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Craftsman details, modern flow

A bungalow gains a smartly laid-out space in a new spot sized just right for cooking and gathering By DEBORAH BALDWIN + Photographs by JOHN GRANEN



A small, dated house often requires thinking big. Gary and Eliza Hurlbut loved their 1912 bungalow, on a corner lot in their favorite Seattle neighborhood, but not the warren of dollhouse-size spaces beyond the front rooms. The words *major surgery* came to mind. “We wanted to open it up,” Eliza says, starting with what she politely recalls as “the pristine but one-person kitchen.” J.A.S. Design-Build devised an open plan on the first floor anchored by a kitchen large enough for a family of four. “Our goal was to open it up while keeping the original character,” says designer Kevin Price. Without changing the house’s footprint, the team knocked down walls, moved the kitchen into adjacent bedroom space, and opened it to the dining room and an office that took the old kitchen’s place. Columns and cabinets help define areas within the free-flowing plan, while period details sustain the bungalow’s Craftsman soul. The kitchen’s big enough for all to gather, without throwing off the scale of the house. “It’s now the heart of our home,” says Eliza, “and that’s what we really wanted.”



{ before }

before The small, boxy kitchen was meant for a single cook.
after Walls came down and additional windows went in as the kitchen shifted to a new location, allowing the old sink area to become an open office.

before + after: kitchen

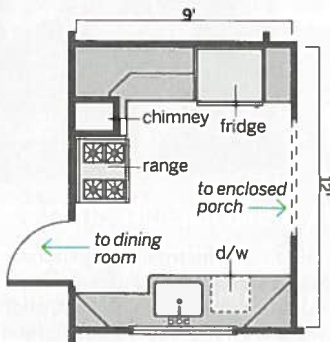
→ **Craftsman-inspired cabinets** rise to double-crown molding that matches the trim in adjacent rooms. *Tile: Oregon Tile & Marble. Island paint: C2 Paint's Tiger Lily*

↓ **Perforated-metal panels** reinforce the period look and play off latches with a finish in Burnished Antique. *Latches: Rejuvenation. Perforated-steel panels: McNichols*



before

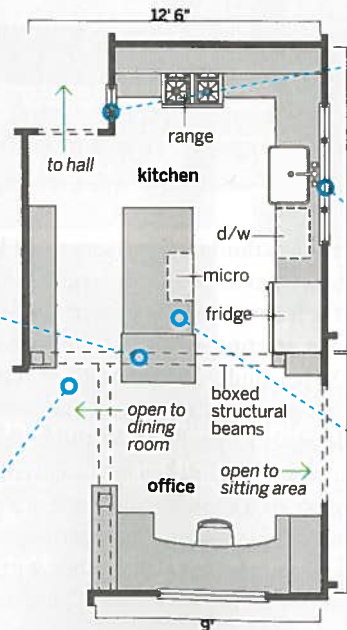
Just 108 square feet, the kitchen lacked a table and maneuvering space.



after

Relocated to an adjacent bedroom space, the new 175-square-foot kitchen opens to an 81-square-foot office where the old kitchen used to be.

- 1 **Took down walls** and added structural beams and columns to establish a more open layout.
- 2 **Created free-flowing pathways** into and around the cooking, dining, and office areas.



- 3 **Added a leaded-glass interior window** to channel light from the kitchen into the hall.
- 4 **Installed period-style windows** over the new sink area and hid baseboard heat in the toekick.
- 5 **Added an island** capped at one end by a taller cabinet that holds appliances and serves as a room divider.

before+after: kitchen

the key details

↓ An appliance garage at one end of the island sets off the cooking area, while the columned half-walls behind it help delineate the dining and office areas.
Pulls: Rejuvenation



offices that cook

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↑ The microwave is tucked between drawers in the island, making it accessible without dampening the room's vintage spirit. *Microwave: GE*



← Cabinet shelves are just 10 inches deep, so the salt can't hide behind the sugar. The colorful, granite-topped island grounds the otherwise pale neutral scheme.

↓ A new interior window fitted with custom stained glass sits above a push-button light switch. *Light switch: Rejuvenation*



↑ The office is steps from the island and kept cozy by a new iron baseboard radiator, making it equally attractive for recipe searches and homework. The old curtains still hang in a window under a capped vent, another souvenir of the original room.



homeowner tip

ELIZA HURLBUT, SEATTLE

"Shallow storage keeps everything in plain sight. I line up baking supplies on 10-inch-deep shelves and same-size spice containers in a 3-inch-deep drawer."