

THE ESSENTIALS

Solutions for the Busiest Rooms in the House

"Having a fireplace in the kitchen is one of my favorite discoveries—it's luxurious and functional," says designer Jocelyn Chiappone. Pink dinnerware, Mosser Glass, Mother-of-pearl mosaic tiles, Studiwm, Wreath, the Magnolia Company.



KITCHEN OF THE MONTH

Gather Round

In a New England beach community, this kitchen was built for family time.

KITCHEN OF THE MONTH

Designer Jocelyn Chiappone knew up front that the house she'd found in the seaside community of Matumuck, Rhode Island, to accommodate her family—nine deep during summer breaks and holidays—would need some fine-tuning. Her mission? “To take the house from ???—that was the text message my mother sent after seeing pictures online—and turn it into our forever home,” she says. First on the docket: converting a series of dark, back-of-house rooms into a bright, multifunctional kitchen. With distinct zones that easily transition from breakfast hour to cocktail hour, there's enough space for everyone to pitch in for a family celebration of any size.

1. CASTING A GLOW

Natural light was one of the most important elements of this redesign. “I knew I wanted east- and west-facing light so that the room was constantly illuminated,” Chiappone says. Adding dormers allowed even more light to pour in throughout the day. Exterior doors on either side of the kitchen lead out to a private space for afternoon catch-ups with her husband, Mike; on the other side is a covered portico for alfresco meals with friends. Colombar chandelier by Vaughan.



A perfect pairing: a hand-blocked print and handworking faux leather.

The Lee Industries banquette is covered in a John Robshaw print and a Designers Guild faux leather. Custom table, ModShop. Faucet, Waterstone. Sink, the Galley. Wall and ceiling paint, Benjamin Moore White Dove. Cabinetry paint, Benjamin Moore Coventry Gray. Champagne flutes, Huff Harrington. Wooden boat, Ballard Designs. Right: The dining room is set for formal gatherings. Table, Bernhardt. Chairs, Red Egg. Pendant, Coleen & Company. Curtains fabric, No. 9 Thompson.

CHAMPAGNE FLUTES & CHANDON

2. COUNTER INTELLIGENCE

“My husband discovered the Calacatta Bluette marble,” Chiappone says. “It reminded him of the ocean down the street, with bits of blue and gray.” Since Chiappone, a self-described purist, could not cover the nearly eight-foot-square island in natural stone without a seam showing—marble isn’t typically available in slabs wider than six feet—she and her husband did some research and chose an end-grain butcher block to complement the stone. “It’s so beautiful, but I admit I don’t want anyone cutting on it!” she says of the butcher block.

3. FULLY LOADED

At first glance, this kitchen appears to have only a few standard appliances, but there are actually 14, including four dishwasher drawers and six refrigeration options, mostly hidden behind cabinet

fronts. “It reached the point where I was like, ‘Yeah, let’s throw in that Miele coffee machine too!’” Chiappone says. “And the crazy thing is, we use them all. Even the Wolf steam oven gets used daily—it’s great for cooking vegetables quickly.”

4. FIRESIDE CHATS

There was only one idea from the previous kitchen worth keeping: the fireplace. The former space had a huge hearth that overwhelmed the room; Chiappone looked for a smaller, more modern style sized for a countertop. “This is one of my favorite elements in the room,” she says. “It adds so much coziness. We spend tons of time at the kitchen table—having coffee, working, doing homework, or just talking—so it’s great to flick on that fireplace anytime, and even better during the winter months.”



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Refrigeration drawers keep morning supplies like milk and juice close at hand.

PERK UP "We start our day here," Chiappone says. "This area is right at the bottom of the stairs, so everyone comes down sleepy-eyed to make a cappuccino." Upper cabinets hold mugs, bowls, and smaller plates. Cake stand, Jung Lee. Pitcher, Match.



FINISHING TOUCH Walnut cabinet fronts and inserts were a bit of a splurge, but they helped break up all the gray and added warmth to what might have been a stark kitchen. "My husband is a surgeon, so having perfectly organized drawers was a must!" Chiappone says.



HIDING PLACES Forget the standard pots-and-pans drawer. Chiappone rethought these pullouts and uses them to stash bar necessities. "We entertain a lot, so quick access to a full bar—without having it constantly on display—works great for impromptu gatherings," she says.



NIGHT LIFE This wall holds all of the accoutrements for happy hour: the liquor cabinet (shown at left), a wine and beer fridge, and two dishwasher drawers. Tall cabinets store cocktail glasses, and refills are a breeze from the dining room. Coupes, Waterford.