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Contributors



Marni Elyse Katz

Starting her career in the fashion closet of *Rolling Stone*, Boston-based Marni is features editor of *Design Milk*. Mom of two, she posts daily on her eclectic art and design blog, *Style Carrot*.



Liz Caan

Liz Caan Interiors made the Best of Boston list for good reason; Liz's designs—as well as her charming shop, Liz Caan Interiors—interpret classicism with character, wit, and personality.



Meet our talented contributors—the 14 bloggers and designers who share a passion for beautiful kitchens, great design, good food, and delightful ways to entertain.



Sara Ingrassia

Los Angeles Sara, a former set decorator who won an Emmy for HBO's *Carnivàle*, is a designer and blogger influenced by art history, European travel, and the wide-open spaces on her family's ranch.



Ruthie Staalsen

A designer of luxurious, relaxed spaces where families can create memories, Ruthie is an antiques aficionada who decorates by day at her DecRenew Interiors (Grapevine, Texas) and blogs at night.



Lynn Byrne

Lynn's *Decor Arts Now* covers decorative arts, fine art, and design, focusing on the beauty that this New York mother, designer, and former lawyer—who once worked at Sotheby's—finds in the world around her.



Navigation tip: For a shortcut to these features, click on the mini layouts.

Pretty & Practical



◀ DETAILS ▶

Lighting A sculptural, jewel-like pendant illuminates the island with a touch of glamour. “The scale of fixtures is going much larger in the kitchen,” says designer Nadia Subaran of the 36-inch-wide lamp. Whatever the size, choose a fixture with a diffuser on the bottom to avoid glare.

Stone & tile Quartzite countertops and mother-of-pearl mosaic backsplash tiles add shimmer and texture.





Party Central

WRITTEN BY AMY ELBERT
PHOTOGRAPHY BY GORDON BEALL
AND ROBERT RADIFERA
PRODUCED BY EILEEN A. DEYMIER

◀ DETAILS ▶

Engaging profiles Elegant crown moldings and a mantel-style trim above the double cooktops create architectural interest.

Cabinets A mix of door styles and finishes keeps the design lively and avoids monotony. “I love the gray cabinets with walnut on the island and pantry doors,” Subaran says. Perimeter cabinets are gray-painted maple, the island and pantry are stained walnut, and the bar is a smoky brown pear laminate.



DESIGNING A KITCHEN FOR PARTY PEOPLE IS NADIA SUBARAN'S FAVORITE CHALLENGE—ESPECIALLY WHEN THE SQUARE FOOTAGE IS PLENTIFUL

Nadia Subaran knows what it takes to successfully serve a four-course dinner to a dozen guests and cater a cocktail function for 200. Or at least she knows how a kitchen should be laid out to gracefully pull off such culinary productions. These are the skills the Bethesda, Maryland, kitchen designer brought when renovating the Washington, D.C.-area kitchen owned by a large—and extremely social—family.

“The homeowners do a ton of entertaining,” says Subaran, “and they needed their new kitchen to function on that level.” Subaran

planned for ample counter space in the 20x24-foot kitchen, including a 4x6-foot island where caterers can set large trays. A new breakfast bar in the adjacent dining space provides an additional 10 running feet of countertop suited for setting up a buffet or a beverage service area.

To allow for multiple chefs and heavy-duty food prep, Subaran added a cooking wall with two side-by-side 30-inch induction cooktops. Opting for double cooktops rather than having one large showpiece range is a recent trend, Subaran says. Cooktops have a lower profile and





◀ DETAILS ▶

Dish storage in shallow drawers with adjustable dividers keeps bowls and ramekins in order.

Twin warming drawers are located under two induction cooktops. “The success of warming drawers is directly related to their location,” says Subaran.

Sliding and swing-out racks maximize storage space in corner cabinets and make items easy to see and grab.

Deep drawers hold pots and pans, and divided upper drawers keep knives and other utensils organized and readily available.



blend into the furniture-like design of many of today’s kitchens.

That doesn’t mean sacrificing the “wow” factor, however. The cooktop backsplash in this kitchen glows with iridescent mother-of-pearl tiles.

Two wall ovens—a conventional convection and a steam oven—are within easy reach of the island. Subaran notes that she is installing more steam ovens as people discover their healthful advantages. “You can cook chicken or fish in 20 minutes without a drop of oil. And it’s delicious.”

Warming drawers installed under the cooktops are must-haves for those who entertain on a large scale. They allow foods to be prepared in advance and kept warm without destroying





◀ DETAILS ▶

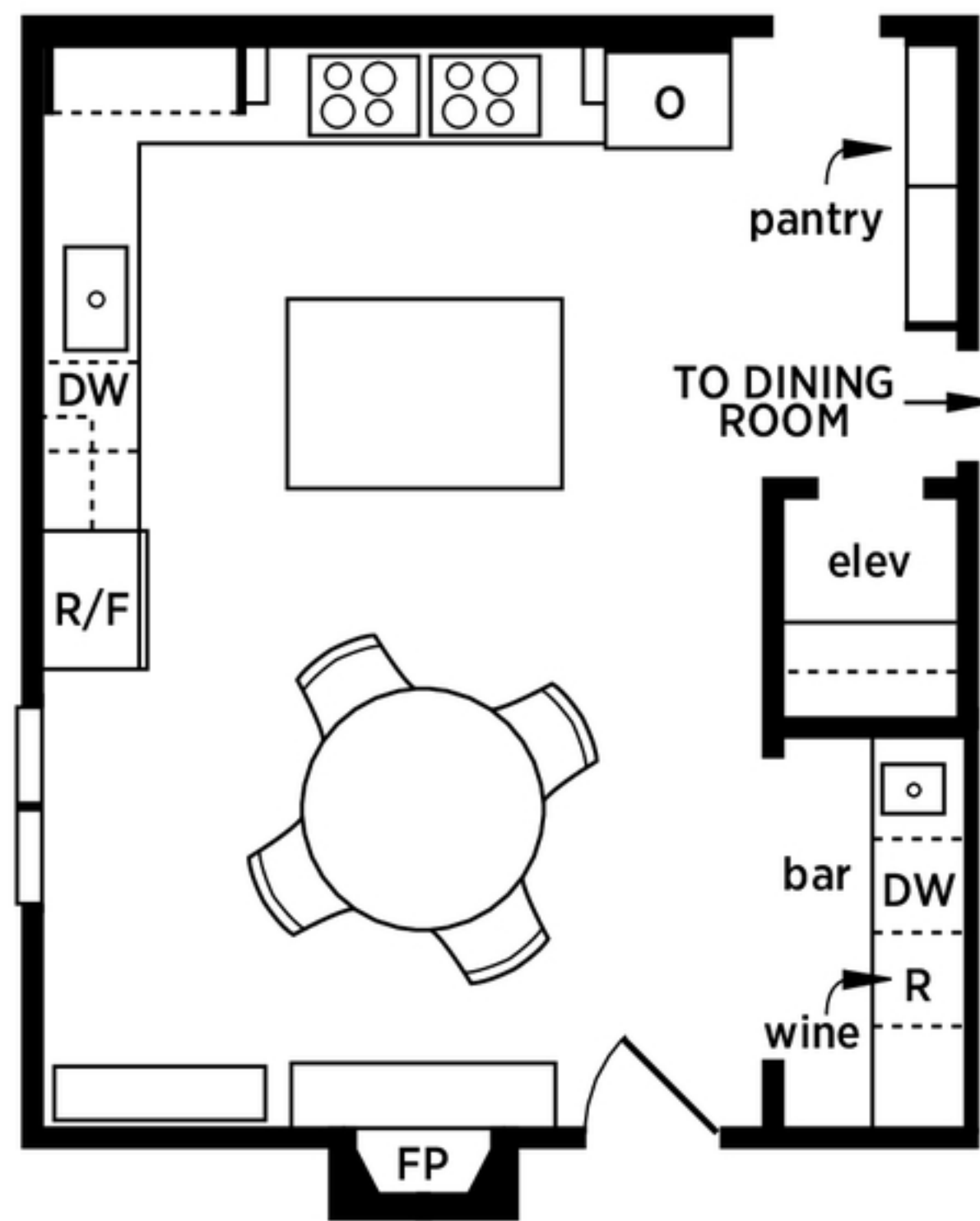
Gatherings The dining area and breakfast bar provide convenient spaces for casual meals and for presentation of a buffet. The bar's granite countertop extends up the wall to create a backsplash, which is topped with a white relief tile in a leaf design. The fireplace was refurbished with a new marble hearth and surround.





FLOOR PLAN

The 20x24-foot kitchen was renovated to create better flow between the work and dining areas. Plenty of space was allotted for storage, food prep, caterers, and guests when entertaining.



flavors. The designer advises placing the drawers at waist height so they are easy to reach.

Storage is plentiful in the new design to accommodate the dishes, glassware, and large serving pieces that entertaining demands. There are swing-out pantries, deep drawers with dividers to corral utensils and pegs to hold stacks of plates, and vertical storage for large trays and platters. Two floor-to-ceiling, shallow-depth cabinets are dedicated to glassware and dishes. “People can open a door and see four dozen glasses at one time,” Subaran says.

While the kitchen is designed to function efficiently, equal thought went into the aesthetics. Subaran added hefty polished-nickel hardware, and a mix of cabinet door styles and finishes.

The cooktops are centered on the island, which is in turn centered on the fireplace and a table at the opposite end of the room. “Everything is balanced and given a sense of place,” Subaran says. “The house itself is stately. We gave the kitchen its own architectural identity.”

- +** Kitchen designer Nadia Subaran, Aidan Design
- +** Interior designer Lori Graham, Lori Graham Design