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WHAT'S  
NEW!

# KITCHEN & BATH PRODUCTS GUIDE™

**Meet Lauren Groveman: She teaches cooking, hosts a weekly radio talk show, stars in a PBS cooking series, writes cookbooks, and cooks for her family.**

**QA** You're clearly passionate about food. Were you born that way?  
No one is born knowing how to cook, any more than you're born knowing how to use a computer. I realized my passion when I saw what cooking and baking did for me, at home with three kids, needing to feel creatively accomplished yet able to take care of my family's needs. In a world that's so focused on technology and conveniences, using my hands in the kitchen to incorporate old-world values into a sophisticated household was very healing for all of us.

**QA** You must have an amazing kitchen. What makes it work?  
I live in a 100-year-old house built as part of a summer community. Since the 'help' did the work, kitchens were small and dining rooms were huge. Unfortunately, as my children got older and were in the kitchen more and more, I realized they had no place to be. At that point I knew I needed three things to be happy in the kitchen: enough room for my children, my own cooking space, and a way for someone else to help without us bumping into each other.

**QA** How did you get all that in a too-small kitchen?  
An architect advised my husband and me to take half of the huge dining room and make it part of the kitchen. We liked the idea. So now my kitchen, while not big, is at least bigger. We have a breakfast nook for the kids to sit and do their homework. I have a baking station, which is a joy. And there's a space for someone else to do prep work while I'm at the other end of the kitchen doing my thing.

**QA** Was that all you needed ... more space?  
For me to be creative in the kitchen, I also need to be unencumbered. I like things exposed. I keep my pots and pans hanging up. My knives hang on magnetic strips. Instead of hiding my mixers and food processors, I store them on 18-inch-deep windowsills. I have vegetable bins going down the stairs. My boiler room has been converted into a pantry.

**QA** What about the business end of cooking? Are there any must-have appliances in your life?  
I couldn't do without my cooktop. I have a custom-built cooking station with four burners set in a straight line. That way I never have to reach over a hot pot to get to a burner. I also have a professional-grade oven with four burners, a grill, and a griddle. I love using it for pancakes; it makes me feel like a short-order cook. Then there's the built-in

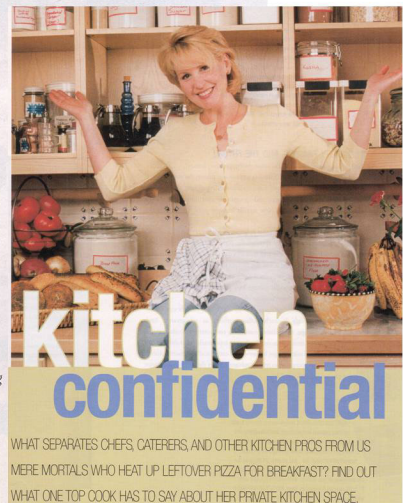
deep-fat fryer for foods like french-fried potatoes, and warming drawers at both ends of the kitchen.

**QA** That's a lot of cooking power. What refrigerator can live up to those standards?  
I'm a person who loves to do the prep work today for the things I want to cook tomorrow. One refrigerator wouldn't have been enough. My 'cook's' refrigerator, where I keep ingredients, is in the main part of the kitchen along with two refrigerator drawers—one holds salad stuff, and the other holds food prep for the next day. I have another refrigerator in the breakfast nook, stocked with things that make the kids happy: fruit, yogurt, ice pops. The nook also houses two freezer drawers for tempering candy and housing homemade ice cream and other frozen desserts. They're also a great place to freeze martini glasses.

**QA** How much of this kitchen was designed to serve your career, as opposed to your role as family chef?  
My family's very lucky. Although I teach cooking classes here, this is really all for them. I'm a very old-fashioned, old-world cook. There are bowls of bread rising all the time, vats of stock cooking on the stove, pasta drying on wooden rods. The rolling pins lining my walls aren't there because it makes me look like I cook. I use them. Cooking equipment on display inspires and enables me.

**QA** Don't you feel closed in?  
Things that are carefully exposed reduce time spent searching. I say 'Eliminate unwanted clutter; when things are in the way you either use them or get rid of them.' This rule does not apply to my handbag or my clothes closet, however. □

*Lauren Groveman's Kitchen: Nurturing Food for Family and Friends* has been released in paperback. Check your local listings for her PBS show, *Home Cooking with Lauren Groveman*.  
Buying guide on page 112.



**kitchen  
confidential**

WHAT SEPARATES CHEFS, CATERERS, AND OTHER KITCHEN PROS FROM US MERE MORTALS WHO HEAT UP LEFTOVER PIZZA FOR BREAKFAST? FIND OUT WHAT ONE TOP COOK HAS TO SAY ABOUT HER PRIVATE KITCHEN SPACE.