

Boston

home

The Kitchen Issue!



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paint accents

Cabinets with glass doors provide an opportunity for added color. Here, the back panel is painted blue to echo the dining room ceiling's bright hue.



tile "carpet"

Myers opted for a tile floor with arabesque details to underscore the Moroccan theme. The solid-color tile border creates a carpetlike look.



interior window

Because this Brookline kitchen had windows at only one end, architect Charles Myers built an interior window that opens to the dining room, so the owners wouldn't feel hemmed in by cabinets while working at the sink. To lend the opening a formal air, he used walnut trim and an arched ceiling.



drawers, doors, and racks

Addressing the age-old storage-crunch problem, Myers designed pullout drawers and door-mounted racks, while reducing shelf depth so provisions don't get lost. All the Shaker-style veneered cabinets were custom-built in Maine.

Kitchen Co

There's no question about it: Designing or remodeling a kitchen can be the toughest, most complicated, and costliest home project you'll ever encounter. Happily, it can also turn out to be the most rewarding. ¶ In our first-ever comprehensive kitchen issue, we've done the heavy lifting for you by finding real-life examples of near-perfect rooms. These five Greater Boston kitchens represent a broad range of styles, finishes, and layouts. We annotate them down to the smallest detail—from cabinets to appliances to countertops—and pinpoint their smart design elements and problem-solving ideas. Read on for how to take your own kitchen from so-so to superb.

BY RACHEL LEVITT AND DONNA GARLOUGH
PHOTOGRAPHS BY ROBERT KNIGHT
RECIPES BY JJ GONSON, CHIEF-OWNER,
CUISINE EN LOCALE

The Look: Exotic »

QUICK FACTS

LOCATION
Brookline

ARCHITECT
Charles R. Myer
& Partners,
Cambridge

CONTRACTOR
Columbia
Contracting,
Charlestown

North African touches warm up a well-proportioned galley kitchen.

BACKSPLASH

Elements tile in dark faience glass, Ahl Sacks

STONE SPICE SHELF

Skyros gold, Marble and Granite

OVEN

Thermador Pro-Harmony Dual Fuel, Yale Appliance & Lighting

REFRIGERATOR

Stainless steel Sub-Zero integrated refrigerator/freezer, Yale Appliance & Lighting

Confidential



LIGHTING

*Translite
Sonoma Basis
track with
Moto fixtures,
Chimera.*

COUNTERTOPS

*Custom
stainless steel
with integral
sinks, Weiss
Sheet Metal.*

FAUCET

*Chicago Faucets'
Kitchen Collection
commercial wall-
mount, Morique's
Bath Showroom.*

FLOOR TILE

*Mahai Medallion
and Coloured Earth
in mustard seed
with Harlequin
border, Ann Sacks.*

CABINETS

*Custom design by
Charles R. Myer
& Partners, built
by North Star
Woodworking.*



GET COOKING

PICKLED NECTARINES

These fruity pickles go well with pork chops or baked ham. Harder nectarines work better; just make sure they are somewhat ripe.

12 nectarines

1 c. apple cider vinegar

1 c. water

¼ c. maple sugar (available at natural-food stores)

1 tbsp. salt

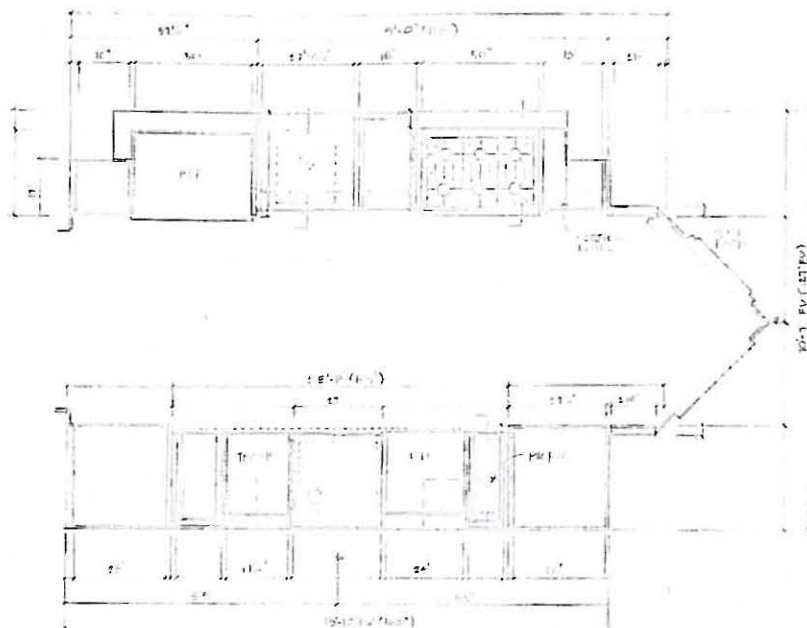
1 thumb-sized piece of fresh ginger, peeled and cut into chunks

1 whole vanilla bean, split lengthwise and cut into chunks

In a large pot, boil enough water to submerge the nectarines. Meanwhile, prepare a bowl of ice water and set aside. Cut a shallow X on each nectarine opposite the stem. Boil nectarines for 30 seconds, then remove with tongs and drop them immediately into the ice bath. Once they're cool, you should be able to easily remove the peel.

Slice the fruit, and place in a large jar (or several smaller ones) with ginger and vanilla bean pieces distributed evenly throughout. In a medium saucepan, bring vinegar, water, sugar, and salt to a boil, then remove from heat and pour over the fruit. Let cool, close jar(s), and refrigerate. Allow the jar(s) to sit in the fridge for 24 hours or more before opening. Serve the pickles within two weeks.

THE PLAN: EXOTIC



The distance between the counters is slightly over five feet: wide enough for two people to work comfortably in the space, but not so wide that cooking solo requires too many steps.

concealed hood

The story here isn't about what you see, but what you don't see—in this case, a bulky ventilation hood above the stove. Myers installed a powerful recessed unit; its control panel is on the lower right wall for easy access. Since the back wall can be seen from the dining room, Myers kept things simple with a warm tile backsplash and a single stone spice shelf.

