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House Beautiful

WHAT
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ROOM
GREAT?



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KITCHEN OF THE MONTH

Kitchen by **KATHRYN FEE**

BRIDGEHAMPTON, NEW YORK

The blue of Chinese porcelain, paired with white, makes quite a statement but is amazingly neutral, too.

Interview by
CHRISTINE PITTEL

Photographs by
QUENTIN BACON



White Carrara marble countertops, finished with a traditional ogee edge, set off cabinets painted Benjamin Moore's Champion Cobalt. The Sub-Zero 642 is paneled to match. A 36-inch dual-fuel Viking range is complemented by a Viking wall oven. Just above the oven, a tambour door hides a microwave.



CHRISTINE PITTEL: *You could dive right into that blue. How did you choose it?*

KATHRYN FEE: I can't take credit for that. My clients, Lisa and Brian McCarthy, did not want the typical white kitchen, and their interior designer, Barbara Uzielli, picked the shade of blue. I was the architect. We gutted the original kitchen and added 400 square feet to open it up to the view. Now there's a breakfast area just beyond the island with a big table and windows on three sides.

LISA MCCARTHY: We look out on an agricultural preserve, and there's so much light that the color never gets too dark, even on a gloomy day. It's a deep cobalt blue that we pulled out of a piece of Chinese porcelain. I love the combination of blue and white. It always looks crisp and clean.

KF: The bold color adds a bit of an edge to a traditional kitchen. The cabinets are classic, with an inset panel and applied moldings. The knobs and hinges were going to be chrome, but I convinced Lisa to do satin nickel. I think it looks richer, and it's a better match for the stainless-steel appliances. It also goes nicely with the gray in the Carrara marble.

What's Carrara marble like to work on?

LM: Between you and me, it's very high-maintenance. Even though it's sealed, I'm constantly wiping it off, and I still have to bring somebody in once a year to take out all the marks. But I wouldn't have done it any other way. Granite would have been too dark.

KF: Carrara immediately feels familiar, as if you've walked into a wonderful old country house kitchen, and it's one of those materials that never goes out of style. We had it honed, because polished marble looks too glitzy to me. The subway tiles are another classic, and they're a little more reflective, which really makes the blue pop. We used the

4-by-8 size rather than the usual 3-by-6 to get more scale.

I notice you have glass doors in the storage cabinet, but not anywhere else. How come?

KF: Lisa really cooks, and the stove generates a lot of grease. If you've got glass doors nearby, they get dirty. Solid doors don't show it, and you don't have to worry about how everything looks inside—although Lisa is very organized. When we built the storage cabinet, she knew exactly what she wanted to keep in each drawer, and we sized them to fit. LM: It's a good idea to figure all that out beforehand. How are you going to use that cupboard, that sink? I knew I wanted a sink that would be deep enough to accommodate my lobster pot, so I took my pot with me when we went shopping.

KF: The sink is undermounted, which also adds another inch or so of depth and functions much more efficiently. You can just take a sponge and—whoosh—wipe everything off the counter. I can't even remember the last time I did an overmounted sink.

LM: The faucet looks good and it's also practical, with a separate spray. That's all you need. I think it's ridiculous to buy all these gadgets you don't know how to work. My kitchen is pretty simple. I don't like a lot of stuff. But I believe in buying the best appliances. I've got a Sub-Zero refrigerator and two Sub-Zero refrigerator drawers in the island, which I keep filled with sodas and water for the kids. And I like my Viking wine cooler because you can set two different temperatures for white and red. I've got a Miele dishwasher and a Viking stove with six burners, which is very helpful. I only have one wall oven, and I wish I had done two, but we'll live. The kitchen really works, and that's because Kathryn really listened, and the contractor, Declan Murray, was a dream. I got lucky, and I'd do it all again. >>



ABOVE LEFT: A storage cabinet displays white ginger jars from Two's Company. Table linens are stored in the drawers below. "When we're giving a party, I'll often set up that little area as a self-service bar, with a tray of liquor and an ice bucket," McCarthy says.

Two prints by Beth Weintraub are propped against the Carrara marble backsplash. ABOVE: The 24-inch Dual Zone Viking wine cellar holds up to 44 bottles on six horizontal shelves and offers two temperature zones, for white and red wine.

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ABOVE: An Elkay stainless-steel sink is paired with Dornbracht's Madison Flair faucet. ABOVE RIGHT: Swedish-style chairs from White on White surround a French farm table from ABC Carpet & Home. Stemware and water glasses from Loaves & Fishes. Blue-and-white

dishes from Horchow. Apilco shell dishes from Williams-Sonoma. Solid white plates from Crate & Barrel. Navy flatware by Sabre. Blue-and-white ginger jar from Tozai Home.

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Champion Cobalt paint from Benjamin Moore: 800-672-4686.

Custom cabinetry by Declan Murray: 631-725-4343.

Range, oven, and wine cellar from Viking: 888-845-4641.

Refrigerator and refrigerator drawers from Sub-Zero: 800-222-7820.

Sink from Elkay: 800-223-5529.

Faucet from Dornbracht: 800-774-1181.