

KITCHEN

TRENDS



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Baker's dozen

This classically styled kitchen in a 1920s house not only meets the needs of a large family, but is also a base for the owner's baking business

Multitasking is a fact of life for busy moms, but it takes on even more significance when you are also running a business from home. Or to be more accurate, from the kitchen.

Designer Elizabeth Brosnan Hourihan of Carpenter & MacNeille, who designed this kitchen with Ian Mentasti of Stephen Terhune Woodworking, says the kitchen needed to work for the family of six, and the owner's bakery business.

"Meeting the regulations surrounding the establishment of a commercial kitchen within a family home was challenging," Hourihan

says. "Ultimately, this determined the design of all the cabinet and drawer interiors. These were custom designed with dividers and bins to accommodate specific ingredients."

It wasn't such a problem coming up with the overall aesthetic for the kitchen, however. The owner wanted a clean look and a soft color palette, with a limited number of materials and colors. The cabinetry also had to complement the traditional character of the house.

"We chose a classic cabinetry style with simple recessed panel doors and drawers that are easy to keep clean," says Hourihan. "We

wanted the cabinets to have a furniture look, which softens them visually – built-in cabinets can often look very heavy."

The furniture look is reinforced by the island, which incorporates a bar-style table with turned legs. The elevated top ensures the cooktop is a safe distance from children sitting on the stools.

Mentasti says the importance of high-quality cabinetry cannot be overlooked, with the functionality and long-term durability of the kitchen dependent on the design and construction.

The cabinetry was handpainted in Benjamin Moore Linen White, and features traditional

Above left: A tiered island forms the centerpiece in this new kitchen, which was designed to meet the needs of a growing family and the owner's thriving bakery business – Batter Up. White handpainted cabinets are teamed with black honed granite countertops and oil-rubbed bronze hardware.

Above: The work triangle is separate from the casual island seating area, so the chef can work in an uninterrupted space.



Architect: Robert S MacNeille AIA, Carpenter & MacNeille (Essex, MA)
Kitchen designer: Elizabeth Brosnan Hourihan, Carpenter & MacNeille with Ian Mentasti, Stephen Terhune Woodworking
Interior designer: Elizabeth Hourihan, Carpenter & MacNeille
Kitchen manufacturer: Stephen Terhune Woodworking
Cabinetry: Handpainted in Linen White from Benjamin Moore; hardwood
Countertops: Honed black granite and Botticino marble from Aldrich Stone
Backsplash: Painted beadboard
Flooring: Wide-plank heart pine from Carlisle Wide Plank Floors
Lighting: Hubbardton Forge
Blinds: A Stitch in Time
Sink: Shaws
Faucets: Rohl Country
Ovens: Wolf
Microwave oven: GE
Refrigeration: Sub-Zero

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Above right: For ease of baking, the Botticino marble countertop is 4in lower than the granite tops.

Right: Corner drawers maximize storage options. Stephen Terhune Woodworking ensured the all the drawers glide effortlessly.

Facing page: Designer Elizabeth Hourihan specified relaxed Roman shades for the kitchen, which help to soften the interior, visually. The blue shade is picked up in the bar stools.

beadboard backing to the island, shelving, and above the backsplash. The off-white cabinets are teamed with honed black granite countertops. The dark accent is repeated in the oil-rubbed bronze hardware, which has a rich patina.

"We chose a Botticino marble for the baking center, which is an ideal surface for rolling out mixtures," says Hourihan. "At 32in high, this countertop is also 4in lower than the main counters, so it is better suited to baking."

Other key features of the open-plan kitchen include a large farmhouse sink, and open shelves for cook books and children's resources.

