

BOSTON MAGAZINE'S

HOME



GARDEN

34 pages of inspiring local
kitchens + homes

CHEFS AND DESIGNERS PICK ...

Dream Kitchens You'll Love

Winners of the
Dream Kitchen
Contest (page 106)

PLUS
Our Ultimate Guide
to Pools (page 139)

COOL SUMMER STUFF

from chaises
to chandeliers

BEACH PARTY:

Throw a Clambake

What makes a **dream kitchen**?

From more than 40 entries, our judges chose two kitchens each in two categories: Contemporary and Traditional. These four kitchens have many things in common: great design, smart use of materials, appliances and fixtures to crave. Beyond that, what they all share is that their owners, and the people they worked with to put these kitchens together, had a vision. The homeowners wanted kitchens that spoke to who they are, to the way they like to cook and spend time with their friends and families. And they were willing to put up with a fair amount of life-changing disarray—of heavy construction and many design meetings and especially, most horribly, going without a kitchen for a few months—to build the spaces they wanted.

The Boston area is full of creative, personal kitchens, and narrowing our platoon of entries to about 20 finalists for our judges was a tough job. In our instructions to the judges, we told them: What we're looking for isn't just a great-looking kitchen—because all our entries were great-looking—but a kitchen that tells you something about the person who cooks in it. A kitchen that adds more to a home than just resale value—a place that's clearly the heart of the home. We hope that you'll find them equally inspiring—and that they will guide you in your own kitchen dreams.



SLEEK CITY

A center island topped with Italian soapstone, from Aldrich Stone Co. in Norwood, is the heart of this bright, sleek Beacon Hill basement kitchen. White glass tile from Villi Glas backdrops the Gaggenau cooktop and hood. Stools by La Palma. Turn to page 151 for additional information.

PROPS INCLUDE AMEICO BY DEFNE KOZ CRYSTAL WATER GLASSES FROM THE LIQUIDS GLASS COLLECTION, \$40 EACH, KOO DE KIR, BOSTON.

UPSCALE, DOWNSTAIRS

The Contemporary winner of our kitchen contest went low to achieve new heights **BY CHRISTIE MATHESON**

PHOTOGRAPHS BY ERIC ROTH • STYLING BY BETTE TROY FOR ENNIS, INC.



ANDREW RAPP (INSET)

1ST PLACE

CONTEMPORARY

BRIGHT IDEAS

The floor of this 1826 town house was dropped two feet to open up the space. At left, a long dimmable frosted-glass light box, designed by Stern McCafferty and Josh Feinstein of Sladen Feinstein Integrated Lighting in Boston, diffuses light from a small window at street level. Stainless-steel paneling by Carbone Metal Fabricator in Chelsea and white cabinetry by Interior Dimensions in Medford bounce the light around. A casual living room was created where the old kitchen used to be. (The new kitchen is where the boiler room was.)



When Kate and Chuck Brizius bought

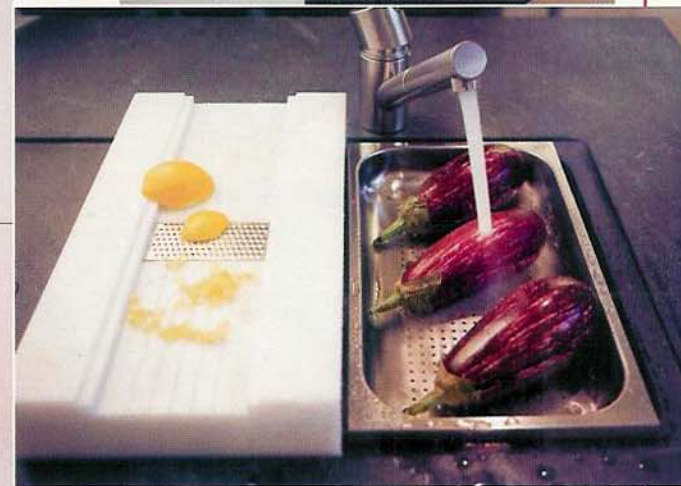
their 1826 Beacon Hill town house, they knew it needed work. Designed 180 years ago by renowned Boston architect Cornelius Coolidge, it came with impressive bones. But the demands of a family of five-soon-to-be-six (their fourth baby arrived just days before our kitchen contest) meant a gut renovation was in order. The biggest problem? The space where the Brizius family would spend the most time simply wasn't practical—or appealing. "The kitchen was essentially a basement," says architect David Stern, whose firm, Stern McCafferty, handled the renovation. "It opened to a garden at the back of the house, but the ceilings were low and it felt cramped." His clients wanted an open, flexible living space that included a kitchen, eating area and comfortable family room. This required moving the kitchen itself into what had been



CRISP DETAILS

A custom-designed aluminum-and-glass table by Diane McCafferty pulls up in front of a leather banquette to anchor the dining area. An appliance garage, TOP RIGHT, hides clutter and keeps the space from feeling too "kitchen-y"; Carbone Metal Fabricator in Chelsea made the sink, with KWC faucet, MIDDLE RIGHT; at the end of the room, a casual living area, accented by a bright sofa from B&B Italia, opens to a garden through a wall of folding glass doors by Tre-Più, BOTTOM RIGHT.

PROPS INCLUDE BLACK FIGUS RUNNER BY KRASH ROSENBERG, \$65, KOO DE KIR, BOSTON; AND TED MUEHLING WHITE BISQUE EGG VASES IN SMALL, \$200, AND LARGE, \$285, BOTH AVAILABLE AT E. R. BUTLER & CO., BOSTON.



CONTEMPORARY

1ST PLACE

a boiler room, and turning the former kitchen into a cool hangout spot. It also required adding about two feet of ceiling height.

Raising the roof wasn't an option, so they went down instead. "We took out the flooring, excavated, and dropped the floor two feet," Stern says. "It took quite a bit of engineering. We also lowered the level of the garden and installed a wall of folding glass doors, which opens completely to the garden." That wall lends the space an open, airy feel—and a good deal of light. And it's not the only strategy to boost the brightness. "There was one small, high basement window at the end of the space where the kitchen is now," Stern says. "We designed a frosted-glass light box to run along the length of that wall, in front of the window. It lets in the daylight and illuminates the room."

The clients' desire for light was also a driving force in the interior design. "Because the kitchen is on a basement level, it's important for it to be light in (continued on page 138)

ABOUT THE WINNERS

HOMEOWNERS:
Chuck and Kate Brizius,
Boston

DESIGNER:
Stern McCafferty, Boston

CONSTRUCTION MANAGER:
Marc Truant & Associates,
Cambridge

CABINETMAKER:
Interior Dimensions,
Medford



ABOUT THE RUNNER-UP

HOMEOWNERS:
The Easton-Anderson
Family, Lincoln

DESIGNER:
Mercedes Farrando,
Arclinea, Boston

ALLISON EASTON AND GARY ANDERSON LIKE TO CALL THIS

their "Mercedes" kitchen. Easton, an actuary, and Anderson, an architect and urban planner, had met with a few other kitchen designers before they finally clicked with Mercedes Farrando, senior project manager at Arclinea in Boston. "We went into Arclinea and loved it," Easton says. "We just started talking with Mercedes and creating the solution."

Farrando says, "It was a beautiful design process. They were completely open, even to the color of the walls." For their update, the couple wanted a clean design, good flow and an island. They have two children (Danny, 12, and Kate, 8) and often have friends over for casual dinners. Sharing all this with Farrando, they came up with a plan. At one end of the kitchen, a Miele five-burner range and a Bosch oven are inset into the island, opposite a deep steel sink. At the other end of the island there's counter seating, a prep sink and a Sub-Zero fridge. This effectively divides the room into zones, one for cooking and the other for hanging out and helping out.

"We do our homework there, we have our mail piles, there might even be art projects," says Easton. "When I entertain, we'll sit around and have the hors d'oeuvres on the island and do the last-minute preparations. Everything we do is casual."

Anderson says, "Mercedes had a very direct and sensible way of picking up on the clues that I was trying to expand upon in the house, and express it in a very functional and unfussy sort of way that complements our lifestyles." Easton did have one surprise for the designer, though: "Well into the project with Mercedes, we finally told her: We don't cook! She was shocked, but we don't."

—E.M.