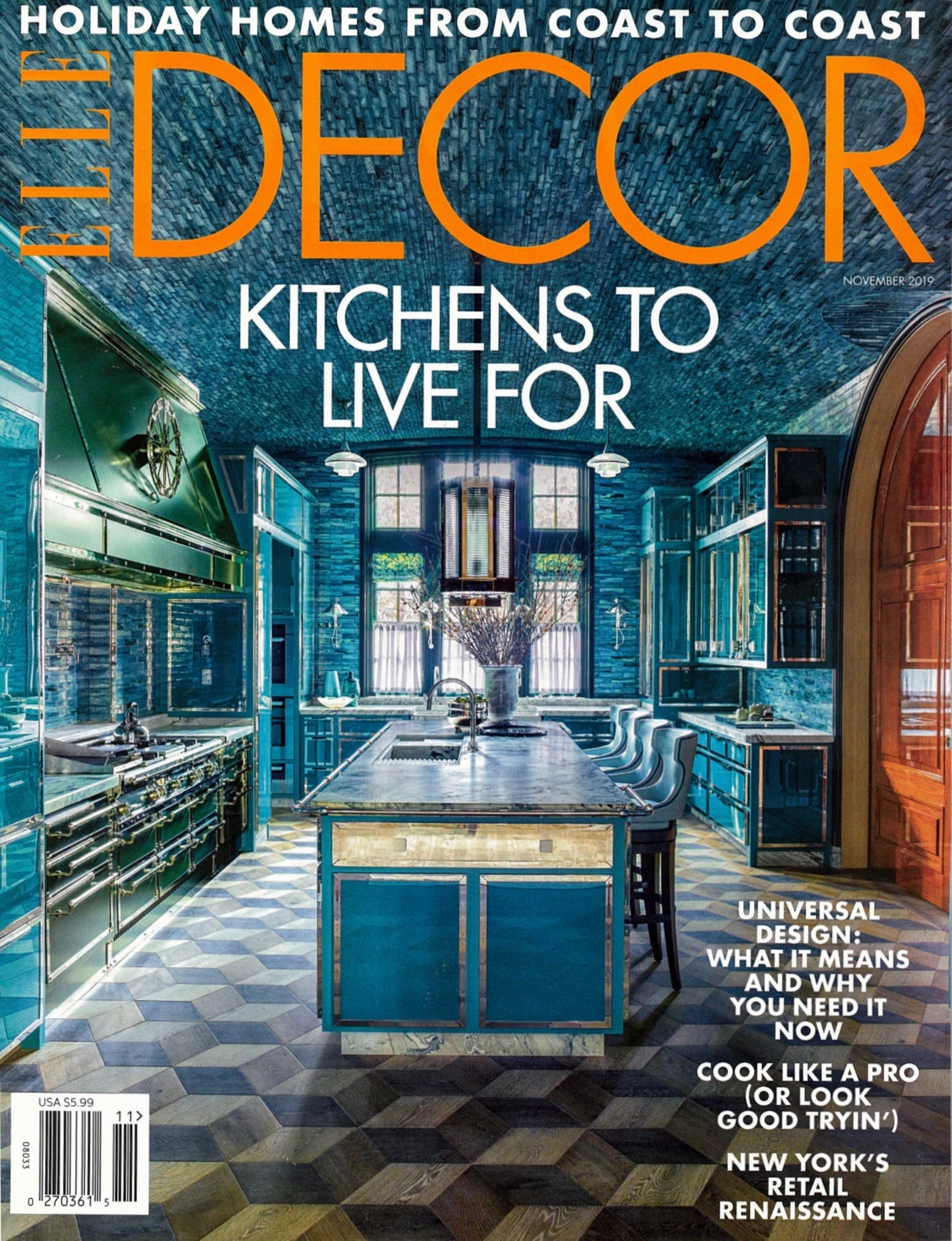


HOLIDAY HOMES FROM COAST TO COAST

THE DECOR

NOVEMBER 2019

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WE SURVEYED THE LATEST **STATEMENT STOVES**, FROM *DOWNTON ABBEY*-STYLE CLASSICS TO HIGH-TECH WIRED WONDERS.

BY AILEEN KWUN
PRODUCED BY LAUREL J. BENEDUM



A Lacanche oven with a custom hood designed by Roman and Williams and made by RBL Metals. lacanche.com



BUILDER TOOLBOX

IF WE ARE WHAT WE EAT, LOOK NO further than the kitchen. Which, as of late, seems to be taking a page from the Edwardian era, or quite possibly the belle époque. Part *Downton Abbey*, part French château, the latest kitchens have us wanderlusting for another place—or perhaps another century. The centerpiece is an oven that serves as the statement appliance du jour: brawny and handsome, with bespoke touches and majestic trims in warm metals like copper, bronze, brass, nickel, and gold. Dressed in a spectrum of sumptuous porcelain-enamel finishes ranging from carnation pink to deep burgundy, they're a mouthwatering feast for the eyes.

"I love the stove's old-world spirit and hefty construction," says *ED* A-List decorator Steven Gambrel, the king of luxurious kitchens (including the teal dazzler, with its Officine Gullo stove, featured on this month's cover and page 96).

It's an aesthetic that other celebrity decorators agree is on the rise. "The trend for the English country house kitchen, with cabinetry ovens with applied metal rivets and framing, is now very desirable among my clientele," designer Martyn Lawrence Bullard confirms. "They become the status symbols of the kitchen, the jewelry that dresses the room. I love the vibe, and it can look fresh and modern with the right mix."

Robin Standefer, coprincipal of the design firm Roman and Williams, likens the old-world luxury of a heritage French oven to an Hermès heirloom or cloisonné ring. At the tony Fitzroy apartment building in Manhattan's Chelsea neighborhood, which Standefer's firm designed, a matte-black Lacanue stove is paired with a copper hood and backsplash. "People are starting to appreciate materials that can



Martyn Lawrence Bullard's L.A. kitchen features a Thermador 48-inch Pro Grand Range. thermador.com

age, like silver or copper," she observes. "You can let them patina for a beautiful worn look, or polish them as you would a set of Georg Jensen silver."

The ongoing romance for machine-age glamour might seem a hard pivot from the recent craze for pro-style, stainless steel appliances. But architects and designers attest these classic hallmarks of the serious kitchen aren't going anywhere—their popularity endures, though sometimes gussied up in custom cabinetry. "It's all about bespoke details and special finishes," says the kitchen designer Christopher Peacock.

Custom cabinetry also allows for more ample color, says the British designer Rita Konig. A master of the English country look, she just launched a charming new line of paint colors for the bespoke kitchen company Plain English, with hues named Burnt Toast and Nicotine. "The idea is to work in threes when choosing colors—a wall hue, a cabinetry shade, and another on an island," she advises. In her own home, she pairs a romantically worn farm table with a white Aga stove.

Which isn't to say that the 21st century has passed the modern kitchen by. Quite the opposite: Wired appliances are on the rise, like GE's Kitchen Hub, with interactive touch screens the size of a TV and interfaces equipped with Google Assistant. Meanwhile, the new Whirlpool Smart Oven can be turned on by voice. Even the classic styling of a La Cornue hides such high-tech features as induction cooktops and sealed precision burners. So beam me up, Scotty—and while you're at it, whip me up a soufflé. ■



Rita Konig's English kitchen features a white-enamel Aga stove. aga-ranges.com

Taking the Heat

Culinary giants and the ovens they put to work.



DANIEL BOULUD

New York's favorite French restaurateur is an official member of Samsung's Club des Chefs. samsung.com



JULIA CHILD

While in Provence, the telegenic home cook fell hard for La Cornue. Hers was white; we're partial to Suzanne Kasler's mint-green version. lacornue.com



RUTH REICHL

The illustrious food critic and author gets it done with a Viking range in her upstate New York kitchen. vikingrange.com