

Beautiful kitchens on display on Westmoreland Museum tour of homes

By Carla DeStefano
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Beautiful kitchens and tasty treats will once again highlight a traditional fund-raiser for the Westmoreland Museum of American Art, in Greensburg.

The seventh annual "Art in the Kitchen," set for Saturday, will showcase three homes in the Greensburg area and three in Ligonier. Those on the tour will also get a taste of Mountain View Inn, east of Greensburg, during cooking demonstrations.

The event, hosted by the museum's Women's Committee, supports sales of the 'Art in the Kitchen' cookbook. Members of the committee will prepare a dish from a recipe in the cookbook for tour takers to nibble on at each stop. Cookbooks, sold for a discounted price of \$15, will be available at each home for purchase. Additionally, each homeowner has submitted a favorite recipe for inclusion in the tour program.

Charles and Laura Aftosmis, of Greensburg, have participated in the tour in previous years, and will open their home during this year's event. Guests traveling to the couple's two-story red brick home will be greeted by custom-designed mahogany doors with leaded crystal glass. The airy kitchen boasts white maple cabinets, granite counter tops and commercial-style stainless steel appliances. There are also signed and numbered prints by Guy Buffet above the range hood.

The couple were their own general contractors for the construction of their home built in 1997, but they wanted to give the new home an old charming look.

"We wanted to build a home that although new, has a look and ambiance of a home that had been built many years ago and to give it a feeling of permanence. We feel that we have accomplished this both through exterior styling and interior decorations," Laura Aftosmis said.

The kitchen is open to the family room and to the doors that lead outside to a private back lawn with a flagstone and brick patio where the Viking natural gas grill with granite counter tops pulls the elegant look of the kitchen outdoors. Throughout the house, fox terrier memorabilia, in honor of the couple's wire-haired fox terrier, Asta, line shelves in the study as well as pillows and other accents.

Photo Gallery

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[Amy Hepler's kitchen at Lamb Chop Farm in Rector](#)

John Swoger/ For the Tribune-Review

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[Laura Aftosmis' kitchen at Maplewood Terrace](#)

John Swoger/ For the Tribune-Review

Details

'Art in the Kitchen' Tasting Tour

Presented by:
 Westmoreland Museum of American Art'

When: 10 a.m.-4 p.m.
 Saturday; Mountain View Inn cooking demonstrations on the half-hour from noon to 2 p.m.

Tickets: \$20 in advance at the museum; \$25 day of the event at the museum

Info: 724-837-1500, Ext. 27 or 29

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Visitors will also get a glance of an ornate plaster mantle, one of three in the area. The other two are located at Nemaquin Woodlands Resort and Spa, Farmington.

On the menu: Tomato and Raspberry Mold.

At the Lamb Chop Farm, in Ligonier, a blend of old and new accent the kitchen of Robert and Amy Hepler. The simple and clean look makes a bold statement with stainless steel cabinets and appliances. The countertops are a combination of gray-blue granite and stainless steel. Open pine shelves hold a set of Royal Crown Derby bone china and reveal the original brick wall, which was built in 1865. Tramp art shelves, a Dix Baines still life and a remounted 19th century French wallpaper panel also accent the kitchen. The floor is made of random red oak and a large stainless steel sink and pine cabinets in the pantry to the side of the kitchen continues the clean look.

Gentle breezes sweep through the kitchen from the French doors that lead to the side porch which overlooks the farm.

"I planned it so that I could be at the sink and look up and out to see what's going on at the farm," Amy Hepler said.

The Heplers use the working farm to raise and sell naturally grown meat from sheep, pigs and chickens. The couple bought the farm in the early 1990s. While adding two additions to the original structure, the Heplers kept much of the original bricks, made and fired on site as the house was being built.

"My dream my whole life was to have a farm," Amy Hepler said. "Robert agreed to go along with this dream and we named it The Lamb Chop Farm because we knew we were going to raise sheep."

In addition to sheep, the Heplers also raise chickens and endangered Gloucester Old Spot pigs imported from England. While Amy Hepler takes care of most of the dealings on the farm, Robert Hepler is a developer. "I do the farm, he supports the habit," Amy Hepler said.

On the menu: Lucia's Lamb Stew

Other participants include:

- Vince and Sharon Schiavoni, of Greensburg. On the menu: Black Walnut Refrigerator Cookie
- Robert and Dawn Marino, of Greensburg. On the menu: Bok Choy Salad
- Robert and Miryam Knutson, of Ligonier. On the menu: Cocktail Swirl
- Cindy and Larry Busch, of Ligonier. On the menu: Rich Coconut Cake
- Mountain View Inn, east of Greensburg. A new addition to the tour this year, the demonstrations prepared by chefs Mark Henry and David "Chef Dato" Kadagishvili will include Naan, a grilled flatbread, and fresh mozzarella. But visitors will also get a taste of Innkeeper Vicki Booher's chicken curry.

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