

# KITCHEN OF THE MONTH

## CAPE NEDDICK, MAINE

Think of all the delicious things that come out of this room, built by the founders of Stonewall Kitchen.

*Kitchen by* JONATHAN KING & JAMES STOTT

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This design comes from years of professional cooking experience: A clean-up sink for dishes is under the square window. Then, moving clockwise, there's a baking area; a bar area, with ice maker, wine cooler, and stemware in the glass-fronted cabinet; a clean-up sink for pots; and a pantry cupboard. Countertops are solid Carrara marble, a hefty 2¾ inches thick to suit the large space. All the appliances are by Viking. Diner stools from Williams-Sonoma. Industrial pendants by Urban Archaeology. OPPOSITE: Everyday dishes are stored on open shelves, just to the left of the dish sink. Cabinets below hold linens, silverware, candles, and platters, for one-stop table setting.

## KITCHEN OF THE MONTH

**CHRISTINE PITTEL:** So this is Stonewall Kitchen's kitchen, in the house where you and your cofounder, James Stott, cook and live. I must have eaten dozens of jars of your Roasted Garlic Onion Jam.

**JONATHAN KING:** Actually, that was born of a mistake. We were making relish, and I put the sugar in and walked away, and then Jim came in and put in more sugar. We never throw anything out, so we let it set and tasted it, and just called it jam instead of relish.

**How did two guys begin making jam?**

It combined two passions—horticulture and cooking. We started making things out of our garden—herbal vinegars, jams, flavored mustards—and then a friend said, 'You should sell these at the farmers' market.'

**And a business was born...**

We had to come up with a name. I looked out the window and saw a stone wall, one of those old New England stone walls that lasts forever, with no mortar and no preservatives. Stonewall Kitchen. That's all we had printed on the label because we never knew what we were going to make until we made it, and then I just wrote it in by hand.

**Is this the kitchen where it all began?**

No, we bought this barn much later. It's new construction, although most people would think it was old because of the posts and beams. It had a small kitchen with heavy wooden cabinets. Last summer, we were building our very first cooking school and I would walk through with Bart Forbes, the architect, and come home and say, 'Oh my God. That cooking school looks so great! I'm going to move to the cooking school.' Finally, we asked Bart what it would take to do the same design in our own kitchen.

**It feels just like those labels. Simple. Straight-forward. Homemade.**

It's a modern farmhouse kitchen, and it also has some of that early mercantile look you see in our stores. Everything we do is a reflection of the same sensibility. It's classic New England: shiplap, beadboard, clean white hand-poured tiles. I couldn't stop myself—they had to be hand-poured to get all those nice wavy imperfections.

**It's a white kitchen. Why does it feel so warm?**

The woodwork. It's local hemlock, just treated with a light oil to bring out the grain. The floor is reclaimed pumpkin pine, big boards eight inches wide. What's great about it is it's very soft. You drop a can and it makes a dent. The dogs run in and their paws scratch it. Those marks tell a story.

**How big is this kitchen? It looks huge.**

Forty-seven feet long. We gutted three rooms and opened it up to the foyer so it feels like one big open space. The main island is 18 feet long and the butcher-block island is six feet. It's a chef's dream, and it was a long time coming.

**Why two islands?**

Jim and I both cook, but like many people, we don't cook well together. We're both complete control freaks. This way, I can be making a chicken dish on the stove, and he can be doing a salad on the butcher block. We don't get in each other's way, but we can still talk. We've got duplicate knives, measuring cups, everything you need, on each island. The pots and pans are by the stove, and you can just turn around when you're done and there's the pot sink, with a big industrial spray faucet.

**Is that really necessary?**

I absolutely love it. You can get a large pot in there and really spray it down, without having to maneuver it around.

**What happens in the other sink?**

That's where the dirty dishes come to get rinsed and put into their own dishwasher. Then you empty it right onto those open shelves. When we planned the kitchen, we drew bubbles: cooking area, baking area, clean-up area. We put two refrigerator drawers in the butcher-block island, thinking we'd use them for produce, but they've ended up as our beverage station.

**Where'd you get those great retro stools?**

At Williams-Sonoma, years ago, but they still have them. They're real diner stools, and our nieces and nephews drive us crazy spinning around on them. They're very comfortable. I sit at the end of the counter when I come home and look at my mail.

**Sounds like everything happens here.**

This is where we hang out. I love to cook. On Sundays, you'll find me in my sweats, with the music on, making something I know is going to take a long time, like brisket. I'm never in a rush when I'm cooking.

**I can just see you two, with a glass of wine, sitting at that round white table.**

That's where we entertain. Our favorite thing is having two people over to eat in the kitchen. Even if there are six of us, we just squish in around that table. Everyone always wants to be in the kitchen. In my next house, I'm just going to have a kitchen, a bath, and a bedroom. That's all you need. >>



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1. You can never have too much antique English ironstone or old Burleigh ware. 2. A wall of shelves shows off collections in an organized way. It's an interesting backdrop for an old Danish table and chairs. 3. Spoons and forks are always within reach on the counter. 4. Copper pots, which the owners don't bother to polish, hang over a large stainless-steel sink, 31½ by 19½ inches, equipped with a restaurant-style faucet; both by Franke. A round hole for scraps is cut into the marble on the island, so you don't have to open a cupboard door with floury hands to get to the garbage. 5. Olive oils, vinegars, and salts are grouped on an ironstone platter, with onions and garlic nearby. 6. American yellowware is another passion. 7. Baking equipment is clustered in one corner.



5



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## WHAT'S COOKING?

*It's hard to get two chefs, who have written multiple cookbooks, to narrow it down to one favorite recipe. So you can bet this brisket is a winner.*



### GET THE LOOK...

Custom cabinetry built by Maine Wood and Design: 207-363-5270.

Polished nickel pulls by Schaub & Co.: 866-724-2827.

Subway tiles from Old Port Specialty Tiles: 207-775-2238.

Sinks and faucets by Franke: 800-626-5771.

Diner stools by Williams-Sonoma: 877-812-6235.

Stonewall Kitchen: stonewallkitchen.com.



**ABOVE:** The two islands are separated by a five-foot gap, to make an easy path to the refrigerator. Cabinets are painted Benjamin Moore's Atrium White. **LEFT:** Stonewall's Roasted Garlic Onion Jam would be delicious with the brisket.

FOR MORE DETAILS, SEE RESOURCES

## ALL-TIME FAVORITE BRISKET

Serves 6

- 1 beef brisket, 2½ pounds, trimmed, seasoned with salt and pepper
- 4 strips thick-sliced bacon, cut into 1-inch pieces
- 3 cups onion, chopped
- 1½ cups carrots, diced
- 1 cup celery, chopped
- 1 tablespoon garlic, minced
- 12 sprigs parsley
- 4 sprigs thyme
- 2 bay leaves
- ¼ teaspoon black peppercorns
- 2 cups beef stock
- 1 cup good red wine

### FOR THE SAUCE

- 2 tablespoons red wine vinegar
- 1 tablespoon tomato paste
- 1 tablespoon flour
- 1 tablespoon room temperature butter

**1** Using a large Dutch oven, crisp the bacon over medium heat. Remove bacon, leaving drippings, increase heat to medium-high. Season the brisket generously with salt and freshly ground black pepper. Brown both sides of the brisket in bacon drippings until deeply golden brown, about seven minutes per side. Remove brisket to a plate and loosely cover with foil.

**2** Sauté the onions, carrots, celery, and garlic in the drippings for about five minutes. Add the parsley, thyme, bay leaves, and peppercorns. Return beef to the pot, and any juices rendered. Add the beef broth and the wine and bring pot to a boil. Once it reaches boil, cover and transfer to a 350-degree oven on the middle rack. Cook for three hours, flipping meat once after 1½ hours. Remove pot from oven, remove meat gently using large tongs, and place on a baking sheet lightly covered with foil.

**3** Strain liquid through a sieve into a stock pan, lightly pushing on solids. Discard remains, and bring juices to a boil. Stir in vinegar and tomato paste.

**4** In a small bowl combine well-softened butter and flour. Slowly add flour-butter mixture (*beurre manié*) to sauce, whisking gently. Sauce will thicken and become glossy.

**5** Slice the brisket, plate, and drizzle with gravy.