

House & Home

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HOUSE & HOME

THE MAGAZINE OF HOME & STYLE

Zesty Flank Steak
Salad with Miso Dressing

A BREATH of FRESH AIR

SPRING FINDS, FULL-BLOOM DECORATING AND
BREEZY HOMES THAT BRING THE OUTDOORS IN

AT HOME IN
BROOKLYN WITH
COOKBOOK AUTHOR
JULIA SHERMAN

WHO NEEDS
A COTTAGE?
ONE FAMILY'S
BACKYARD OASIS

12
GARDEN
BENCHES
THAT WOW



MAKEOVER

SARAH RICHARDSON GIVES A
BLAND KITCHEN A HIP NEW LOOK



Display until May 8 \$6.50



www.houseandhome.com



LEFT: Homeowner Julia Sherman spent every weekend for one full year scouring vintage and salvage shops to furnish her home. "Aside from our sofa and barstools, everything is vintage. I like things that have a story, and finding them on my own," she says. "I also think it's less wasteful."

The term "multitalented" seems a tad underwhelming when describing Julia Sherman. This Brooklyn-based cook is also an artist and photographer who shoots as effortlessly as she juliennes, blogs, or pens a cookbook, all the while spearheading the Salad for President project — a popular website of recipes from creative types. "The name 'Salad for President' was meant to encourage my readers to take the work they love seriously, no matter how everyday or mundane," says Julia. "If you pour your heart and soul into any simple act, it can be as important as anything else. Salad for President borrows the language of a political campaign to elevate an everyday task."

For Julia, those tasks included refurbishing the circa-1890 four-storey Clinton Hill house she shares with her husband, Adam Katz, in South Brooklyn. "We bought our house in 2011 and it was a wreck... so badly neglected that all of the original details remained. It's more costly to restore things such as crown moldings, hardware and pocket doors than it is to gut an older home, so it's really unusual to find a house like ours that hasn't been touched." And in a world where images are routinely tweaked by Instagram filters, strobing techniques and Photoshop, Julia prizes the authentic even more. "A home should be used, worn-in, storied, and this is where all of that happens for me," she says. "It's not pulled from Pinterest or a style guide, but truly the product of two people growing together and shaping the space around them."

< PLAY UP GREAT BONES

The home's second-floor parlour now houses the kitchen and living room. "It was built as a place for parties, and that's exactly how we use the space. The natural light is lovely, too," says Julia. The original plaster mouldings and 13' ceilings were what attracted her to this home, but she's not above adding an irreverent touch. Julia hung a pair of porcelain work boots by sculptor Brie Ruais from her chandelier. "The chandelier was a gift from my mom, and it's pretty traditional — but we aren't," says Julia. "The boots help offset the formality of the light fixture." **Rug**, Anna Karlin; **sofa**, Muuto; **chairs**, Herman Miller; **artwork** (between windows) by Dike Blair.

SEE SOURCE GUIDE

PERSONAL STYLE

> IGNORE THE TRENDS

Parquet flooring moves in and out of fashion, but Julia was committed to keeping the home's original features. "In this part of Brooklyn, many houses have been bought up and cheaply renovated," she explains. "Everything gets stripped because it costs so much money to fix." Patching, refinishing and restaining the floors keeps their character, but makes them feel fresh again. **Table**, Crate & Barrel; **black stools**, Anna Karlin; **artwork**, Nathalie Du Pasquier.



To discover Julia's recipes and see her garden, turn to pg. 120

√ BE DECISIVE

Julia grabbed these M.C. Escher-style floor tiles, remnants from The Standard hotel, as soon as she spotted them on Craigslist. "I knew we'd never see these again," she says. "I designed the guest room around them." A Turkish wedding blanket that Adam found during his travels dresses up the Murphy bed.



^ TURN STORAGE INTO STATEMENTS

Two breezy Mexican hammocks double as textile art on the guest room wall, while a vintage cerulean trunk adds a jolt of colour. **Hammocks**, Top Hat.

SEE SOURCE GUIDE

"RECOUPING OLD THINGS IS MORE GRATIFYING, AND I THINK IT GIVES A PLACE MORE CHARACTER"



GET ARTFUL

Original artwork by Sophy Naess, a custom quilt and vintage Boucherouite rug add colour to the principal bedroom. Julia designed the Frank Stella-inspired quilt and had it made by an online weaver. **Mirror**, Anna Karlin; **stool** by Sage Keeler, **Family bed**, Big Reuse.

LOOK FOR THE UNEXPECTED

Being plugged into the NYC art community makes Julia value original pieces, such as the white-framed watercolour by Aura Rosenberg on her credenza, but she isn't snobbish. Her picture of Lucille Ball and Desi Arnaz was a thrift store find, and street-fashion photographer Bill Cunningham took the photo of the woman with a poodle.



MIX ERAS

An heirloom silver vanity set sits next to contemporary works by Ryan Forrester (right) and Sophy Naess on a vintage mid-century modern credenza.



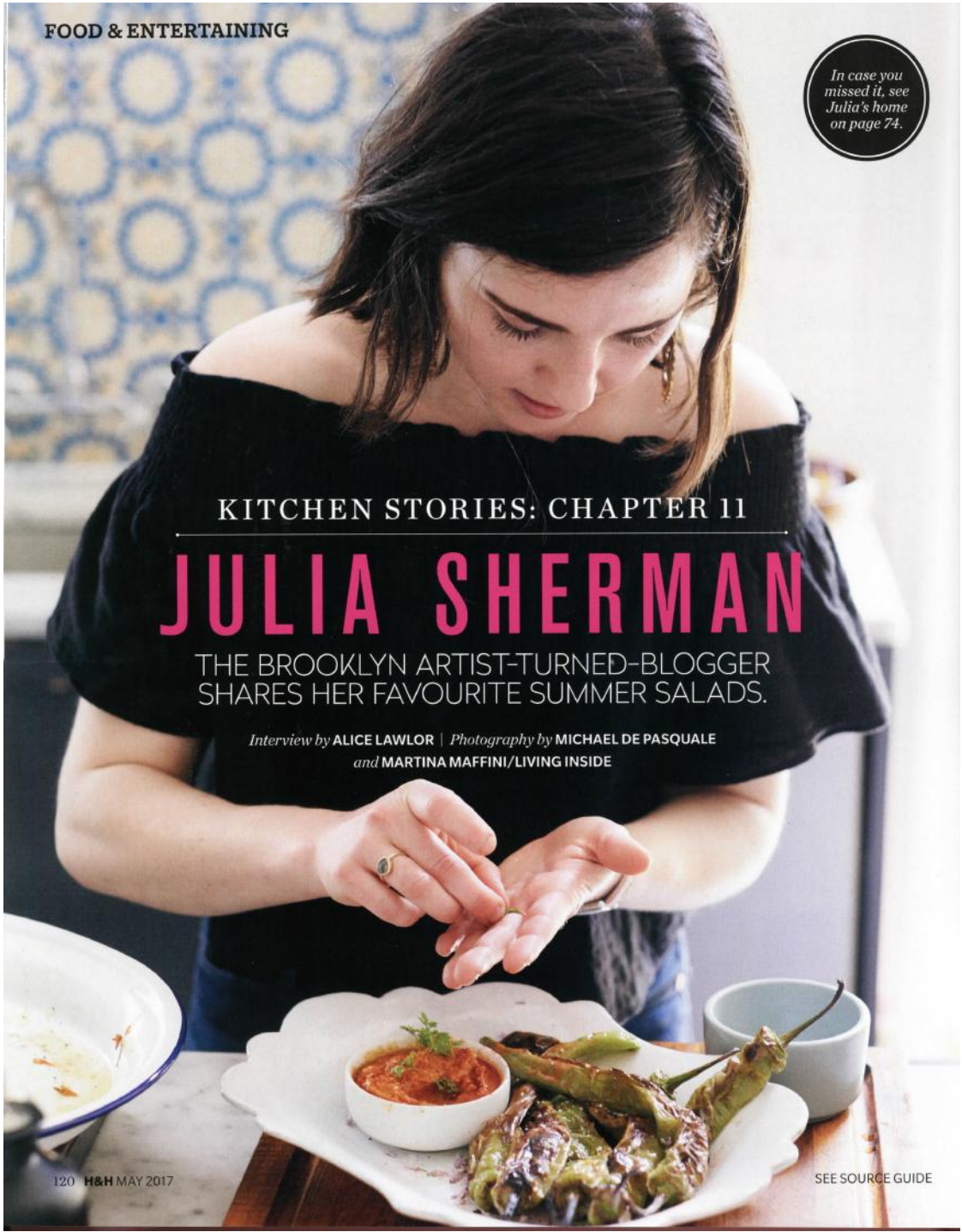
In case you missed it, see Julia's home on page 74.

KITCHEN STORIES: CHAPTER 11

JULIA SHERMAN

THE BROOKLYN ARTIST-TURNED-BLOGGER SHARES HER FAVOURITE SUMMER SALADS.

Interview by ALICE LAWLOR | Photography by MICHAEL DE PASQUALE and MARTINA MAFFINI/LIVING INSIDE





Julia designed the Carrara marble-topped island to be large enough for guests to cook alongside her, or just hang out. **BELOW:** Family dog Lucy cosies up in the kitchen's non-functioning fireplace.

JULIA SHERMAN DOESN'T JUST COOK. She layers ingredients according to colour, texture and pattern, building a dish like an artist paints a picture. For her, there's something deliciously complementary about food and art, as demonstrated by Salad for President, her popular website that's just become a cookbook. Since she started in 2012, Julia has made salads with 180 creative collaborators including Chez Panisse founder Alice Waters, photographer William Wegman and artist Laurie Anderson, documenting each one with pictures and an interview. Along the way, she's planted Salad Garden installations for MoMA's PS1 gallery in Queens and the J. Paul Getty Museum in L.A., and she's the creative director of American salad chain Chopt. We asked Julia to dish on what she really cooks at home and why she loves salad so much.





Recipe

GRILLED ZUCCHINI WITH FENNEL FRONDS AND TOASTED HAZELNUTS | PG. 128

“This is a really good recipe to serve family-style at a barbecue because it can sit out and only gets better the longer it marinates. Using a charcoal grill will give it a nice smoky taste.”

Recipe

FLANK STEAK WITH BEAN SPROUTS AND KIMCHI-MISO DRESSING | PG. 128

“The kimchi-miso dressing is spicy and salty (described by a friend as tasting like Asian Doritos, in a good way). It would make a great dip for cucumbers, carrots, or celery.”

HOUSE & HOME: *Did you grow up in a foodie family?*

JULIA SHERMAN: Yes, my parents love restaurants. They go to the cool New York restaurants before I do. I watched a lot of food TV growing up, and cooked with my mom. When I met my husband, Adam, we were both going to school in Providence, which is a town of many potlucks. We spent a lot of time cooking for large groups, and that was when I started thinking about food as the centre of a social group.

H&H: *How did your website, *Salad for President*, come about?*

JS: I was working as an artist and everything was going great on paper, but I felt frustrated because

I wasn't having conversations with other artists the way I used to when I was in school. I ended up spending most of my time cooking, hosting and getting that kind of connection in the kitchen. So my husband suggested I start a blog. I was interested in how the food I was making anyway could give me access to people. Specifically, the artists who've managed to do things their own way, and who understand that if you're an artist, you're a creative person — it's not just about the things you make, but the way you approach life. The site was a way to bring together all the things I enjoy: writing, taking pictures, meeting new people and cooking. I got very positive feedback and it grew from there.





LEFT: Yellow concrete tiles add a juicy hit of colour to the open pantry. **Appliances, hardware, doors,** Big Reuse.
TOP RIGHT: A library ladder helps Julia access the upper cabinets, which are inset into the wall. **Barstools,** Horne.
BOTTOM RIGHT: The arched backsplash behind the sink, clad in custom cement tiles, is a graphic focal point in the space. **Pendants,** Rejuvenation.



“Think about how to present ingredients in the most faithful and complementary way: don’t reinvent the wheel”

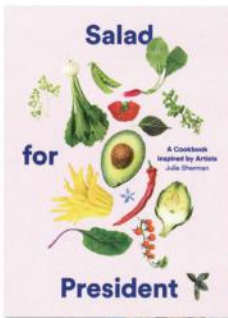




Recipe

MEXICAN FRUIT SALAD WITH SPICED LIME PINWHEELS | PG. 128

"This is a riff on the classic Mexican street cart snack. If you don't have Tajin — a packaged dried mix of lime, mild chile, and a little salt — go get it! This is the secret to any self-respecting michelada (use it to rim the glasses), and it's magic on fresh cut fruit and veggies."



LEFT: Find these recipes and more in Julia's new book, *Salad for President* (Abrams). **BELOW:** Alice Waters in her light-filled Berkeley, Calif., home.



Terracotta planters and raised beds are bursting with greens and herbs, ripe for sharing at the generous table. **Table, benches,** *Design Within Reach.*

H&H: *And why the obsession with salad?*

JS: Salad was always the main course for me, not the side. It feels like an extension of all the other creative things I do in terms of thinking about colours, materials, and communicating with people through what you make. The way I make it, salad is edible confetti: pretty, but not precious; scalable, affordable and unbelievably good-looking on a family-style platter.

H&H: *Your husband must be pretty sick of salad...*

JS: He constantly wants pizza and pasta! But we don't *only* eat salads. We eat a lot of soups, but we'll put a ridiculous amount of vegetables and herbs in them. So it's more of an approach to cooking rather than a specific dish. Any night of the week I could eat anything with an anchovy-based, lemony dressing — that's my comfort food.

H&H: *What's your advice for anyone who wants to be more creative with their cooking?*

JS: Start from ingredients and don't put the pressure on yourself. Buy your food from people who you know are sourcing well. There are a lot of markets, especially in New York, that are extremely expensive but I wouldn't say their produce is good. Think about how to present those ingredients in the most faithful and complementary way: don't reinvent the wheel.

H&H: *How has your site changed your attitude towards food?*

JS: It's created a space for me to push my boundaries. I'm now in a world where I cook alongside really incredible chefs, such as Angela Dimayuga from Mission Chinese Food and Jean Adamson from Vinegar Hill House — I'd gone to their restaurants but never imagined I'd get to cook with them. All I want is to be constantly challenged and put in situations that feel impossible. I have a lot of that these days! Cooking is work, but it's also new every time I do it.



Recipe

**TOAST WITH
STYRIAN BLACK
PUMPKIN SEED OIL
AND PARSLEY MINT
SALAD | PG. 130**

"Styrian black pumpkin seed oil has been part of the Austrian pantry since the 18th century, and now I know why. An Austrian friend brought back one bottle from her trip back home, and the entire thing was tapped within the hour. Don't bother looking for this at the store, just go ahead and buy it online. And trust me, it's worth the \$20. It's toasty and nutty, sweet and rich."

Recipe

**WHITE BEAN SALAD WITH
PRESERVED LEMON, MÂCHE
AND SEARED CALAMARI | PG. 130**

"When soaking and cooking dried beans, use the highest quality available to ensure that they cook consistently. Keep an eye on them as they simmer and take them off the stove if they start to break apart. Beans can be cooked ahead of time and kept in the fridge (I drizzle mine with olive oil to keep them moist); just bring them to room temperature before serving."

