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RIDGEWOOD

At a Cook's Fingertips

CARLA AND CHUCK NASH completed the gut renovation of their Ridgewood kitchen a year ago, and haven't stopped singing its praises since.

Hard-pressed to name their favorite feature, they nominate many: the corner lazy Susan cabinet with extraordinary storage; the dramatic lighting that's programmed to change throughout the day; the organizational features hidden inside the drawers; and the overall flow of the workspace that makes it a snap to prepare a meal. Suffice it to say, they adore the en-

tire kitchen. "All the amenities are cool," says Chuck, the cook of the family, "but it's the perfect work flow that makes this kitchen very easy."

Credit Anthony Passanante, who came up with the plan. A certified kitchen designer with an office in Waldwick, Passanante stressed functionality first. "Since Chuck loves to cook, I wanted to be sure everything was at his fingertips," says Passanante. "It's all very organized. We packed a lot into the 11-by-13-foot space."

Passanante didn't hold back when adding custom features. Working with the Asian-style décor of the home, he designed the dropped-ceiling detail out of an exotic species of wood called Sapele Pommele. While it has no real function, it's certainly a focal point. The same exotic wood was used to craft what looks like a large armoire, but is actually the refrigerator on one side and the pantry on the other. "It's a real conversation piece," says Carla.

Countertops are concrete, a durable



CONCRETE IDEAS:

The Nash kitchen packs a punch in an 11-by-13-foot space, keeping all work areas within arm's reach (left). Stainless steel trivet rods, inlaid in the concrete counter top (above), are a simple convenience, as is the recessed nook for cooking oils. The mock armoire (right) is actually the refrigerator on one side and the pantry on the other. Glass-front cabinets have lighting strips inside, for added nighttime drama.

drawers for spices, knives, silverware, and another for pots and pans.

The lighting may be the most dramatic—and certainly most high-tech—feature in the kitchen. It's Lutron Grafik Eye, a product that requires no wall switches—just one keypad that's programmed to control all lighting scenes. The Nashes worked closely with the installer to preset lighting scenes. "I love that I come in in the morning and it's already on a setting. It changes every couple of hours, kind of like a light show," says Carla.

Other lighting is mostly LED technology, a strip of light about the size of a Scotch tape roll, explains Passanante, which allowed him to put light where you normally couldn't—say, inside the frosted glass-paneled cabinets and underneath the floating concrete shelves. The overall effect is very dramatic, especially during nighttime entertaining.

"We've been in this house 15 years," says Carla, "but now Chuck keeps inviting everyone over to check out his kitchen. He never gets tired of showing it off." ■



RESOURCES:

Kitchen Designer: Anthony Albert
 Passanante, CKD, CBD
 Anthony Albert Studios
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material that's "a snap to keep clean," says Passanante. The floating shelves, flanking the sink, are also concrete. The deep farmhouse sink is another favorite, along with other smart and simple features such as the metal trivets inlaid in the concrete, flanking the stove, and the recessed nook, perfect for oils and other easy-to-grab cooking items, directly behind the cooktop. "They aren't necessarily high-tech," says Passanante, "but definitely functional." For ultimate organization, every drawer was given a purpose: there are