiled "hot wall" with a six-burner range, a grill and a long stuccoed French provincial-style hood with an elaborate exhaust system; a "wet wall" with a restaurant-style hand sprayer, a two-minute-cycle dishwasher for fast turnaround during parties and a two-tiered soapstone sink that accommodates oversize pots; and a baking area with a marble counter, an English baking sink and custom-built bins for flour, oats and sugar. Trustman plates food in the pantry, which houses her china and silver, wine racks, bar accessories, a second dishwasher and another sink, for washing glassware. Large-scale entertaining demands organization, and this kitchen has it.

Kathy Trustman's kitchen is divided into workstations. The pantry, where she is looking up a recipe, ABOVE, is on the far side of the baking area. ABOVE LEFT: The range, grill and convection oven are organized along a "hot wall," under a stuccoed hood.