

KITCHENWISE

Bordens were in a position to address those concerns and redo the kitchen from the ground up.

They wanted the kitchen to look as contemporary as the rest of the house—but they have four kids and entertain often, so the room had to be hardworking, too. First, local designer Michael Hagerty (husband of *SAVEUR* food editor Melissa Hamilton) helped the Bordens draft a basic blueprint that involved bumping out the back wall by eight feet and lining it with windows facing the river and building a new entryway separated from the cooking area by a deep island. Then, while they were selecting their cabinets, appliances, and the like, the Bordens worked with Boffi—the Italian kitch-

en and bath design specialist, which constructs its own sleek, high-quality cabinetry—to refine Hagerty's plan.

Upper cabinets were kept to a minimum to promote airiness; and because the Bordens don't like clutter, an electrically wired pantry in which they could store, and use, small appliances like a toaster and a microwave was deemed essential. An enormous side-by-side refrigerator/freezer was placed at the far end of the room to keep hungry kids out from underfoot. For the color scheme, the pair chose unobtrusive white and stainless steel in order to give the room a clean feel. The result may seem sterile to some, but Tina sees it differently: "The color, in my mind, comes from having food out, and flowers, and life itself, including the water outside. It doesn't have to be on the walls." (For details, see *THE PANTRY*, page 107.) —*Kathleen Brennan*

Would you like to share your own kitchen design ideas with other *SAVEUR* readers? Send us photos of your kitchen, both overall and in detail, along with a few lines telling us what you think is special about your kitchen. Please note that submissions cannot be acknowledged or returned. Our address: Kitchenwise, *SAVEUR*, 304 Park Avenue South, 8th Floor, New York, NY 10010.



1. Color splash The kitchen is not so austere that it can't be warmed up by this sensuous painting by artist Illia Barger.

2. Smooth slide Stainless-steel drawer inserts with movable pegs are a Boffi signature; they keep items organized.

3. Wired storage This 4' x 7' x 2' pantry has sturdy, deep, adjustable shelves; lights that can be programmed to turn on and off when you open and shut the doors; interior electrical outlets; and semi-opaque glass fronts that give just a colorful hint of its contents.

4. Easy cleanup The Formica surface on the island's countertop is easy to maintain but wasn't available in a continuous piece. The seam, says Tina, is the "one bummer in the kitchen design". The bar sink features a handy pullout faucet (see silhouette above).

5. Sink with a view Tina used to hate standing at her old kitchen sink window, which overlooked the road, and having headlights from oncoming cars shine in her eyes. The ingenious solution was to replace it with a narrow swath of glass that affords a tree-filled, wide-angle view too high for the glare of headlights. It's also the perfect aesthetic counterpoint to the steel backsplash.

6. Fast access This dual-temperature-zone wine refrigerator sits just a few feet from the bar sink at the very end of the island, so whoever wants to grab a bottle can do it without getting in the cook's way.

