

COUNTRY COLLECTIBLES PRESENTS #39

DISTINCTIVE

EXPERTS SAVE YOU \$\$\$
THE BIGGEST VARIETY OF STYLES

Kitchen

SPECIAL DOUBLE ISSUE

SOLUTIONS
BEST ADVICE FROM TOP DESIGNERS

52 BRILLIANT KITCHENS & BATHS

**INNOVATIVE
DESIGNS FOR
PROBLEM SPACES**

**ECO-FRIENDLY
FEATURES YOU
HAVE TO SEE**

SEE HOW **DIFFERENT
PRODUCTS & MATERIALS**
WILL AFFECT YOUR ROOMS



DISPLAY UNTIL DECEMBER 17, 2007



PAUL SCHLISIMANN

an amateur chef gets it right

YEARS IN THE MAKING, A REMODELED KITCHEN RATES FIVE STARS

WISH LIST

- Larger kitchen
- More space for everyday gourmet cooking
- Abundant storage for the owner's collection of utensils, gadgets, appliances and antiques

When she moved into her current home 18 years ago, the wife, a nurse, knew that she would remodel the kitchen some day. She loved to cook, had taken classes and thought nothing of making fresh bread, pasta and every imaginable dessert, but only from scratch.

After remodeling almost every room in their 1936 Cape Cod-style cottage in Highland Park, Illinois, she extensively researched all the possibilities for the kitchen. She even tried out different countertop materials for more than a year, subjecting the products to stains and cuts,

pouring lemon juice, alcohol and ketchup on them and even burning them.

Another two years later, the wife was ready to get going. She told Chicago designer Leslie Markman-Stern she wanted enough space in the kitchen for all her pots and pans, utensils and cookbooks; wonderful views of her backyard and a low-maintenance design.

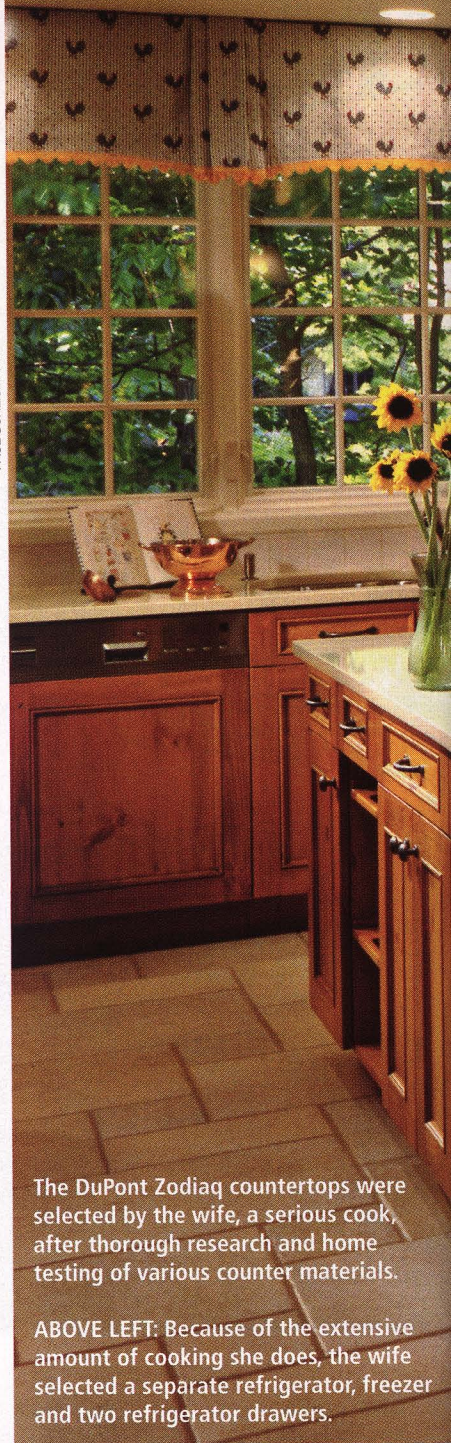
While the owner knew she wanted a rustic country kitchen, she wasn't sure exactly how to get the look. Markman-Stern selected Wood-Mode pine cabinets, which she distressed to give them an aged country feeling and built them all the way to the ceiling.

Although the owner knew granite was a popular countertop, she opted for manmade quartz, which she decided was more practical and didn't require a sealer.

Because of her heavy-duty cooking and clean-up, she decided on a range with six burners, a griddle and full-size professional hood, double electric/convection wall ovens, a gas oven with infrared broiler, microwave, warming drawer and separate refrigerator and freezer.

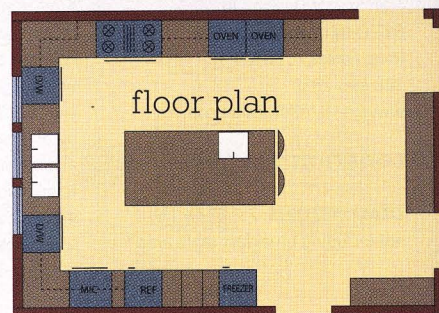
To house the owner's extensive cookbook collection, which numbers in the hundreds of volumes, and also to display her treasured collection of antique flow blue pottery, Markman-Stern designed a hutch on the wall opposite the cooking wall.

Markman-Stern also designed a blue and white backsplash behind the range, selected blue and white fabric with yellow detailing for the window valance and chair cushions, and painted some of the walls yellow. An antique table was found for dining. It has become a popular spot where the owner does her cooking and menu research.



The DuPont Zodiac countertops were selected by the wife, a serious cook, after thorough research and home testing of various counter materials.

ABOVE LEFT: Because of the extensive amount of cooking she does, the wife selected a separate refrigerator, freezer and two refrigerator drawers.





DESIGNER:

Leslie Markman-Stern, ASID
 Leslie M. Stern Design, Ltd.
 2131 N. Fremont St.
 Chicago, IL 60614
 773-248-2049
 www.lesliemsterndesign.com

LOCATION: Highland Park, IL

>>> SPECIAL

FEATURES:

Heated radiant floor;
 Blue-and-white backsplash
 to capture a European
 country look; Baking
 center with two KitchenAid
 mixers; 200-year-old
 antique farm table

DIMENSIONS: 15' by 24'

PRODUCTS USED:

- **Countertops:** DuPont's Zodiac
- **Refrigerator, freezer and refrigerator drawers:** Sub-Zero
- **Dishwashers:** Miele
- **Cooktop, hood, single oven (gas), warming drawer:** Viking
- **Microwave:** GE

- **Sinks:** Whitehaus, "Farmhouse" on island; Franke, by window
- **Faucets:** Concinnity, on island; KWC, by window
- **Double ovens:** Dacor
- **Cabinetry:** Wood-Mode, distressed pine
- **Backsplash tile:** Terra Designs Tileworks