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KITCHEN OF THE MONTH

Kitchen by MEGAN RICE YAGER

Sun Valley, Idaho

Imagine a little country place with the warmth of an old barn. Sounds pretty inviting, doesn't it?

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The industrial-strength faucet—Parma by Danze—fits right in with the rural aesthetic. Pewter outdoor lanterns by Portfolio are hung all around the work area. Cabinetry is painted Hardwick White by Farrow & Ball. OPPOSITE: The front door, in the foreground, opens to one big room with kitchen and dining areas. Reproduction French farm table from Charles & Charles. Chairs slipcovered in Pindler & Pindler's Tyrone Irish linen. Hanging lamp from Lars Bolander.



KITCHEN OF THE MONTH



CHRISTINE PITTEL: *This plays right into my cabin fantasy. How old is it?*

MEGAN RICE YAGER: It's brand new, but we used reclaimed wood. I wanted it to look like we had found an old barn and just retrofitted it.

Very casual—the front door opens straight into the kitchen.

Come right in and sit down! This is a second home, very informal. The first thing you see is the stove—an entry-level La Cornue. It's about the same price point as a Wolf or a Viking, but it has two ovens and it's so fabulous-looking that I absolutely had to have it. So then I thought, 'Gosh, I'll get my sink from Ikea.' *That apron front always says 'farmhouse' to me.* It's great-looking and so well priced. I'm definitely not a slave to prove-nance. I saw those lantern

sconces at Lowe's and thought they would make good task lighting—functional, yet a little different. The fact that they were only \$45 apiece sealed the deal.

What's on the counters? Two slabs of Petit Granit, a Belgian limestone left over from someone else's job. I saw in your magazine that Ina Garten has it, and if it's good enough for Ina, it's good enough for me. It has little fossils in it, which the kids love. I didn't have enough to go around, so I did that butcher-block insert, which turned out to be serendipitous. It's great to have that huge cutting surface.

Do you actually cut on it? Of course! I use everything I have. If it ever gets to the point where it no longer looks good, I can just whip out the sander and then rub some more

oil into it, and it's renewed. *Why did you want your dining table in the middle of the kitchen?*

The kids are always underfoot, and I like having them close by. I can plop down and read a cookbook. Friends can sit down with a glass of wine. Even though I love islands, I find you end up walking around them all the time.

And a stool is never as comfortable as a chair.

Those chairs were a gift from my mother-in-law, and my husband remembers them from his childhood. They're classic Louis XVI repro chairs, and I needed to make them work in this context, so I had blue linen slipcovers made. Now they're more kid-friendly. And I have Blue Willow china like he used to eat on at boarding school. I was trying to create

some history in this house. *That's a great-looking floor. How did you do it?*

The wood is from a small mill in Montana. It's larch, circle-sawn and wire-brushed—using antique equipment—so it immediately looks old. Then I striped it myself with porch paint. I didn't want to create fake patina, so I just did one coat and it soon acquired a very authentic patina with the comings and goings of my three children. 'Authenticity' is a big word for me.

The room just feels right, and that's hard to do.

I think it works because I had a story in mind. The fabulous stove stands in for the big hearth that would have been the center of the old 'keeping room' in a little frontier cabin. Everything is happily disheveled, just the way I envisioned it. >>

LEFT: "I like the contrast of old barn wood and stainless-steel dishwasher drawers," Megan Rice Yager says. Dishwasher drawers by Fisher & Paykel. Domsjö sink from Ikea. **CENTER:** An antique French Norman buffet doubles as a bar. **RIGHT:** A stainless-steel backsplash adds an interesting reflection and sets off the CornuFé 110 range by La Cornue, with a traditional European central burner (for a total of five) and two ovens, one convection-only and the other with seven cooking modes. "I'm obsessed with that stove," Yager says. "I just gaze at it every morning as I make the coffee." Chinese ginger jars available through meganyager.com.