

Southern Living®

FIRST TASTE OF SPRING

EASY LEMON DESSERTS FOR
THE SWEETEST OCCASIONS

**CHEESY
GRITS &
PASTA
RECIPES!**
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CONTAINER OF THE MONTH

**SUNNY
BLOOMS
FOR
YOUR
TABLE**



**LEMON-
LIME
POUND
CAKE**
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**OUR BEST
SUPPER CLUB MENU**

**THE PERFECT
ROAST CHICKEN**

QUICK ROOM MAKEOVERS

FEBRUARY 2014

Southern
HOME

THE SOUTH'S BEST DESIGN & STYLE IDEAS

A "beaten and burned" heart-pine countertop adds age to the new butler's pantry.

Honor the Past

In Charleston, South Carolina, a pair of preservationists renovate this 19th-century kitchen with subtlety and restraint



ON THE KITCHEN

LOCATION: Charleston, South Carolina

ARCHITECT: Gil Schafer III, New York; gpschafer.com

SIZE: 23 feet long by 13 feet wide (about 300 square feet)

FLOORING: original heart pine

CABINETRY: custom, painted in Victorian Garden (1531); benjaminmoore.com

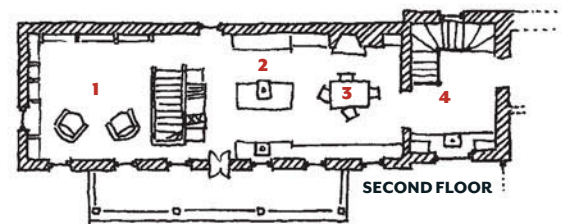
COUNTERTOPS: honed Absolute Black granite and antiqued heart-pine butcher-block

RANGE: lacornueusa.com

HARDWARE: VC Design Series; erbutler.com



DURING THE RENOVATION of her 1843 Greek Revival home, Sarah Horton grew so passionate about its architecture that her mantra became: “Remove nothing original, not a single thing.” Luckily, Sarah found architect Gil Schafer, who’s nationally known for his sensitive work on historic houses and traditional architecture. Together with their restoration contractor, they happily puzzled out the structural history of the home. In an arrangement dictated by 19th-century fire codes, the two-story kitchen was originally built 10 feet away from the main home in a “kitchen house” supported by the staff who ferried food across the yard to the dining parlor. When building regulations relaxed in the late 19th century, the kitchen house was attached to the main home via a two-story connecting structure known locally as a “hyphen.” Ensuing years brought termites, conversion to a rooming house, and even earthquakes. Yet somehow Sarah and Gil saw through it all to re-create a kitchen that beautifully reflects the house’s history. “The style is not entirely Colonial or Federal. You might call it a ‘vernacular Federal kitchen,’ ” says Gil. “We were trying our best to place it in its time in history—when kitchens were purely functional spaces. So the woodwork and cabinetry are simpler, with plain plaster walls, beaded board, and minimal moldings.”



TOUR THE SPACE

Enter the first level of the “kitchen house” via its charming restored porch, and go into a brick-floored sitting room. Take the steps to the second level, where you’ll emerge between the study (1) and the large, airy kitchen (2). Past the kitchen island, a table and chairs (3) sit close by the original fireplace, and beyond that lies the butler’s pantry (4) in the “hyphen” that connects the previously freestanding kitchen house to the home’s main structure.

NOTICE THE DETAILS

APPROPRIATE MATERIALS, AGED FINISHES, AND HIDDEN STORAGE CREATE A PERIOD LOOK WITH MODERN FUNCTION



THE PREP AREA The sink and its companion cabinetry protrude slightly and have “feet,” lending a furniture feel. A black granite farm sink offers the look of period-appropriate soapstone and integrates seamlessly with the countertops.



THE PANTRY WALL Two pull-out pantries flank the refrigerator; all three are hidden behind recessed-panel millwork. “In the 19th century, kitchens didn’t have modern appliances, so we made it to hide all that stuff,” says Gil.



THE BREAKFAST ROOM Gil varied the direction of the new paneling and wainscot to create the illusion of age, “because back then, there weren’t kitchen designers, just some guys with some wood,” he says.

architect’s advice GIL SCHAFER



WHAT GIVES A NEW KITCHEN OLD SOUL? Old materials such as salvaged antique flooring; traditional cabinet hardware; an antique light fixture over the island; and cabinet doors that are paneled—as opposed to being flat “slab-style” doors.

UPPER CABINETS: DO OR DON’T? Without them, the kitchen feels less “kitchen-y,” which is a great approach if you’re after a more authentic, Early American look.

FAVORITE KITCHEN COLOR PALETTE: A light-to-medium palette and painted (generally not natural

wood) cabinetry. Lighter tones will reflect more of the light around this hardworking space where being able to see what you’re doing is so important.

FAVORITE KITCHEN TREND: “Integrated” appliances that seem to disappear into the cabinetry.

BIGGEST DESIGN MYTH: The idea that custom cabinets are automatically more costly than stock.

A KITCHEN JUST ISN’T COMPLETE WITHOUT... A couple of stools for friends or family to sit on while you’re making a meal.

EASIEST QUICK FIXES: Paint the cabinets, and change the knobs.

FAVORITE APPLIANCE? A beautiful range with a professional or industrial character—such as ones by Wolf, Thermador, or (if you’re going for an elegant European look) La Cornue.

THE NO. 1 DESIGN MISTAKE? Using upper cabinets that are too shallow for a decent-size plate or charger.

NO SOUTHERN KITCHEN SHOULD BE WITHOUT... Some cut flowers in a vase by the sink! 🍷