

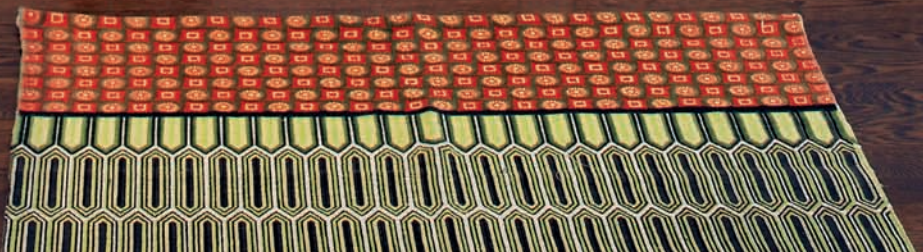
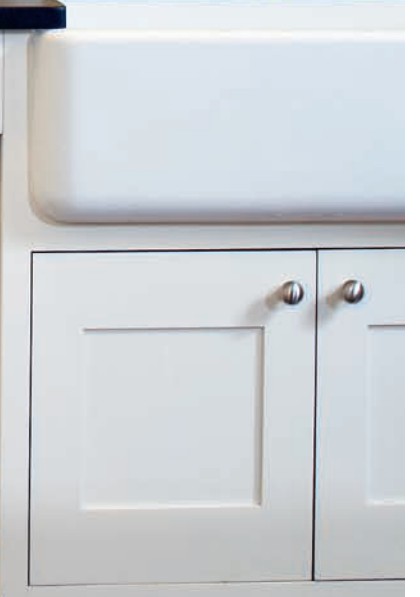
DREAM KITCHENS 2007

MANY READERS TELL US THAT THEY TURN TO OUR MAGAZINE

for ideas. So once again, we are happy to present our annual Dream Kitchen contest winners—to offer inspiration, as well as point you to local professionals who can turn your dated or cramped kitchen into a vibrant spot for cooking, entertaining and, yes, living. While choosing a winner and honorable mention for each of our two categories, traditional and contemporary, we considered appliance and material choices, as well as layout and design details. All of the entries were exciting spaces, and many gave us some good ideas for our own kitchens. We hope the four we feature here will inspire you to imagine your own dream kitchen—and make it a reality.

FAVORITE DISH

“Today, kitchens are defined by circulation,” says architect D. Michael Collins, who designed this kitchen for Lisa and David Cohen. “The arrangement of appliances and cabinets is such that there can be a train of kids running through and it won’t disturb Lisa.” Turn to page 158 for additional information.



CULINARY MASTERPIECE

OUR TRADITIONAL DREAM KITCHEN WINNER HAS ALL THE RIGHT INGREDIENTS FOR COOKS, KIDS AND GUESTS

BY JANINE WHITE | PHOTOGRAPHS BY GREG PREMURU | STYLING BY HOLLY DONALDSON





◀ **HOME BAR**

"My husband had the great vision for the bar area," says Lisa. Doors open and tuck back into the wall when there's a party underway.

◀ **PREP SINK**

"I've always wanted a sink I could throw my fruit and veggies in to prep and wash and not worry about what was in there before, like meat or soap," Lisa says. "Now, I can dump a whole bucket of apples into the sink and run the water."



YEARS OF LIVING IN NOT-SO-DREAMY KITCHENS TAUGHT

Lisa Cohen much of what she needed to know to plan the new culinary hub in her family's Newton home. "I'm so glad we waited," she says. "Before, I don't know what I would have chosen. But now I really hope I picked a kitchen that will last."

Lisa and her husband, David, lived in their 1920s, colonial-style house with their three children (ages 5, 9 and 11) for five years before hiring architect D. Michael Collins, principal of an architecture firm of the same name in South Natick, to design a 450-square-foot,

LIGHT ▶

The former owners left this light fixture in the dining room. While she didn't like it in that room, Lisa says: "It's a fabulous kitchen lighting fixture. So I bought the crystal chandelier of my dreams for the dining room and used the old fixture in the kitchen."

▼ **SWITCHES**

To minimize switches, buttons that operate the disposals are set into the countertop near each sink.



ing to fit in the island, a sit-down eating area and the bar area. It was a lot to pack into this space."

MODERN CONVENIENCES

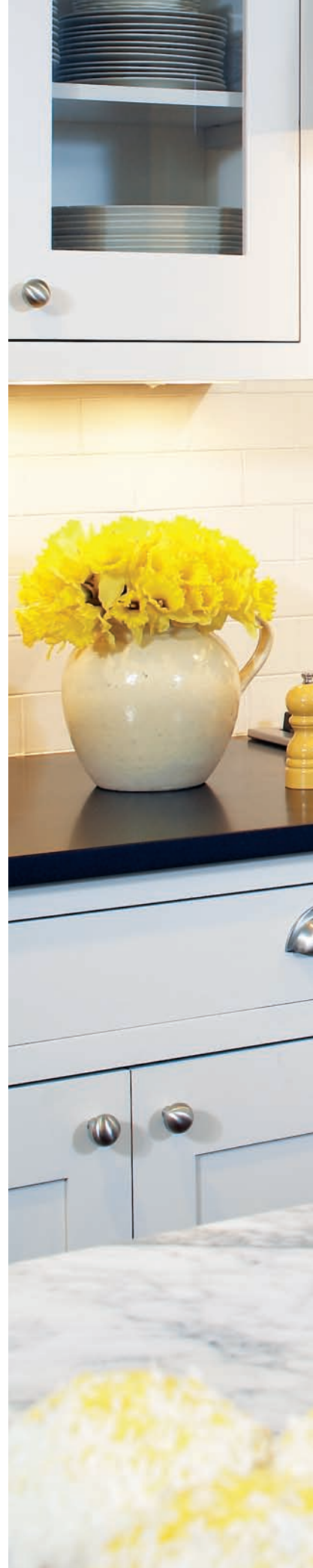
WHILE SOME HOMEOWNERS PUT off a renovation for years because they fear the chaos that such a big project creates, the Cohens were prepared. David owns the Wayland-based Hampden Design & Construction and served as the project's general contractor. "I had it easier than most people because Dave would tell me where to go. I shopped around to figure out my tastes and tore out pages of magazines," says Lisa. "When you open the folder with my magazine clippings, you'll see the same kitchen over and over again. I always leaned toward white."

To break up the expanse of more traditional white cabinetry, Lisa selected modern, stainless-steel appliances, which she spent
(continued on page 136)

COLOR ▶

Aesthetic choices make a kitchen personal.

Lisa's love of blue made the purchase of the Thermador stove with its punchy blue knobs a must. The walls are painted blue, too.





Thermador
Professional

QUAKER
ROLLED
WHITE OATS

Le bon lait

Culinary Masterpiece

continued from page 116

months researching. Never having bought a new kitchen appliance before, she had a lot to learn. “I went to Poirier on Needham Street and told them ‘I need you to educate me,’” Lisa says. “There’s a lot of information. I knew I really wanted a gas stove. I also wanted six burners.”

Instead of sticking with one manufacturer, Lisa looked at each appliance for unique selling points. She loved the quiet Thermador dishwasher—“Our old dishwasher sounded like a washing machine”—and the temperature probe setting on the Thermador oven that allowed her to toss her old meat thermometer.

A GE Profile microwave was set into the side of the kitchen island—placed at a low, kid-friendly level. Also designed with the kids in mind: floor-to-ceiling cabinets with pullout drawers and a snack shelf within their reach, and non-breakable plates and cups stashed in the

island so the Cohen children can help themselves at mealtimes.

Lisa made sure to include a few glass-front cabinets to show off display-worthy dishes and an eclectic collection of glassware that includes ice-cream-soda glasses her mother used when she was a child and cordial glasses that belonged to her grandmother.

SHE SAID, HE SAID

THOUGH LISA DID A LOT OF RESEARCH, she says the project was a true collaboration—even when she wasn’t sure her husband was on the right track. David suggested the cherry island might be a nice diversion from Lisa’s white color scheme. “I was a little nervous, but Dave has an eye for color,” says Lisa, adding that she couldn’t imagine it any other way now.

“Dave thought we should do a marble island. But I was afraid it would be impractical. I heard that it stains,” Lisa says. So she ran a “test kitchen” of her own, spilling tomato sauce, vinegar and wine on marble samples to see what

would stain. In the end, Lisa was satisfied with the stain resistance of a treated white Carrera marble from Olympia Marble & Granite in Needham, along with a helpful product. “About every six months, I re-treat it with this really good sealer called BulletProof,” she says.

The Cohens chose schoolhouse-style pendant lights over the island to keep with the home’s ’20s look. All kitchen lights are controlled with dimmer switches so they can set the mood to suit the circumstances, whether they’re preparing a feast or entertaining.

The Cohens frequently host gatherings, so the room’s flexible seating—up to 12 can sit at the table, plus six at the island—is often pressed into service. A bar area is one more thoughtful touch for visitors and kids alike. There’s a beverage refrigerator with two wine racks, and Lisa stocks the fridge with beer, wine and soda. “It’s really nice for people to be able to help themselves,” she says, speaking with the confidence of a hostess with a dream kitchen. ■

Family Recipe

continued from page 119

not always a bad thing,” says Roberts, who worked with Maynard-based contractor Gallagher Home Builders on the project. “I think the real creativity comes when you do have limitations. And what you try to do is turn those constraints into benefits.”

Roberts suggested tearing out an old elevator (installed decades ago) to make room on the first floor for an eating area with plenty of windows. This is where the family now enjoys most of their meals. “It’s not too close to the kitchen,” says Roberts. “It gives people breathing space at a dinner party.”

Windows, milled to blend with the house’s traditional style, were added throughout the space, opening the kitchen to the outdoors. Another nod to the home’s origins is the old-growth pine

floors, which would have been typical in a Victorian-era kitchen.

But Roberts was designing a kitchen for very contemporary cooks, so he kept lines uninterrupted and made sure to leave room for sweeping counters, which are made of a hard green marble. In spots, he blended old with new. The cherry molding along the ceiling is more traditional, but the recessed lighting has contemporary flair. There are three types of lighting: the pendants are a decorative, amber-colored glass; the downlights in the soffit shine on the cabinets and down to the countertop; and underneath the wall cabinets, additional lights illuminate the backsplash and counter.

While the gas range was the first must-have, the demands of four cooks in the same workspace dictated other functional touches, too. “The appliances were the easiest thing to pick,” says Coravos. “Because we cook, we knew what we

wanted. It was my husband’s idea to have one two-basin sink with two faucets.” The result? They didn’t sacrifice counter-space for a second sink, and two people can work easily at the sink.

“In the ’50s and ’60s, kitchen design was about the most efficient triangle between the sink, refrigerator and stove,” says Roberts. “But if you think about multiple people cooking, that doesn’t work.” His U-shaped design allows room for a whole family to cook together. “I wanted them to be able to do that and not bang into each other,” he says.

The seven-month project required the family to move for three months, but the job was 95 percent complete when they returned on Christmas Eve in 2003. Fittingly, the first meal was a holiday feast to which they all contributed. “We’ve always been cooking together,” says Coravos. And with their dream kitchen, it seems, they always will. ■