

# VERANDA

MAY-JUNE 2021

## *Designer Secrets*

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***“FINISH!*** Put in that beautiful last layer. ***Go the extra mile, and don’t stop short of the finish line.”***



ATLANTA INTERIOR DESIGNER BETH WEBB’S words are as true of perfecting a well-designed room as they are of perfecting a memorable meal. For both, a detail-oriented elevation of the core ingredients—not simply their combination as laid out in a recipe—yields a truly spectacular finished product. Here, Webb and Rod Gower, director of business development at **Signature Kitchen Suite**, serve up virtuoso advice for acing your entertaining endgame.



“Seasonal, local ingredients make your meals infinitely more delicious and give the food a great storyline,” says Webb.

**1** **Safeguard your farmers’ market haul.** Standard refrigeration’s “dry cold” can kill the flavor and longevity of even the most thoughtfully sourced produce. A better option, says Gower, is the **evaporator system** that comes with each SKS refrigerator. “These keep humidity in the mid 30s, which is perfect for prolonging the life of garden-fresh vegetables, fruits, and cheeses.” Another smart solution: **inverter linear compressors** that keep cold temperatures constant and save energy. **36” French-door refrigerator**, from \$9,799; [signaturekitchensuite.com](http://signaturekitchensuite.com).



Webb’s must for a successful dinner party: thorough preparation. “If the hostess is relaxed, everyone will feel at ease.”

**2** **Cook like a pro—without missing cocktail hour.** “Our ranges can be configured with **built-in sous vide capabilities**, in addition to induction and gas, allowing you to set a steak to medium rare and leave it until you’re ready to seat guests. You’ll serve a 135-degree cut of meat even if you’re pouring drinks on the terrace as it finishes cooking,” notes Gower. He recommends finishing it on the **two-zone induction cooking surface** that heats up instantly, “so you have that beautiful sear in a couple minutes without affecting the temperature of the meat.” **36” dual fuel pro range**, from \$10,999; [signaturekitchensuite.com](http://signaturekitchensuite.com).



Crisp and cool is Webb’s rule of thumb for late-spring wines. “Choose a lovely rosé, Chablis, or Champagne. The lighter, the better.”

**3** **Embrace your inner sommelier.** A fine vintage is only as good as its steward, a truism that led Gower and his team to incorporate **Wine Cave Technology™**, which mimics the environment of historic wine caves. In the new undercounter wine refrigerator, **dark, opaque glass** keeps light out; **touch-display lighting** illuminates the wine without opening the door; and **dual evaporator systems** keep humidity at around 40 percent, “which helps ensure the corks don’t dry out,” says Gower. Plus, the **Signature Sommelier App** powered by Wine Ring works like an in-house connoisseur to manage inventory, rate wines, and offer recommendations, whether you’re playing host or guest. **24” undercounter wine refrigerator**, from \$3,199; [signaturekitchensuite.com](http://signaturekitchensuite.com).



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