







Herman and

For a comfort kitchen

Ann Muller

For a comfort kitchen that proves practice makes perfect.

Chicago, Illinois When Ann and Herman Muller decided to retire, they made another big change. "We moved from the suburbs back to the city," Ann explains. "The diversity of minds and places that you find in big cities drew us, as well as the availability of good food, in

Herman and
Ann Muller (left) knew
what they wanted:
professional
equipment, a wide
cooktop with gas
burners, granite
countertops that welcome hot pans,
lots of storage—and
touches of humor,
like lizard cabinet
pulls. See Resources.

both restaurants and grocery stores." The Mullers (she's a writer and former legal secretary, he was a chemist) bought a 100-year-old workman's cottage with a tiny backyard garden and began to renovate.

The new kitchen (top) is their eleventh. Explains Ann, "We've cooked on everything from a hot plate to a 1950s Chambers gas range. We wanted a big, up-to-the-minute kitchen with all the appliances we had always dreamed of." They elongated the existing kitchen and put in an island wide enough to hold a large we had always dreamed of." They elongated the existing kitchen and put in an island wide enough to hold a large double sink and a dishwasher. Then came the dream appliances: a Five Star cooktop, Sub-Zero refrigerator and stacked Thermador ovens. Open shelves hold frequently used dishes; six feet of pot racks hold every conceivable cooking utensil. The couple entertains friends frequently, and a crowd always ends up in the kitchen they call "the most comfortable spot in the house."

By Jacqueline Goewey