

# design NJ

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## kitchens *cooking in style*

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PHOTOS BY MARISA PELLEGRINI



## Stylish Simplicity

**Top and Center:** Last updated in 1969, this Verona kitchen suffered from poor circulation, inadequate lighting, and minimal storage. Thoughtful space planning improved the flow inside and out when designer Tere Bresin, principal of the Beret Design Group, opened up a wall with sliders to an outdoor patio and reconfigured the room to service more than one cook. Central to the kitchen is a new 6-by-6 island that contains a second sink, ample storage, and countertop space, says Bresin, a professional member of ASID. "When you're having a party everyone ultimately hangs out in the kitchen," and the island services a multitude of functions, she says. A former pantry became a more efficient wall of cabinetry with built-in appliances and countertop space. Layers of lighting, a feature important to the homeowner, helps create a variety of moods and assists with a range of functions. Rich red walls accentuate the glazed bleached maple cabinetry, Imperial black granite countertops, and black glass backsplash. Red was chosen also for its ability to stimulate the appetite and the "desire to create great looking food," Bresin says.

**SOURCES:** design, custom cabinetry, and iron and marble table, Beret Design Group Inc. in Upper Montclair; granite countertops, fabricated by Stonecraft in Dover; light fixtures, West Essex Lighting Studio Inc. in West Caldwell; appliances, Reno's Appliance in Fairfield; tile backsplash, Waterworks in Ridgewood; brushed nickel cabinet hardware, Hafele America Co. in Archdale, North Carolina; counter stools, Maria Yee in Santa Cruz, California.



PHOTO BY WING WONG