

30TH ANNIVERSARY ISSUE

# VERANDA

All the Best

TIMELESS  
HOUSES  
& OPRAH'S  
SECRET  
GARDEN



*ultimate kitchen*

# IN GOOD TASTE

At Hi-Low Farm, designer Stephen Sills's longtime weekend retreat in Bedford, New York, a brilliant new kitchen emerges after a stylish addition and renovation.



INTERIOR DESIGN BY STEPHEN SILLS  
ARCHITECTURE BY CHARLOTTE WORTHY  
PHOTOGRAPHY BY PETER MURDOCK  
PRODUCED BY DAYLE WOOD

A floating ledge displays Sills's collection of American laboratory glass from the 19th century to the 1940s. He commissioned the Italian terra-cotta tiles and finished them himself with a special painted application. Matte stainless steel cabinetry, SieMatic. Artesso Bridge faucet with side sprayer, Brizo.





**K**arl Lagerfeld has often referred to interior designer Stephen Sills's weekend home in Bedford, New York, as "the chicest house in America." Now—with an extensive renovation of the property almost complete—it's getting *très* chic. After years of pondering the estate's next chapter, Sills finally decided "it was now or never" for a revamp and embarked on the project last year, with the kitchen as the first order of business.

"I love kitchens," says Sills, admitting with a laugh, "but it's very contradictory, because I normally don't like anything utilitarian." In this new space, he has married form and function with aplomb: Raw-cypress islands were inspired by worktables in historic English estates, while sleek faucets, crisp quartz countertops, and stainless steel cabinets are set against the warmth and patina of rustic French limestone floors. An engineer-tested high-performance range in heavy-gauge stainless steel and integrated, intelligent refrigeration facilitate his passion for good food. The result defies categorization: The space is both humble and sophisticated, and a restrained use of materials lends it a quiet charm.

"Cooking, for me, is a creative outlet," Sills says. And inevitably, guests are drawn to the action, which was true even in his modest former kitchen. In the new hangout, no one has to vie for elbow room. A cozy sitting area beckons, for watching TV or gathering around the fireplace. Three sets of French doors frame garden views and open up to the beautifully landscaped grounds beyond. "No matter how many people are here," Sills adds, "everyone wants to pile into the kitchen."



**ABOVE AND LEFT:** French 18th-century limestone flooring anchors the new kitchen, which includes an intimate sitting area and two custom raw-cypress islands; one is on casters so it can be rolled for entertaining. Swedish concrete-and-silicone 1940s pendants hover above. Solna Pull-Down Prep faucet on island, Brizo. Silestone natural quartz countertops in White Zeus Extreme. **RIGHT:** The 48-inch Wolf gas range has eight dual-stacked sealed burners and continuous cast-iron grates with a matte black porcelain finish. A 30-inch convection oven with an 18,000-BTU infrared broiler is accompanied by a second 18-inch oven. Range hood, Wolf. Limestone floors, Chateau Domingue. For more details, see Sourcebook.



**BELOW:** Sub-Zero's integrated 30-inch refrigerator has advanced air purification and special high-humidity, lower-temperature crisper drawers for extended food preservation. The refrigerator and 24-inch freezer columns flank a slim 18-inch wine storage unit, which features two independent temperature zones and can accommodate 59 bottles. Door panels in Graphite Oak finish, SieMatic.



#### IN THE DETAILS

Stephen Sills's kitchen is crisp and sharp, but without pretense. The result is a smart room with a warm, welcoming grace.



**CLOCKWISE FROM ABOVE:** SieMatic's Light Oak interior drawers complement the matte stainless steel of the cabinetry and corner countertop (at right). Wolf's 24-inch Transitional Drawer microwave does double duty as a warming drawer. The Sub-Zero refrigerator features soft-close doors, 17.3 cubic feet of storage, and precision temperature control. The sitting area opens to the outdoors; Moroccan rug, Beauvais; 1960s Italian metal table; Scandinavian pine chair, Axel Einar Hjorth.

