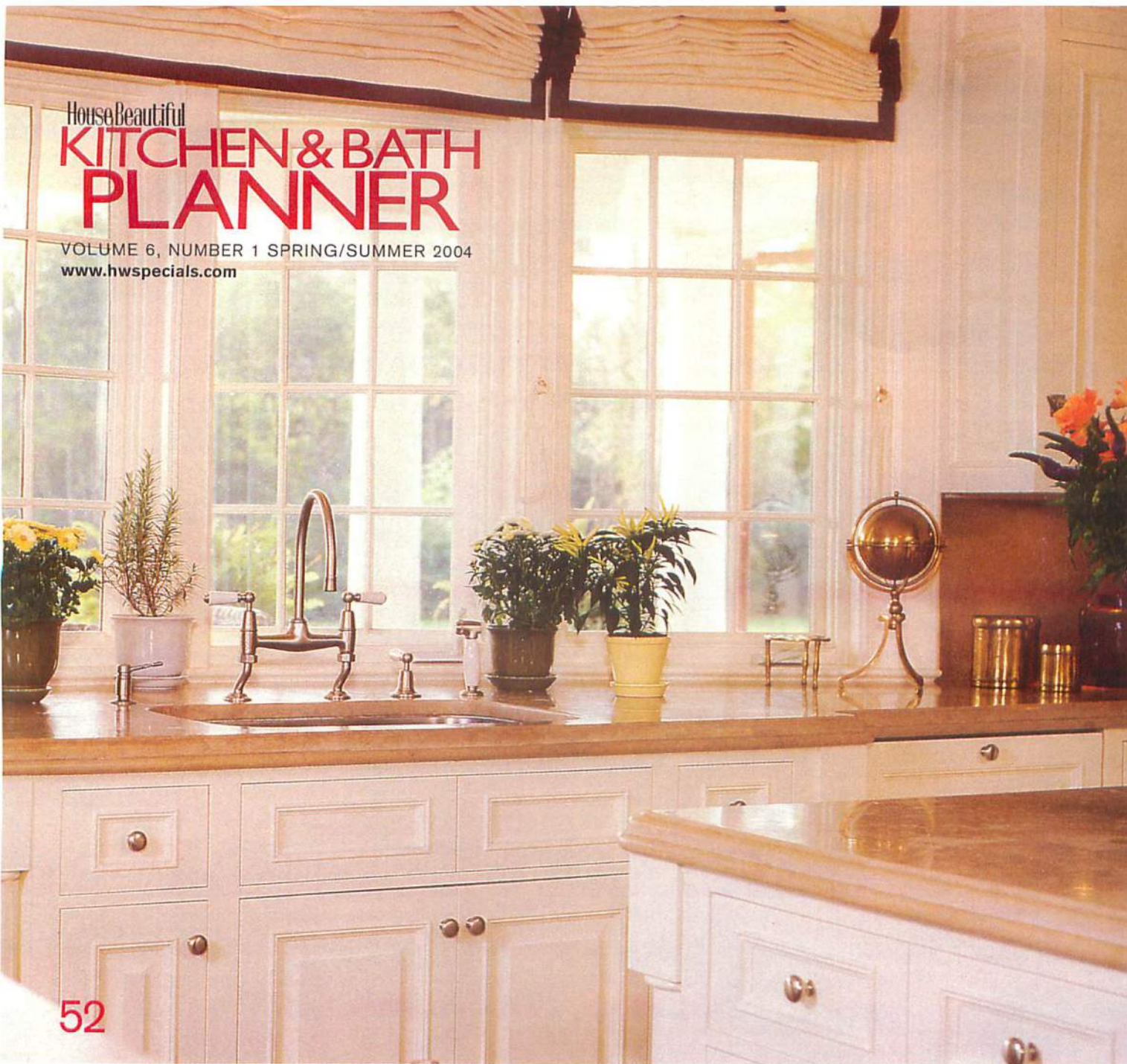


House Beautiful
**KITCHEN & BATH
PLANNER**

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52

ON THE COVER

Custom-made for homeowners who love to entertain, this kitchen includes three ovens, two sinks, and a professional-style range. Designer and cabinetmaker Alex Stivala of Carpen House gives this kitchen a timeless look. Photography by Mark Samu. Styling by Tia Burns. For more information on this story, turn to page 52.

CASE STUDIES

A kitchen and bath, both set in homes in the Hamptons—a favorite New York vacation spot—offer plenty of inspiration for your project.

- 52 the kitchen
- 58 the bath

THE COMPLETE KITCHEN & BATH PLANNER

Our 32-page guide will take you through the construction process from start to finish. In this issue, we offer our 2004 Guide to Appliances. Find out what's hot for ranges, ovens, cooktops, refrigerators—and more. Also, understand the basics for creating a layout, designing a luxury bath, and getting the finances you need.

- 61 introduction
- 62 preparation
- 71 your kitchen
- 81 your bath
- 87 financing

kitchen case study

STATE-OF-THE-ART EQUIPMENT LIVES
IN HARMONY WITH A 19TH-CENTURY AMBIANCE

WRITTEN BY SUSAN BOYLE HILLSTROM PHOTOGRAPHY BY MARK SAMU STYLING BY TIA BURNS



WINDOWS & TREATMENTS

A bow window fitted with old-styled, multi-paned windows brings in light and views of a landscaped garden and helps establish the period flavor of the room. "When the windows are open in summer, you can hear the ocean, which is only about a block away," says designer Alex Stivala. In warm weather, the homeowners cook and entertain on a flagstone patio just outside the windows. Quilted shades pull down smoothly to shield the room from the hot sun in summer.



FAUCETS

The kitchen includes two sinks, both of which feature brushed-pewter faucets with old-fashioned porcelain handles. The graceful high arc of the gooseneck faucets is big on charm, but it's also efficient, allowing large pots to slide under it for filling or washing. Because the kitchen sees so much activity, both cleanup centers are equipped with dishwashers and garbage compactors.



COUNTERTOPS

Finished with a bullnose edge, the limestone countertops put a finishing touch on the elegant traditional look of the kitchen. Chosen for their classic good looks and for their soft creamy color, which blends with the other materials in the room, the 2-inch-thick counters also offer durability and easy maintenance.



windows & treatments

faucets

countertops

Filled with period design details, this Southampton, New York, kitchen looks like it has been plucked from the beginning of the last century, which is precisely what the owners wanted. But it's more than a just a pretty room. Custom-created for a family that entertains frequently, the kitchen can handle dinner for two, a feast for a crowd, or a huge catered party. Among the features that provide the necessary flexibility are three ovens, one strictly for baking; two sinks; generous counter space; and a professional-style range. "We wanted it to include every possible up-to-date feature," says designer and cabinetmaker Alex Stivala of Carpen House in Little Falls, New York, "and at the same time have an old-world look."

kitchen case study

SURFACES ARE DURABLE, EASY-TO-CLEAN, AND ELEGANT, LENDING A LOOK OF LUXURY TO THE WORKSPACE



RANGE & HOOD

The centerpiece of the food-preparation zone is a massive range that offers features fit for a professional cook—six heavy-duty burners, a griddle that can be converted to two more burners if needed, and two ovens. A handy stainless-steel shelf sits above the cooking surface. To handle the smoke and fumes that such a mighty range puts out, a powerful ventilation hood was necessary; but the owners didn't want a clunky and unattractive one. The sculptural, efficient range hood that Stivala chose fills the bill (see opposite page). Crafted of bronze, then treated with a rich, dark patina, it does the job and harmonizes beautifully with the rest of the kitchen. The room's crown molding continues above the hood, helping it blend in.



LIGHTING

"They're very English-looking," says Stivala of the light fixtures that hang from the ceiling and illuminate the counters where most of the food preparation is done. Crafted of ribbed glass, trimmed in pewter, and suspended from hefty pewter chains, the fixtures reinforce the late-19th-century flavor of the kitchen and place task lighting exactly where it's needed.



FLOORING

Limestone tiles, which blend perfectly with the limestone slab countertops, line the floor of the work area. To mark the difference between the food-prep zone and the eating area, the floor changes to hardwood stained a mellow honey tone.



lighting

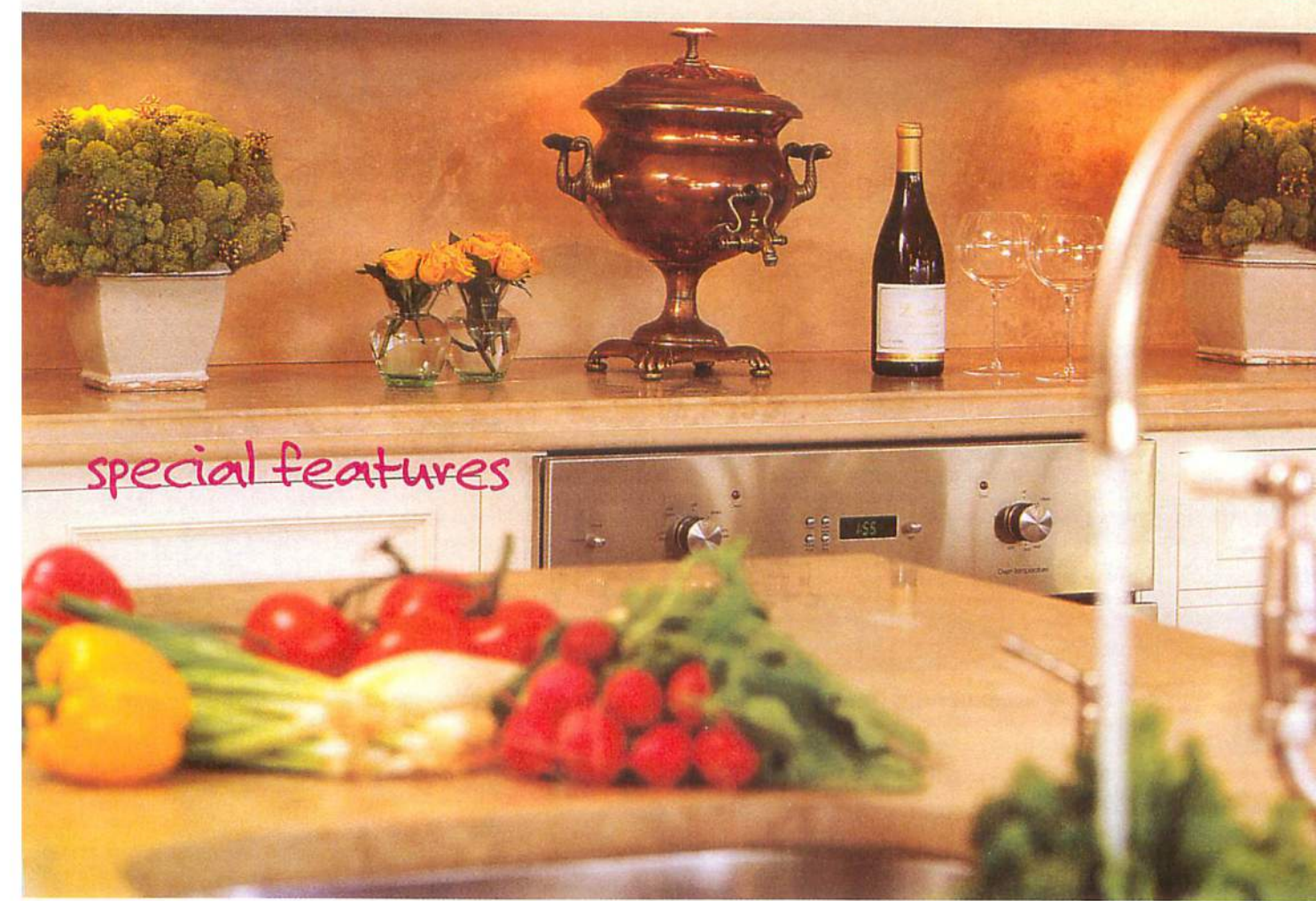
range &
hood

flooring



cabinets

utensil storage



special features

kitchen case study

GREAT-LOOKING CABINETS CONTAIN CLEVER STORAGE FEATURES THAT BOOST OVERALL CONVENIENCE



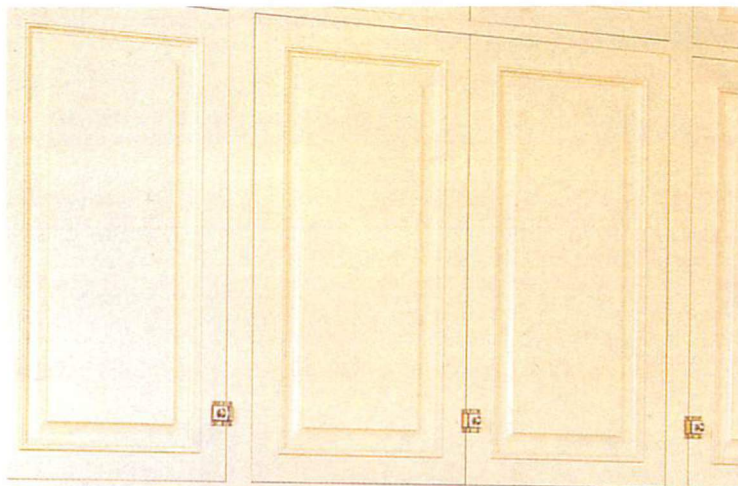
BUTLER'S PANTRY

Adjoining the kitchen and opening into the formal dining room, the butler's pantry is fitted with tall cabinets that store china, glasses, and serving dishes. Glass doors make everything easy to find.



UTENSIL STORAGE

Narrow pull-out cabinets offer peg-board inserts from which to hang cooking utensils. To keep the essentials within easy reach, there's one on either side of the range. Pulls positioned in the center of the doors assure that each cabinet opens and closes smoothly.



CABINETS

More than any other element in the kitchen, the cabinets establish the vintage ambiance that the owners wanted, not only in the way they look but also in the way they were made. Custom-crafted by Stivala, a skilled cabinetmaker, the hard-maple units feature recessed-panel doors with applied trim rather than the one-piece doors that are made in factories. "It's the way cabinets were made a hundred years ago," Stivala says. Other details that make the cabinets look like they might have come from a turn-of-the-last-century kitchen: the heavy and sturdy construction, the many coats of creamy-white lacquer that recreate an old-time painted finish, and the period-style, twist-and-pull baker's latches.

Susan Boyle Hillstrom writes about interior design, remodeling, and architecture from her home in New York State's western Catskill Mountains.



SPECIAL FEATURES

The baking area is fitted with features that would make any pastry chef proud. For starters, there's an oven reserved just for pies, cakes, and other pastries; another fabulous feature is a base cabinet specially designed for a mixer. Permanently affixed to a shelf, the mixer pulls up to counter height for use, and drops down again when not needed, assuring that counters are never cluttered. On the other side of the baking oven is an identical cabinet for a food processor.

