

# Sharon L. Sherman

Stepping out of the box with creative design solutions for a client who knew he wanted a Viking kitchen from the beginning.



Joseph Bucci loves to cook. When he decided to remodel the kitchen in his New Jersey home, there were two things he wanted to make use of in the project: Viking appliances and the services of award-winning designer Sharon L. Sherman, owner of Thyme & Place Design.

"I wanted an all-Viking kitchen because of the quality of the products," says Bucci, the owner of Joseph R. Bucci & Associates, a construction management firm that builds only large, luxury homes.

"Sharon designs all my kitchens," he continues. "I met her right out of college and I've been working with her for 25 years."

A Certified Kitchen Designer (CKD), Sherman began her career working for a high end design firm shortly after earning a degree in interior design from Marymount College (now a part of Fordham University)

in Tarrytown, New York. About seven years ago, she decided to strike out on her own, opening Thyme & Place Design in Wyckoff, New Jersey.

Asked to describe herself, Sherman, who is also a professional member of the American Society of Interior Designers (ASID), says, "I'm the firm owner, a designer and have a family, so I can relate to my clients on both a personal and a professional level."

Like Bucci, Sherman loves to cook. "Thyme is a herb I like to cook with," she says as she explains the origins of her firm's name. "When I decided it was time to open my own design firm, 'thyme and place' went hand in hand."

"Cooking is my hobby," says Bucci. "I'm Italian and like to eat and my wife is Irish and doesn't cook." Nonetheless, selecting features for the new kitchen was a joint effort. Bucci chose the Viking appliances — includ-

ing a 48"W. rangetop, a 30"W. single wall oven, a microwave oven with trim kit, and a 48"W. custom front side-by-side refrigerator/freezer. His wife chose the custom cabinetry.

Bucci has a large, extended family and often cooks for 8-12 people, so the remodeling project included construction of a two-story addition that almost doubled the size of the kitchen. The second floor became the home's master bedroom suite that includes a luxurious bathroom, also designed by Sherman.

"We ripped out and gutted the entire original kitchen, right down to the studs," says Bucci, describing the remodeling process.

Sherman's design for the new kitchen features a large island with beautiful French ovolo corners and generous storage space, 35 lineal feet of Pennville Custom Cabinetry, custom moldings, and a soft monochromatic color scheme offset by dramatic tobacco walls.



**Sherman's client likes to cook for large groups, so remodeling included a large addition that nearly doubled the size of the kitchen. The second floor became a master bedroom suite with a luxurious bathroom also designed by Sherman.**

Professional Gas Rangetop with Island Trim  
VGRT480-6Q-SS/T48TII  
Professional Microwave Oven with Trim Kit  
VMOS200-SS/VMTK300-SS  
Professional Electric Single Oven VESO130-SS  
Designer Side-by-Side Refrigerator/Freezer with  
Dispenser and Full Overlay DFSB483

"I enjoy stepping out of the box and coming up with creative ideas and innovative design solutions for all my clients and their projects," says Sherman.

Thyme & Place Design projects involve 75 percent remodeling and 25 percent new construction. In both instances, however, Sherman says an increasing number of clients want designer kitchens featuring the kind of versatile, commercial-style products Viking manufactures.

As a kitchen designer, Sherman appreciates not only the versatility and quality of Viking products, but also the level of personal service the company provides.

"Many years ago I had the pleasure of meeting the president of Viking," she says. "I was impressed with the products as well as the company's commitment to quality."

Sherman says Thyme & Place Design believes in providing the highest level of personalized service and appreciates the level of personal service Viking provides. Even though Viking is a large company, she says she feels as if she's receiving the attention and personalized service associated with a small company.

Sherman also likes that the Viking name stands not just for appliances, but for a way of life. Her clients can experience Viking products first-hand by taking hands-on cooking classes at the Viking Culinary Center in nearby Fairfield, New Jersey.

Sponsored by Viking distributor Carl Schaedel and Company, Inc., the Viking Culinary Center



PHOTOS BY PETER RYMWID

offers a wide range of classes for both novices and experienced cooks. In addition, there are special "Dinner with Viking" classes, conducted in the company's live kitchen that features Viking equipment. These classes are free of charge to dealer sponsored consumers.

Sherman has won numerous awards. In 2005, she received the Grand Prize in Carl Schaedel's Viking Contest for an earlier project, a custom

farmhouse kitchen she designed for a Historic Register home in Ridgewood, New Jersey.

Sherman's portfolio, which includes award-winning designs in traditional, country and contemporary styles, is a testament to her ability and versatility — and the Viking products that often play major roles in her kitchen designs. For more information, go to <http://www.thymeandplacedesign.com>.