The Ultrachill Larder

BEFORE REFRIGERATION, these cool pantries were the lifeblood of households grand and meager. In their earliest days, raw game was coated in lard (hence the name, from the French lardier) and stored here for preservation. Commonly situated on subterranean or ground-floor levels with sparse windows to fend off harsh light and heat, they proved just as useful for storing bulk stocks of everything from grain and cheese to flour, butter, and spices. Before contemporary times, many ingredients had to last seasons or more (grocery trips not being daily, or even weekly, outings).

If the latter rings familiar, recent shifts in household habits signal a wider embrace of old-school larders designed for optimal shelf life. Even cooler? Refrigerated drawers and smart apps are welcome. One still needs market reminders, not to mention fresh, chilled ricotta.

BACK-DOOR BOOT ROOMS

As British as afternoon tea, the rugged entrée is a dapper landing pad for damp coats and walking sticks, tweed hats and an army of Wellies.

FROM LEFT: Athena hanging lantern, to the trade; hectorfinch.com. • Two Prong hook, $73; rockymountainhardware.com. • Boot pull and brush, $78; shopterrain.com. • Brennan umbrella stand, $595; ralphlaurenhome.com.