

## KITCHENS 2014

**LOCATION** Cambridge

**ARCHITECT** Ann Beha  
Architects

**LEAD DESIGNER**  
Catherine Truman

**CONTRACTOR**  
Thoughtforms

With a 9-foot cooktop, ventilation was a priority in the design of the kitchen. Truman came up with a modified Greenheck hood to handle heavy-duty cooking.

**HOOD** Greenheck interior with stainless enclosure, Jarvis.

**BACKSPLASH**  
Custom stainless steel,  
Thoughtforms.

Designed for a family of five that loves cooking Asian cuisine, the range includes a burner specially fitted to accommodate a wok.

**RANGE** Viking 60-inch dual-fuel, Jarvis.

**COUNTERTOPS**  
Absolute Black granite,  
Adamo.

**CABINETS** Custom walnut,  
Thoughtforms.

**PAINT** Flat China White,  
Benjamin Moore.

**MICROWAVE** Viking  
convection, Jarvis.

**SINK** Julien J7 stainless  
undermount, AES  
Mechanical.

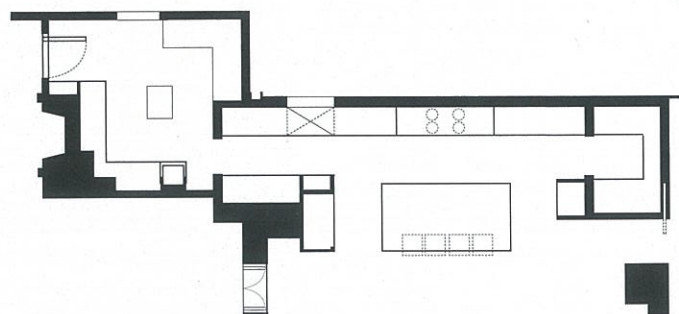
**FLOORING** Walnut with  
custom stain and tung-oil  
finish, Carlisle Wide Plank  
Floors.



Truman and her clients traveled to a veneer factory in Ohio to select the walnut tree they would use for the cabinets. The result is a flame pattern, which Truman bookmatched throughout the project.



Truman found ways to incorporate her clients' love of entertaining: The butler's pantry is smartly tucked between the kitchen and dining room, and the appliances were chosen specifically to support large meals and parties.



The dramatic wood of the cabinetry is complemented by a two-story wall of windows that faces a terrace and garden, allowing plenty of natural light to stream in.