

New England HOME

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BIT OF SURPRISE

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Awards

KITCHENS
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Here & There

DESIGN DISCOVERIES FROM AROUND NEW ENGLAND

Storage
flanking the
range recalls
a breakfast
cabinet.

Interior designer Ana Bonilla and kitchen designer Donna Venegas collaborated on this Brookline kitchen, transforming what was historically a working kitchen for support staff into a custom kitchen that reflects the rest of the highly detailed 1905 Tudor Revival residence.

Hardworking Habitats

Function unites these kitchens and pantries with distinct points of view.

BY ALYSSA BIRD



Burlwood provides an interesting contrast on the refrigerator wall.

The varied materials palette—which was inspired by a classic men’s suit—incorporates mahogany, burlwood, and painted charcoal cabinetry with brass and marble accents. The lighting is from Visual Comfort.

HISTORY IN THE MAKING

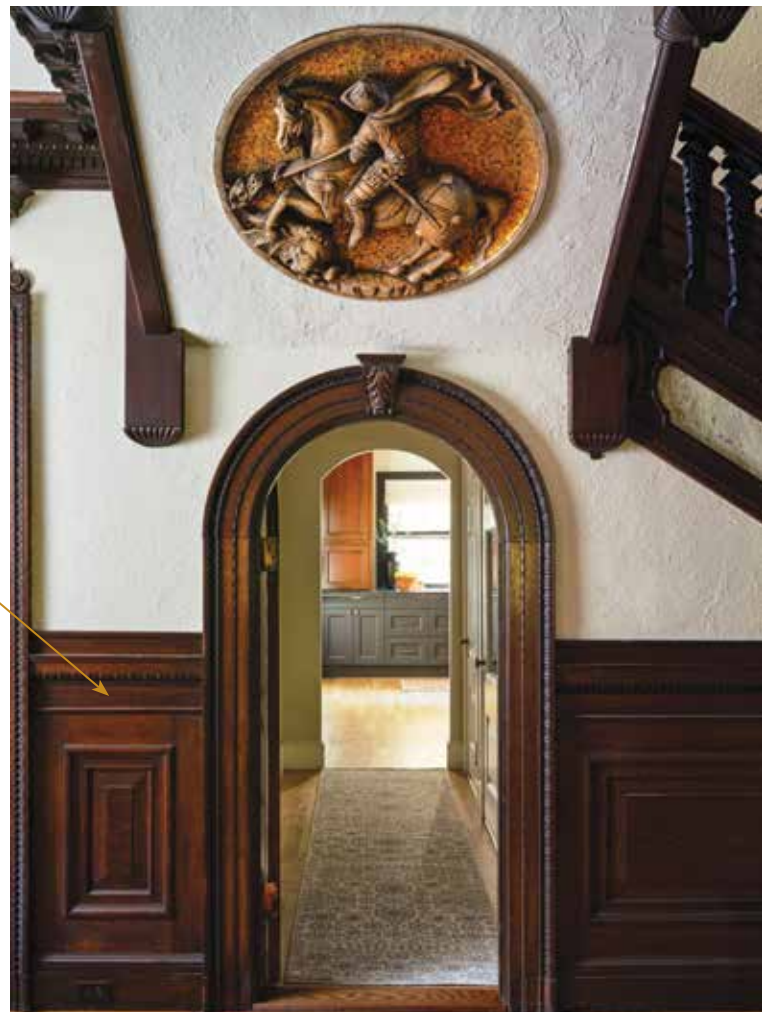
As with many houses of its era, this 1905 Tudor Revival residence in a Brookline, Massachusetts, historic district was originally outfitted with a simple kitchen meant for staff use. The current owner tapped interior designer Ana Bonilla and kitchen designer Donna Venegas to “bring it up to par with the well-



CLOCKWISE FROM LEFT: Opposite the wall with the range is a coffee bar complete with a sink, microwave, and storage for snacks. “The coffee bar is just as important as the cooking area,” says Venegas. “We even measured the particular coffee the client buys so it’s all laid out in the drawer.” The new archways in the kitchen match the historic architecture.

preserved front of the house, which features lovely plaster details, carvings, and marble features,” explains Bonilla. The duo gutted the sterile white space and reduced the points of entry from six to four, thereby increasing available wall space and maximizing storage. And they added plenty of modern-day creature comforts, from heated flooring and two sinks to a coffee bar with refrigerated drawers. In addition to a new coffered ceiling adorned with gold-painted plaster moldings that match original moldings elsewhere in the home, brass accents and a mix of mahogany, burlwood, and painted charcoal cabinetry deliver on the client’s request for deep, dark tones. “While selecting the materials palette,” notes Venegas, “we were inspired by the idea of a handsome charcoal suit.”

Original molding inspired the woodwork in the new kitchen.



INTERIOR DESIGN:
AnaVera Design

KITCHEN DESIGN:
AnaVera Design, Venegas and Company

BUILDER:
Pat Torcasio Contractors

PHOTOGRAPHY:
Sean Litchfield

Lighting is a critical component in any kitchen, and designer Meg McSherry chose a mix of classic pendants, aged-brass sconces, and art lights, all from Ann-Morris. "We wanted to warm up the kitchen with different finishes," says McSherry. "When just the sconces are on at night, they create such a soft feel. It changes the mood entirely."



Handmade tile with imperfect edges lends an organic touch.

THE ENTERTAINER

Keeping a clean kitchen is a feat for a busy young family, but it's much easier in this Weston, Massachusetts, new build thanks to a back kitchen that works in tandem with the main space. Architect Christopher Hall and interior designer Meg McSherry collaborated on the rooms, focusing on a floor plan with both everyday living



ABOVE: The kitchen contains two islands: one features stained white oak and soapstone and is built for entertaining, with beverage fridges, an ice maker, a bar, and plenty of countertop space for serving food and drinks. **RIGHT:** The other, a working island, has prep space, a sink, and barstools for casual dining.



“This collection of elements lends a feeling of warmth and comfort that’s conducive to informal entertaining.”

—ARCHITECT
CHRISTOPHER HALL

BELOW: The pantry supports the main kitchen during a party but also functions for everyday use—especially for the clients’ children, who can easily grab their own snacks and dishware. **RIGHT:** “When a kitchen is so visible from the rest of the house, it’s nice to have another space where food can be prepped and dishes can be stacked,” says architect Christopher Hall.



Meg McSherry chose the Urban Electric Co. fixture for its vintage feel.



and frequent entertaining in mind. Two islands anchor the main kitchen: a marble-topped white one with a sink and dishwasher is for prep work and dining, and the oak-and-soapstone one is outfitted with an ice machine, beverage refrigerators, and a locked cabinet for alcohol. Meanwhile, a custom stained-oak hutch “feels like a vintage piece,” says McSherry. The idea behind the mix of materials, according to Hall, comes from historic kitchens comprising “pieces of furniture, each serving a specific function. We didn’t want the space to feel homogenous, so this collection of elements lends a feeling of warmth and comfort that’s conducive to informal entertaining.” When there’s a crowd, the back kitchen allows for party prep and cleanup, but it’s also primed for daily use, thanks to a coffee station as well as dishware, snacks, and drinks that are accessible to the kids.

ARCHITECTURE:
Christopher Hall Architects

INTERIOR DESIGN:
Meg McSherry Interiors

BUILDER:
Wellen Construction

CABINETRY:
Fine Finish Inc.

PHOTOGRAPHY:
Joyelle West



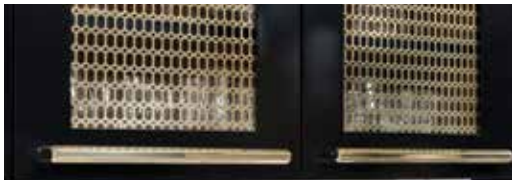
The client had the brass hood custom made in Maine.

The starting point for the kitchen was Kelly Wearstler's Liaison Hillcrest floor tile for Ann Sacks, customized with Arabescato, Nero Marquina, Silver Ebru, Verde, and Grigio Carnico accent tiles.

BLACK BEAUTY

The owners of this Newton, Massachusetts, residence had a distinct vision for their kitchen that included high-gloss black cabinetry and a geometric tile floor by Kelly Wearstler for Ann Sacks. "The wife and I both admire Kelly's work, so we built the kitchen around this floor," explains interior designer Anne Rubin.

CLOCKWISE FROM RIGHT: Interior designer Anne Rubin worked with kitchen designer Melinda Guglietta of Bespoke of Winchester on the layout and organization of the long, narrow space. The kitchen opens to the family room, which has a similar palette and includes cabinetry with the same metal mesh doors that appear in the kitchen. The clients requested a coffee bar.



The brass hardware features a unique hexagon shape.

The long, narrow space features an eleven-and-a-half-foot island perfect for entertaining and brass accents such as metal mesh cabinet fronts, hardware, and a range hood that was handcrafted in Maine. “The clients asked for drama,” says Rubin. “The brass jumps off the black and adds a layer of sparkle.” Rubin worked with kitchen designer Melinda Guglietta at Bespoke of Winchester to maximize the kitchen’s function, incorporating refrigerated drawers near the sink, a coffee station, a drinks cabinet, and pullouts for spices, oils, and cooking trays near the range. “The layout was a little tricky,” says Guglietta, “so our goal was to maintain the cooking triangle and limit the number of steps one needs to take.”

INTERIOR DESIGN:
Annika Designs

KITCHEN DESIGN:
Bespoke of Winchester

BUILDER:
The Sintra Group

PHOTOGRAPHY:
Jessica Delaney



Albeit new, a tin ceiling lends a sense of age to the space.

This New Hampshire pantry was inspired by the all-wood pantries common in New England during the early 1900s.

PANTRY PROUD

The wooden pantries common in early-twentieth-century New England inspired this New Hampshire butler's pantry. "The clients actually saw my 1912 house with an original Vermont icebox in the kitchen and decided that's what they wanted," says architect Aimee Bentley. She tapped Modern Heritage, who worked on her



To make the oak pantry appear much older than it is, Modern Heritage incorporated turned details, beadboard paneling, and leaded-glass panels.

Custom details include a pullout cutting board.

own kitchen, to construct the millwork and cabinetry for this home. The pantry—which supports both the main kitchen and the outdoor kitchen—includes an icebox-style refrigerator, a dishwasher, a sink, a coffee maker, and tons of storage. White-oak cabinetry with leaded-glass panels, beadboard, Carrara marble countertops, a tin ceiling, and

stenciled-wood floors drive home the Old World feel. “The challenge,” says Modern Heritage principal Ian Mentasti, “was making the refrigerator look like an icebox you would find in a Vermont country store, complete with strap hinges. We also added some turned details to the cabinets to make the space feel older.”

ARCHITECTURE:
ASB
Architecture

BUILDER:
Beckwith
Builders

CABINETRY:
Modern
Heritage

PHOTOGRAPHY:
Jared
Kuzia

STYLIST:
Sarah
Sumner

Designer Karen Swanson reimagined a small, dark kitchen in her clients' Victorian home in Reading, Massachusetts. She paired the new Wolf induction range with a custom metal hood and backsplash tile from Sonoma Tilemakers.



Designer
Karen Swanson
chose natural wood
window frames to
contrast the creamy
cabinetry.

ENERGY SHIFT

When it came to the renovation of this Victorian-era kitchen in Reading, Massachusetts, Karen Swanson of New England Design Works remembers the client had one major request. “The husband does most of the cooking, and the only thing he asked for was an induction cooktop,” says Swanson, who adds that more clients are opting for induction

“We installed a custom metal hood because we wanted a dresser look.”

—KITCHEN DESIGNER KAREN SWANSON



The island is painted a slightly darker shade of cream than the perimeter cabinetry.

ABOVE: The renovation included an expansion to accommodate a new breakfast area, which features a House of Hackney wallpaper. The light fixtures above the table and island are from Visual Comfort. “The island pendants are the shining star of the kitchen and create ambience,” says Swanson. **LEFT:** No detail is too small, hence the brass outlet plates that match the style of the home.

lately, especially given the new building codes regarding emissions. “Induction is significantly easier to vent, and vent hoods aren’t actually required by code. In the case of this house, however, we installed a custom metal hood because we wanted a dresser look.” To round out the kitchen—which started as a dark galley kitchen and was expanded to include

a breakfast area—Swanson incorporated classic materials, a cheery House of Hackney wallpaper, stained window frames, statement-making light fixtures, and a palette of soft neutrals. “You feel the warmth when you walk in,” she says. “This kitchen went from a tiny, dark space to one that’s bathed in light.”

EDITOR’S NOTE: For details, see Resources.

ARCHITECTURE:
Elizabeth Cole
Architecture

**KITCHEN
DESIGN:**
New England
Design Works

BUILDER:
Douglass
Design &
Construction

CABINETRY:
Quality
Custom
Cabinetry

PHOTOGRAPHY:
Michael J. Lee



Purist Suspend Faucet by Kohler, Snow and Jones, Norwell and South Yarmouth, Mass., snowandjones.com



June Range Hood by La Bastille, labastille.com



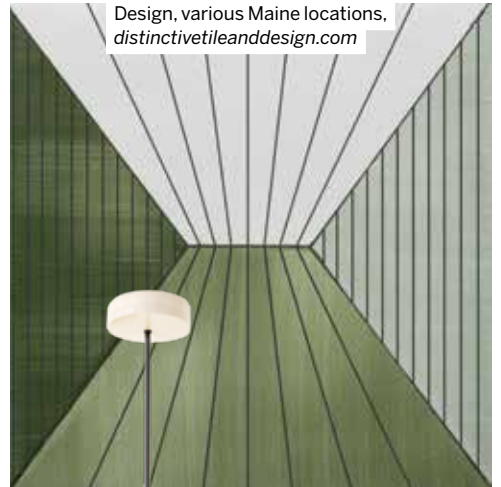
CM 5300 Countertop Coffee Machine by Miele, Yale Appliance, various Mass. locations, yaleappliance.com

A Mano Pyramide Green Field Tile by Artistic Tile, Distinctive Tile & Design, various Maine locations, distinctivetileanddesign.com

What's Cooking?

Inky color, a bit of gilt, and a dash of technology add style to the busiest room in the house.

Produced by
LYNDA SIMONTON



Notes Light No. 1, Ben & Aja Blanc, benandajablanc.com



Mem Kitchen Faucet by Dornbracht, Splash Spritzo, various New England locations, splashspritzo.com



Blue Roma Tile by XTONE, Porcelanosa, Boston Design Center, porcelanosa-usa.com



GELLA BS Stool, Modern Relik, Boston, modernrelik.com



48-inch Induction-Top Electric Double Oven in Carbonio by Bertazzoni, Agren Appliance, various Maine locations, agrenappliance.com

