

ALL ABOUT: *Kitchens*

Whether it's a farmhouse-inspired retreat accented with copper cookware or a modern chef's kitchen complete with sleek marble countertops and stainless-steel fixtures, today there are more options than ever for creating a functional and beautiful space for cooking and entertaining. With an endless variation of materials, island shapes and sizes, paint colors for cabinetry and backsplash designs, there are numerous ways to make a distinctive mark on the home's foremost gathering place. Here, we turn to experts who share their inspiring ideas for making one of the busiest places in the home both modern and timeless.



Designers Lydia Marks and Lisa Frantz were charged with bringing a more open, inviting atmosphere to their client's Greenwich home. In the kitchen, the backsplash is covered in Ann Sacks' Beau Monde Vivian glass tile. Baldwin's polished-nickel knobs adorn clean white cabinetry.

THIS SPACE: MARKS/FRANTZ PHOTO: MICHAEL WINTER/OPPOSITE WALL PHOTO: ANDY GIBBERT.



To give the kitchen of this apartment in the Chelsea Mercantile a loft-like feel, interior designer Jenny Wolf added faux brick, distressing it to create an aged look. The La Cornue range is paired with a custom hood from RangeCraft, designed by Jenny Wolf Interiors.



In this light-filled kitchen of a 90-year-old Greenwich home, designer Lynne Scalo incorporated oversized industrial pendants in a polished nickel to create a visual balance with a brushed-stainless-steel island featuring a sleek Carrara marble top.



CLOCKWISE FROM TOP LEFT:
Lynne Scalo,
Scott Sanders,
Jenny Wolf,
Marshall Watson

HOME COOKING

Try as one might, shooing guests out of a kitchen has always proved to be impossible, and modern design thinking means embracing the fact the kitchen will inevitably be the central gathering place of the home. Today, designers are looking to create social yet functional spaces that serve both the chef and visitors alike, as revealed through the following commentary.

Lynne Scalo: All of my clients are cooks, which is why they ask me to come in and help them design a more useful space for them that also looks good. The most important thing to take into consideration when designing a kitchen is the family as a whole and their everyday routine. My clients who have children always need a practical kitchen that serves every member of the family. They always want it to look beautiful and sophisticated; however, having the most beautiful kitchen design does nothing for the family if it doesn't work with their lifestyle.

Scott Sanders: The first question I always ask is: How is the client going to use the kitchen? If the homeowner is a serious chef or cook and they're going to be entertaining, they need to think about how they'll use it. Clients always want a large stove, whether or not they cook. And people want special amenities such as wine storage, separate refrigerator drawers and warming drawers. I once worked on a kitchen in conjunction with Christopher Peacock, and after the wife got this beautiful kitchen

she learned to cook and didn't tell anyone. Then she had us over for dinner and surprised us. It was lovely.

Jenny Wolf: Function is what matters most when it comes to a kitchen. There are certain ergonomic factors that come into play, and providing an island you can walk around is always my main goal. The kitchen is such an entertaining space—people like to talk to the chef, and the island will become a bar—and how people will move around it needs to be carefully considered. I have a client who used to order takeout every night. Then when I finished his kitchen, he started bringing in chefs for weekly dinners. If you build it, they will come!

Marshall Watson: The experience the end user will have in a kitchen is truly our objective. How is the light, both natural and functional? Where is the sink according to the view? Is the chef in the right position to both prep and cook? Can you serve the plate and have enough space to finish getting dessert ready? Not one thing is most important in a kitchen. Every detail counts.

EYE on DESIGN 2017 KITCHENS

While a 100-year-old East Coast cedar shake house held a plethora of charm, the kitchen was too small for the bustling family. Architect and builder Ernst Hofmann removed the entire back wall of the house and extended the kitchen by 12 feet, adding several large windows and French doors. Bistro chairs from TK Collections pull up to the island, which is painted in Benjamin Moore's Woodland Hills Green.



HOFMANN PHOTO: PAUL FERRIS; INTERIOR PHOTO: DEE MUELOU; INTERIOR PHOTO: PETER BALOGH



Left: For the design of this downtown penthouse, interior designer Havilande Whitcomb took her cues from the past. In the kitchen, the painted-wood cabinetry with walnut butcher-block countertops complement the original ash flooring, which was given a gray stain. The stainless-steel backsplash reflects the light coming from the Thomas O'Brien for Visual Comfort glass pendants hanging over the island.

Below: Designer Joe Nahem loves the flexibility that comes with Corian. For the kitchen of this Southampton rebuild, he created an island with horizontal ribbing punched out of the material. Three 1960s Brutalist brass pendant lights by Tom Greene add a heavy dose of drama.



EYE on DESIGN 2017 KITCHENS

Architect Kate Johns fulfilled her clients' dream of connecting their Colonial-era stone home with a restored barn. The renovation yielded an open kitchen with a marble island and a custom black walnut dining table complete with vintage Nakashima captain's chairs to seat a crowd.



**KATE
JOHNS**

Architect

How did the design of this kitchen play into that of the house? The kitchen is in a salvaged 18th-century barn addition to an 18th-century Dutch stone house. Placing the kitchen in the center of the combined structures better connects the stone house with the new open barn structure. The kitchen elements, like the massive chimney housing the range and the enormous marble-topped island, needed to reflect the large scale of the barn. Using varying materials for the cabinets made them blend in, furniture-like, with the open living space.

What do most of your clients look for in a kitchen? A central island. It is a combination area for food prep, dining, drinking, serving and socializing, as well as serves as a desk—so I always make sure there are plenty of outlets and storage.

For you, what is most important for a kitchen? Flow! Stations should be designed so multiple people can cook and prep at the same time. Also very important is symmetry of the cabinetry. My designs are not ruled by the famous "triangle." Tall cabinets should be grouped together or placed symmetrically to either side of a window, window sills should be flush with countertops for maximum views and light, and task lighting makes an enormous difference.