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FALL 2022

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FALL 2022



Photo by Erin Kelly
Babb & Mack Design Co.

68

20 Fantasy Kitchens

Three local designers dream up luscious schemes for your next kitchen renovation.

28 The Big Decisions

Tile, paint, washable rugs, taps, and small appliances play big roles in making your kitchen perfect for you.

42 Cooking Lesson

Don's Appliances *chef de cuisine* Anthony Marino shares delicious Italian traditions.

54 Report from Milan

What's cooking at EuroCucina 2022 and Salone del Mobile?

58 A New York Vibe on the North Side

Melissa Hill Rees designs a kitchen that gives both halves of a couple their dream home.

64 Gather Together

Marvista Design + Build helps a family achieve more togetherness.

68 Home and Hearth

Babb & Mack Design Co. and McQueen Building Company join forces in a luscious kitchen redo.

74 Transformations and Trade-Offs

Gerald Lee Morosco negotiates with a well-built Arts and Crafts-era house.

78 Family Friendly

A sleek and welcoming kitchen for cooks of all ages by Cuvee Kitchen Designs.

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The Hillebrands, left to right: Terry, Jason, Don, Matt, Nick, and Tim.

From the first cup of coffee in the morning to the last icy nightcap or midnight scoop of ice cream, we find ourselves in the kitchen, regular as clockwork, in search of what we're craving. Add to that all the conversations that unfold here. The leisurely catch-up over Friday dinner prep with the spouse you've barely seen across the week. The on-the-fly "here's where I'm going and when I'll be back" from the still-at-home teens or the cheerful chatter of the littles as they tell you stories about their school day. So much of what we treasure in our lives takes place in the kitchen, the magnetic center of the home.

The importance of the kitchen has only grown over the last couple of years. It's not just a kitchen anymore, but also a study center, a home office, a play space, an entertaining hub, a multimedia environment. Households with young children, like two of the families in this issue of *Pittsburgh's Finest Kitchens*, are especially familiar with the big, juicy slice of life served up here. But so are empty nesters, young professionals, and every kind of family. Life has become more complex, and the kitchen is evolving to satisfy all the demands we place on it.

That's why everyone at Don's Appliances takes what we do to heart. It's our job not just to help you navigate the diverse appliance options out there, but also to be a part of creating a kitchen that meets all your needs. Our expert staff members take real joy in their roles as advocates, boosters, coaches, and teammates in your process from start to finish. We're a family-owned and operated business, and we bring a sense of respect and affection for family life into everything we do.

THE CENTER POINT OF HOME

Of course, there are appliances in this issue! Convection ovens, induction cooktops, steam ovens, refrigerators, dishwashers, microwaves, and more, support the families you'll meet here. We go further, however, to provide insight into some of the other big decisions that go into creating the center point of the home: paint, tile, rugs, and all the design choices that need to be made are important. We are grateful to Jennifer Janeway, Susan Muschweck, DB Studio, Colleen Simonds, Benjamin Moore, Melissa Hill Rees, Marvista Design + Build, McQueen Building Company, Babb & Mack Design Co., Gerald Morosco, and Cuvee Kitchen Designs for sharing their knowledge and work.

Come and visit us and we will help you work out all the details! Our decades of industry expertise and our buying power continue to get the very best from the leading brands in the business: SKS, LG, JennAir, Thermador, Bosch, GE, The Galley, and more. Our staff is nimble and always ready to help you navigate the best way forward. Let's get started on the kitchen of your dreams.

Tim Hillebrand
Principal, Don's Appliances

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Stephen covers interiors, design, travel, and technology. He has written for the *New York Times*, the *Wall Street Journal*, *Financial Times*, *Domino*, *Architectural Digest*, *House Beautiful*, *Interior Design*, *Elle Decor*, *Travel + Leisure*, *Vogue Living* (Australia), *Departures*, and others.

Dave Bryce | photographer

Dave Bryce is a Pittsburgh-based photographer with a focus on architecture and interiors. His attention to detail also brings life to food and objects.

Susan Fleming Morgans | writer

Susan is a longtime writer and editor who has written about everything from city planning to open heart surgery. Her favorite subjects are beautiful homes, memorable dining, and people who enjoy life even when times are tough.

Erin Kelly | photographer

Erin is an interiors, architectural and lifestyle photographer. She has been capturing beautiful spaces and vignettes for international and national publications, interior designers and architects for over a decade. She resides in Pittsburgh with her two daughters and crazy-talented illustrator husband.

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Nicole is a freelance writer and full-time content creator who loves nothing more than spending an entire day in the kitchen, cooking, baking, and snapping photos of her creations-with a soundtrack of Prince and Bruce Springsteen keeping her company.

Jeff Swensen | photographer

Jeff Swensen is a Pittsburgh native and freelance photographer. He and his wife, Beth, live in an old house in Oakmont, have three children, four chickens, and two dogs.



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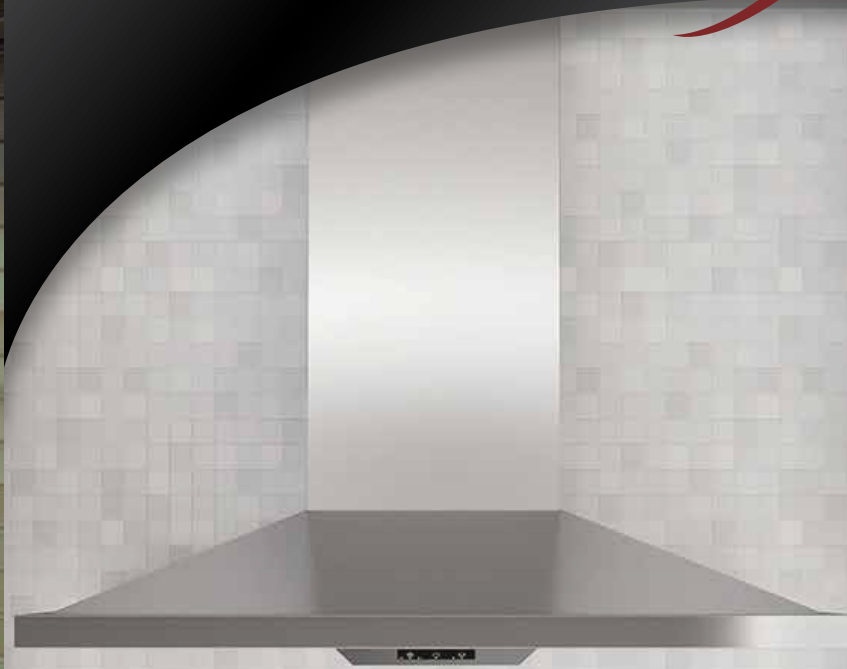


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Story and Styling by Keith Recker | Photography by Dave Bryce

MOODY MODERN

Caroline McCrea of DB Designs draws up on the mood of this very moment to create her fantasy kitchen.



COMFORT COLORS, LIKE COMFORT FOODS OF COFFEE AND CHOCOLATE, HELP ESTABLISH A FEELING OF HOME AND FULFILLMENT.

Designer Caroline McCrea is currently diving into what she calls “moody Modern” style. “It’s up to date,” she comments, “but with a bit of character and a sense of comfort that are often missing” in more minimal interpretations of contemporary design. Her choices of finishes and materials starts with perimeter cabinetry faced in a Spanish-made high-tech wood veneer whose texture is stamped and crafted into a mid-century-inspired ribbed door.

“The sintered countertops, also from Spain, and full backsplashes add lightness to the composition, and their delicate veining coordinates perfectly with cabinetry and flooring,” comments McCrea. Bold metal accents and supple natural textiles add a layer of tactile comfort. “The overall effect is a kitchen that supports the form and function of modern design with approachable and eclectic natural materials.”

fdbdesigncenter.com

1. Floor: ComodiTile, Anchor porcelain in Patina

2. Cabinetry: DOCA, Tiznar ribbed-stamp door in Roble Liath with Olz Bronze leather interior

3. Countertop: Neolith, Calacatta Luxe Polished

4. Fabric: Universal Furniture in Chobani Tuxedo

5. Cabinet pull: Top Knobs, Amwell bar pull in Ash Gray

6. Sinks: Blanco, Silgranit in Café Brown; Premier Copper in Eggshell Bronze and Coffee Flame

7. Ceramics: Frank DeFabo, FDP Studio Shop

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FLORA AND FAUNA

Jennifer Janeway takes a walk in the forest to gather inspiration for a kitchen rich with natural colors, textures, and motifs.

This design begins with luxurious emerald cabinetry paired with an Old-World inspired backsplash. Biophilic-inspired drapery fabrics and a honeycomb print wallcovering add texture and pattern. A Lucite and brass drawer pull paired with a luxe crackled knob provide a hint of shine, while a warm, earthy quartz grounds the space. Wipeable faux leather gives barstools the ultimate in durability for a kitchen.

jenniferjanewaydesigns.com

Kravit Design, Faux leather, Unbridled, Kravet

Beryn acrylic pull in Satin Brass, Signature Hardware

Quartz, Britannicca Gold, Cambria

TECHNOLOGY-EXECUTIVE-TURNED-INTERIOR-DESIGNER JENNIFER JANEWAY SAYS, "WE'RE SEEING CLIENTS MOVE TOWARDS MORE ORGANIC AND NATURAL PALETTES, AND THE KITCHEN IS NO EXCEPTION."

Cypress Classic Medallion Cabinetry

Clarke & Clarke, Orchard Birds-Forest Chartreuse, Kravet

Paxton in Mushroom, Winfield Thybony

Kravit Couture, Luxury Trimmings Jute Ball Cord in Leaf, Kravet

Menotti knob, Signature Hardware

Angela Harris Dunmor Savona tile, Tilebar



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EASTERN BREEZES

Susan Muschweck

Foo dogs are mythical protective spirits from China. Usually seen in pairs, they represent a balance between yin and yang, male and female, the human and natural worlds. While this little creature was temporarily separated from its mate, it did not feel in the least bit lonely thanks to the lush kitchen design Susan Muschweck created around it. A classic, colorful, large-scale drapery pattern sets a bold tone. Pops of color drawn from it enliven the rest of the room, while the subtle deep green color of the perimeter cabinetry frames and structures the space. A contrast-stained island brings in the natural warmth of wood, and woven wallpaper and distressed pewter pulls add texture.

JF Fabrics, Style: Davenport, Color: 63

Atlas Homewares Distressed Collection in Pewter

Thibaut, Style: Fishbowl, Color: Blue

Benjamin Moore, Color: Deep River 1582

Thibaut Adriatic in Grey and Straw

Red oak with Tawny stain

POPS OF COLOR AND PATTERN CAN TURN AN OTHERWISE TIMELESS AND CLASSIC ROOM INTO A MEMORABLE SPACE.

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TILE TIME

Designer Colleen Simonds explains how being fearless when thinking about your walls can lead to great things. She spoke with Guest Editor Stephen Treffinger.

Story and Styling by Keith Recker
Photography by Dave Bryce



THE PERFECT IMPERFECTION OF CEMENT TILES INTRODUCES A CERTAIN SOFTNESS AND SPONTANEITY TO KITCHENS AND BATHROOMS.

Interior Designer Colleen Simonds is unafraid of color. She is similarly fearless about pattern. Though you might think that this courage could lead to chaos and freaky rainbow interiors, her work is anything but. There's restraint and strategy within the visual abundance of her choices. When we asked for Colleen to share any current *coup d'amours* in the tile world, we were not at all surprised at the feast for the eyes which appeared.

Many of her choices are cement tiles. "Since you really only have hard surfaces to work with in a kitchen, it can be hard to add personality and style... that's why, in the right application, I like patterned cement tile for floors. The matte finish is a good foil for glossy ceramic wall tile and other shiny finishes like chrome or nickel—it brings some warmth. These tiles aren't so perfect-looking and are meant to have a little patina—which also brings balance to other elements being shiny and 'cold,'" she asserts. "They're a little unexpected which is a great thing in design," Colleen says.

"Terrazzo tile is another good way to add color and personality to a kitchen or bathroom," Colleen continues. "I used the two shades of blue included here in a pool-house bathroom. They felt so fresh and relaxed that I repeated them in the boy's bathroom renovation as well. They lighten the mood and look at home in both places."

Because budget can emerge as a major factor in creating or recreating a kitchen or bath, Colleen suggests highly affordable choices, too. "If you're on a budget, I say stick to the classics. White hex tiles in marble and porcelain will work with any style strategy in any room. They're clean and timeless, and you can find them at great prices."

colleensimonds.com

1. Tiffany Elongated Hexagon Cement Tile
Mod and effortlessly chic, this little jewel will revolutionize your space and mesmerize your eyes. Available in six colors. lillitile.com

2. Flora 8" Square Cement Tile
Modestly floral and demurely whimsical, Flora cement lightens the kitchen with garden freshness year-round. Stripes available in six colors, as well as four solid color options. lillitile.com

3. Hexagon 5/8" Mosaic Tile
Nostalgic and modern at the same time, these tiny hexes are bewitching. From Jeffrey Court at Tile & Designs. tileanddesigns.com

4. Dandy 8" Square Cement Tile
We love dandelion season, full of sunshine and summery optimism. Make a daily wish on these ever-blooming wildflowers. growhousegrow.com

5. Fresa 8" x 9" Hexagonal Cement Tile
What have we here in these tender tendrils? The sweet promise of a fruity Bloomsbury meadow. growhousegrow.com

6. Blue Dream Terrazzo Tile
The white matrix of this blue terrazzo-style tile bring out a beachy, carefree vibe. trend-group.com

7. Twinkle 8" Square Cement Tile
Bring Renaissance-era galaxies indoors with Twinkle cement tiles. Available in five colors. lillitile.com

8. Hexagon Mosaic Tile
Available at Home Depot. homedepot.com

9. Trapeze 8" x 9" Hexagonal Cement Tile
Make a flowing field of beautiful color with this abstract cement tile. Its curves and lines form a sort of glam-boho camo where you can think your own thoughts. thatcherstudio.com

10. Dark Blue Terrazzo Tile
Fascinating as the night sky, flecks of glistening stone mix with deep blue crushed glass in this terrazzo-style tile. trend-group.com

11. Winterhouse 8" Square Cement Tile
If you've visited the world-famous gardens of Henry Francis du Pont's Winterthur, you know he was a true lover of plants and flowers. This tile was created specifically for his winter residence. growhousegrow.com

LIVE COLORFULLY

Andrea Magno, director of color marketing and development at international paint powerhouse Benjamin Moore, shares her views on the best kitchen colors available today.

Story by Andrea Magno
Photography courtesy of Benjamin Moore



POST-PANDEMIC WHITES AND OTHER HEALTHY CHOICES

Colors that signal healthy living and cleanliness have never been more important—even as we avoid whites that may be a bit austere or antiseptic. Instead, we desire white colors that are crisp and welcoming. These whites have been very popular for several years and do not appear to be backing down, with many homeowners looking for a clean slate in a newly purchased home, or one they’ve enjoyed for a while.



Mountain Peak White OC-121: This color has the slightest hint of warmth, making it very appealing and welcoming, especially in a room where a fresh and bright look is the goal.



Chantilly Lace OC-65: Our “whitest white,” Chantilly Lace is a perennial favorite whose crispness transitions seamlessly from traditional to modern.



Cloud Nine OC-119: This white has a hint of aloe green that offers a soothing undertone. It’s a perfect way to bring an organic touch to an all-white space.



White Heron OC-57: A classic bright white that pairs beautifully with a wide range of colors, White Heron instills a feeling of cleanliness.



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FUN AND GAMES: BRIGHTS AND COLORS THAT ARE WORTH THE RISK

Colors that are bold and at times whimsical are becoming more prevalent as we become more willing to express ourselves through color. By looking at color through the eyes of a child we become inspired and don't want to hold back from the playful fun they offer—in small doses or large!



Banana Yellow 2022-40: Just a wink of this bold yellow brings significant vigor to a room.



Royal Flush 2076-20: A punchy pink, this fuchsia maintains a balance between elegant and playful.



Scandinavian Blue 2068-30: This vivid blue-violet brings exceptional, and maybe unexpected, energy to an interior.



Caribbean Blue Water 2055-30: Drench a room in Caribbean Blue Water, or use it as a bold and well-defined accent that works surprisingly well with many other colors.

ORGANIC MODERN: REASSURING, GROUNDED COLORS THAT ARE CONTEMPORARY AND REAL

Colors with an authentic quality are very important due to the feeling of stability often associated with them. Colors with an earthy feel reminiscent of clays and the various hues of soil give us a grounded feeling. They are warm, approachable and friendly, while maintaining a modern and updated quality.



Louisburg Green HC-113: The muted undertones of this mid-tone green take on a slightly herbal quality with versatility and flexibility.



French Press AF-170: The depth and richness of French Press, drawn from the landscape outside our windows, conveys a sense of grounding and stability.



Patina 1195: This hue exudes warmth and earthiness thanks to its references to terracotta, and the natural weathering of metals over time.



Splendor AF-385: A mossy, yellow-green that is adaptable and intriguing all at once, Splendor creates a nature-inspired backdrop.



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LIVE COLORFULLY

NIGHT MOVES: COAL, INDIGO, CHOCOLATE – MOODY, SHADOWED, AND SENSUOUS COLORS

Exceptionally deep colors draw us in with the sensuous effect they have on a room. Whether balanced by lighter flooring and furnishings or playing a key role in creating an elegant and moody atmosphere, everyone feels a little more sophisticated when surrounded by these sultry colors.



Stunning 826: This deep indigo carries the perfect amount of violet, making it a stunning hue worthy of the name.



Night Shade 2116-10: An opulent blend of deep brown and violet, Night Shade creates an enveloping and luxurious atmosphere.



Narragansett Green HC-157: A blackened teal evokes historical references, but is perfectly suited for modern spaces where enigmatic color is the hero.



Mysterious AF-565: This hue keeps us guessing. Its navy cast is revealed in brighter light, but appears as a tinted black color in dim spaces. Mysterious is a favorite when the most sumptuous color is desired.

FOREST BATHING: THE SENSUOUS COLORS OF NATURE

From the forest floor to a canopy of overhead leaves, nature delivers a vast array of greens that never disappoints. Today we are seeing greens play an enormous role in the home as an alternative to traditional neutrals.



Hunter Green 2041-10: A deep green that echoes lush landscapes while bringing classic style to any room.



Balsam 567: An emerald green that moves easily from traditional to playful and modern with ease.



Flora AF-470: This muted green offers endless versatility while bringing a soft, nurturing hue into the home.



Chameleon 526: A punchy, springtime yellow-green, Chameleon brings the lively side of nature indoors.



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WASHDAY WONDERS

Washable rugs are trending upward, and they're perfect for high-traffic, high-spillage spaces like kitchens.



Story by Stephen Treffinger

We love when thorny design issues gets solved—in this case, the kitchen rug. These were once a risky prospect in a high-traffic area with a distinct likelihood for spills—with no way to easily clean them. Today, many can be hosed off and left to dry in the sun; still others can be thrown into the washing machine! We found examples of this international trend that are every bit as stylish as they are practical. (Most can live outside as well.) Always check the care instructions before buying, of course, but we say it's time to seize the opportunity to put a dash of welcoming texture, color, and warmth underfoot in the kitchen.

WASHABLE RUG CARE TAKE IT OUTSIDE

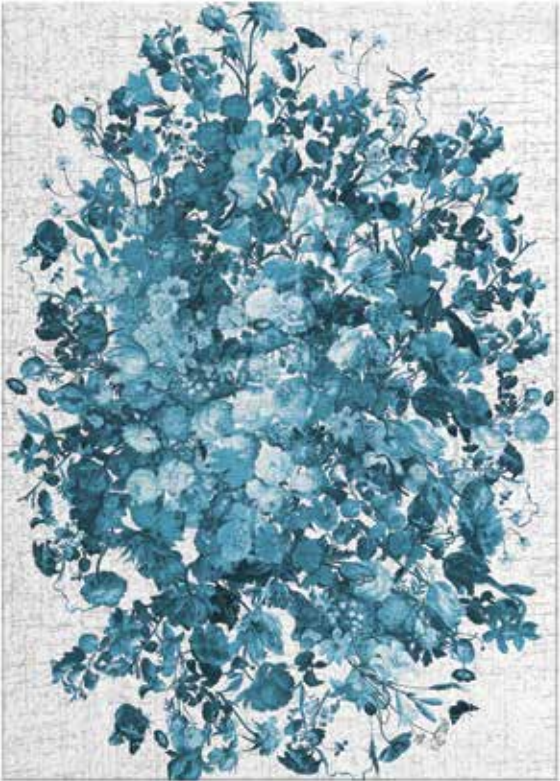
Regular shaking out and vacuuming should keep your washable rugs in good condition. For spills that are beyond a quick blot, polypropylene rugs can be hosed off and scrubbed—and are bleach-resistant, too (no fading!). These need to be air-dried and cannot be placed in the washer or dryer.

SPIN CYCLE

You need to make sure your washer—a front loader, preferably—is large enough. Most manufacturers have a chart: for instance, a 5' x 7' rug will need a washer with a capacity of about four cubic feet or more. In general, rugs 8' x 10' or larger require professional cleaning.

Damali Black & White from Ruggable

An unusual mix of graphic punch and tonal softness, it feels ancient and modern at the same time. ruggable.com



Dutch Uncle in Delft Blue from Jackie and the Fish

An explosion of florals not generally found in nature that delivers plenty of beauty and exoticism. jackie-and-the-fish.com



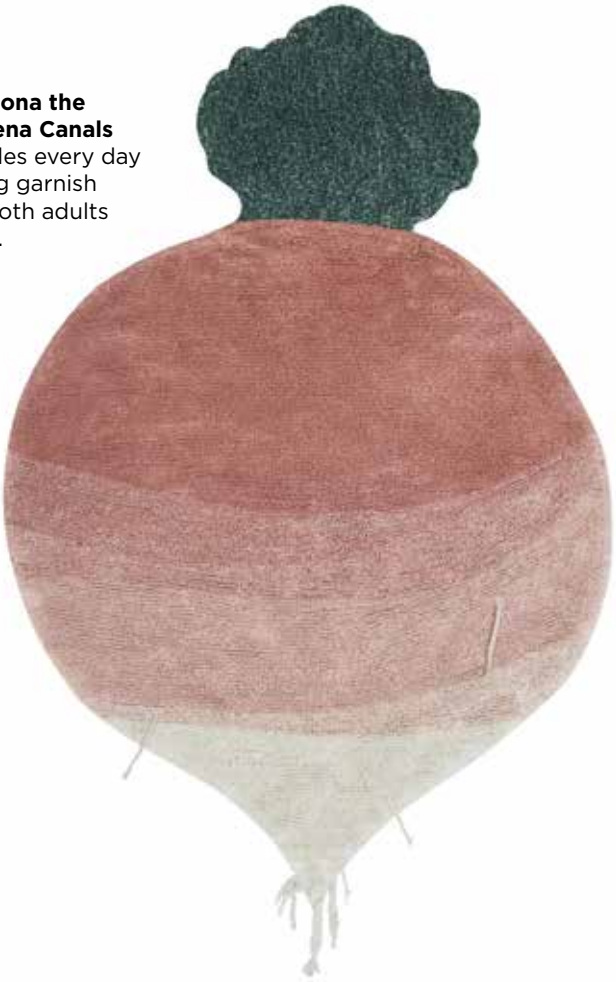
Bold Stripe Shag in Punch from Chilewich

A delicious array of juicy reds, pinks, and purples that's definitely bold but still feels harmonious and understated. chilewich.com



Blue Heron Stripe Woven Cotton from Annie Selke

Straddling a place somewhere between boho and trad, a versatile mix of tones capable of fitting into nearly any scheme. annieselke.com



Oli & Carol's Ramona the Radish from Lorena Canals

Get your vegetables every day with this charming garnish that will delight both adults and children alike. lorenacanal.com

BEAUTY ON TAP

Combining the latest finishes and innovations, these modern faucets deliver far more than just water, with great features that will make life easier—and maybe even more fun!

Story by Stephen Treffinger



ZIP HydroTap Celsius All-in-One for Home
Model CELSIUSBCS120V-MB

If you like to be ahead of the curve, this faucet is for you. Instead of just delivering hot and cold, it offers on-demand sparking, chilled, and boiling water. It has a built-in high filtration system for taste and healthfulness. Oh, and you can still get unfiltered hot and cold as well.



American Standard Grayson Semi-Professional Single-Handle Kitchen Faucet
Model 7612350.243

For lovers of pro-kitchen looks and functionality, this sleek, two-tone model has a spring coil for maximum reach so you can bring it to the pot, plus a dual-function spray head. Water-flow efficient and ADA-compliant, too.

DXV Etre Pull Down Kitchen Faucet
Satin Brass combo

Satin Brass Model D35404300.427

Something of a chameleon, with contemporary looks that live equally well in trad, mod, or transitional kitchens. Knurl-finishing details give it a bit of an edge, while the 360-degree, high-arc swivel spout is the height of functionality. Low-flow, too!



Newport Brass Duncan Kitchen Bridge Faucet with Side Spray
Model 3220-5413/15A

A striking machine-age presence available in a range of 24 unique finishes that look as great in a rustic barn kitchen as they will in a modern loft. The all-brass construction means it's solid inside and out. The valve control is ADA-compliant and it's low-flow to boot.



American Standard Renate Single Handle Pull-Down Kitchen Faucet
Model 9319310.243

Mysterious and moody in a black matte finish, with a dual-action head that toggles between spray (for rinsing and cleaning) to regular flow (for filling pots). It even has a super handy pause button. ADA-compliant and water-flow efficient.



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DESIGNS

SMALL WONDERS

Providing full functionality doesn't have to mean hogging space, as proven by these high-performance appliances that are smaller in stature, but not in power. All available at Don's Appliances.

Story by Stephen Treffinger



Dacor® 24" Built-In Wine Dispenser
(Model DWS4000BB)

Store and dispense up to four bottles at the recommended serving temperatures (both red and white) for up to two months. Argon gas technology and double-pane glass mean no loss of aroma or flavor.



GE Profile™ Opal™ Nugget Ice Maker Dispenser
(Model P4INDOS6RBB)

Better than standard cubes, this ice is made from compacted flakes so they're smaller and chewable. Makes a whopping 38 pounds a day, and everything is kept fresh by an advanced self-cleaning system and water filter.



Gozney Dome® 29" Outdoor Oven
(Model DICREAMLPGU)

A compact unit that does it all: roast, smoke, steam, or bake. Professional-grade and dual-fuel (wood-fired or gas) for top-notch results. The double-layer stone floor and cavity insulation retain heat for faster, more even cooking.



LuxeAire Undercounter Series 24" Stainless Steel Wine Cooler
(Model UWN24C02BG)

Whether you choose built-in or freestanding, this 45-bottle chill chest is sleek and svelte, only 24 inches wide. It's also quiet at 39dBA, with a dual-pane, argon-filled glass door that keeps wine at a consistent 40 degrees (for white and rosé), 65 degrees (for red).



Miele CM 5310 Silence Tayberry Red Countertop Coffee Maker
(Model CM 5310 Silence)

A statement piece for true coffee lovers, this racy model makes a wide variety of drinks to fuel your morning commute. Inside, the conical grinder results in better flavor and aroma. It even takes care of most cleaning operations by itself.

donsappliances.com

LA CUCINA IN FAMIGLIA

The versatile *chef de cuisine* at Don's Appliances, Chef Anthony Marino, offers us a cooking lesson rooted in heritage and flavor...and kicked to the next level by state-of-the-art kitchen appliances.

Chef Anthony Marino descends from several generations of enthusiastic and accomplished Italian cooks. When we asked him for a cooking lesson, it was inevitable that his favorite dishes, embedded in memory, would come forward—with a few new twists and simplifications. Fueling it all, of course, are the latest and greatest kitchen essentials on offer at Don's Appliances East Liberty showroom on Baum Boulevard. Chef Anthony baked, steamed, grilled, and warmed at masters-level. We watched, marveled, tasted... and marveled some more.

Story by Keith Recker
Photography by Jeff Swensen

Cooking on the Wolfe Transitional Teppanyaki Module at the Don's Appliances showroom.

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For Starters
HOMEMADE RICOTTA GNOCCHI

This dish was taught to Chef Anthony as a child by his mother—who in turn learned it from her mother, to whom it was passed down from her mother. “You always start with equal parts flour and ricotta, and the recipe never changes. In the beginning, it was an inexpensive way to feed a family. Today it’s a celebration of heritage—a way of remembering all the generations before us,” says Chef.

When it came time for boiling and sautéing, Chef turned to the Wolf 15” Stainless Steel Transitional Induction Cooktop at the Don’s Appliances show-room. Induction cooktops create heat through the magnetic interaction of electricity and steel or iron cookware. Pans heat up quickly for faster boiling, frying, sautéing, etc, and the intensity of the heat can be adjusted with precision. This technology is the latest in-home kitchen equipment, and homeowners are flocking to it for its culinary virtues, but also for their sleek, easy-to-clean presentation.

For the gnocchi dough:

- 1 46-oz container ricotta cheese
- 1 tsp kosher salt
- 1 tsp black pepper
- 1/2 bunch basil, chopped
- 1/2 bunch Italian parsley, chopped
- 3 large eggs
- 1 ricotta containerful of all-purpose flour + additional flour to roll

1. Place ricotta in bowl and add salt, pepper, and herbs.



Turning out pillowy gnocchi, like making flaky pie crust, is an art form. Chef Anthony knows what he's doing!

- 2. Next whisk in eggs, and fill empty ricotta container with flour.
- 3. Combine flour and ricotta mixture together with rubber spatula.
- 4. Once combined, pour mixture onto floured work surface to work the dough.
- 5. Knead the dough and form it until it comes into a ball.
- 6. Let dough rest 30 minutes to relax the gluten.
- 7. Cut the dough into 8 pieces.
- 8. Roll out to just over 12 inches or so, cut thumb-size balls, and dust with flour to prevent sticking.
- 9. Roll on the back of a fork to create an indent.

- 10. Gnocchi at this stage can be frozen for later use, or they can be cooked in boiling salted water about 3 minutes until they float.
- 11. Once boiled drain. To brown them gently in a skillet, pat dry with paper towel and heat up a cast-iron pan with butter.
- 12. Melt butter and brown the gnocchi, elevating their flavor and adding a crunchy exterior to their pillow-soft center.

For the cream sauce:

- 1 stick butter
- 1 white onion, diced

- 4 oz guanciale, diced
- 1 tbsp garlic, chopped
- 2 tbsp all-purpose flour
- 3 oz white wine
- 8 oz heavy cream
- 1 cup chicken stock
- 2 cups grated Parmesan
- Fresh sage and basil leaves to fry and use as garnish
- 4 oz shaved ricotta salata, to finish the dish when plating

- 1. In a saucepan, sauté butter and onions until translucent.
- 2. Next, place diced guanciale in pan and render until crisp.
- 3. Add garlic and flour, lower heat, and cook out the flour for approximately 2 minutes.
- 4. Deglaze with white wine and cook out the wine for about a minute.
- 5. Add cream and chicken stock.
- 6. Bring to a boil and let reduce slightly to thicken.
- 7. Turn the sauce to low and fold in the cheese.
- 8. Using a separate bowl which you have warmed by setting it close to the stove, fold gnocchi into sauce.
- 9. To plate, serve gnocchi on warm plates with shaved ricotta salata and fried herbs. Enjoy!

Fresh Fish
ROASTED BRANZINO WITH CREAMY POLENTA

Chef Anthony tells his tale as he preps these finny denizens of the deep: “I developed this dish for the Feast of the Seven Fishes during a year where I wanted an elegant meal, start to finish, with nothing fried. Polenta, always a great holiday side dish, pairs so well with the branzino and the acidity of the tomato and rapini that roast along with it.”

Chef roasted this dish in the Wolf E Series Stainless Steel Professional Convection Steam Oven at Don’s Appliances. It boasts three options in one unit: baking, broiling, and steaming. You can use each function on its own or combine them. The steam options keep food moist and tender and prevent flavor transfer so that you can make branzino alongside your favorite banana bread with no



worry. There are also nutritional benefits: steam ovens are better at maintaining the healthy vitamins and minerals our bodies crave.

- 2 whole branzino, cleaned

- 2 lemons
- 2 bunches rapini
- 2 bunches rainbow chard
- Salt and pepper
- Olive oil
- 2 pints cherry tomatoes, blistered

- 1. To prep the fish, rinse it thoroughly and dry the skin.
- 2. Stuff the cavity with lemon slices and rapini.
- 3. Place the fish on a bed of seasoned rainbow chard—make sure to place the fish on its belly and not the side so it cooks and crisps evenly.
- 4. Cover the top of the fish with salt and pepper and a light drizzle of olive oil.
- 5. Roast in a 450-degree oven uncovered 25 minutes.

6. To serve, garnish with blistered cherry tomatoes and the creamy polenta.

For the polenta:

- 3 cups chicken stock
- 4 oz chopped parsley
- 2 oz chopped mint
- 4 roasted garlic cloves
- 1 cup yellow cornmeal
- 2 tsp kosher salt
- 1 tsp black pepper
- ¼ cup butter
- 1 c up shaved Parmesan
- 8 oz heavy cream
- 8 oz mascarpone cheese

- 1. In a stock pot, bring the chicken stock to a boil.
- 2. Add fresh chopped herbs and garlic.
- 3. Slowly pour in cornmeal and reduce the heat to medium.
- 4. Whisk together to ensure no lumps, about 4 minutes.
- 5. Add salt and pepper; switch to a wooden spoon at this point to make sure everything is incorporated.
- 6. On low heat, add butter and Parmesan to heavy cream. Stir gently to combine.
- 7. Serve warm and top with the mascarpone cheese

The Best Braise!
BRAISED OSSO BUCCO IN RED GRAVY

This dish was inspired by Chef Anthony’s twin brother, Adam. “We created this dish together, and it has been a staple in our holiday-meal planning ever since,” says Chef. “The actual cast-iron pan used here was my grandmother’s. Over 70 years old, it hung in her kitchen over a stove as decoration for years until it came to me. I have used it daily ever since.”

He cooked the dish in a convection steam oven uncovered at 350 degrees for two hours, and it was fork-tender and ready to go. It can also be cooked in a standard over, covered, at 350 degrees for two-and-a-half hours.

- 3 oz olive oil
- 2 beef shanks
- 1 tbsp salt
- 1 tbsp black pepper



Cooking and memory go hand in hand when Chef Anthony dives into Italian traditions in this cooking lesson at the Don's Appliances showroom.

- 2 carrots, diced
- 1 white onion, diced
- 1 stalk celery, diced
- 4 garlic cloves
- 4 oz red wine
- 2 cups red sauce
- 1 can cannellini beans
- 2 rosemary sprigs
- 4 thyme sprigs
- 3 bay leaves
- 2 cups baby spinach
- 1 head radicchio, charred
- 2 oz balsamic vinegar

- 1. In a cast-iron pan, add olive oil and heat to high.
- 2. Season beef liberally with salt and pepper, sear on each side 4 minutes to caramelize.
- 3. Remove beef and add carrots, onions, celery, and garlic.
- 4. Sauté until tender and deglaze with wine.
- 5. Next, add red sauce and bring to a simmer. Add beans and fresh herbs.
- 6. Simmer 3 minutes and fold in spinach. Place beef on top of spinach.
- 7. To serve, shred the beef and serve the beans and red sauce alongside it. Accompany it with some charred radicchio topped with a great balsamic vinegar.

Tip-Top Teppanyaki
ROASTED VEAL CHOPS WITH FRIED PEPPERS & POTATOES

“This dish is frequently requested by my father,” says Chef Anthony. “He loves its hearty, stick-to-the-ribs appeal on cold weekends, and insists it's even better the next day once the flavors have had time to blend together.”

Chef prepared this savory dish on the Wolfe Transitional Teppanyaki Module at the Don's Appliances showroom. He set the cooking surface at intense heat under the veal to sear it properly, and at a gentler level under the vegetables. A teppanyaki station allows the show of cooking to take center stage: it's there for everyone to ooh and aah about, and chit-chat with the chef as the food finishes. Another virtue: easy cleanup.

- 2 tbsp salted butter



- 2 veal T-bone steaks
- 1 tsp kosher salt
- 1 tsp black pepper
- 1 lb small potatoes
- 4 sprigs thyme
- 2 sprigs rosemary
- 4 oz chopped Italian parsley
- 4 oz chopped basil
- 8 oz fried peppers

1. First, heat up your cast-iron pan to high and add butter.

- 2. Season T-bone steaks on each side with salt and pepper.
- 3. Pan-sear on each side 2 minutes.
- 4. Place in 350-degree oven for 15 minutes to cook.
- 5. Slice potatoes in half, season with salt, pepper, and herbs.
- 6. Place in 375-degree oven and roast until tender, about 25 minutes.
- 7. To serve, place potatoes on platter and carve steaks. Top with fried peppers and enjoy!



Wild for Walnuts
ITALIAN WALNUT CAKE

Though Chef claims he is “not a sweets person,” his Italian Walnut Cake makes us wonder about that. “I’m honestly more likely to have this cake with coffee on a cold morning than for dessert,” he asserts. In fact, he often uses the delayed timer function on the Wolfe Series 30” Stainless Steel Electric Built-In Double Oven to start the baking early in the morning so that the cake will be ready for breakfast. All the same, this delicious recipe also satisfies all dessert-lovers after a great meal. It can be plated up beautifully with candied walnuts, mascarpone or whipped cream, a drizzle of wild honey, and fresh berries. *Che bella figura!*

Chef used a convection oven here, both for its quick pre-heating, but also for its even heat distribution. The constant circulation of air promotes browning, which pushes the cake’s crust into a delicious texture.

- 4 eggs
- 1 cup castor sugar
- 1 cup salted butter, melted
- 2 tbsp vanilla
- 1/3 cup milk
- 2 tsp baking powder
- 1 1/2 cups all-purpose flour
- 2 cups chopped and roasted walnuts
- 1 1/2 cups semi-sweet chocolate chips

Appliances

Wolf® 15” Stainless Steel Transitional Induction Cooktop
Model #: CI152TF/S

Wolf® Transitional Teppanyaki Module
Model #: TM15TF/S

Wolf® M Series Professional 30” Stainless Steel Electric Built-in Double Oven
Model #: DO30PM/S/PH

Wolf E series 30” Stainless Pro Convection Steam Oven Model # CSO30PE/S/PH



- 8-inch round baking pan that is greased, floured, and sugared
- Confectioners’ sugar to garnish
- Candied walnuts to garnish
- 1 pt strawberries, halved

1. Preheat oven to 325 degrees.
2. In a mixing bowl, whisk eggs, sugar, and butter until creamed.
3. Add vanilla and milk. Stir to combine.
4. Fold in baking powder and flour.
5. Add walnuts and chocolate, folding in

- and making sure to scrape the bottom of the bowl.
6. Place batter in prepared 8-inch cake pan. I like to grease, then flour, and then sugar it to ensure an amazing crust with no sticking to the pan.
 7. Bake for 20-30 minutes until fully cooked. Test with skewer for doneness.
 8. Let cake cool and garnish with confectioners’ sugar, candied walnuts, and berries.



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WHAT’S COOKING IN EUROPE?

Finest Kitchens Editor Stephen Treffinger visited Milan’s Salone del Mobile and EuroCucina 2022 to soak up what’s new and what’s next in the most important room in the home. He brings the latest from the trend capital of the world to TABLE readers.

For the first time since 2019, Salone del Mobile was in full force at the fairgrounds on the outskirts of Milan this year. It was the 60th anniversary of one of the world’s largest and most influential design shows, bringing together over 2,000 exhibitors from 173 countries. This year included the 23rd edition of EuroCucina, the massive (over 16,000 square meters!) kitchen design show. Spirits were high as over a quarter of a million visitors circulated throughout the many halls to see what was new.

One of the clearest messages is that the kitchen has become even more of a multi-functional space, containing not only more options—full offices, multiple seating arrangements, hybrid areas—but also having a more fluid connection to the rest of the home. As a result of the pandemic, the idea of the kitchen as the epicenter of the home has only grown. Combining living-room-like details and finishes—as well as furniture—further extended the scope of what is now a kitchen.

Story by Stephen Treffinger



Upscale woodworking techniques elevated cabinets to incredible heights at L’Ottocento.

The island has also become more of a player with increased functionality built in. The divide between prep, cooking, dining, and hanging out has all but vanished. Cooktops are becoming ever more advanced, with integrated downdrafts and more flexible burner options. Barely-there hoods and exhausts combined with natural elements like ample wood surfaces create a vibe that defines categorization. Apps that control everything (and put knobs and gadgets soothingly out of sight) continue to multiply and expand. There was even a countertop that magically transformed into a cooktop.

Colors varied, sometimes in moody shades of graphite and slate, at others in displays of highly sophisticated and confident hues. Decidedly feminine pastels are also having a moment. Cabinetry was elegant and upgraded, incorporating molding and finishes normally found outside the kitchen. Edges were rounded and softer, with lots of glass, especially on the fronts of refrigerators. Sometimes it felt decidedly serious, but overall, it was playful and joyous.



Dramatic, backlit, barely-there exhausts and one that does double-duty as shelving from Falmec.

WHAT'S COOKING IN EUROPE?



Natural materials put to their moodiest use at Häcker.



Venetian glass faucet knobs from Fantini incorporate several trends seen this year: roundness, playfulness, sophisticated color, and an upbeat vibe.



Beautiful wood-folding panels conceal a sleek kitchen from next125; an integrated home office discretely slips away when it's time for dinner at Stosa.



Glossy, glassy cabinets in subtle and sophisticated colorways (left) and spice tones (right) at Stosa turn the concept of panel-front appliances on its head.

WATERSOURCE

by **Don's Appliances**

Pittsburgh's destination for water, reimagined.



Story by Susan Fleming Morgans
Photography by Dave Bryce
Styling by Keith Recker
Food by Chef Shaun Forcett
Cake by Mediterra Cafe, mediterracafe.com

A New York Vibe on the North Side

DESIGNER MELISSA HILL REES CREATES A HAVEN FOR THE FORCETT FAMILY, COMPLETE WITH A CHEF-READY KITCHEN.

Every interior designer has at least one go-to skill. Melissa Rees of M Hill Rees Interiors in Point Breeze says hers is listening, a habit she attributes to growing up patiently taking in tales of chatty but sometimes tipsy relatives.

When it comes to our clients, “We get really personal,” she says, “so being able to navigate the emotions and the stress [that accompany remodeling] has been very helpful.” Rather than making pretty spaces, she thinks of her work as “creating a style of living.”

Listening was critical to her recent remodel of Ish and Shaun Forcett’s kitchen on Pittsburgh’s North Side. First, Shaun is a personal chef. Second, each member of the couple had strong, independent preferences. And finally, they had never worked with a designer.

“They did not really know what to expect,” says Melissa, who worked on the project with her associate, Chrishuna Wilkerson. “But they made it really easy. They gave us their trust.”

Ish, a Verizon executive, lived in the Pittsburgh suburbs when she moved to Pennsylvania from her native Brooklyn in 2005. But in 2011 she moved to a townhouse in the more familiar-feeling city, “where I could sleep like a baby hearing all the sirens,” she says. She met Shaun when she hired him to cook for a party. They married in 2017.

Shaun, following the spot-on advice of a close friend, left his Upstate New York career as a social worker to attend culinary school in Pittsburgh. For the past 14 years, he has prepared meals in people’s homes for crowds of up to 20. And then he comes home—and cooks for himself and his wife.

CHEF SHAUN FORCETT DESCRIBES HIS THERMADOR RANGE AS THE “WORKHORSE WHERE I GET THE RESULTS I WANT.”



Among his specialties are scallops, perhaps accompanied by a mango or butternut squash puree, depending on the time of year. He definitely knows his way around a medium to medium-rare steak. But he always begins curating his menus with seasonal vegetables. His experiences in other people's kitchens were a plus in helping to envisioning his own.

The Forcett's "skinny" townhouse has an open plan. The long hall that flanks one wall is narrow, but it's still easy to circulate from the foyer through the other rooms, ending up in the kitchen. Melissa was hired to design the living, dining, and powder rooms, but convinced the Forcetts the kitchen should be consistent in style with the rest of the first floor.

Originally an 11 x 10-foot space, the kitchen was expanded four feet by removing a pantry closet, making room for a centered walnut butcher block perfect for prepping. There is direct access to the dining room, which connects to the living room via a half wall with a built-in dry bar and wine racks usually filled with the couple's favorite sparkly, Veuve Clicquot, but sometimes with a collection of what seems right in the moment. Entertaining is easy.

Ish's only must-have was a brick wall reminiscent of the brownstone she grew up in, and she got her New York look. A red brick wall extends from the living room throughout the first floor to a kitchen door that leads to the backyard, where she tends an herb garden to spice up Shaun's creations.

Most of what they selected for the kitchen was sourced locally. Shaun chose the appliances. His favorite feature is the recessed oven in the butcher block—a second oven for entertaining. He also loves the six-burner Thermador range's extra-low setting, which cycles on and off, keeping any sauce the perfect temperature. He's used every type of range, some of them more expensive, but describes Thermador as "more like a workhorse where I get the results I want."

The stainless-steel appliances are housed in sleek custom cabinetry from Oread Design. Painted in Sherwin Williams' Urban Bronze, cabinets reach to the ceiling, creating the illusion of height. Setting off their deep, complex hue are countertops and a backsplash of light quartzite natural stone by Ultimate Granite.



Opposite, top: Chef Shaun plates Hummus and Charred Cauliflower. Bottom: The finished dish. This page: Wine storage and wine cooler anchor a generous bar which doubles as a sideboard in the dining room. The living room is visible just beyond.





Clockwise from top left: A corner of the kitchen designed by Melissa Hill Rees. This four-layer chocolate cake from Mediterra was the perfect end to Chef Shaun's meal. Pan Seared Chicken Thigh with Pomegranate Quinoa and Pomegranate Reduction, prepared by Chef Shaun.

Lighting in the compact kitchen needed enhancing. To that end, windows were replaced. In addition, subtle recessed lights now brighten the space, and decorative hanging fixtures—frosted glass globes with satin brass trim that echo the Brizo plumbing fixtures and cabinet hardware—are stunning. Lighting is from Shades of Light and Lightology. Small touches, such as updated baseboards, new door trim, and custom doors, complete the transformation.

Melissa was able to meld the Forcetts' desires and aesthetics into a shared vision. "She nailed it," Ish says. Investing in a designer was worth it, Ish adds: "As someone in management, it was the least stress[ful] project I've ever been involved in."

That said, the project took 18 months and at one point had them operating out of a temporary kitchen in the basement. "We couldn't wait for the project to be over so we could come home, sit down, light a [scented] candle, and have a glass of whatever," says Ish.

"So," advises Melissa, "If you're going to work with a designer, bring them in early, because planning takes time."

mhillrees.com



Ish and Shaun Forcett enjoy dessert in their dining room.

Appliances

Thermador 36" Pro Harmony Standard Depth Gas Range

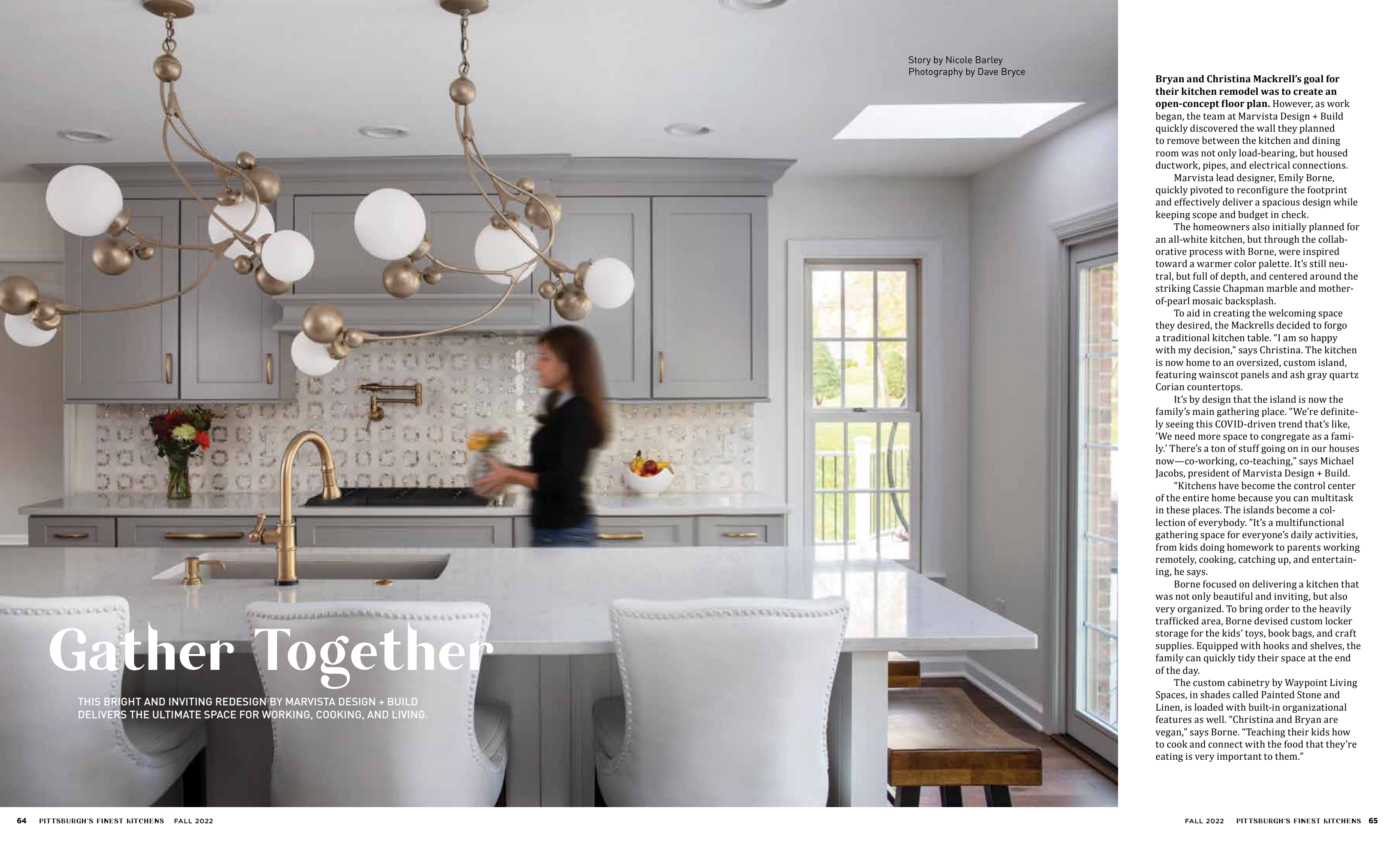
Thermador 24" Professional Stainless Steel Emerald Dishwasher

Thermador 36" Built-In French Door Refrigerator with Bottom Freezer

Thermador 36" Pro Harmony Wall Hood

Thermador Wall Oven

XO Refrigeration Luxury 24" Undercounter Dual Zone Wine Cooler



Story by Nicole Barley
Photography by Dave Bryce

Gather Together

THIS BRIGHT AND INVITING REDESIGN BY MARVISTA DESIGN + BUILD
DELIVERS THE ULTIMATE SPACE FOR WORKING, COOKING, AND LIVING.

Bryan and Christina Mackrell's goal for their kitchen remodel was to create an open-concept floor plan. However, as work began, the team at Marvista Design + Build quickly discovered the wall they planned to remove between the kitchen and dining room was not only load-bearing, but housed ductwork, pipes, and electrical connections.

Marvista lead designer, Emily Borne, quickly pivoted to reconfigure the footprint and effectively deliver a spacious design while keeping scope and budget in check.

The homeowners also initially planned for an all-white kitchen, but through the collaborative process with Borne, were inspired toward a warmer color palette. It's still neutral, but full of depth, and centered around the striking Cassie Chapman marble and mother-of-pearl mosaic backsplash.

To aid in creating the welcoming space they desired, the Mackrells decided to forgo a traditional kitchen table. "I am so happy with my decision," says Christina. The kitchen is now home to an oversized, custom island, featuring wainscot panels and ash gray quartz Corian countertops.

It's by design that the island is now the family's main gathering place. "We're definitely seeing this COVID-driven trend that's like, 'We need more space to congregate as a family.' There's a ton of stuff going on in our houses now—co-working, co-teaching," says Michael Jacobs, president of Marvista Design + Build.

"Kitchens have become the control center of the entire home because you can multitask in these places. The islands become a collection of everybody." "It's a multifunctional gathering space for everyone's daily activities, from kids doing homework to parents working remotely, cooking, catching up, and entertaining, he says.

Borne focused on delivering a kitchen that was not only beautiful and inviting, but also very organized. To bring order to the heavily trafficked area, Borne devised custom locker storage for the kids' toys, book bags, and craft supplies. Equipped with hooks and shelves, the family can quickly tidy their space at the end of the day.

The custom cabinetry by Waypoint Living Spaces, in shades called Painted Stone and Linen, is loaded with built-in organizational features as well. "Christina and Bryan are vegan," says Borne. "Teaching their kids how to cook and connect with the food that they're eating is very important to them."



A look inside the cabinets reveals eight, full-width rollout trays; six deep drawers for pots and pans; a double wastebasket cabinet; a large cutlery divider for cooking utensils; a utensil divider for flatware; and vertical storage above the oven for easy access to large items like cookie sheets and serving platters.

Natural light pours in through the sliding doors leading to the porch, while recessed lighting with settings for daytime and evening provide a just-right atmosphere, any time of day.

Finishing touches include Hubbarton Forge “Sprig” light pendants, custom-built hood, Blanco Composite farmhouse sink, Top Knobs brass hardware, and Artesso by Brizo faucet and pot filler.

More than anything, reconfiguring their space has created “more togetherness” for the Mackrell family, says Bryan. They couldn’t be happier with the results.

marvistadesignbuild.com



***THIS OPEN, AIRY KITCHEN
RENOVATION SETS THE
STAGE FOR MORE FAMILY
TOGETHERNESS.***

Appliances

JennAir Double Wall Oven with MultiMode® Convection System

JennAir 36” 6-Burner Gas Cooktop

JennAir 24” Trifecta Dishwasher

Sharp 24” IoT Microwave Drawer

Story by Stephen Treffinger
Photography by Erin Kelly

Home and Hearth

A COUPLE IN UPPER ST. CLAIR EMPLOYED BABB & MACK DESIGN CO. AND MCQUEEN BUILDING COMPANY TO CREATE A VERSATILE KITCHEN AND LIVING AREA TO ENJOY WITH FAMILY AND FRIENDS.

Designing the perfect kitchen can be a stressful and complicated process, but for one Pittsburgh couple, choosing the right people with whom they could work—and having a clear sense of what they wanted—helped make the process go more smoothly.

They began with Babb & Mack Design Co., who proposed the overall layout and chose some of the finishes. The firm then connected them with McQueen Building Company, who updated the design for both functionality and cost, helped make the final selections, and executed the build itself. But even with the right team, it's never easy if you're a busy working couple.

"She's got a baby and a toddler and she has a lot going on, so she knew she had to stay organized to remain on top of the project," said Christine McQueen. To keep everything humming along and to accommodate the homeowners' hectic lifestyles, McQueen Building used Buildertrend® software (buildertrend.com) which allowed them to upload each selection for approval by the homeowners at their convenience, saving endless e-mail chains. The homeowners were also in sync—something of a luxury. "They both agreed on pretty much every selection. There was not any struggle or 'okay, you win this one, I get the next one,'" said Christine.

The kitchen is less than 25 years old but had some issues. Everything was a bit worn, and the island was too small. For the active owners—who really love to cook a lot and to cook often—the kitchen is both a refuge and a place they put through its paces. "We enjoy simply being together in a space that allows us to care for each other and our two young children through the preparing and sharing of good food," said the wife. They love to prep pizzas for the backyard oven, make decadent holiday meals, or even heat up leftovers for a weeknight family dinner. The layout, which features an impressive expanse of countertops in Cristallo Quartz from Mont Surfaces and a large island, allows them to prep, cook, and entertain with abandon. The kitchen proper shares a space with a cozy fireplace area, a place for them to read a book and enjoy a glass of wine.





Appliances:

Sub-Zero 48"
Classic Side-By-Side
Refrigerator/Freezer
Panel Ready

Thermador 36" Pro
Grand Gas Range

Thermador Emerald
6-Program Dishwasher
Panel Ready

Bosch 5-Cycle Panel
Ready Dishwasher
Panel Ready

LG Stainless Steel
Combination Wall Oven
with Speed Oven

XO 15" Beverage
Center/Refrigerator



One challenge was the presence of several openings—two doors to the rest of the house and another to the backyard in the middle of the space, near the area between the fireplace and kitchen. The McQueens shuffled a few things around to be able to retain these doorways for aesthetic as well as practical reasons. “We worked out the furniture layout so that we could keep both of the exterior openings to the back because their house is brick and anytime you fill in brick, it looks like you filled in brick,” said Christine. This also kept everything open, an advantage for spirited children. Their whole first floor is so great for little kids. When the doors are open to the office, the boys can ride and run around the whole first floor.”

When it came to appliances, the owners requested two dishwashers, which they realize might seem excessive, but ultimately saves time. Because they spend so much time in

the kitchen and hope to enjoy it for many years to come, they spent money on professional-grade appliances and uniform finishes. “The panel-ready refrigerator/freezer and dishwashers make the full kitchen feel ‘furnished’ while also being highly functional,” said one of the homeowners. The couple also wanted to have an especially large refrigerator—in addition to one they have in the basement. “They love to have people over. It’s very much an open-door home—everybody can come in and they’re so inviting and hospitable. This layout allows them to have a lot of people over and care for them,” said Christine. The pro range with its uniform top grate and the combination microwave-convection oven also lets them unleash their inner chefs.

McQueen also guided them through the process of having a custom copper hood made, but kept it from being an over-

*PANEL-READY
REFRIGERATOR,
FREEZER, AND
DISHWASHER
HELP CREATE A
COHESIVE LOOK!*

the-top addition. "It's not overly fussy, but it's a really good counterbalance to the stone of the fireplace on the other end, which is original." Although the fireplace was left largely as is, a beverage cooler and sink were added to the fireplace area, preventing extra trips into the kitchen.

Overall, the kitchen mix is a balance of high and low. For the backsplash, McQueen ended up finding an inexpensive tile the homeowners fell in love with, and the decision was made to do the whole wall in it, rather than only a strip of backsplash. "I think it really completed that whole wall and gave it purpose. It added texture everywhere," said McQueen. The high and low, she said, works because the high elevates everything. Charlestown wall lanterns from Visual Comfort flanking the window over the sink were a splurge—and ended up being one of the owners' favorite elements.

Floors were redone in French oak hardwood from Home Depot, bringing warmth and a unifying presence to both the living and kitchen areas. The homeowners chose a creamier-toned paint than the bright or even slightly warm white typically used these days for walls and cabinetry: Steamed Milk by Sherwin Williams. It coordinates better with the rather traditional style of the house, as do the antique copper cabinet handles, pulls, and faucet from Signature Hardware. The crown molding and ceilings were painted a cooler white for contrast and to highlight the architectural details. One of the most striking of these is the coffered ceiling, which everyone wanted to have a clear focus. It was therefore decided not to have a pendant light over the island. It keeps sightlines clear, but has an added benefit: the husband is quite tall and would have been constantly banging his head.

babbandmackdesign.com
mcqueenbuildingcompany.com





Transformations and Trade-Offs

GERALD LEE MOROSCO, PRINCIPAL AT GERALD LEE MOROSCO ARCHITECTS, DESIGNS A MODERN ARTS AND CRAFTS-STYLE KITCHEN FOR A MOUNT LEBANON FAMILY...IN SPITE OF THE CHALLENGES POSED BY A WELL-BUILT OLD HOUSE.

Story by Susan Fleming Morgans
Photography by Dave Bryce
Styling by Keith Recker

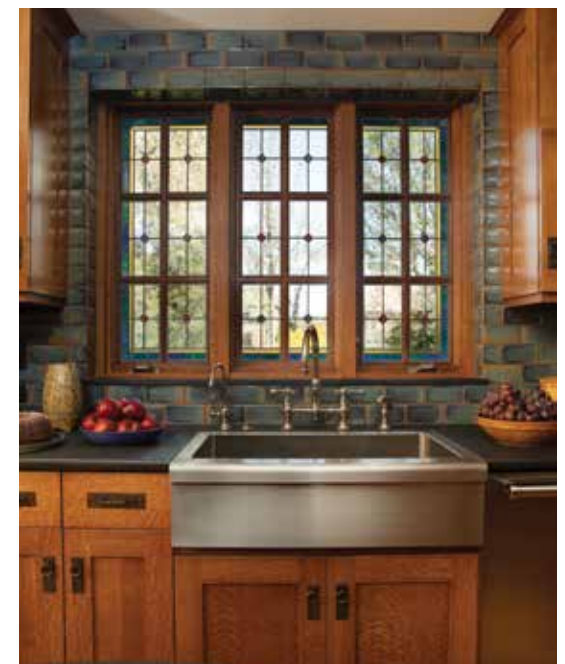
Set on a leafy cul-de-sac in Mt. Lebanon, Scott and Leslie Livingston's red brick house is a favorite among locals. Most call it Tudor Revival, but architect Gerald Lee Morosco describes the exterior's steeply pitched roof, gables, and stained-glass windows as "somewhat French Eclectic." In contrast, the interior reflects a range of styles—Tudor, Mediterranean, and Craftsman—typical of many pre-World War II suburban American homes. Its solid masonry walls and junior beam construction were meant to withstand any natural or human disaster, making a major kitchen renovation a challenge, even for an architect with 40 years' experience.

Built in 1932, the 5,500-square-foot house has gigantic living and dining rooms meant for elegant entertaining. But, as was typical for a house built by a well-to-do family 90 years ago, the original kitchen was small—a room where the live-in maid once toiled until summoned to the dining room by a foot buzzer. Previous owners had expanded and renovated, but the 1990s kitchen remained cramped, poorly lit, and unsuited to the current owners' casual lifestyle.

The Livingstons don't entertain on a grand scale. However, when they're not working or traveling (Scott is an attorney, Leslie is a travel blogger), they spend a lot of quality time in the kitchen—cooking, baking, chatting over wine with friends, or enjoying a light dinner in the breakfast nook while watching the news or *Bridgerton*, one of Leslie's favorites. At holidays, they also enjoy the company of their five grown children and two grandchildren.

Known for work in historic preservation, Morosco was not daunted by the project's issues. Speed tile and brick walls with no stud cavity or insulation—along with reinforced concrete panel floors set on steel beams—posed deconstruction problems. Achieving flow and good working function was also difficult. "The circumstances presented themselves like a chessboard late in the game with almost every move inhibited," Morosco says. "There were no fewer than six doorways in the space," a complication that required removing doors to the dining room, adjacent office, and basement and adding new ones from the breakfast room to the covered porch.

Morosco had partnered with the couple on renovations for 10 years, beginning with a dream suite for their then 12-year-old daughter, now 21 and living on her own. More recently, he enclosed a small front porch, creating a reading room. The kitchen "had long languished on the to-do list," Morosco says. With stairs that come directly up from the garage, the kitchen functions not only as cooking space but also as "front desk, mud room, breakfast room, and feeding station for the Livingston's eight-year-old border collie as well as their cat." What they needed was a high-performance, multi-use area that flowed easily to the nearby rooms, as well as to the landscaped front yard and elevated back deck.





“They share an appreciation for the Arts and Crafts sensibility that influenced Frank Lloyd Wright.”

Appliances

Sub-Zero 24.3 cubic foot Stainless Steel Built In Side By Side Refrigerator

Wolf 48" Stainless Steel Freestanding Dual Fuel Range and Infrared Charbroiler

Wolf 48" Pro Wall Ventilation

Wolf External Blower-Stainless Steel Cove 24" Panel-Ready Built-In Dishwasher

Sub-Zero 24" Under-Counter Panel Ready Wine Storage

GE Profile 1.1 cubic foot Countertop Microwave

GE Optional 27" Built-In Trim Kit

JennAir 15" Trash Compactor



Morosco says he and his clients appreciate the Arts and Crafts sensibility that influenced Frank Lloyd Wright and which permeates parts of the original house. Morosco apprenticed at Wright's Taliesin West in the 1980s and—in addition to construction and drafting—learned his way around a kitchen by cooking for 70-plus Taliesin fellows, and occasionally for Mrs. Wright.

The organic kitchen design features earthy colors and materials, geometric shapes, prominent curves, and a custom window by Pittsburgh's Williams Stained Glass. The floor is clad in Expanko Heirloom 12-inch-square cork tiles; the cabinets are quarter-sawn white oak stained to match the warm, reddish-brown Stickley Onondaga finish of the couple's 1904 Stickley butterfly table; the countertops are honed Kirkby stone from the Burlington Company in England, and the backsplash is Motawi "Moonstone Glossy" flashed tile laid in a subway pattern to create the illusion of space.

The Livingstons wanted to retain the convenient back stairway, as well as a seating area in the middle of the kitchen, even with the repurposed Stickley table in the breakfast nook. Both wants complicated traffic flow and placement of appliances and cabinets. Morosco and General Contractor Kevin Sarver solved these and other old-house problems. For instance, it was always the coldest room in the house, an issue corrected by the installation of space heaters in the toe kicks under the cabinets.

The new center island works both for food prep and dining. Its silky bluish charcoal stone top—a unique 48-inch-diameter circle that connects with a 42-inch rectangle—would

have pleased Frank Lloyd Wright. Two pendant lights, replicas of vintage halo fixtures, illuminate the island. Flanking it are bar stools with cherry-red seats which, along with knobs on the range and chair seats in the breakfast nook, provide the only touches of bright color. The Livingstons' Arts and Crafts pottery collection, displayed on built-in shelving, personalizes the space.

"The island was a game-changer for us," says Scott. "It made such a difference."

One of Morosco's signatures is ceiling articulation. Here, he raised part of the kitchen ceiling and bordered it with simple oak molding, making the room feel bigger. The breakfast room has a coffered ceiling—one of Leslie's favorite features. The ceiling details, along with careful positioning of recessed lighting, unifies the spaces.

Finding room for top-notch appliances required tradeoffs. "We played the game of whataya gain, whataya lose?" Morosco says. The Livingstons settled for a slightly smaller refrigerator-freezer and range than they had wanted—a 48-inch Wolf cooktop and 42-inch Sub-Zero refrigerator with French doors. Thoughtful placement of these appliances, along with a Cove dishwasher and a wine refrigerator in the breakfast room, make for easy cooking and entertaining.

It's hard to imagine that the Livingstons' new kitchen and breakfast room—now a serene but practical family space—required stripping everything down to the house's bare-but-great bones. "It was hard," Scott says, "But it was worth it."

glm-architects.com



Family Friendly

FOR CLIENTS IN GREENFIELD, INTERIOR DESIGNER IDA MCCONNELL OF CUVÉE KITCHEN DESIGNS CREATES A SLEEK KITCHEN THAT ACCOMMODATES COOKS OF ALL AGES.

Story by Stephen Treffinger
Photography by Dave Bryce
Styling by Keith Recker

What you immediately notice upon entering the kitchen designed by McConnell, owner of Cuvée Kitchen Designs, is a bright and clean-lined room with plenty of counter space and a streamlined yet warm vibe. What might not be immediately visible, however, are a number of features designed to accommodate the owners' children, who love to cook as much as their parents do—and who are very much encouraged to do so.

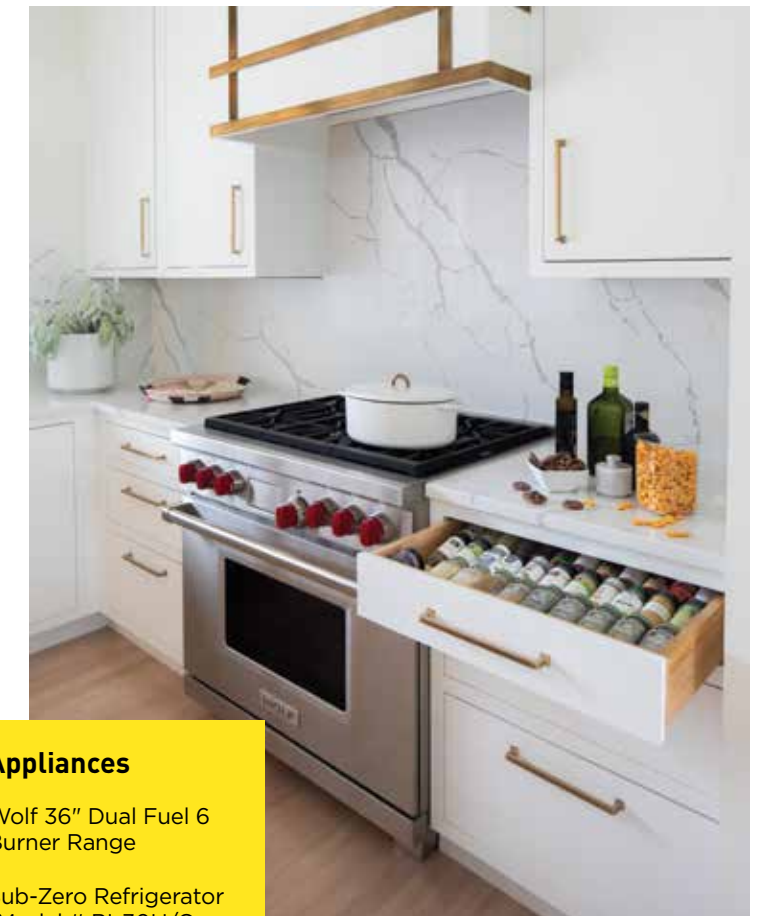
As often happens, the design began with a single element. "I showed Ida a picture of the sconces that I wanted, and we went from there," said the homeowner. (Said sconces are Rousseau Double LED Wall Sconces by Kelley Wearstler for Visual Comfort from Circa.) The goal was a space that was clean and white—but not sterile, with a place for everything in order to avoid clutter. "I also wanted the children (ages 6 and 9) to be able to reach everything, set the table, and cook by themselves. So everything is in low drawers that they can reach," said the owner. Refrigerator drawers hold milk and washed fruit; pantry drawers contain straws, cups, and school thermoses.

The owner describes herself and her family as practical cooks—rather than amazing chefs—who prepare food and eat together every day. But she had definite ideas about how it needed to function. "She absolutely wanted a walk-in pantry," said McConnell. But the logical locations for it were a bit tight, so she devised a way to add a 24-inch by 36-inch niche to the right side of the refrigerator, with open shelves and plenty of storage. To the left, there is a message center in a recess. "It's a little drop area for mail, keys, and phones. We did a charging station there as well," said McConnell.

Another request was for a warming drawer, which allows flexibility for the family's moving-target schedules. "On the weekdays, we prep dinner in the afternoon before the kids are done with school, then it sits in the warming drawer to be eaten whenever they are ready." Sometimes they eat as soon as the kids get home, before rushing off to dance or sports. Other times they don't eat until later. "But whenever we are ready to eat, the food is hot and crisp, not soggy from the microwave," said the owner.

There are also a lot of play dates, and the neighborhood kids know where the cups and snacks are stored. Lower shelves in the pantry have oatmeal and cereal so the children can make breakfast for themselves, and are also the place they can find healthy snacks. "This of course doesn't stop them from using a stool to access the less healthy snacks higher up!"

*WHEN THIS EAT-IN
KITCHEN BECOMES
A GAME ROOM,
EVERYONE IS HAPPY!*



Appliances

Wolf 36" Dual Fuel 6 Burner Range

Sub-Zero Refrigerator (Model # BI-30U/O-LH)

Sub-Zero 30" Designer Refrigerator Drawers Panel Ready

Best Coperto 36" Built In Range Hood, Stainless

Steel XO 15" Panel Ready Framed Glass Beverage Center

Bosch 24" Dishwasher

Best 36.5" Built In Power Pack Range Hood

Dacor 24" Integrated Warming Drawer, Panel Ready

The Grind Garbage Disposal (Model # DG75)

Sharp 24" Easy Open Stainless Steel Microwave Drawer

Because there are nice views to be had, McConnell wanted to keep the window over the sink unobscured, and therefore didn't crowd it with cabinets. Enter those sconces, which she placed on either side, adding a bit of drama without interfering with sightlines. Likewise, the barely-there LED light fixture—the Vega Minor LED Linear Suspension by Kuzco Lighting from Y Lighting—illuminates the island without adding any visual clutter. It is also quite bright (3,990 lu-mens), dimmable, and shows food in its true colors.

One challenge that arose when they decided to move the sink from the island to in front of the window: It was difficult to get everything to fit. So, the sink, a custom Elkay, was pulled for-ward, the tilt-out drawers (an early idea) were eliminated, and the backsplash was made very thin. It's a bit of a challenge not getting water on the wood trim of the window, but having a SmartTouch faucet (Brizo Litze) means much less reaching with wet hands and splattering. The sink itself is custom, with a wide area for washing dishes and a smaller area for drying, keeping things off the counter until they're ready to be put away.

For the dining area, the owner enlisted the help of a friend, Marie Stapinski, who helped to bring in a mix of different styles and finishes to give it a warm, eclectic, and up-to-date look. "She encouraged me to pick things I loved—and function before all else." The Monster table and Heracleum chandelier are from the Dutch company Moooi, and the Saarinen Executive armchairs in tobacco leather are from Knoll.

"The chairs have withstood babies, fingerpaint, many food spills—plus they are so comfortable," said the homeowner.

McConnell says the key to the kitchen is that it's quiet and can complement the other elements in the very large space. "You see everything when you walk in the front door—their living space on the left, the kitchen and dining area to the right."

And having the children know where everything is can come in handy for the adults as well, with more than snacks and cereal accessible in the lower drawers. "There are also all the coffee supplies, so they can make us coffee in the morning."

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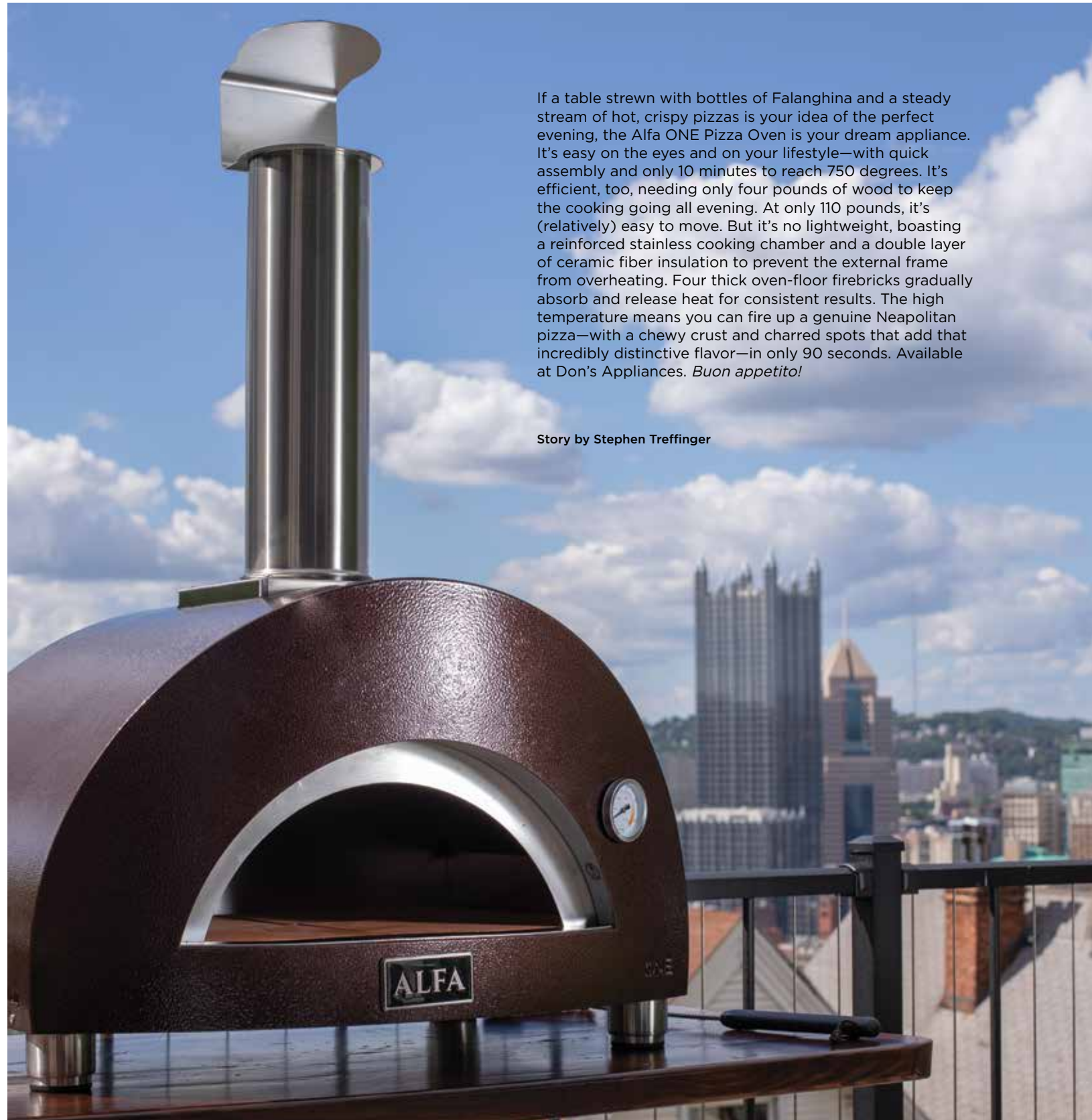
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Story by Stephen Treffinger



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