

MCC Kitchens Shine for a Cause

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The decorative tiles in the Tanner kitchen feature a vine pattern.

"I did fix Linguine with Shrimp and Lemon Oil last week," she says, sounding mildly surprised by her new-found culinary inspiration.

For Gerry, the remodeled kitchen is a laboratory. "The skylight wasn't insulated, and a wall there (now removed) was hideous, blocking all the light ..." he leaves off, allowing a visitor to imagine. It's not the cabinet color that brings out an exuberant side to his otherwise neutral descriptions; it's the R-11 windows, the "really nifty" radiant barrier, and a hot/cold EverPure water filtration system. "You can get an ionizer that makes the water more alkaline," he says, mentioning scientific studies that support alkaline's benefits to cancer patients in recovery.

Having a dream kitchen doesn't mean he must stop dreaming, after all.

The new kitchen at 479 Augusta, a second home on the tour, places the emphasis on accessibility. "It's a kitchen for everyday living," says Dave Bruzzone, who designed the room to have "a relationship with the rest of the house."

The kitchen's open architecture, like a smile, is inviting. Wide, Hickory plank flooring extends

from the kitchen into the adjacent rooms, adding to the expansive, spacious feel. High ceilings and double-sized archways keep sight lines open.

The walls are especially thick: reminiscent of historical, Mediterranean homes in Italy, or Greece.

The Bruzzone house is located in what is unofficially called "the country club extension," a new, 68-lot division in the community. "We started building the house three years ago," Bruzzone says. "Normally, we do a house in 6-9 months. It took a little bit longer because there were some diversions. What you see here is what I wanted to do. I incorporated features of a Happy Valley house I like."

Bruzzone, like the Tanners, is a humble chef. Asked if he will step up to the stove in the new kitchen, he answers, "No." Then adds, as if to right a wrong, "But I eat—and I love it." Bruzzone, still apologetic, says he and his wife, Mary, do watch the Food Channel. "She's a terrific cook," he says, finding a statement he can be proud of. "And barbecue? She's the one for the job."

The griddle in the middle of the stove and the antique bronze faucets and wall tile accents signal an attention to detail in the design. Custom, beveled counter edges and an inset frame-like feature repeated on the honey-colored cabinetry is a bonus. But it's two exquisite hanging lights that make the kitchen unique. Designed by Lights of Diablo in Martinez, their softly curving glass looks as if chocolate has been drizzled from above, and small flecks of gold – especially when the lights are not turned on – catch the sunlight.

Three other kitchens round out the MCC tour. 156 Cypress Point Way features a Wolfe range and a cabinet that opens to reveal all the appliances. 112 La Quinta is the grandest kitchen in terms of size, with a cherry island that seats eight. 585 Augusta Drive is the kitchen for cooks; the footprint is original, but every other feature has been updated.

The 2010 tour is **Thursday, October 7, from 5-8 p.m.** Tickets are \$20 and are tax deductible. Wine, appetizers and resource information will be available at each location. For more information, visit <http://www.mcchometour.com/#1>.



The Bruzzones' range sports a large griddle.