

Boston

home

The Kitchen Issue!



**26 PAGES OF GADGETS,
SOLUTIONS, AND STUNNING
REAL-LIFE PROJECTS**

**PLUS: EVERYTHING (AND
EVERYONE) YOU NEED TO BUILD
YOUR DREAM KITCHEN**

250+

**AMAZING LOCAL
DESIGNERS, BUILDERS,
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INTRODUCING THE
NEW STARCHITECTS**

Fall 2009 (Display until 12.28.09)



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Kitchen Confidential

SINK LIGHTING

*Ellington pendants,
Brass Light Gallery.*

COUNTERTOP

*Custom zinc, built
and installed by
Brooks Custom.*

BACKSPASH

*4-by-4-inch
white tile by
Dover, Tile
Showcase.*

FAUCET

*Talia in chrome
by Grohe, Poirier
Sales and Service.*

**ISLAND
COUNTERTOP**

*Carrera marble,
supplied and
installed by Aldrich
Stone Company.*

FLOOR TILE

*6-by-6-inch clay
tile by Seneca,
Tile Showcase.*

The Look: *Classic*

French pendants, an enameled stove, and a marble island lend a distinguished air to a traditional kitchen.

QUICK FACTS

LOCATION
Wellesley

ARCHITECT
John Tittmann,
Albert, Righter
& Tittmann
Architects,
Boston

CONTRACTOR
Robert Lawrence
Builders,
Westwood

ISLAND LIGHTING

French ceramic rise-and-fall pendants by Hector Finch, Blanche P. Fields.

HOOD

Hood Villa 90 by La Cornue in pure white with polished stainless steel and chrome trim, Dalia Kitchen Design.

REFRIGERATOR

Sub-Zero, Poirier Sales and Service.

CABINETS

Custom design by Peter Winer, Winer Woodworking.

OVEN AND RANGE

Le Grand Castel 90 Range by La Cornue with gas burners and electric oven in pure white, with polished stainless steel and chrome trim, Dalia Kitchen Design.

✓ custom touches

Each drawer face extends beyond the drawer's width so that collectively they appear to span the full length of the cabinet. Elegant woodwork, paneled walls, a coffered ceiling, and dovetail joints give the kitchen a refined sensibility without seeming too ornate.



^ counter detail

A utilitarian, industrial material, zinc can be shaped into any form. Architect John Tittmann took advantage of the metal's properties to add an unusual kitchen accent: a decorative ogee edge on the backsplash that gives the room a dose of glamour.

✓ plant trough

A shallow trench along the window wall behind the sink provides a perfect home for herbs, cacti, and flowering plants. Because it's lined with zinc and equipped with a drain, the owners never need to worry about spills from overwatering.



ceiling and color

Tittmann designed and installed a deeply coffered ceiling and outfitted it with three simple, perfectly scaled French pendants with counterweights. His overall kitchen plan includes more than 10 shades of white, from the ceiling to the painted cabinets and the wall tiles; the effect is harmonious yet subtly dynamic.



GET COOKING

SWEET AND SOUR SWISS CHARD

Naturally bitter chard leaves get a flavorful boost from honey and lemon. Separating the stems from the leaves allows both to cook until just tender. This makes an excellent side dish with pork or chicken.

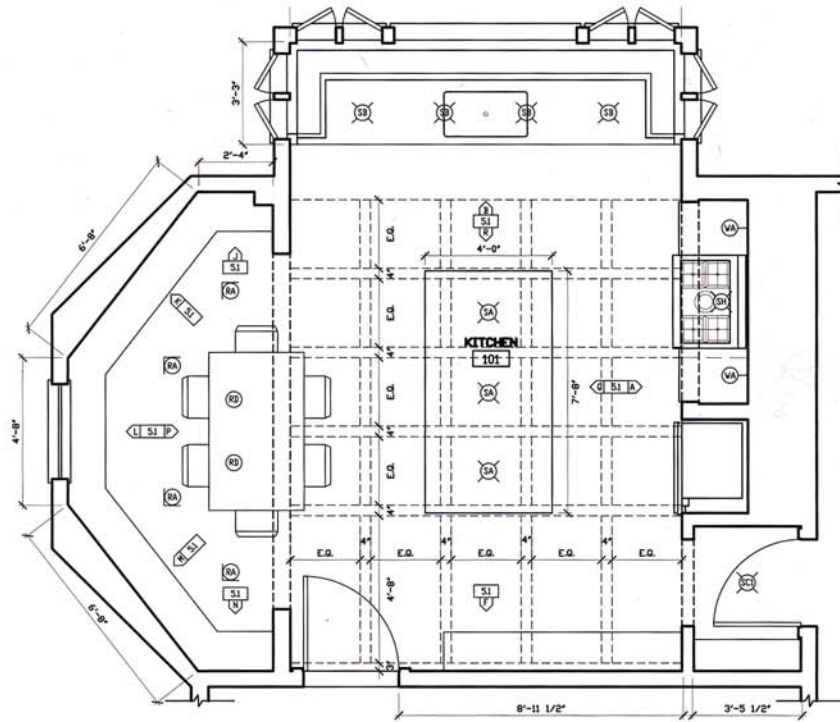
- 1 bunch Swiss chard (rainbow or plain)
 - 2 cloves fresh garlic, minced
 - 1 tbsp. olive oil
 - 1 tsp. honey
 - 1 tbsp. lemon juice or vinegar
- Salt and pepper

Wash the chard and shake it dry. Strip the leaves from the stems. Keeping the parts separate, chop both into one-inch pieces. Heat a cast-iron or other heavy-bottomed pan over medium-high. Reduce the heat to medium; add the chopped stems, garlic, and olive oil to the pan; and sauté for two minutes or until the stems start to soften. Add the leaves and sauté for another minute or until everything is soft. Add honey and lemon juice and remove from heat. Season with salt and pepper to taste. Serves four.

cooking area

Tittmann carried the kitchen's white theme to the cooking niche, where he put in a high-gloss white tile backsplash, white cabinetry, and a pure white enameled French stove. He also made sure the cookware was easily accessible by hanging it from a wall-mounted La Cornue stainless steel rack. Other metal accents—like the zinc countertop and the stainless steel teapot, toaster, and utensil container—add sparkle to the space, complement the stove's chrome hardware, and provide an eye-catching contrast to the room's light palette.

THE PLAN: CLASSIC



The 230-square-foot kitchen includes a 135-square-foot eating nook large enough to seat six, plus a long window seat that doubles as shelving for art and cookbooks.

