

# KITCHEN OF THE MONTH


Kitchen by MCKEE PATTERSON

## GREENWICH, CT

It's all about wood in a traditional kitchen that wraps you up in its buttery warmth and glow

Interview by  
KATRINE AMES

Photographs by  
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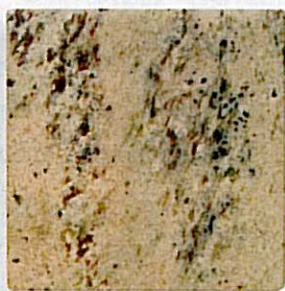
Cabinetry, paneling, and beams by CJS Millwork are butternut wood. Architect McKee Patterson designed the island with shelves and drawers on either side, a dining area on one end, a Bosch dishwasher on the other. Barstools are from Wood & Hogan.



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BENJAMIN MOORE  
CAYMAN ISLANDS 952



ABOVE LEFT: With butternut walls, white oak floors, and pendants of the same shape and size, the kitchen and breakfast room have a seamless flow. The brass Sloane Street Shop Lights in the kitchen (and butler's pantry, above right) are from Circa Lighting; the brass-and-silk Menton lights in the breakfast room are by

Vaughan. The countertop and backsplash are Typhoon Green granite (detail, left). ABOVE RIGHT: The butler's pantry is "all about the china, the good stuff," says Patterson. Weathered copper sink and fittings are by Herbeau; the countertop is ash. Cabinets in Cayman Islands by Benjamin Moore (detail, far left).





Stainless-steel appliances gleam against the bur-nished wood. Sub-Zero refrigerator, General Electric microwave and wall-mounted oven with Trivection Technology. Cabinet hardware is by Ball & Ball. OPPO-SITE: French doors painted Ancient Ivory by Benjamin Moore open to a terrace. 36" Viking stove.



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**KATRINE AMES:** *This kitchen is a cocoon of honeyed wood. What was the inspiration?*

**McKEE PATTERSON:** We refurbished the whole house, which was built almost a century ago. It was a mishmash of styles, but we took it to classical Federal. I was the architect and Rosemary Browne was the decorator. The owners, Liz and Dan Lynch, felt that a wood finish in the kitchen was in keeping with that period. Liz says what she loves most is that there's no division between cabinets and walls. It's seamless, all of a piece. And there are wood beams. I always think that when you're doing wood spaces, the ceilings should have at least a gesture of wood.

**Even the stove hood is wood.** It's such a big feature, and we didn't want to distract. A company called Best makes innards for any hood you want. Stainless steel lines the underside.

**What kind of wood is this?** Butternut, which is a favorite of woodworkers. It's soft and relatively light in weight, with wonderful grain and a rich, lustrous, satiny patina when it's oiled. We didn't want mahogany or anything dark—wood can swallow up light—and we didn't want pine, and we wanted to stay with a native species.

**Besides its rustic elegance, any other advantages to using butternut?**

The main thing is that it warms up the room, but there's also a practical side. When you ding butternut, it doesn't show. If you hit a painted surface with a pot or a chair, you see the ding. It also resists cracking and warping.

**Most cooks would kill for all this storage space—there are cabinets all the way up to the ceiling.**

So many people don't want overhead cabinets, but if you eliminate them, you have a storage problem. If you have lower cupboards and want a rollout shelf, so that you can reach things

easily and not hit your head, you lose lots of space, including three inches in width for the door. I said, 'Let's just make drawers and not lose that space.' It's so much easier to get plates, and even pots and pans, from a deep drawer than from a cabinet.

**What about those long horizontal cabinets above the doorways? What are those for?** Big platters, lobster pots—things that aren't used very often. The doors have special hinges. You only have to pull one of the knobs and the door lifts itself. That's necessary when you're on a footstool holding a pot—you can't be using both hands to open the cupboard.

**Why shelves on one side of the island and drawers on the other?** The Lynchs like to cook; it's part of the joy of the house for them, and with only one child at home now, they often eat at the island. There's a counter at one end for stools—the other end has a Bosch dishwasher—and the whole thing has a neat, tidy look. Liz said, 'I like the convenience of open shelves, but I'm messy, and I don't want my friends having to look at the mess while they're at the table.'

**At the table?**

The table in the breakfast room. Liz and Dan usually entertain small groups, and they use the breakfast room rather than the dining room. So the open shelves are on the side of the island you can't see from in there.

**That's quite a breakfast room.** They wanted a room that felt like an extension of the kitchen, but a little more formal. Both rooms have architectural details, which add an extra level of richness. The breakfast room reads the same as the kitchen, but it's different. It's about paneling, not cabinets and shelves and drawers.

**I notice that you painted the butler's pantry and the French doors.** The idea is not to get slavish about the use of wood—even if it's as beautiful as butternut. >>



# THE BRIGHT

FOR THE KITCHEN



ABOVE: Breakfast room table and chairs, by Guy Chaddock, were chosen by Rosemary Browne, who decorated the house. The carved limestone Burlington mantel is by Chesney's. ABOVE RIGHT: White dinnerware from Lynns

Concepts; Deborah Rhodes napkins from Lynns; Simon Pearce place mats; Towle flatware.  
PRODUCED BY DAVID M. MURPHY FOR MORE DETAILS, SEE RESOURCES

GET THE LOOK...  
Cabinetry and paneling by CJS Millwork: 203-708-0080  
Typhoon Green granite from Fordham Marble: 203-348-5088  
Kitchen and pantry lights, Circa Lighting: 877-762-2323  
Breakfast room lights, Vaughan: 212-319-7070