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RENOVATION STYLE

FALL 2000

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before & after solutions for kitchens,
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before



Heart-pine floors milled from old beams, marble countertops, and painted maple cabinets with thick crown moldings add warmth to this ultra-efficient butler's pantry, which was created by eliminating a wall to the original kitchen.



function at its finest

This old-world kitchen
blends well-worn
come-hither charms
with restaurant-style efficiency.
Every need of a serious
cook has been
anticipated and
accounted for.

BY CANDACE ORD MANROE
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THE WET WALL IS THE
PRIMARY CLEANUP AREA.



before

amazing space on the refrigerator's extra-deep shelves accommodates a cook's shopping spree, while the glass doors let Kathy spot foods at a glance—and, she says, they also mean she must learn to be neat!

slowly simmering, an electric steam kettle can cook all day long. The sprayer allows easy cleaning. To empty the kettle, Kathy tips it into the sink.

soapstone backsplash on the wet wall is as practical as it is attractive: Soapstone is impervious to water, making cleanup easy. Over time, it acquires a lovely patina. The large sink and smaller prep sink are also soapstone. The shelf and pot rack offer quick access to the array of copper pots and pans Kathy has collected on her journeys.

Clad in old-world

delft tiles, golden heart pine, and a stunning wall-length plaster hood, Kathy Trustman's kitchen is one of those feel-good rooms where friends and family naturally gather. But its welcoming warmth isn't just skin-deep. "The design really was a reaction to the way I cook," says Kathy.

And for her, food is serious business. "I grew up with the restaurant business—my father financed several Boston restaurants, and my sister owns a restaurant," says Kathy, a film producer. "I'm very passionate about food and cooking." She's happy making anything from a quick meal for herself and her two children to a dinner in the kitchen for a small group of friends, from a midsize dinner party at the family-room table to a buffet for a crowd of 200-plus spread throughout the house.

It's no wonder, then, that when Kathy moved into an 1897 home in venerable Chestnut Hill outside Boston, her first priority was renovating the kitchen to meet her precise specifications and standards.

"I knew I wanted a section for baking, with marble and butcher-block countertops and with everything accessible. I also wanted a hot wall with a gas grill for year-round cooking as well as a convection oven and a stove. And I wanted a wet wall, with a refrigerator, a dishwasher, and two soapstone sinks where I could clean pots and pans and make pasta sauces all day long in my steam kettle," Kathy says. (With these two sinks, the kitchen has a total of five.)

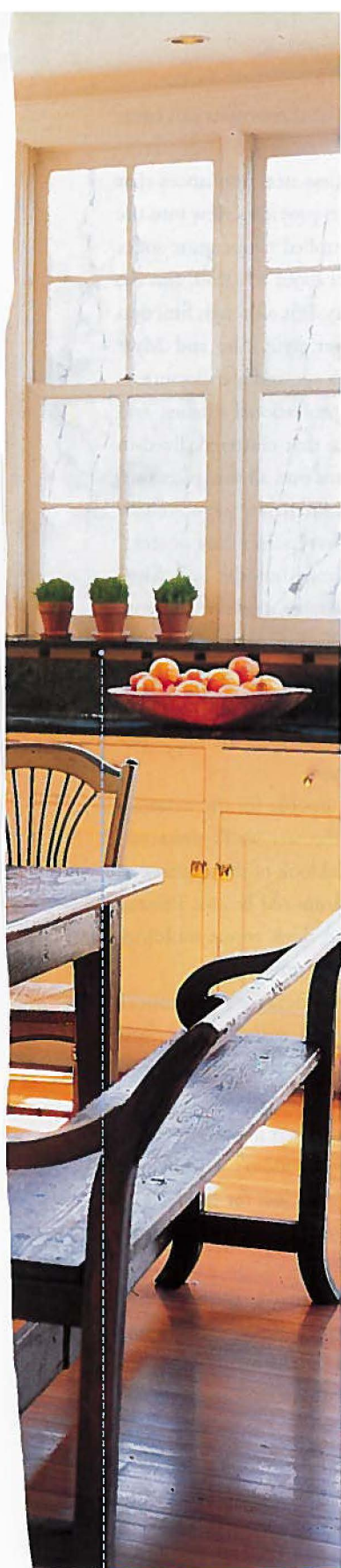
To create those work zones, architect Charles Myer reshaped the rectangular kitchen and adjacent butler's pantry into a space with a circular traffic flow that radiates around an old farmhouse table.

"The original kitchen's relationship to the dining room was poor," explains Myer. "Structural changes opened up the room and provided circulation to the dining and family rooms through the butler's pantry." Now, food can be conveniently presented in the butler's pantry when Kathy entertains large groups. And the



Kathy Trustman

One wall is exclusively for baking. Kathy has a wood countertop for serious chopping and a marble one for kneading dough and rolling out delicate pastries. Essential ingredients—sugars, flours, grains—are stored in deep drawers with glass fronts that make the contents easy to see.



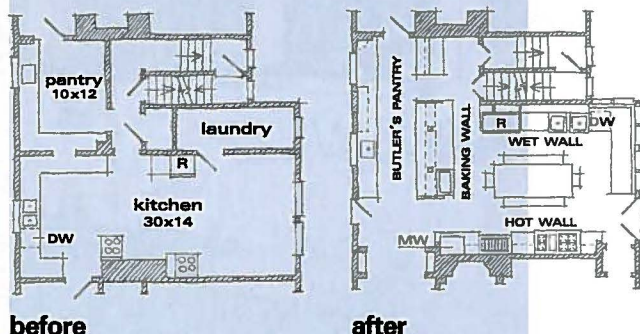
plugging away, Kathy has plenty of outlets for creativity. "I use a lot of appliances," she says, "everything from juicers to food processors, mixers, and bread slicers."



a place for everything is one of the most important features of a highly efficient kitchen, says Kathy Trustman. But in her definition, proper storage doesn't mean tucking things out of sight behind cabinet doors. Quite the opposite. "I want everything accessible," she says. "I hate cabinets. In my next kitchen, I won't have any."

Here are some of her favorite kitchen features—some she has and others she dreams of:

- Glass-front drawers for storing flours, sugars, and other baking ingredients.
- Sea-grass baskets installed like drawers for storing perishable produce that prefers the dark.
- Specialized work zones, such as the pastry/baking zone *above*. Every item needed for baking is right here—even hot water for making yeast dough.
- Countertop containers. Spoons, ladles, and knives can all be instantly retrieved with no search. Plus the open storage adds character.
- Overhead storage. Hanging pots and pans is an old idea that never grows dated.
- Shelves versus cabinets. Here's the key to Kathy's dream-kitchen plan: Built-in shelving will put every item at the cook's fingertips.



separate work zones mean that two or three cooks can comfortably work at once.

Kathy chose sophisticated stainless-steel appliances that met her tough standards. Glass doors provide a view into the refrigerator, which has digitally controlled temperature zones to ensure optimum freshness. It cost about \$12,000, and the other appliances are of similar quality. But although function was paramount, Kathy didn't forget style. She and Myer shared a commitment to the home's age and architecture.

"I wanted a combination of a professional kitchen and one with warmth," she says. "I like that cluttered, lived-in feeling. I wanted all the pots and pans out, all the spices out. But the element that really gives the kitchen a warm French-provincial look is the plaster hood that encases the hot area."

Kathy had wanted a center island, but she and Myer wound up agreeing that an antique table made better sense in terms of style. The table, which Kathy's mother found in England, is flanked by old French park benches. It's a nucleus of warmth amid state-of-the-art function. "The spirit of the kitchen is now consistent with the large old-world house that it serves," says Myer.

Earthy materials—green honed marble for the countertops and Vermont soapstone for the wet wall's sinks and backsplash—counter the commercial look of the appliances. The heart-pine floors were milled from old beams. Painted maple cabinets with glass doors and thick crown moldings relate to the rest of the home's architecture.

Kathy's functional collections increase the room's warmth: "Every time I go to Europe, I return with at least one great copper piece for my kitchen," she says. Her copper pans hang in proud view, and copper pots are ready for instant retrieval from their exposed perch above the stove. Old Staffordshire platters enhance the room's Continental character, skimming across a ledge built just for them along the plaster hood. Spices huddle together in an architectural niche that Kathy envisioned in a dream.

The pastry or baking wall features what might be termed contained exposure: Custom glass-front drawers allow instant identification of the dry ingredients within. Next to them are pull-out sea-grass baskets where dark-loving potatoes, onions, and garlic vegetate in peace.

In this real-life fantasy kitchen, it's hard to pick favorites, but Kathy has two: "I love the grill, which allows me to grill year-round, and I love my pasta-sauce pot. I can leave sauces simmering all day long." The stationary pot has double walls to seal in moisture, and its temperature can be finessed to a tenth of a degree. The pot, like the kitchen, is fun to look at, but what it really boils down to is function. ■

ARCHITECT: CHARLES R. MYER

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THE HOT WALL WITH ITS PROFESSIONAL RANGE, GAS GRILL, AND CONVECTION OVEN, OFFERS SEASONLESS OPTIONS.



nooks and crannies let Kathy keep ingredients and supplies close at hand. This wall niche for spices enhances the room's old-world feel, too.

under the hood, two ventilation fans keep the hot wall cool. One is positioned above the griddle, the other above the gas grill. The wall-length plaster treatment is a striking architectural element that prevents the kitchen from looking choppy. The lip on the hood creates a shelf where Kathy displays her Staffordshire.

blocky storage units decorated with delft tiles keep pans handy and provide practical work surfaces that can stand up to hot pots and pans.

a grill for all seasons is one of Kathy's favorite features. She likes to cook on the built-in gas grill any time of the day, any day of the year. The lively arrangement of delft tiles above it has a European presence that warms the space.