



A Cook's Kingdom

When Long Island native Lenore Pinello retired from the publishing business, she quickly realized a life spent at home was not for her. She decided to take her love of cooking and turn it into a new business venture, opening **In the Kitchen**, a one-stop shop for fine cookware, professional cutlery, gifts and more. Complete with a full kitchen modeled after Pinello's home kitchen, the store also offers a variety of classes, parties and other cooking events. "It's a very intimate setting to enjoy good food and lovely people," Pinello says. And although Pinello lacks formal chef training, she cooks "from the heart," according to co-worker Ilonka Croke. In fact, staff chef Joseph Scarmuzzi, CEC, CCE, FMP, credits Pinello as being one of the best chefs he's worked with. "I've run country clubs, hotels and restaurants, and this is one of the best places I've ever been," he says.



Owner Lenore Pinello and staff chef Joseph Scarmuzzi, CEC, CCE, F.M.P.

Gallery Square North, 389 Tequesta Drive, Tequesta, FL 33469 / 561.747.7117 / www.inthekitchennow.com

STYLE FILE

Opened in November 2007.

Hours: Mon. to Sat., 10 a.m. to 5 p.m.

Classes run from 6:30 p.m. to 8:30 p.m., 2-5 days per week

Interactive classes include themes like "Diva" (for girls night out), "Mama Mia," "Oktoberfest" and more. Pinello and her staff also do kids' birthdays and host private dinner parties or "Chef's Tables" (where staff chef Joseph Scarmuzzi and other area chefs cook a meal in front of you for you to enjoy).

Price range: \$40 per person (baking or kids' classes)
\$75 to \$100 per person (gourmet dinners)

The store's logo is an artichoke to symbolize Pinello's "from-the-heart" cooking.

WHAT YOU'LL FIND:

>> Fine cookware, kitchen tools and cutlery from lines like Viking, Microplane, William Bounds, Swiss Diamond Cookware, Staub and Schott Zwiesel Crystal

>> A full-size kitchen (that will accommodate 20 people) for classes, parties and other events. "I approach it like everyone who walks through the door is coming into my kitchen," Pinello says.