



DAN AND MAUREEN'S PASSION FOR COOKING AND ENTERTAINING FAMILY AND FRIENDS DEFINED THE GREAT ROOM LAYOUT. THE TERRARIUM IS FROM CHRISTIANS' RENOLDA GREENHOUSE AND THE FLOWERS, TOPIARIES AND DINING ROOM TABLE GREENERY ARE FROM A.R. PONTIUS FLOWER SHOP—BOTH BUSINESSES ARE IN HARBOR SPRINGS.

TEXT BY ELIZABETH EDWARDS | PHOTOS BY DAVE SPECKMAN

A New Home for the Holidays

FOOD WRITER MAUREEN ABOOD WELCOMES US INTO HER HARBOR SPRINGS COTTAGE AND SHARES SOME OF HER FAVORITE LEBANESE-STYLE APPETIZERS.

All recipes are from *Rose Water & Orange Blossoms* by Maureen Abood [Running Press, 2015] and demonstrated on Maureen's YouTube Channel. Find Lebanese ingredients at MaureenAboodMarket.com



MAUREEN IS WEARING PEARL JEWELRY BY ELIZABETH BLAIR FINE PEARLS OF HARBOR SPRINGS. BELOW: THE DINNER PLATES ARE HER GRANDMOTHER'S CHINA PATTERN AND SHE AND DAN FOUND THE MISMATCHED SILVER AT AN ANTIQUE FAIR. THE MIRROR IS FROM THEN & NOW CONSIGNMENT SHOP IN PETOSKEY.



THE STately HOME BLENDS WELL WITH HARBOR SPRINGS' EARLY 19TH-CENTURY ARCHITECTURE. THE LUXURIOUS VERANDA IS SET OFF THE LIVING ROOM AND ACCESSED BY FRENCH DOORS.

At the holidays Maureen Abood's kitchen is filled with the scent of wild thyme, sumac, sesame, honey, flower waters and nuts—the sensual aromas of Lebanese cuisine, the food of her heritage. The difference this holiday season for Maureen, author of the recently released cookbook, *Rose Water and Orange Blossoms*, is that she will be making the dishes in the kitchen of the new cottage in Harbor Springs that she shares with her husband, Dan Shaheen.

Both Maureen and Dan have deep roots in Northern Michigan—Maureen's family summered in Harbor Springs while she was growing up and Dan's family on nearby Walloon Lake. Their families, neighbors in Lansing, visited each other on Up North vacations, enjoying fresh Lebanese dishes like hummus, tabbouleh salad and grilled lamb and vegetables—all fond memories for the couple.

As Maureen tells it: "With my family history in Harbor Springs and Dan's family history on Walloon, it wasn't easy to decide where to land for our own home ... but Dan agreed to make the leap to Harbor Springs if I fed him well!"

From the beginning, Maureen wanted their new home to evoke memories of her family's home on Main Street in Harbor Springs. "I grew up learning and loving Lebanese cuisine and family gatherings in that kitchen," she says. "And it was also there that I launched my career as a food blogger and cookbook author."

From its rooftop deck (outfitted with a complete outdoor kitchen), right down to the great room, Maureen and Dan's new home is, indeed, as light and airy as the breeze off Little Traverse Bay across the street. Designed by Petoskey-based architect Nicholas White, the home's exterior combines elements that evoke grand Eastern seaboard homes, including stacked covered terraces and a hipped roof that culminates in that rooftop deck's white railing—a touch that is reminiscent of a schooner-era widow's walk. ▶



▶ FIND THIS RECIPE ONLINE
Garlic Butter Glazed Talami Bread
mynorth.com/talamibread



WHIPPED HOMEMADE HUMMUS

- 2 cups cooked skinless chickpeas, cooking liquid reserved.
- 1 clove garlic, minced
- ½ cup tahini, well stirred
- ½ teaspoon kosher salt
- Juice of 1 lemon
- ½ - 1 cup chickpea cooking liquid, or cold water as needed

In the bowl of a food processor, puree the chickpeas and garlic until a thick paste forms (the paste will ball up a bit). With the machine running, slowly add the tahini, ½ teaspoon salt and lemon juice. Then slowly add a cup of the cooled chickpea cooking water or cold tap water (use if your chickpeas are canned) until the hummus is very smooth and light, holding back on water and tasting the hummus as you go; you

may not need all of it. Taste and add more salt and lemon if needed. Place the hummus in a bowl, cover and refrigerate for up to a week. Bring the hummus back to room temperature for about 30 minutes before serving, reviving it with some lemon juice if needed.

**This hummus uses pre-peeled chickpeas from Maureen Abood Market product line, which are a sensation. ▶*



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DAN AND MAUREEN ARRANGED THE KITCHEN ISLAND SO THAT GUESTS COULD SIT ACROSS AND DIAGONALLY FROM EACH OTHER, A SEATING PATTERN THAT FACILITATES CONVERSATION. A BUTLER'S PANTRY (LOCATED BEHIND MAUREEN) MAKES IT EASY TO HIDE COOKING MESS BEFORE A DINNER PARTY.

Ready to refresh?

BEFORE



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While Dan and Maureen were fully invested in the interior design choices for their home, they turned to Vee Mossberg, founder and principal designer of the Harbor Springs-based Cottage Company Interiors, to refine their ideas into a style that Vee calls edgy, relaxed traditional.

Pale cornflower blue walls are contrasted dramatically with dark-stained white oak floors; white couches sporting clean, straight lines are upholstered in washable

linen fabric; matching blue-upholstered chairs are a modern take on good old wing backs. And an over-sized coffee table is covered in sealed grass cloth—making it the perfect spot for serving hors d'oeuvres. A Ralph Lauren jute rug and unlined linen draperies (light enough to billow in the lake breezes) add understated luxury.

Given Maureen's career, as well as the couple's shared love of cooking (Dan can whip up a mean chicken hushwe, a

Lebanese cinnamon and rice pilaf) and large family gatherings, the kitchen was particularly important. "Our space was designed to continue the tradition of bringing family together around the table," Maureen says. To that end, the kitchen opens to the living area and a pass-through buffet connects it with the dining area. The focal is an 11-foot long, 2-inch thick slab of marble with seating around one end and a black walnut counter top that ▶



THE PAINTING ABOVE THE MANTEL IS BY HARBOR SPRINGS' ARTIST JAMES PEERY. BELOW: THE BUFFET BETWEEN THE KITCHEN AND DINING ROOM MAKES SERVING EASY.



FIND THIS RECIPE ONLINE
Salted Pistachio and Dried Apricot Bark
mynorth.com/apricotbark

in-turn holds the vegetable sink at the other. Beautiful as they are, Maureen also chose the surfaces for their practicality. She rolls pastry dough directly out on the marble and chops directly on the walnut. "Usability is important to me," Maureen says. "I like the ease of having the surface right there instead of getting out another board and then having to wash it."

A graceful hourglass-and-dome-shaped wall-mounted hood and creamy custom

cabinetry by Wolverine Cabinetry keep the look fresh and feminine. Top-of-the-line Wolf appliances including double ovens complete this elegant, functional workspace.

Maureen is quick to point out that while she delights in having the best tools for her career as a food writer, she and Dan never forget that the heart of a home kitchen is much more than the fixtures. "My grandparents had such humble beginnings and they really did well with what they had," she

says. "Dan and I both know that while these things are really nice, you don't have to have them for a wonderful home, a wonderful kitchen, or to make wonderful meals." 🏡

Elizabeth Edwards is managing editor of Northern Home & Cottage.
lissa@traversemagazine.com

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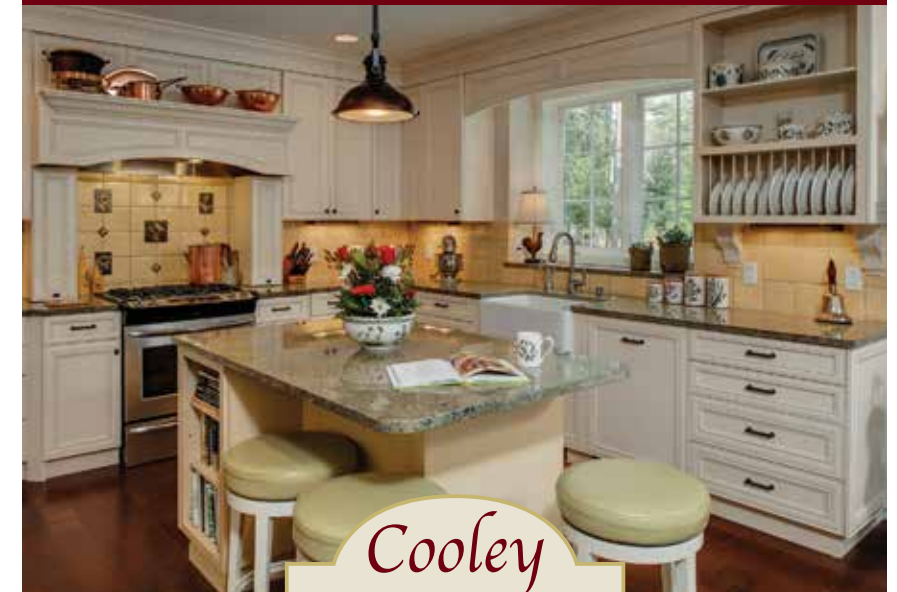
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