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INNOVATION IN DESIGN AWARDS

WINNERS!



ARCHITECTURE



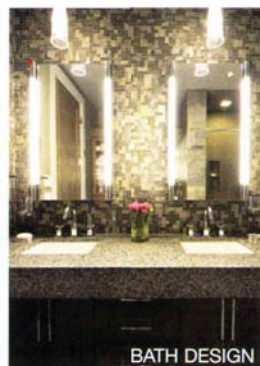
INTERIOR DESIGN



GARDEN DESIGN



KITCHEN DESIGN



BATH DESIGN



PRODUCT DESIGN

On September 18, NYC&G held its first-ever Innovation in Design Awards ceremony at the Harvard Club in Manhattan. The IDAs honor the best design projects in the New York region, focusing on architecture, interior design, garden design, kitchen design, bath design, and product design. Winners were selected by a panel of six distinguished judges—designers Carl D'Aquino, Amanda Nisbet, Thomas O'Brien, Katie Ridder, and Matthew Patrick Smyth, and Waterworks co-founder and senior vice president of design Barbara Sallick. NYC&G was also pleased to honor industry leader Holly Hunt with its 2013 Innovator Award. As the projects on the following pages show, New York will always be fertile ground for some of the best ideas and most original trends in the world of stylish living.

TEXT BY DAVID MASELLO

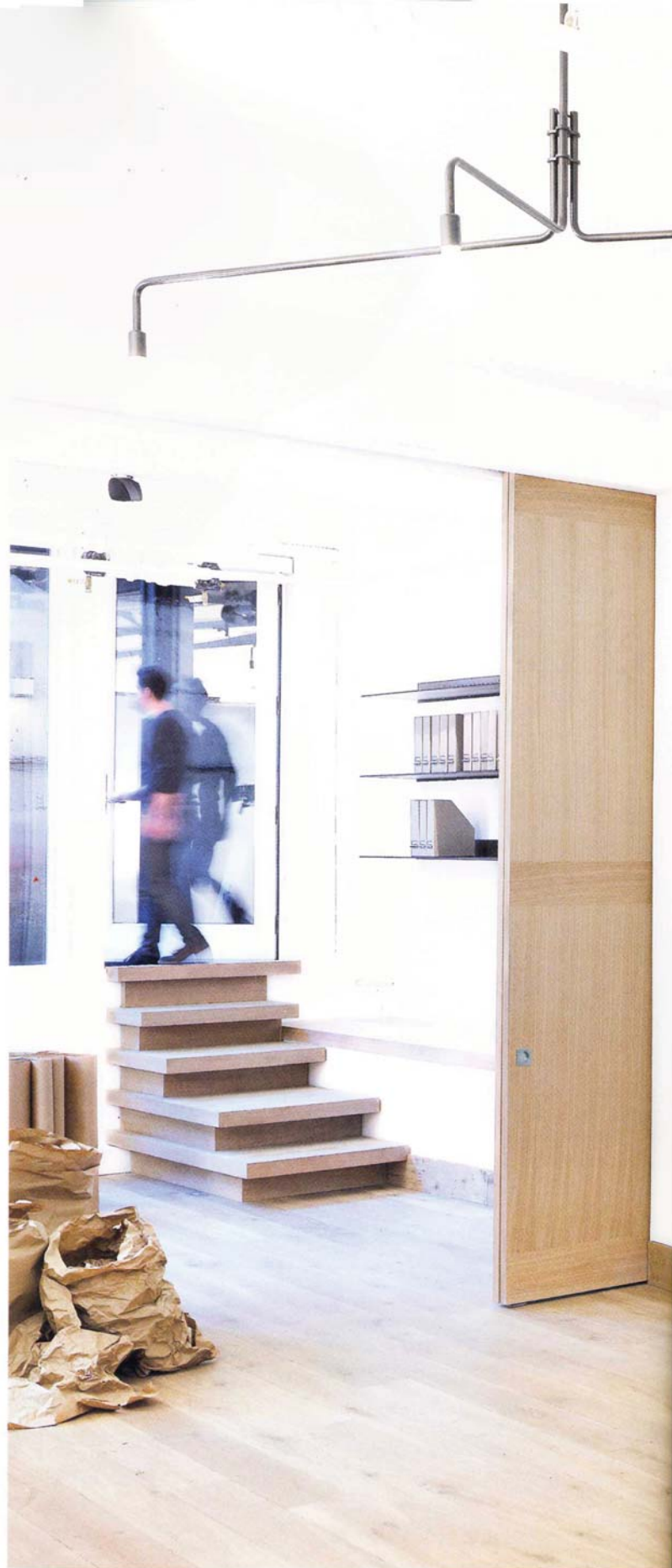
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For more details on the winning projects featured on these pages, see Resources.

WINNER

De-spec

It seemed like a test for a graduate architecture exam: How to convert a basement unit of a former industrial building into a light-filled loft with ready access to a garden? De-spec aced the test with an A plus. The achievement is "an excellent response to a difficult site and program," says judge Carl D'Aquino. "This is a clean, thoughtful conversion that is textural, warm, and filled with detail." The process involved changing the very approach to the residence, so that one now enters from the garden and then through the foundation wall, a solution the architects describe as both "intimate and cavernous." An expanse of glass was set along the street as a way to flood an intrinsically dark space with light and air. The result is "great and intelligent," adds judge Thomas O'Brien.





ARCHITECTURE



WINNER

Alisberg Parker Architects

The prevailing design question for the renovation of this kitchen was how to pay homage to the past while embracing the new. In re-creating the kind of scullery typical of 18th-century homes, the architects designed a room that is "beautifully appointed and appropriate for the house, yet not conventional," comments judge Matthew Patrick Smyth. The clients were firm in their desire for a space that was fresh, modern, and functional for cooking and gathering, but also one that respected the house's architecture. *White cabinetry with walnut-stained interiors, a matching island countertop, and a backsplash of white milk-glass subway tiles result in a "clean, warm environment,"* says judge Amanda Nisbet.





FINALIST

Lorraine Bonaventura Architect

One of the history lessons architect Lorraine Bonaventura learned while touring this circa-1850 Anglo-Italianate rowhouse in Brooklyn Heights was that her clients were only the third family to own it. Bonaventura found her inspiration in what had always been there: "The old doors to the original pantry inspired the design for the kitchen," says Bonaventura, who proposed a Dutch door to the garden and was happy to learn that the owner had a similar one in his childhood home in London. "Every new element I planned was viewed through the prism of the original house. My goal was to retain that feeling, while rejuvenating the house for the next century."

FINALIST

Bilotta Kitchens and Gordon Kahn & Associates

The prognosis for this physician's kitchen is a healthy one. The doctor wanted this space in his gut-renovation apartment on the Upper West Side to echo medical offices of the early 20th century, but with a far warmer touch. Glass doors on the upper cabinets and a long, narrow stainless-steel island achieve the intended effect, while Poul Henningsen's Artichoke lamps above the island provide a shot of classic modernism. "I love the white walls of tile and how the cabinets go to the ceiling with a clean crown molding," says judge Katie Ridder. Judge Amanda Nisbet concurs, saying that the streamlined space makes for a "bright and inviting room."



RUNNER-UP

De-spec

The recipe for making this kitchen in a Park Avenue duplex involved what De-spec refers to as design "surgery." A wall was removed as a way to connect the kitchen to the former dining room, and an expansive island was added next, not only as a practical piece of furniture but also as a way to extend the space visually. This is a kitchen for a family that cooks together and hangs out together: Both the husband and wife work at home and like to gather with their three children in the room. An L-shaped plan allows for separate prep, cooking, and storage spaces, which meld with a kitchen/living area that includes banquette seating. The resulting design "works well as a busy family kitchen," says judge Amanda Nisbet.



KITCHEN DESIGN