

# STYLE

SMART LIVING IN BALTIMORE

# Fab food!

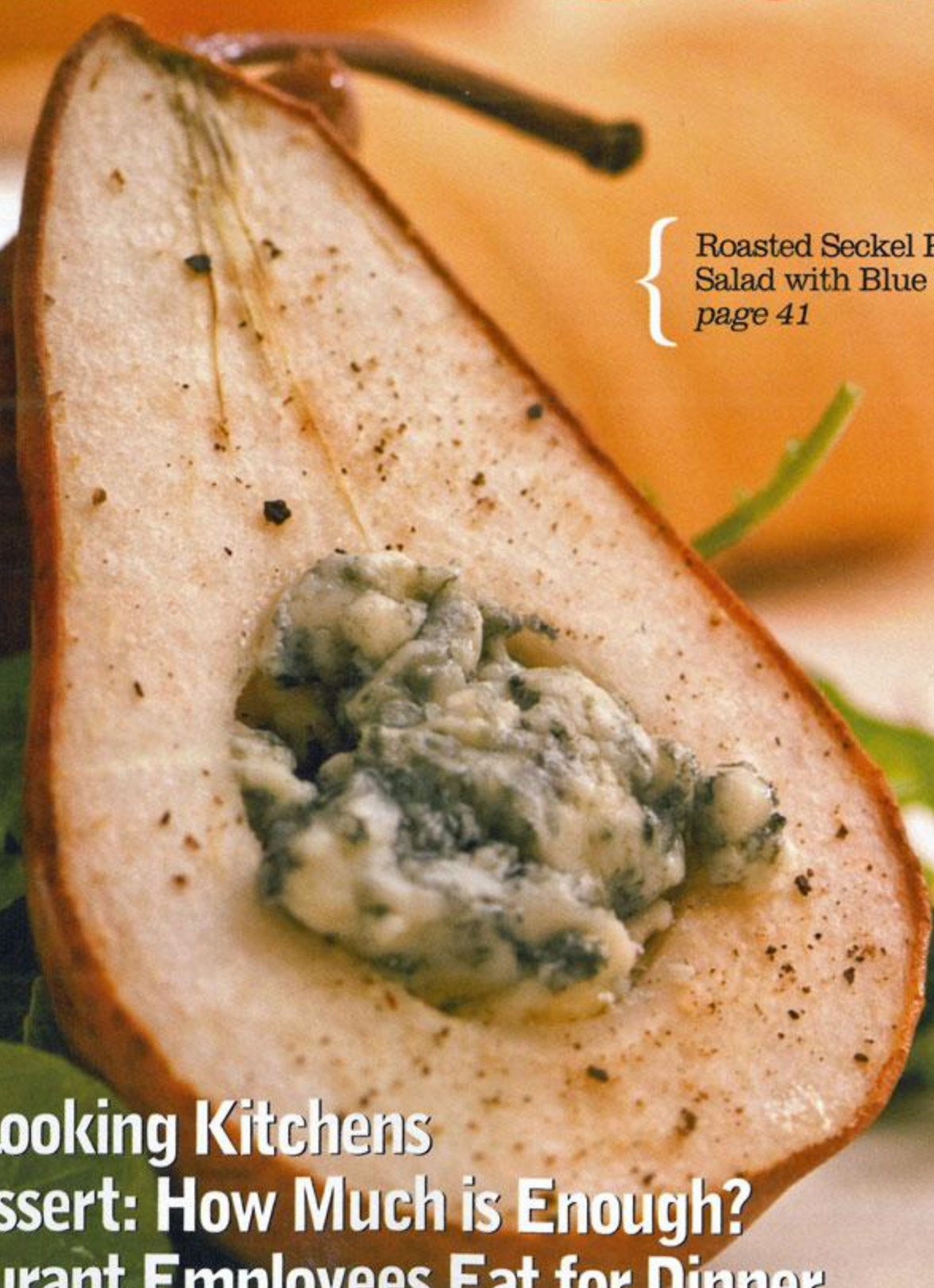
*Pssst...*  
**20 Local Foodies  
Dish Out Their  
Kitchen Secrets**

**Start Your Own  
Supper Club**

**Groupon: Deal  
or Dud for Local  
Restaurants?**

**How Gino's  
Became a 'Giant'**

{ Roasted Seckel Pear  
Salad with Blue Cheese  
page 41



November 2011  
\$3.95

www.baltimorestyle.com



**Five Fresh-Looking Kitchens  
Kids and Dessert: How Much is Enough?  
What Restaurant Employees Eat for Dinner**

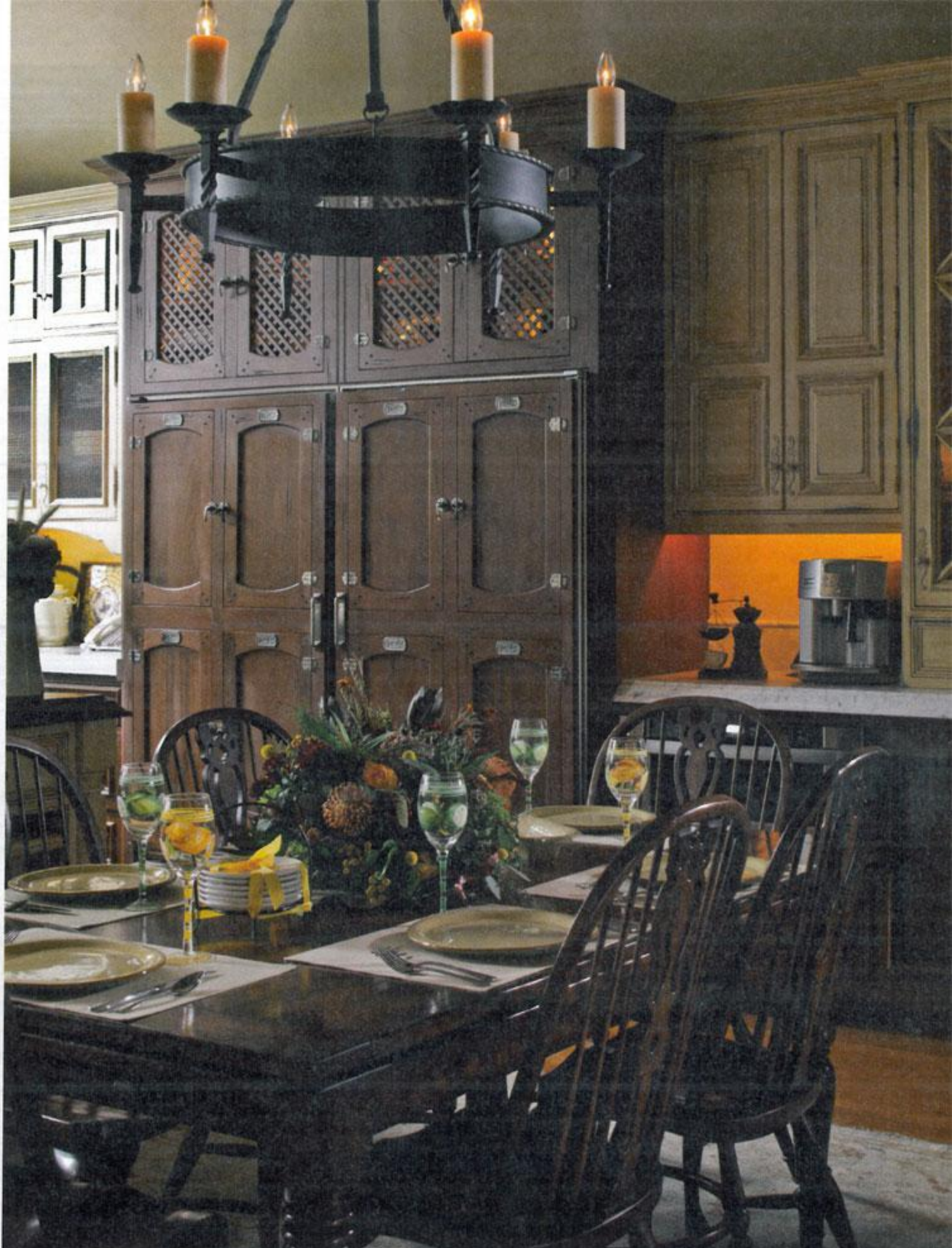


# KITCHEN ACCOMPLISHED!

PHOTOGRAPHED BY ERIK KVALSVIK



Style's annual  
roundup of our  
favorites in  
local kitchen  
design.



The kitchen in **Cindy and Jim Franzoni's** Verdant Valley farmhouse on My Lady's Manor was altered three times in three centuries. An 18th-century fireplace for cooking got walled off in the 19th to update an adjacent room that morphed again with modern amenities in the 20th. When the couple bought their big farm a few years ago and introduced cattle, pigs and chickens and acres of gardens and orchards, they also built a major wing across the hall from the fireplace for a new kitchen. "I wanted a big, working kitchen because that's where I'd be preserving the food we grow May through October," says Cindy whose husband does his own Italian pork processing (thanks to friend Aldo Vitali of Aldo's in Little Italy). With brother Jerry Edwards captaining Chef's Expressions and their recent purchase of The Manor Tavern with three partners, food is very much a force in their lives. "We're all about growing and making our own, and this kitchen is at the heart of it," Cindy says.

At the top of Cindy's wish list was a 6-gas burner Aga range with four different temperature ovens. Two deep sinks in porcelain and copper and a range-top pot filler accommodate Cindy's preserving process. She devoted space to "garaging" small appliances, rack storage of tablecloths, a fireplace encased in fieldstone, a side-by-side refrigerator/freezer and furniture-style built-ins for buffet use, wine storage and beverage service. Important, too, was a style appropriate to the farm and to their Italian roots. "Exposed beams with a mix of wood grains and painted cabinets felt right for the room—I wanted it to look like it grew over time," says Cindy. She found Joan O'Brien of **Craft-Maid Kitchens** in Reading, Pa., to draft the design and execute a nine-coat paint finish, rubbed for a look of wear, on the blue and yellow cabinets. Michael Rosato of Church Creek, Md., created the Venetian plaster finish. Crowning touches were oil paintings and wrought-iron chandeliers the couple found themselves.

—Susan Stiles Dowell

**Cabinets:** Craft-Maid Kitchens, Joan O'Brien, Reading, Pa., 610-376-8686, [craft-maid.com](http://craft-maid.com); **Wall finish:** Michael Rosato Studio, Cambridge, Md., [michaelrosato.com](http://michaelrosato.com); **Contractor:** Jim Franzoni, Gold Crest Homes, Towson, 410-494-8899