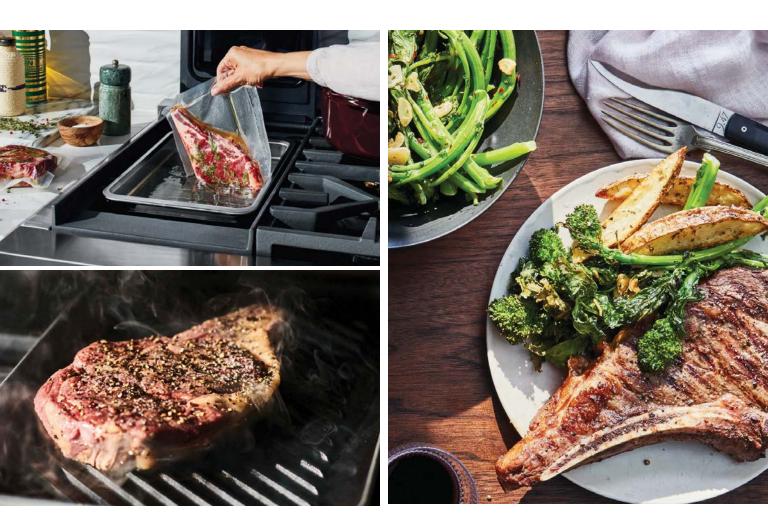




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Less movement and less thinking means more time cooking. That's why I have a glass front fridge. I see everything in it. I don't waste time digging around for something.





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## EDITOR'S NOTE

What never ceases to amaze me in reviewing the many quality entries I receive for Pittsburgh's Finest Kitchens is the way a home (particularly the kitchen) is an extension of the homeowner(s) taste, and the creative ways the stories of who the homeowners are and how they live are woven into the nuances of kitchen design.

For this edition, I obsessed over nearly two dozen kitchens before selecting our final six. Behind the encaustic backsplash, beveled quartz countertops, brush-finished cabinets, and wooden ceiling beams are the design professionals who turn stories into tactical plans and execute them. Through both the homeowners and design teams, kitchens are given a voice, a voice that beckons an appreciation of the intricate detail and fixings of the space.

I think you will enjoy reading about the remarkable makeover of an elementary school that kept one of the original stainless countertops, paying homage to the cafeteria that homeowner Rick Smith remembers on page 20. Pittsburgh Chef and restaurant owner Rick DeShantz also recounts how both his personal and restaurant kitchens reflect his preference for a clutter-free, efficient space on page 26.

I would like to thank all of the homeowners for offering us a glimpse into their lives to learn the details that resulted in the perfectly appointed kitchens highlighted here. To the design professionals and architects who used their creativity and expertise to craft the diverse spectrum of kitchens seen in this edition— thank you for providing a space that shows off our appliances and plumbing products in the best way possible. To the parties in our articles—Rick DeShantz who made the time amid his several restaurant openings and the wonderful staff at the Ronald McDonald House charities, we are grateful for our partnership.

We would love to hear the story behind your newly renovated kitchen and consider your work for our spring 2020 edition. If you'd like a platform to share your kitchen masterpiece, please submit!





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## LOVING THE ISLAND LIFE

#### By Susan Zingraf

Photos by Colleen Patel Photography
A private setting on a quiet street
attracted a Mt. Lebanon couple
to a home that was built in 1960.
Seeing its potential, they purchased
the home and began renovating it
from top to bottom. Now they enjoy
the home they envisioned for their
growing family, including an updated
kitchen design with an inviting island
at the heart of it all.



The couple worked with designer Kim Popp, owner of Kimberly Popp Design Company to help their thoughts for a new kitchen take shape. "We had ideas but no solid game plan," the wife explains. "Kim helped us understand design and construction, and which risks were the right ones to take."

Having an island in the new kitchen was the top priority for the couple, and the kitchen design was a function of that element. Kim explains, "The island was the centerpiece of the design and everything we did revolved around it."

The kitchen's narrow footprint made it a challenge for incorporating an island without expanding into the backyard, which was not desired by the homeowners. Kim created a design that flipped the kitchen's orientation, moving cabinetry and appliances to the interior wall, and expanding the kitchen into the dining area to gain space for an island. Architect Robert Stevens was instrumental to the success of the project, ensuring the structural integrity of the home throughout the design process. In addition, the design freed up the exterior wall to house full length windows showcasing the picturesque backyard setting the couple loved about the property.

#### Building character

The task of turning this vision into reality was given to the team at Precision Squared Construction, who would help the couple create their island-anchored space. Measuring 15 feet long, the island is truly the heart and anchor of the kitchen, stretching the length of the opposite counter areas and across a doorway unifying two halves of the kitchen. The island is topped with Aurea Stone quartz in Divine, from Primo Marble and Granite. With its subtle dark grey veining, it has the look of Calacatta marble. The couple chose to go with a mitered edge on the island top creating a thicker surface. "It changes the whole aesthetic of the kitchen," the husband remarks. "It adds character to the kitchen. A lot of people comment on it."







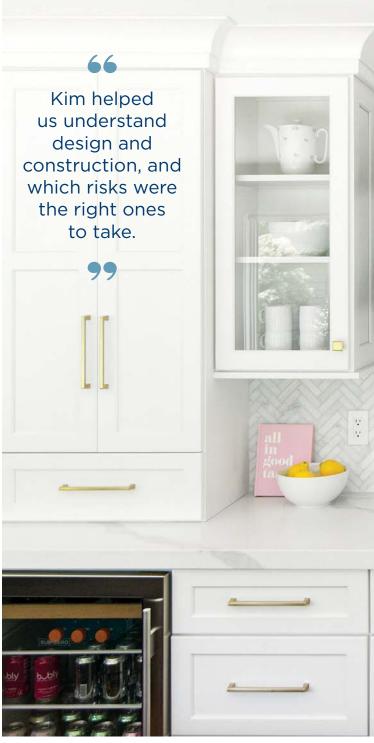
While white custom cabinetry, from Wengerd Cabinet, keeps things bright and open, this color was not the first choice for the homeowners. "Initially I didn't want white cabinets, I felt it was too basic, everyone does it," she explains. "It took some convincing but I'm glad Kim got us there."

They got there by using both colors—charcoal grey on the island, shelving and range hood and white on all the rest. The dark tone she likes come into play also with the black island pendant lights, door hardware and the Blanco Silgranit composite sink.

The sink faucet by Brizo in Luxe Gold and gold cabinetry hardware layer another color into the palette for some contemporary flare. "We wanted to create a timeless space but step outside of our comfort zone, and not do the same old boring thing we're accustomed to," he remarks of choosing gold over stainless or chrome.

#### In it for the long run

The couple made their appliance selections early on in the project, "We did the easiest thing first, appliances," he remarks. "But we also went into it knowing we're not putting this kitchen in just to take it out in five years." Their desire for high quality and longevity led them to a Sub-Zero refrigerator and separate beverage center, a Wolf six-burner



professional range, a Bosch dishwasher and Sharp microwave drawer. Rob Sobek of Don's Appliances helped the couple navigate the landscape of appliances. "I can't say enough positive things about Rob," the husband remarks. "He went above and beyond to make sure we were comfortable with every one of our decisions."

Creating a long lasting, functional and stylish kitchen, and home, was a special labor of love for these homeowners. "We are excited to raise our family and create memories in a home we renovated with our personal touches," she concludes. "We love how everything turned out."



APPLIANCES Sub-Zero 42" French Door Refrigerator/ Freezer (BI-42UFD/S/TH); Wolf 36" Gas Range (GR366); Sharp 24" Microwave Drawer (SMD2470ASY); Sub-Zero 24" Undercounter Beverage Center (UC-24BG/S/ TH-LH); Bosch 800 Series 24" Dishwasher (SHP878WD5N); Best Coperto Built-In Range Hood (CP35I369SB)



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# UPPORTING GREAT CAUSE

Ronald McDonald House Charities and Don's Appliances forge a lasting partnership

BY HILARY DANINHIRSCH | Photos by Matt Barba



About 25 years ago, Tim Hillebrand, co-owner of Don's Appliances, participated in his first Big Mac Classic, a golf outing fundraiser to benefit Ronald McDonald House Charities. Since that time, the company has continued to support the organization in multiple ways.



"It's a great cause; we take care of them in any way that we can." says Hillebrand. In fact, their buying group, Brand Source, is a national sponsor of Ronald McDonald House Charities and has supported the charity over the years with appliances and donations.

#### A charitable mission

A nonprofit, the mission of Ronald McDonald House Charities is to provide a place for families to stay when they are seeking medical care for their children. Founded in 1974 in Philadelphia, there are now 368 charities worldwide, explains Eleanor Reigel, who serves as executive director for Ronald McDonald House Charities of Pittsburgh and Morgantown.

The Pittsburgh-based Ronald McDonald House, celebrating its 40-year anniversary this year, maintains 74 apartments for families; they've been in their current space in the Bloomfield neighborhood for the past decade. All families are

granted full access to a well-equipped large kitchen, which includes a pantry stocked with such staples as pasta and peanut butter, a milk machine and a cereal bar, as well as two ovens supplied by Don's Appliances.

Families can utilize the kitchen to make meals for themselves, which also includes a commercial coffeemaker, refrigerator, and microwave. But on an almost daily basis, volunteers from the community gather onsite in the spacious kitchen to cook meals for the families as part of what Reigel calls "...a robust meal program."

"This is a program that is very well liked and utilized—having a sick child, you don't think about yourself, as you're focused on your child's wellbeing but you also have to maintain your own health and a good diet and make sure you have the nutrition you need. We feel the meal program is very important from that perspective," says Reigel.

Reigel says that the Pittsburgh and Morgantown Ronald



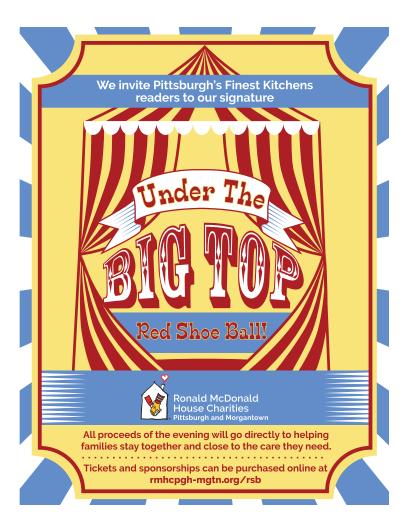


It's a great cause; we take care of them in any way that we can.





McDonald Houses rely upon community support from individuals and business, which donate both time and money to the nonprofit. Although they have other programs, such as the Care Mobile that offers preventative pediatric care around the city and suburbs, maintaining the kitchen is important goal for the organization. "We're always looking at making it better and how we can improve it for the families and volunteers who use it," says Reigel.



#### The perfect partnership

Because they believe in the cause, Don's Appliances and Ronald McDonald House Charities of Pittsburgh have cultivated a good relationship over the years, with Don's regularly supporting the charity with fundraising events.

Several years ago, for example, Don's arranged to take some families who were staying at the Pittsburgh Ronald McDonald House to a private skate with several Pittsburgh Penguins. Don's Appliances has also sponsored the local nonprofit's annual Red Shoe Ball on several occasions.

The next event to benefit the charity will be held this fall, at which point Don's will team up with one of its vendors for an event that will include a silent auction and raffles.

It is part of Don's Appliances company culture to get involved in charitable causes. "We're very fortunate. We're all healthy, our kids are all healthy, our business has grown, and our parents have always given back; we're doing the same thing moving forward," says Hillebrand.





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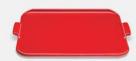
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Former school cafeteria is transformed into a welcoming family kitchen



#### BY ABBY WEINGARTEN

Photos by Carrie Leigh Photography

When the Smith family embarked on transforming an old elementary school into a full-time home, they envisioned the kitchen as the aesthetic centerpiece. • Designer Jackie Koval took the 450 square-foot space and revamped it to fit the needs of the four-person clan. The redo was certainly a challenge, as the space formerly housed the cafeteria of Mount Morris' Perry Elementary, which had been built in 1960 and closed in 2010.





#### Cafeteria-inspired style

The Smiths bought the 23,000 square-foot school on its 11-acre lot in 2015 and turned it into a four-bedroom, six-bath-room residence.

"When we bought the school, the original dishwasher was still in there, the drains were in the floor, there were pipes coming from the roof, and there was a walk-in freezer and fridge. The kitchen was just off the gymnasium," says homeowner Crystal Smith, who lives with her husband, Rick, and their two teenage daughters: Jaclyn and Paige. "I wanted to keep it more cafeteria-style, with no upper cabinets but

shelves instead, to encourage everyone to help themselves. I would say we were going for industrial modern with a little bit of a farmhouse feel."

The aim of the reworked layout was to accommodate the Smiths' busy, family-centric lifestyle.

"I like to do a lot of baking and entertaining. We have about 20 kids here every weekend. And we do a few parties throughout the year for our employees and friends," Crystal says. "It's probably the most functionally laid-out kitchen I've seen. It flows very well now."





#### A nostalgic design

When Koval initially approached the space, she was flooded with elementary school nostalgia. "It brought back memories of being in the cafeteria and eating in the gym, so we tried to keep that flow in the project, and my idea was to go with an industrial feel," says Koval, who has been designing kitchen projects for the past 35 years. "I'm so proud of how it looks now. It was such a collaboration. It was me leading her and her leading me, and that's how I try to work with all my clients. They get to be a huge part of the process."

A major part of the collaboration was cherry-picking the appliances, which now include a Sub-Zero integrated refrigerator column, a Sub-Zero integrated freezer column, a Scotsman undercounter icemaker, a Sharp microwave drawer, a Bosch Benchmark dishwasher, and a Wolf dual fuel range. Complementing the look of the appliances are white countertops with gray accents, two islands, Omega cabinets with a brushed finish, a ceiling with custom dark walnut beams, copper sinks and cabinet handles, bronze faucets, and rustic dark walnut floating shelves.

#### Bringing family together

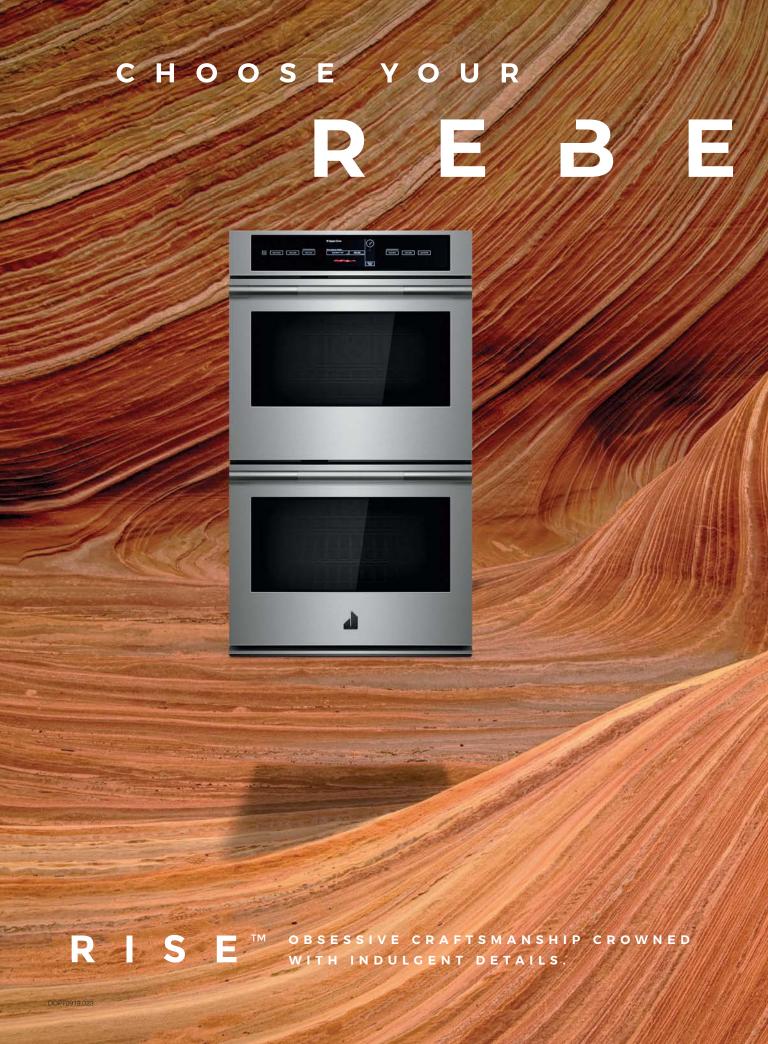
Inspirational artwork with the words "Be kind. Speak truth. Love others. Show grace. Work hard" brings the space (and family) together.

"Those words pretty much sum up our family and our values," Crystal Smith says. "This is definitely my dream kitchen. When I walk in, I stand there and smile and think 'Oh my gosh, this is exactly how I always envisioned it.' I can't believe it's a reality."

APPLIANCES Sub-Zero 36" Integrated Refrigerator Column (IC-36RID-RH); Sub-Zero 36" Integrated Freezer Column (IC-36FI-LH); Scotsman Undercounter Ice Maker (SCN60PA-1SS); Sharp 24" Microwave Drawer (SMD2470ASY); Bosch Benchmark 24" Dishwasher (SHV88PW53N); Wolf 48" Dual Fuel Range (DF484DG)



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### CONVERSATION WITH AWARD-WINNING RESTAURATEUR

By Karen Bradner | Photos by Matt Barba

This August, we spoke with the owner of Pittsburgh's Richard DeShantz Restaurant Group to learn a bit about how he got his start, where he plans to go, and how he likes to operate in his kitchens.

#### You run six restaurants and are opening up two more this year. Do you know anybody who is busier than you?

I don't know. I'm sure a lot of people. Maybe Mike Tomlin getting ready for Steeler Season. I typically work 14-hour days six days a week and on the seventh day, maybe six to eight hours.

#### How much of that time do you spend hands on in the kitchen?

Not as much as I used to, but still a lot more than anyone would think.

#### When you're not cooking, what do you do?

I design the restaurants, the logos, the signs, the back of the house. I pick out the furniture. I can spend hours and hours redesigning menus and recipes.

#### You started out in art school. Why the switch to culinary school?

I loved to paint and sculpt, but didn't know if I could make it as an artist. I was sort of a free spirit. I didn't know if I could be successful commercially.

#### Are your tattoos a manifestation of that suppression of your passion for art?

No, I wouldn't say that. Tattoos are addictive. Mine are about lessons I've learned, places I've been. Or when I've built something. I want to remember the time and space. They are a journey of my life.

#### Where did your love affair with food begin?

For as long as I can remember. I've loved to cook. I started working in a restaurant as a dishwasher when I was 14. By the time I was 15, I was working on the line 40 hours a week. During culinary school my second job was at Hyeholde Restaurant. It was the first chef-driven restaurant I ever worked at. They weren't cooks, they were chefs. They were respected. That kitchen blew me away. They would have staff meals every day. They were



I went from loving to cook to the passion for it as a way of life.



all super passionate about their work. They were like family. Beginning with that experience, I went from loving to cook to the passion for it as a way of life.

#### What are the similarities between your home kitchen and a restaurant kitchen?

Everything needs to be close. I don't want to spend time walking to the fridge. Not too many steps to the sink, to the oven, to the stove. I could be blindfolded, turn around and start working. There's no mental clutter either. I'm very organized. We have a saying we like to use in this business: "Mise en place." It's a French phrase which means "everything in its place." Less movement and less thinking means more time cooking. That's why I have a glass front fridge. I see everything in it. I don't waste time digging around for something.

#### What do you love about Pittsburgh?

My family is here. I have a twin brother and like spending time with his kids. Plus my mom is here. I lived in several places and have travelled a lot. When I opened up my first restaurant here, I thought I would do a stint and move on. I ended up staying longer. I plan to do this outside of this area sometime in the future, but Pittsburgh will always be my home.

#### You and your restaurants have received a lot of accolades. Do you have a particular favorite?

I'm not super reward-driven, but it's nice when someone recognizes our hard work. It validates us. I love the James Beard Award because it's for the whole group. (Richard DeShantz Restaurant Group was a semi-finalist for Outstanding Restaurateur 2019.)

#### Who names your restaurants?

I do. They're based on what I'm doing at that moment—it just so happens this is what I'm cooking right now. For example, Fish nor Fowl, came from the phrase "neither fish nor fowl." It means not being categorized. I'm doing my own thing. I don't read the same book twice. Why should I cook the same thing over and over? When it comes to food, there is always something new to try. You never stop learning.

#### Editor's note

Together with his business partner. Tolga Sevdik, DeShantz currently operates six area restaurants including: Meat & Potatoes, Butcher and the Rye, täkō. Pork & Beans. Poulet Bleu, and Fish Nor Fowl. Later this year, the team will open gi-jin, a Japaneseinspired raw and gin bar, and Coop de Ville, inspired from the southern table.





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#### Stylish elements add character

Interior designer Natalia Dragunova, of Notion LLC, helped reimagine the aesthetics—inside the 5,500-square-foot structure—and opted for a more transitional style.

"The homeowners wanted it to be updated a little bit more—bright and airy, but still keeping with the neighborhood, which was sort of traditional," Natalia says. "We played with the textures and kept everything clean and crisp but inviting."

Quartzite countertops, which boast the appearance of marble but the durability of granite, mix with solid maple and walnut cabinets. Stone, copper and warm wood features provided contrasts to the sheen of the appliances (some hidden, others exposed).

The Sub-Zero appliances include the 24-inch refrigerator and freezer columns, the 18-inch wine storage unit, the 30-inch refrigerator/freezer drawer, the 24-inch undercounter refrigerator, and the 15-inch undercounter ice machine. There is a Wolf 60-inch gas range, a 30-inch M Series professional built-in oven and a 30-inch M Series professional microwave oven; as well as a Miele built-in coffee system and a Bosch 24-inch Benchmark Series dishwasher.

"Brian put a lot of thought into all of the appliances, in terms of usability and how they fit into the design, and did a ton of research," Emily says.





A plethora of impressive features

The Lowes admit that it is hard to pick their favorite features in the new kitchen. They point to the built-in commercial pizza oven above the range, the rangetop grill that is perfect for weekend pancakes and eggs, and the high-top island where the children often do homework or art projects.

Other amenities such as the double dishwashers, the pullout cabinet drawers, the latte maker and the hidden mixer in the island help to make cooking and cleanup a breeze. While the custom range hood, the round dining table by Zach Wockenfuss, and the fireplace, which was previously a stack behind one of the walls that was removed and cut into a fireplace shape, bring charming character to the space.

"I also love the lighting. I always wanted it to sparkle a little but still be welcoming and comfortable and the toe kick lighting at night is really pretty and calming. I have a separate area for baking, which I love. The pizza oven is always fun for the kids when having friends over," Emily says. "We just wanted it to be someplace the kids could be that was more connected to the rest of the house—brighter and welcoming."



APPLIANCES Sub-Zero 24" Designer Refrigerator and Freezer Columns (IC-24R/ IC-24FI); Sub-Zero 18" Wine Storage (IW-18); Sub-Zero 30" Designer Refrigerator/Freezer Drawer (ID-30C); Sub-Zero 24" Under Counter Refrigerator (UC-24R); Sub-Zero 15" Under Counter Ice Machine (UC-15IP); Wolf 60" Gas Range (GR606DG); Wolf 30" M Series Professional Built-In Oven (SO30PM/S/ PH); Wolf 30" M Series Professional Microwave Oven (MDD30PM/S/PH); Miele Built-In Coffee System (CVA 6805); Bosch 24" Benchmark Series Dishwasher (SHV8PT53UC)



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The formerly dated kitchen (complete with pickled cabinets) was disconnected from the dining nook and family room, separated by a series of boxy bulkheads serving as visual barriers. On a less tangible but still critical level, the kitchen's ambience made it difficult for the family and their frequent guests to connect, with its low ceilings and minimal lighting. By teaming up with designer Mark Morrison and Don's Appliances, the space is now open and welcoming.

"The bulkheads were removed and the ceiling was raised, which allowed us to install a taller window at the sink and an arched glass header over the doorway into the eating area," explains Morrison. "We also accented the raised ceiling with painted wood beams." Other accents include the versatile and aesthetically pleasing appliances, which served as a springboard for much of the renovation and further connected the room.



#### The hearth of the home

The homeowners wanted both a range and an induction cooktop. "At big holidays, we may host 30 or more people," they explain. "One of the things we wanted was enough cooking space, as well as speed for cooking certain items." So they selected the Wolf Dual-Fuel Range, which includes a griddle, and the Wolf Induction Cooktop. The hearth area, which houses the range, is built around a commercial-grade vent, and is one of the homeowners' favorite features.

They also enjoy their Wolf Electric Steamer Cooktop, which they purchased "to eat healthier, to cook certain items differently and to have certain things taste better." The Wolf Transitional Drawer Microwave was incorporated to keep the look clean and the countertops free of clutter, and the Marvel beverage center and wine coolers allow for different wine types, plus sodas and water, to remain at their ideal temperatures. For the refrigerator, which is the Sub-Zero professional fridge with a glass door, it was all about the sleek look, and for the dishwasher, the Bosch 24" 800 Series, it was all about quiet efficiency.

#### Say it with stone

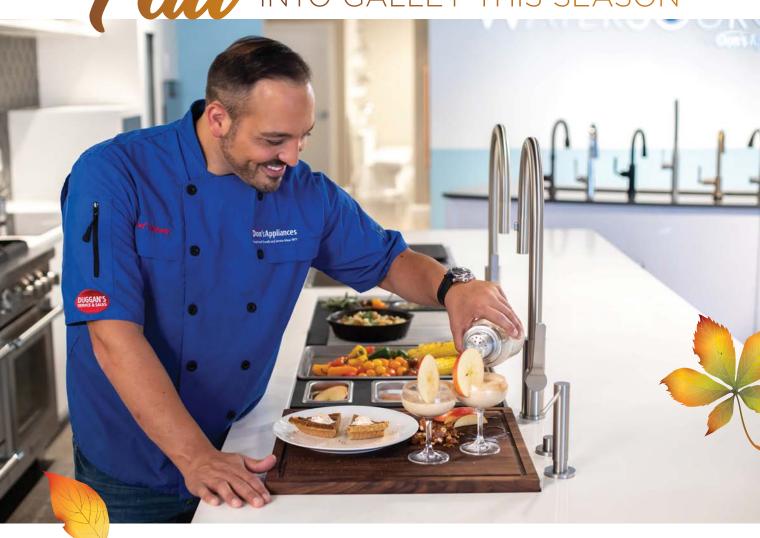
Earthy stone throughout the kitchen serves as an ideal backdrop for the appliances. "We also have a lot of stone throughout the rest of the house and definitely wanted to incorporate it into the kitchen," says the homeowner. The Shiloh cabinetry, stained cherry wood with a black glaze, is another pleasing compliment to the stone, and the new low-voltage LED lighting showcases it all: recessed, undercounter and above-cabinetry lights all create different accent effects—and connections, of course"—within this stunning kitchen.

APPLIANCES Wolf 48" Dual-Fuel Range with Griddle (DF486G); Wolf 36" Induction Cooktop (CT36I/S); Wolf 15" Electric Steamer Cooktop (IS15/S); Wolf 30" Transitional Drawer Microwave Oven (MD30TE/S); Sub-Zero PRO 48" Refrigerator with Glass Door (648PROG); Marvel 24" Undercounter Refrigerator (MPRO6GARM-BS-LL); Marvel 15" Wine Cellar (MPRO6GARM-BS-LR); Bosch 24" 800 Series Dishwasher (SHPM78W5-N)



Morrison Kitchen & Bath is a second generation design firm located on Rte 51 in Baldwin Boro. Started in 1957, they have been remodeling kitchens and bathrooms for 62 years. The firm represents the most respected names in cabinetry. Morrison also designs and installs wine cellars, bars, custom closets and built-in cabinetry for entertainment centers and offices.





Whether you're preparing a quick dinner for two, cooking a meal with an array of fresh herbs and produce, entertaining for a holiday get together or simply cleaning— the versatile Culinary Tools and configuration options of the Galley Workstation redefine this standard kitchen appliance.

Experience the Galley Workstation (and a few creative holiday recipes) for yourself!

From now until October 31st, 2019 post a photo with your favorite fall dish or cocktail to Facebook or Instagram with the hashtag #fallintogalley for a chance to win a cooking demonstration and dinner with Chef Anthony!

Visit donsappliances.com/galley for full contest rules and recipes. No purchase necessary. Void where prohibited.

#### CHEF ANTHONY MARINO SAYS CULINARY TOOLS ARE AS IMPORTANT AS THE INGREDIENTS





"The Upper Tier Half-sheet Pan makes preparing a Roasted Corn Salad fast and easy."

"A cast iron pan with Pumpkin Gnocchi can easily cool on the Drying Rack as I top it off using garnishes in the Garnish Board in Graphite Wood Composite. Rinsing veggies couldn't be easier with the Colander in the Platform."











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Makeover updates kitchen with timeless appeal

By Lee Rhodes

Photos by Christina Montemurro

soul-nourishing one, with generous doses of light, a fresh color palette, and a sense of openness. With help from Maggie Cham, owner of madDesigns, this once-claustrophobic 1960s kitchen underwent a dramatic transformation. >





After Lisa purchased her home, she went abroad for a year. It was during this time that she fell in love with the Old World look of handmade encaustic tiles, whose intricate patterns and vivid colors are fueling the infatuation with the tile back here in the U.S. Still, Lisa was initially hesitant about her bold new backsplash—which was set to replace a fruit mosaic above the range—but she ultimately embraced it and it became jumping off point for the rest of the kitchen.

#### A serious influence

Maggie recommended a matte black faucet—Sleek by Moen from Don's Appliances—to accent the black-and-white backsplash and to connect with the appliances. In fact, it's the appliances that are critical to the room's transformation because, as Maggie puts it, they "seriously influenced the design." Because Lisa isn't fond of the stainless look, Maggie recommended the GE Profile line in the softer-looking slate finish. In addition to the GE French Door refrigerator, which has a custom magnetic chalkboard to its side for displaying menus and artwork, they also incorporated a U-Line beverage fridge. "Lisa loves to entertain and wanted the luxury of a beverage fridge, both for easy access to her son's juice boxes and for herself; it's closer to the dining areas when she's hosting company," explains Maggie.

Lisa also wanted the luxury of a paneled dishwasher and chose the Bosch 800 Series, as well as the GE Slide-In Gas Range that contains two smaller ovens. She and Maggie hid the cooking ventilation inside the custom Best Coperto Range Hood. Similarly, the Sharp microwave drawer allows Lisa to have easy access to the appliance while keeping it off of the countertops and mostly out of sight. This approach allowed them to showcase the island as the piece of furniture it's designed to emulate.

In addition to the natural light that now pours into the kitchen-Maggie and her general contractor Brian Podgorski of BP Construction removed walls, changed entry points and removed bulkheads to accomplish this-there are honeycomb glass pendants that create visual interest and illuminate the space.



Lisa loves to entertain and wanted the luxury of a beverage fridge...

-Maggie Cham





#### Stick with the classics

Maggie has advice for how to approach a kitchen renovation, particularly when it comes to aligning aesthetics with functionality. Start with the latter, she says. "Tried and true, form follows function. If you design a beautiful room that doesn't work for you, it's only going to prove frustrating in the long run." Maggie also speaks to some of what's on-trend in kitchens right now, including more modern, sleek lines with a depth of textures. "Navy and medium to dark hues of blue are very popular right now, but I think they will stand up to time as they are such classic neutrals," she adds. "And I'm always wary of trends that look trendy, but prefer those that still harken back to timeless style, not necessarily 'traditional,' just timeless."

For this particular project, the natural flow of light, clean color palette, and stunning appliances work well to create a timeless appeal that is sure to last for years to come.



APPLIANCES GE 30" Slide-In Gas Range (PGS960EELES); GE French Door Refrigerator (PYE22KMKES); SHARP 24" Microwave Drawer (SMD2470ASY); Bosch 24" 800 Series Dishwasher (SHV878WD3N); Best Coperto Range Hood; U-Line 24" Glass Door Refrigerator (U-1224RGLS-00A)



kitchen • bath • interiors

For Maggie Dobkin Cham, design is a way of life. After living in the New York City area, the Pittsburgh native, with a BFA from Carnegie Mellon, returned to her hometown in 2006. Now, celebrating ten years in business, madDesigns is a full service firm, transforming kitchens, baths and other important living spaces in a calm and fun manner. At madDesigns, it starts with your dream. We listen. We collaborate. We imagine. We design spaces that reflect your style and fit your life.



Brushed nickel has a warmer, softer look than chrome. I think it looks more expensive. Plus my clients tell me it's easier to clean since it doesn't get water spots.



Today's faucets are dripping with options for form, finish and function

#### By Karen Bradner

Shopping for a new faucet? Here's a bit of advice from people in the know on how to narrow down the plethora of choices to select the fixture that's perfect for you.



#### **FINISH**

When a client meets with Jessica Dobrushin, lead WATERSOURCE specialist at Don's Appliances, to help narrow down their faucet selection, finish is where she starts. "Not every manufacturer makes every finish," Dobrushin says, "So if the client wants a particular finish, that might dictate the lines we look at."





#### **FORM**

The faucet is a key design decision during a kitchen or bath remodel. It sets the tone for the style of the space," Before you begin your search, take a picture of the sink you plan to update, noting its dimensions and hole configurations. Or if you're renovating the space, collect photos of bathrooms and fixtures you like.



My family likes the sleek, contemporary style of this faucet-even the way the water looks when it's running out of it.



—Alison Erhard,







The Grohe Blue is an awesome faucet. It allows for on demand, filtered, chilled and sparkling water."



—Jessica Dobrushin, WATERSOURCE



#### **FUNCTION**

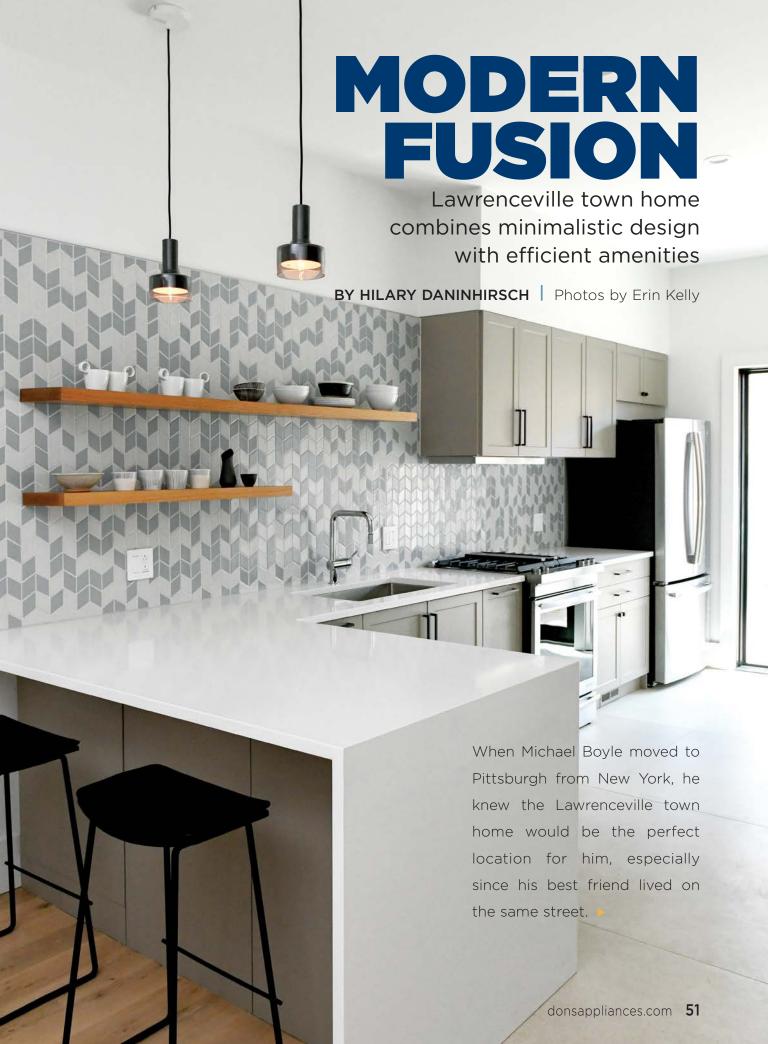
Here are some hot new features to consider:

**TOUCH** is great for when you are working with chicken, eggs or anything messy. Just touch the faucet—it can be with an elbow or wrist—to turn the water on.

**HANDS FREE** can be operated via a foot control or by a motion sensor in the base of the faucet.

**GROHE BLUE** has three settings for filtered and chilled water: still, medium, full sparkling.





He didn't mind the small size or the narrow dimensions, but extensive work was required to transform the home into something that was not only livable but also aesthetically appealing.

"This was the smallest and the worst house on the block but if I undertook the project, that meant it would benefit the entire block," says Boyle. His goal for the space was something that was a fusion of "...modern, minimalistic and efficient."

#### Creating an open concept design

Working with Essig Renovation and Design, Moss Architects and Don's Appliances, Boyle now has a dream kitchen in a dream home.

The original kitchen was located in an eight-foot wide addition at the back end of the home. "It was not a very well utilized space. It was dark, with one tiny window, and structurally it had lots of problems; it really needed to come down," says architect Katie Seftas.

David Levin, the project lead from Essig, tore down the original kitchen and added an 18-foot addition to accommodate the new kitchen. "He wanted an open space as much as possible. If you put interior walls and break up a space, it makes it look small, so we were able to keep the entire first floor very, very open," says Levin.

The open concept extends into the uncluttered kitchen, with custom oak open shelves that replace some of the cabinetry. "We strove to use very natural, neutral tones; one of the features was a more decorative geometric tile pattern, which was the visual focus of the space but we kept it simple in terms of color scheme," says interior designer Gina Konopack.

#### A clean aesthetic

Perhaps one of Boyle's favorite features is the large format kitchen tile. Similar-looking concrete tiles with seams that match those in the kitchen extend out to the back deck, lending cohesiveness to the space as well as an indoor/outdoor connection.

Boyle wanted clean, straight lines, and the resulting kitchen is flat, square and straight, with no curves. "That was why modern appliances fit in very well," says Levin.

Indeed, the three appliances Boyle purchased from Don's Appliances—a GE French Door Refrigerator, a JennAir 30-inch Slide-In Range and a JennAir 24-inch Trifecta Dishwasher—were perfect for the space; the flat fronts on the appliances and their sleek design dovetail with the contemporary kitchen.

"My intention was for that kitchen to never look clut-



tered, to never have too many things drawing your eye," says Boyle, which is one reason he was liked the refrigerator with the interior water dispenser, as it has a clean-looking front. He said he conducted a lot of research on JennAir products and concluded they were right for his kitchen.

APPLIANCES GE French Door Refrigerator (GWE19JSLSS); JennAir 30" Slide-In Range (JGS1450FS); JennAir 24" Trifecta Dishwasher (JDTSS244GS)





mossArchitects is a Pittsburgh-based architectural firm founded by Andrew Moss with the intent to develop responsive, artful, expressive design solutions. Recognized as one of the premier collaborative design studios in Pittsburgh, we approach each project with a sense of challenge and adventure through architecture, interior, and urban design services. We strive to investigate, explore, and brainstorm design solutions that exceed client expectations. We seek clients who share our conviction that quality design improves our clients' way of life. For more information, visit www.mossarc.com



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