

AS SEEN IN *FLAVORS*



A LITTLE BIT OF PARADISE

ONE VININGS FAMILY FASHIONS THEIR PERFECT KITCHEN WITH THE HELP OF A DREAM TEAM OF LOCAL DESIGN GURUS

WRITTEN BY KATE ABNEY

PHOTOGRAPHY BY KYLE RIPLEY AND COURTLAND TONEY, HAIGWOOD STUDIOS

AS SEEN IN FLAVORS

IT'S A REAL, WELL, TREAT to step inside businessman Stephen and stay-at-home mom Melanie Schoen's bright, pretty, high-polish kitchen—located in a home custom built in 2011 by Atlanta architect Timothy S. Adams in the heart of Vinings' picturesque Polo Place. Situated on three acres, the gathering place is every bit a dream home for the close-knit family, which includes four grown children (aged 21 to 27) and little one, Will, who loves helping his mom cook. "His favorite TV show is 'Chopped,'" Melanie says proudly. "His interest in cooking is much more than your average 8-year-old kid's."

Having moved to Atlanta from San Francisco 12 years ago to start their life together, Melanie has always admired her husband's ability to work it as an at-home chef. "During the years when Stephen was a single dad, he was making three-course meals every night when he came home from work," she recalls reverently. "These days, I am his sous-chef, always chopping, mixing, reading a recipe or generally being his support staff." Their dynamic is nothing short of adorable.

(opposite) Eight-year-old Will is always delighted to help his mom cook—especially when sweet treats are on the to-do list!

But while Stephen intimately understands the art of improvisation—"a little of this, a little of that" to taste—Melanie, who is precise by nature, serves as the family's baker. Thankfully, the kitchen accommodates both of their interests, providing an ideal work triangle between the fridge, prep sink and stovetop—plus tons of storage. The Schoens have everything they need—including an appliance garage, upper cabinets and

"Will has a big sweet tooth, so any time and every time I am baking something sweet and yummy in the kitchen, he is very interested in being right there," Melanie says of her little helper. And what 8-year-old wouldn't adore Mom's famous chocolate chip cookies?



Melanie's old-fashioned approach to chocolate chip cookies calls for Crisco shortening, which delivers a classically delicious taste—modern dining dictums be damned.

Recipes by Melanie Schoen, Homeowner
Chocolate Chip Cookies

Yield: 4 dozen cookies

- 1 stick butter, softened
- 3/4 cup Crisco shortening
- 3/4 cup white sugar
- 3/4 cup firmly packed brown sugar
- 1 1/2 teaspoons vanilla extract
- 2 eggs, lightly beaten
- 2 1/4 cups all purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 cups semisweet chocolate chips, divided

Heat oven to 375 degrees. Cream together butter, shortening, sugars, and vanilla (by hand, not with a mixer). Next, add half of beaten eggs, then remaining eggs, stirring well after each addition. In a separate small bowl, mix flour, salt and baking soda. Slowly add dry ingredients to wet mixture until well blended. Lastly, add 1 1/2 cups chocolate chips, form dough into balls and drop onto an ungreased cookie sheet. Place (by hand) 3 to 5 chocolate chips on the tops of each cookie before baking so that cookies look uniform. Bake for 10 minutes or until golden brown.



The Schoens' stainless-steel Wolf range comes equipped with a mini oven for smaller dishes as well as a more spacious compartment to accommodate full-size entrées, such as perfectly roasted pork.



AS SEEN IN FLAVORS

The neighboring butler's pantry is equipped with two top-of-the-line wine coolers. "When Stephen and I met, we took several trips to wine country because, obviously, I was living nearby. We are still very big connoisseurs of wine. It was important to us to have tons of wine storage, and since the property is on a flood plain, we could not have a cellar in the basement. This was our solution," Melanie explains.

big pull-out drawers to store cookie cutters and mixing bowls, rolling pins and gourmet tools. "Stephen is a Williams-Sonoma junkie," Melanie adds with a laugh, noting how their kitchen can even accommodate their massive All-Clad slow cooker.

But that's just a tiny insight into the expertise of Mary Kathryn Timoney, the certified kitchen designer the Schoens tapped to fine-tune this project. Having worked with Timoney on a previous home, the couple was confident about bringing the Design Galleria Kitchen & Bath Studio veteran on board during the blueprint phase of the project. Working with Adams, Timoney's efforts to tailor the space to the

Schoens' needs produced an extra-efficient pantry, a repositioned window and the luxury of having a host of high-end features at their fingertips.

Beyond the space's telltale symmetry, the sheer size of its center island speaks to Timoney's intuitive understanding of this family's needs. Topped with a double-thick slab of Calacatta marble, it looks weighty and substantial, which is important considering its role as both the room's visual anchor and the center of all its activities. Generous dimensions also make way for multitasking, accommodating everything from prep, to cooking, to cleanup, with space for every kid in the family to pull up a seat.

Plus, the sleek marble is a perfect match for the mosaic backsplash Melanie handpicked from Renaissance Tile & Bath, a design that combines the classic material with blue-glass fragments. “It’s a contemporary twist on a classic material; a waterjet mosaic with a site-appropriate equestrian twist,” notes Timoney. “They wanted a ‘new old’ house, but very, very integrated.”

Additional features include fully concealed Sub-Zero refrigeration, a Wolf range with a bonus 18-inch oven (perfect for everyday dishes), convenient pullouts for knives and spices, and a waste bin at each sink. “I love how, when you’re cleaning up

after a big dinner, one person can be standing at the island scraping plates, and another can be at the classic farm sink, loading dishes in the [Miele] dishwasher. It helps a lot that you’re not on top of each other,” Timoney notes.

In fact, the entire layout was devised for this purpose, with large passageways that facilitate fuss-free navigation (“no bottlenecks,” Timoney says)—plus a built-in refrigerator and concealed coffee bar that can be rummaged through without interrupting anyone’s cooking or cleanup. Better still, Adams’ orientation of the kitchen, breakfast room, keeping room and exterior

Starting with a foundation by architect Timothy S. Adams, Atlanta’s venerated Design Galleria Kitchen & Bath Studio helped them fashion a room that is not just functional, but comfortable, too!

AS SEEN IN FLAVORS



AS SEEN IN FLAVORS

living spaces allows them to flow together seamlessly, encouraging ease of entertaining with the Schoens' family and friends.

As for finishing touches, interior designer Mary McWilliams, of Mary Mac & Company, demonstrated her own deftness via a subtle scheme of blues and greens and a pair of gleaming island pendants, but Timoney did not depart without a few more aesthetic achievements: a furniture-style island base, cabinet valances and a wholly elegant vent hood modeled

after a picture in Melanie's own inspiration folder. "It's something special; a bit of whimsy under the hood," says Timoney. "It gives touches of charm for a farmhouse feel that fits their style perfectly."

Design Galleria Kitchen & Bath Studio

designgalleria.net

T.S. Adams Studio Architects, Inc.

tsadamstudio.com

Mary Mac & Company

marymacandcompany.com



The sunny blue breakfast room, located catty-corner to the expansive kitchen, fully captures the feminine approach of the family's favorite interior designer, Mary McWilliams.



Suggested wine pairing:
14 Hands Winery Merlot
Domaine Loubéjac Pinot Noir

Melanie Schoen is more of a baker herself, but she and husband Stephen's teamed-up approach to blackberry pork loin is a consistent crowd pleaser.

Blackberry Pork

Yield: 6 to 8 servings

- 2 1- to 1 1/2-pound pork tenderloins
- 1 tablespoon sea salt
- 1 tablespoon freshly ground pepper
- 1 teaspoon cinnamon
- 1 teaspoon allspice

Blackberry Sauce (recipe included)

fresh blackberries for garnish
fresh rosemary for garnish

Sprinkle pork evenly with salt, pepper, cinnamon, and allspice, then cover and chill for 30 minutes.

Prepare **Blackberry Sauce**.

Grill pork over medium-high heat for 20 minutes or until meat thermometer reads 160 degrees.

Allow pork to rest 5 minutes, then slice. Garnish each serving with fresh rosemary and more fresh blackberries and drizzle with **Blackberry Sauce**.

Blackberry Sauce

- 1/4 cup butter
- 1/2 cup diced shallots
- 2/3 cup dry white wine
- 1/4 cup blackberry preserves or jam
- fresh blackberries

For the Blackberry Sauce

In a saucepan, melt butter over medium-high heat. Add shallots and cook for 5 minutes or until tender. Add wine and cook for 10 minutes or until liquid is reduced by half. Reduce heat to low and whisk in blackberry jam; cook 3 to 4 minutes or until slightly thickened. Add fresh blackberries to sauce just before serving.

