

SOUTH SHORE LIVING

EXPLORE • EXPERIENCE • ENJOY

INSPIRED
DESIGN

Custom Kitchens
That Cook

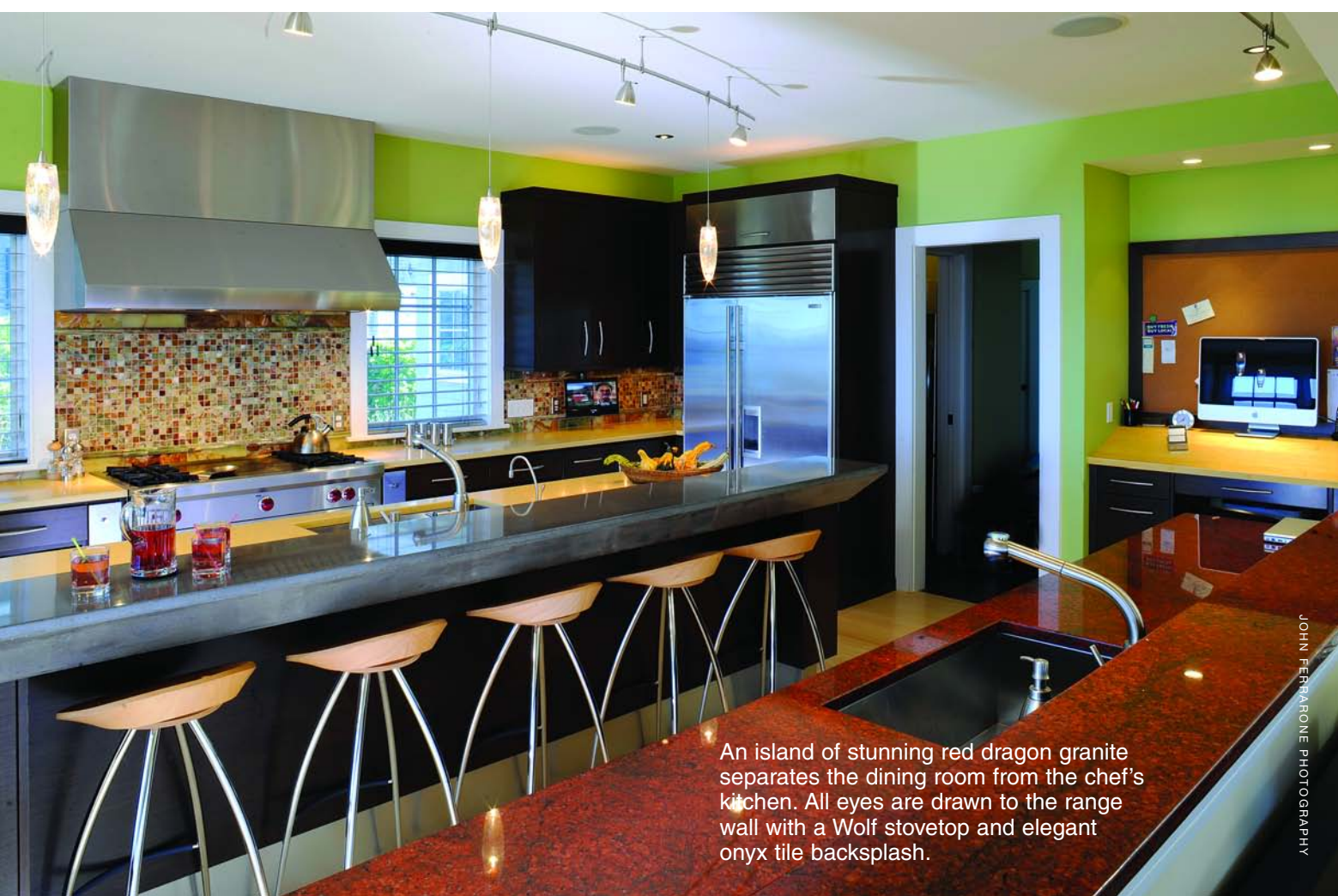


Kitchen Karma



BY JESSICA LANIEWSKI

JOHN FERRARONE PHOTOGRAPHY



An island of stunning red dragon granite separates the dining room from the chef's kitchen. All eyes are drawn to the range wall with a Wolf stovetop and elegant onyx tile backsplash.

JOHN FERRARONE PHOTOGRAPHY



Chef's Corner in Plymouth

Kitchen Need: Professional-grade equipment and a family-friendly atmosphere

It's not often that a Cordon Bleu trained chef asks designer Cameron Snyder for a custom-built kitchen, especially one that would be appropriate for kid friendly cooking lessons.

"We had specific things we were looking for, as a blended family with five kids," says the Plymouth homeowner, who trained at the legendary culinary school in Paris, France for two years. "The big concrete breakfast bar was something we definitely wanted to have as it gives the kids a place for after school snacks or a quick lunch." The concrete countertop is unique in that it was custom molded in a six-inch slab in Rhode Island and brought into the house in one piece.

The homeowners also wanted the kitchen to be accessible for guests, as the family often throws dinner parties. "We wanted the kitchen to be big and friendly enough for everyone to gather around the stove," says the homeowner, whose curious guests often become part of the action when they come to check on dinner.

Snyder, President of RoomScapes Luxury Design Center in Rockland, designed a chef-friendly kitchen for the family of seven that would allow everyone to make dinner together. The homeowner believes in encouraging kids to get involved in the kitchen and is using his culinary training to teach his own children the fundamentals and importance of cooking. To suit this need, cooking tools are located at a "kid friendly level" so even the youngest child can access pots and pans from the stainless steel pullout racks in the base cabinets.

"As with most professional chefs they want their pots and pans open and not hidden, but we didn't want to hang everything and ruin the view," says Snyder, who kept the area spacious and organized with open-front horizontal rift-cut veneer cabinets.

Stainless steel pullout spice racks, located near the stove, give the chef convenient access to ingredients when he is preparing homemade pizza or a family favorite, spaghetti carbonara.

The main kitchen island, where the chef slices and dices, and the countertop next to the cooking range, were made of CaesarStone creme limestone, a durable and beautiful material that resists knife marks and scratches. The island separating the kitchen and the



The concrete “breakfast bar” countertop was custom molded in a six-inch slab, while stainless steel pullout racks provide easy access to pots and pans.

dining room is a stunning red dragon granite. Bamboo floors and an onyx tile backsplash add additional elegant touches to the chef’s kitchen.

The homeowners requested two dishwashers, a growing trend according to Snyder, so that meals can be cleaned up promptly. Additionally, two stainless steel sinks, one in the island near the dining room where family dinners and friendly meals are eaten, and one directly behind the stove, make it easy for rinsing vegetables and washing hands.

In addition to the gorgeous views of the Plymouth waterfront, all eyes are drawn to the kitchen wall with the range. A French Wolf stove-top was chosen, with four burners and a large cast steel top in the center that allows the chef to maneuver five pots at once. A single large wall oven is paired with a warming drawer to keep dishes hot when entertaining large groups.

“We wanted to design a functional space for a large family that cooks and entertains a lot,” says Snyder, “and one that allows several people to work side by side without interfering with each other.”



Roomscapes Luxury Design Center, Inc.

40 Reservoir Park Drive,
Rockland, MA 781-616-6400
www.roomscapesinc.com