

A TALE OF TWO AWARD-WINNING Kitchens

Clarke acknowledges two designers who grew aesthetically different kitchens around their high-performance appliances.



While the most obvious facets of a kitchen—flooring, cabinets and color scheme—may grab the eye first, it is the components such as the range, sparkling hood and refrigeration and warming appliances that anchor a kitchen. Clarke, the exclusive New England distributors of high-end appliances from Sub-Zero and Wolf, recently held a design contest to identify New England's best designers. David Hacin of Hacin and Associates Inc. was awarded First Place for a Contemporary Kitchen, and Jan Gleysteen of Jan Gleysteen Architects Inc. took Second Place for a Traditional Kitchen.

CRISP, CLEAN AND CONTEMPORARY

Architect and urban designer Hacin designed his award-winning Boston kitchen around the 48" Wolf range and hood from Clarke. Hacin is no stranger to fine appliances and helped this family renovate their three-floor, three-bedroom penthouse apartment in the city after a devastating fire. The husband has owned the apartment since the 1970s and after meeting and marrying his wife, moved to the suburbs of Boston and rented out the penthouse. A few years ago the apartment was struck by lightning and suffered from extensive water and fire damage. The owners, now empty nesters, decided to seize the opportunity, repair the apartment and move back into the city.



This kitchen, part of a Boston renovation by David Hacin of Hacin and Associates Inc., has a crisp, contemporary urban feel.



This design, a winner in the "Traditional Kitchen" category of Clarke's design contest, has a timeless appeal.



"The husband is an avid cook and very interested in food," says Hacin. "They like to entertain and so using the bones of the existing apartment, we reconstructed the entire place." They focused on the kitchen and raised this room up a step so that in addition to overlooking the family and dining rooms, it also had a water view of the Charles River. The homeowners were looking for an open kitchen, with a large island to gather around so family and friends could look on and mingle as dinner was prepared. Lucky enough to benefit from owning the top floor of the building, Hacin included a skylight in the kitchen, and on sunny days this sheds light onto the Silver Quartzite countertops and backsplash, and Cotto D'este Buxy floor tiles.

While the husband has a large collection of fine pots and pans, they also wanted a sleek, modernist aesthetic that would feel comfortable and fit within the living space. "Minimalist kitchens are associated with people who don't cook, but this situation is very different," says Hacin. "The storage solutions had to be handy and smart. There is a pantry off the kitchen space." While everything has a neat place in this kitchen, the appliances, especially the gleaming Wolf stove, steal the show. The most integral component of the kitchen, they helped focus the design and give the kitchen a streamlined appearance.



WARM AND INVITING TRADITIONAL

In a more traditional, suburban home, Gleysteen created an award-winning kitchen that was both functional and interactive and allowed for the everyday life of a busy family that often entertains friends. The kitchen is the hub of the household and also serves as an architectural focal point. The design process centered around the Sub-Zero refrigeration and Wolf cooking appliances from Clarke, including the impressive 60" range. The arched hood was inspired by a classic fireplace mantle and is bookended by a pair of pull-out spice racks. The stove area "pops" thanks to the unique running bond and herringbone tile patterns used in the backsplash.

"The location of these appliances is critical to the kitchen design," says Gleysteen. "If appliances are not located properly even large kitchens can feel crowded by too many crossing paths. For example, in this kitchen the range and main sink have been separated from the main traffic flow by the island. The side-by-side freezer and refrigeration are moved closer to the path of travel making it easier for family members to grab snacks and drinks while dinner is being prepared." The granite-topped island with mahogany base cabinets was also a vital component of the kitchen as it allows for family members to participate in food preparation without being in the way of the cook. It also separates the cooking and cleaning from the traffic flow of the room and sets the proportions for the space.

Gleysteen brought the outside into the new kitchen through a large window that was dropped to counter height in order to use as much as the view of the manicured back yard and pool area as possible. The light reflects throughout the neutral hued kitchen, including the off-white perimeter cabinetry and painted wood ceiling beams. The kitchen's sunny design echoes in the wood tones of the adjoining family room as well as complementing the nearby breakfast room. While these two rooms aesthetically match the kitchen, the range and the central island remain the true "hearth" of the home.

While both award-winning kitchens are different in aesthetic, Hacin and Gleysteen designed rooms around the most important components of the space, Clarke's high-end appliances. These ranges and warming and refrigeration appliances allowed both families to easily utilize the space in the way most conducive to their lives. **SHOME**

CLARKE DESIGN CONTEST

Identifies New England's Finest Designers

Clarke, New England's exclusive distributor for high-performance appliances from Sub-Zero and Wolf, recently held its annual design contest to showcase the best kitchen designs in New England. This year, the six winners represented some of the finest work ever.

First Place Contemporary Kitchen:

David Hacin of Hacin and Associates Inc. in Boston, MA

First Place Traditional Kitchen:

Lindy Weaver of Lindy Weaver Design Associates in Cos Cob, CT and Alicia Orrick of Orrick & Associates in Greenwich, CT

Second Place Contemporary Kitchen:

Cameron Snyder and Judith Whalen of Roomscapes in Rockland, MA

Second Place Traditional Kitchen:

Jan Gleysteen of Jan Gleysteen Architects Inc. in Wellesley, MA

First Place for use of Sub-Zero and Wolf in a non-kitchen setting (other room):

Karen Laskoske of Crown Point Cabinetry in Claremont, NH

Winner of the Clarke People's Choice Award,

the project that garnered the most votes in Clarke's online gallery from Feb 15-Mar 15, was a kitchen by Claudette Andrew of Westborough Design Center in Westborough, MA

In addition to the two projects profiled in this issue, visit www.clarkedesigncontest.com to see all of the winning projects.