



NO. 3

“This kitchen has the best of new and old”

Modern meets traditional in a timeless kitchen that appeals to the minimalist and also feels at home in a historic neighborhood

what makes it cottage

- Reclaimed pine floors from an old barn imbue the space with a rich, traditional warmth and provide a visual break from the all-white palette. Wide planks—filled with nicks, old nail holes, and scratches—show the wood's age.
- Shaker-style cabinets have a simple design that's rooted in tradition but feels contemporary as well. A combination of vintage bin pulls and cabinet latches is accurate for a historic cottage.
- Modern pendant lights mixed with traditional accents keep the look fresh.

what makes it cook

- Honed Imperial Danby marble countertops are great for rolling dough and baking. Resealing the marble once a year will keep them resilient, but be aware that acidic materials like lemon juice and coffee can still stain.
- Two sinks, one for cleaning and one for prep, are more versatile and allow two cooks to work their magic at once.
- A stainless steel Viking dual-fuel range has four gas surface burners and an electric convection oven. Most pro cooks prefer dual fuel for the precision of a gas cooktop combined with the more even heat of an electric oven.



EASY update

ADD GLASS FRONTS TO CABINETS

to show off collections of pottery and glassware. Try different variations, like fluted, seeded, or old-fashioned wavy glass, to enhance the look. While you don't need clear fronts on every cabinet in the kitchen (some things should be hidden!), the space will feel more open with a few carefully placed cabinets that are meant for display.

COTTAGE KITCHEN Q&A

WITH HOMEOWNER SUSAN FISHER

Q: How do you live in your kitchen?

A: I do almost everything here—pay bills, read the newspaper, chat with friends, listen to music as I cook, sit with a cup of tea or glass of wine. It's the most-used room in the house—the center of our home.

Q: What do you love most about it?

A: I love the open feel of it, the informality, and the way it encourages people to

congregate. I also love that it allows more than one cook to operate together with plenty of prep space.

Q: What was your biggest splurge?

A: The 2-inch-thick marble countertops from Vermont. I love how thick they are—reminiscent of an old bakery.

Q: Where did you save or hold back?

A: I'm not sure I did hold back.

Q: What would you do differently next time?

A: I'd install a wine fridge. It's the one thing I'm missing. ■



BLUESTONE FROM NEW YORK covers the floor in the mudroom, just off the kitchen. Built-in cabinets with beaded-board fronts offer extra storage and reinforce the cottage's vintage feel.