

Real Food from Real Home Cooks

198 recipes & tips you'll love!

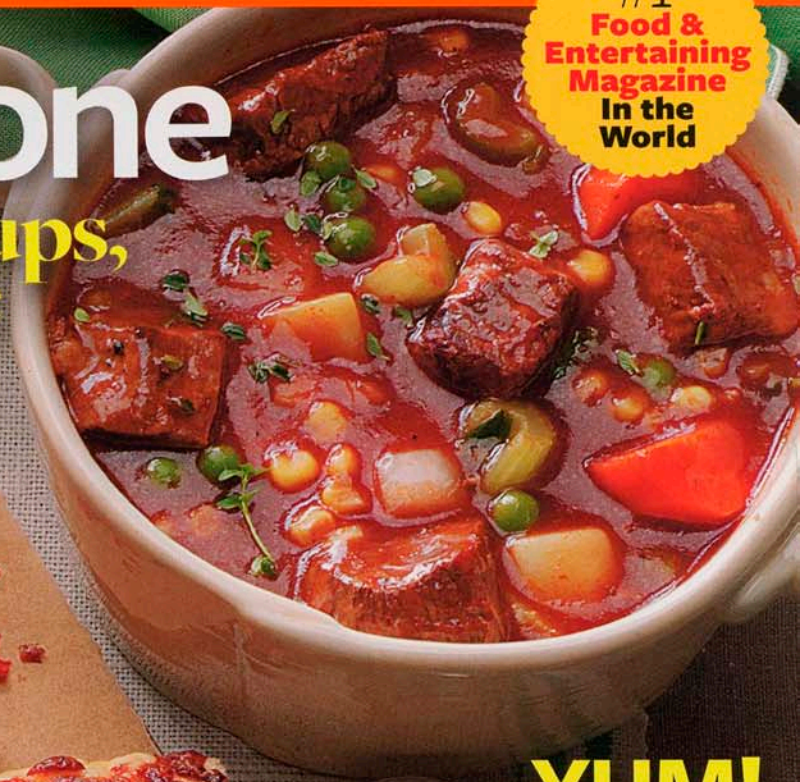
# taste of home

#1  
Food &  
Entertaining  
Magazine  
In the  
World

## Comfort Zone

Dish up the best soups,  
stews, breads & more

Gather Your Gang  
For Sunday Dinner



**YUM!**  
Garlic & Onion  
Contest Winners

**LOSE WEIGHT,  
EAT GREAT**  
Try Our Comfort  
Food Diet Plan

**REINVENTED  
CLASSICS**  
Whoopie Pies  
Jell-O, Fondue &  
Deviled Eggs

**WARM &  
WONDERFUL!**  
Tomato-Herb  
Focaccia (page 61);  
Stephanie's Slow  
Cooker Stew (page 45)

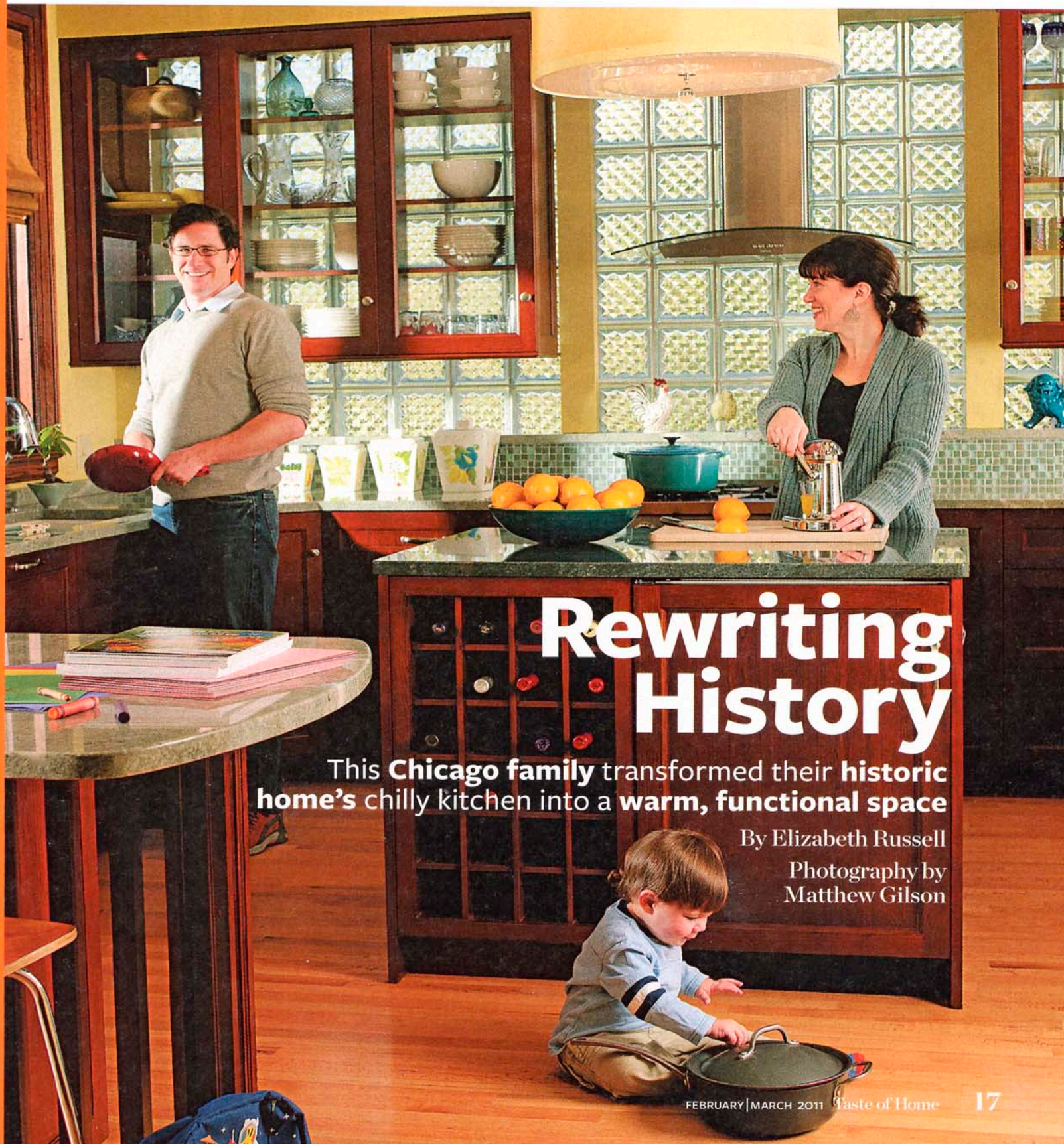
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# openhouse

**BRIGHT IDEAS for welcoming friends & family into your home**

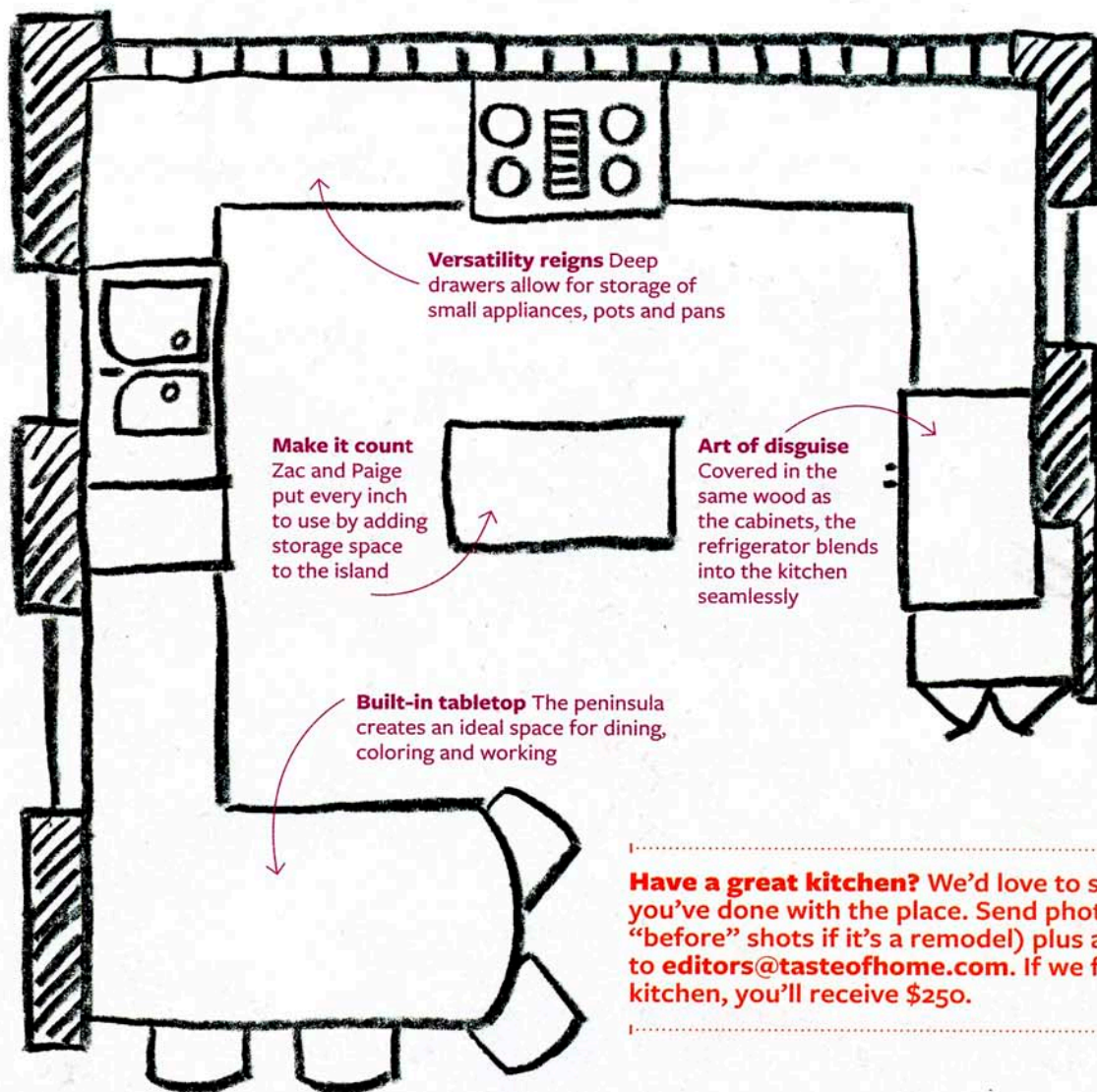


## Rewriting History

This **Chicago family** transformed their **historic home's** chilly kitchen into a **warm, functional space**

By Elizabeth Russell

Photography by  
Matthew Gilson



**Have a great kitchen?** We'd love to see what you've done with the place. Send photos (including "before" shots if it's a remodel) plus a family photo to [editors@tasteofhome.com](mailto:editors@tasteofhome.com). If we feature your kitchen, you'll receive \$250.

**Z**ac Freeman and Paige Ponder's old kitchen was a catchall space, where they cooked, worked and played. Or at least tried to. "It was really awkward," says Paige. "Our house was built in 1898, and the previous owners remodeled the kitchen once or twice."

Despite those attempts to make the space more functional, the kitchen remained less than ideal. "We'd open a cabinet door and feel a whoosh of cold air. The room was always freezing because it was so poorly insulated," Paige says.

"Plus, the fridge opened into a hallway-type space, and there were two ovens under the peninsula, making it difficult to sit around," says husband Zac.

After living with the kitchen for more than a year, the couple decided to give it their own overhaul. First thing on their list? "Warmth!" they say with a laugh. "And more light and counter space, better flow, a place to sit around the peninsula, and room for our boys—

Max, 6; Sebastian, 4; and Calvin, 15 months—to play, eat and do their homework."

Because Zac and Paige wanted to work with their home's old bones, they turned to a local design firm to put together a kitchen that not only complemented their historic home, but also met their modern-day needs.

"We saw ourselves as stewards of the house and wanted to honor its history with the remodel," Paige says.

After 8 months of work that involved expanding the room's square footage, Zac and Paige now have a kitchen that fits their family—and their house—perfectly.

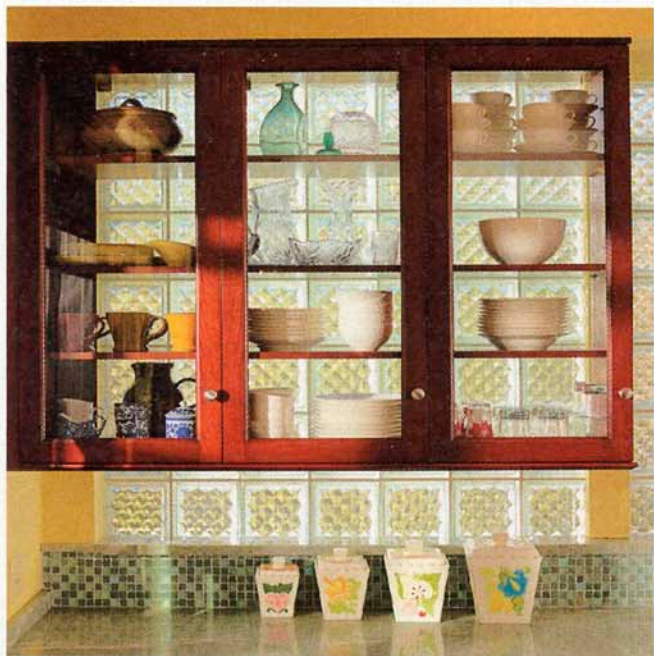
"There's plenty of space for everyone. It's open, and there's so much natural light," says Paige. "I have a view into the back and front yards. When we cook, anything we need is just a few steps away. And the kitchen finally matches the feel of the rest of the house."

A feel that is—at last—just like home. ■

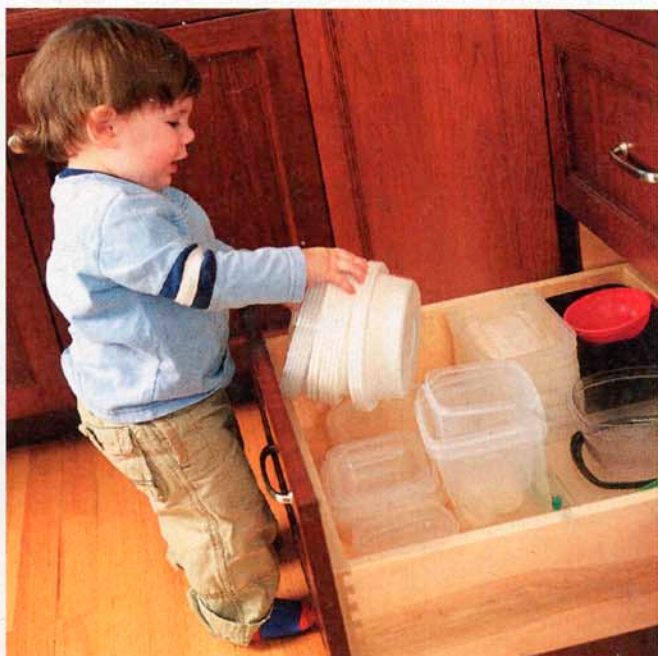
**MORE ONLINE:** For more photos and Zac's favorite meat loaf recipe, visit [tasteofhome.com/zac](http://tasteofhome.com/zac)

# A Family-Friendly Kitchen

There's something for everyone here, making it an ideal space for cooks and kids alike



**Light up** The Chicago couple worked with design firm Greene & Proppe, which used a glass-block wall to add light and create an open feel without eliminating storage space as regular windows would.



**Practical placement** "Calvin, our youngest, likes to pull everything out of the cabinets," says Paige. "So I keep all of my plastic storage containers in a drawer within reach for him to play with."



**Let it all hang out** "Since I can't hang anything on our wood-paneled fridge, we use a fabric-covered bulletin board to pin up the kids' artwork and other important papers," Paige says.



**Special touches** "We chose a BlueStar oven because of the many color options," says Zac of their blue stove. "It's flanked by pullout drawers sized to fit spices and cooking oils."