

# HOME

A kitchen scene featuring a white farmhouse sink, a window with two potted plants, and a stainless steel dishwasher.

*the remodeling and decorating magazine*

**FIND  
MORE  
SPACE**

**10 SUPER  
ROOMS  
YOUR KIDS  
WILL LOVE**

**PLUS  
HOME OFFICE  
SOLUTIONS**

SEPTEMBER 1998 • USA \$1.99  
KEYWORD ON AOL:  
HOMEMAG

# COOKING AT HOME WITH

BY UNITING THREE ROOMS, A CHEF,  
FOOD WRITER, AND COOKING  
TEACHER CREATED MULTIUSE SPACE  
THAT SUITS HER NEEDS PERFECTLY.



ACCESSORIES: CRATE & BARREL.

## J O A N N E W E I R

**F**INDING A 115-YEAR-OLD SAN FRANCISCO TOWNHOUSE IN NEARLY ORIGINAL CONDITION WAS A BOON FOR food professional Joanne Weir. "It's what's known around here as a grand Victorian painted lady," she explains. "'Painted lady' means the exterior is painted in several lively colors, and 'grand' means it's wider than usual, which suited my need for a really big kitchen perfectly."

Weir and her architect-engineer husband, Paul, successfully combined their areas of expertise to design one big cooking-living-dining room on the parlor floor of the Pacific Heights house they purchased in 1990. "And we've been renovating ever since," Weir adds. In fact, the final bit of grouting to the antique, tumbled marble-tile backsplashes was done "about fifteen minutes before the nearly completed twenty-by-fifteen-foot kitchen was photographed."

When they designed the space, the Weirs decided to "go the whole nine yards." The original fir floors, which still bear water stains found beneath old linoleum and telltale marks where walls once divided the space into three rooms, were sanded and varnished. Heritage custom-crafted cherry cabinets and easy-to-care-for maple butcher-block countertops line the perimeter of the room. Over the super-wide and -deep stainless-steel Elkay sink is a commercial controlled-temperature faucet and sprayer by Chicago Faucet Company. "Having this rather elaborate sink-and-faucet setup is a hangover from my restaurant days," Weir admits.

To make recipe testing easier, Weir also elected to have two work islands: one for food preparation and another that houses a six-burner Garland gas cooktop and oven. The island also doubles as an eating and demonstration counter for the limited number of cooking classes she gives at home, since most of her teaching is done abroad. A custom-fabricated hood for an outside-ventilation system is in the works and will soon be installed above the cooktop. This will be the long-awaited final step in the renovation.

An entryway next to the Wolf electric wall oven leads to a six-by-five-foot pantry where shelf-stable ingredients, stored in decorative Italian bottles and jars, and small appliances are kept. In this tiny room is a coffee station, complete with an espresso machine and Italian coffee grinder, as well as a 50-bottle wine cooler.

**WEIR WANTED HER KITCHEN TO REFLECT OLD WORLD CHARM, SINCE HER COOKING FOCUSES MOSTLY ON MEDITERRANEAN CUISINE.**

Left: The fireplace, with a raised hearth to make cooking easier, burns wood or charcoal. Amenities include a gas-ignition system and motorized spit. Below: Weir planned for designated areas to display her pottery collection. See *Shopping Resources, page 186, for details.*



As the fourth generation of professional cooks, Joanne Weir concedes that it must be in the genes.

The San Francisco-based cookbook author, who has enjoyed a long career as chef, cooking teacher, and food writer, says she was greatly inspired by her great-grandmother, who operated a Boston restaurant at the turn of the century.

Weir, who is a specialist in both Mediterranean and

California cuisines, uses honey as an integral part of her cooking style. One segment of her new PBS-TV series, "Weir Cooking," is devoted to the subject. Two of the following recipes demonstrate Weir's penchant for honey. They are from her new book *You Say Tomato*. Other recipes were also developed by Weir.

To order *You Say Tomato*, see the special offer for *HOME* readers on page 198.

### HONEY-YOGURT PARFAIT

*The parfait shown can be made sweeter by using half plain and half vanilla yogurt.*

1 quart (4 cups) plain yogurt  
 1/2 cup walnut halves  
 1 Tbs. walnut oil  
 1/4 tsp. ground cardamom  
 Pinch ground allspice  
 6 Tbs. honey, or to taste  
 6 tsp. shredded orange zest

1. Spoon yogurt into a paper towel-lined sieve set over a bowl; drain for 2 hours.

2. Preheat oven to 375°F. Toss walnuts with oil and spices. Spread on a baking sheet. Toast until walnuts darken slightly, about 5 minutes, watching carefully. Remove from oven and cool; chop coarsely.

3. To serve, divide drained yogurt evenly among six parfait glasses or dessert bowls. Drizzle each with 1 tablespoon honey. Sprinkle with walnuts and orange zest. *Makes 6 servings.*

*continued on page 176*