



COUNTERPOINT

KITCHEN DESIGN BY MATTHEW D. RAO, CKD
 INTERIOR DESIGN BY NANCY TAYLOR LYNCH, ALLIED ASID
 PHOTOGRAPHY BY MITCHELL KEARNEY

ABOVE: The preparation and cleanup side of a double-galley kitchen combines workmanlike limestone floors and granite countertops with Brunschwig & Fils fabrics and wallcoverings. SieMatic "Oxford" cabinets, color-keyed to the granite, feature hammered, cast-iron pulls. Double sink by Franke; dishwasher from Bosch. LEFT: Both designers saw the negative space beneath a stairway as a positive addition to the kitchen. The result: A butler's pantry defined by old-world details and framed in an arch decorated with porcelain collectibles. Gaggenau oven in granite-topped island.



els, painted to her design by Terry Reitzel, or left open to the air with chicken-wire grills just as pie safes and cheese cupboards were in centuries past.

The long legs of the rectangle were configured into a double-galley kitchen. As Rao explains, "The sure formula for frustration in a space like this is to put cooking appliances on one side and refrigerator on the other. The cook spends the whole time going back and forth from one to the other. What we did was put the preparation area, sinks and dishwasher



on one side and Viking cooktop and SubZero refrigerator on the other galley. The center island provides room for a preparation sink, microwave and conventional oven facing the cooktop. Nancy, who is the cook in the family, has everything on her side, and she just passes dishes across the island to the person handling the clean-up duties."

Like the butler's pantry, these utilitarian

spaces are defined by eye-catching elements such as an extra-large range hood whose decorative stucco medallion was designed by Lynch and painted by Terry Reitzel. The result elicited a response that Lynch calls "one of the nicest compliments I ever got. A friend said, 'Your house is so pretty, but it looks like you live in it.'" □

See Sources on page 186.

Cooking side of the kitchen is defined by an extra-large range hood, decorated with stucco medallion and trim, designed by Nancy Taylor Lynch and painted by Terry Reitzel. Six-burner Viking cooktop.