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STRATEGIC PLANNING

Careful design extends the reach—and resources—of a galley kitchen

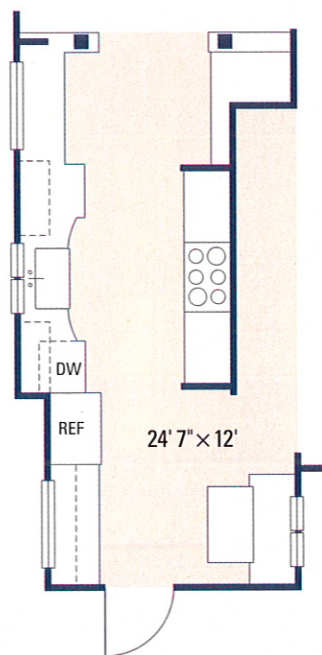


A modest expansion on the rear and side of the house lets this kitchen—and its occupants—breathe; new windows brighten the room. A linoleum floor ties the space together in an understated way.





FLOOR PLAN: STEVEN STANKIEWICZ



What had been a cul-de-sac of a floor plan is now inviting and visually open, thanks to new windows and the strategic insertion of a destination dining nook that draws people through the space.

David and Monica Stephenson fell in love with the forthright detailing and gracious rooms of their circa 1918, three-bedroom Arts and Crafts house in the Queen Anne neighborhood of Seattle. There was just one problem: The galley kitchen was dark and cramped. “We bought the house with the intention of redoing the kitchen, and we lived with the existing space for two years while we drew up our wish list for the new one,” Monica says. “We wanted to honor the integrity of the Craftsman style, but also open the kitchen up to the rest of the house.” To help achieve the kitchen they envisioned, the couple enlisted the designer Kevin

Price, of J.A.S. Design-Build in Seattle.

To create a workable plan, Price added 81 square feet to the room, bringing it to a total area of 231 square feet. One side of the house was cantilevered 18 inches over a new support joist, and the rear wall was pushed eight feet into the backyard. The interior of the kitchen was gutted down to the studs.

“The new plan was laid out in three zones, respecting the Craftsman ideal of making every square inch of space functional,” Price says. In the middle of the kitchen, the generous work area is highlighted by the panel-front refrigerator, an under-counter microwave/convection

Custom cabinets of different depths allow versatile storage. The top of the appliance garage extends into an unusual overhang; Craftsman style is not without its quirks.



LEFT: Slabs of cherry wood top the trestle table and bench seat. Also recalling the Craftsman aesthetic: the forged window hardware.

RIGHT: Tucked in back of the paneled refrigerator, a built-in desk is a convenient hub for family business.



oven, an apron sink, and a pro-style gas range. Off the dining room, a butler's pantry and a bar establish a service area that is a transitional zone framed by new columns and wainscoting. The final zone at the rear features a dining nook with a custom table and bench, plus a nearby built-in desk and storage creating a home office. New French doors open into a family room that was adapted from an existing bedroom, while new casement windows bring the outdoors in.

Throughout the kitchen, pale green painted cabinets are fitted with oil-rubbed bronze hardware, which complements black granite countertops. Wainscoting and contoured wood

shelf brackets enhance the straightforward Craftsman style. The range features a curved stainless steel hood that "creates a visual hearth," Monica says. A mix of glass-front and panel-front doors of different sizes adds interest to the cabinetry. Reproduction light fixtures enhance the period style. The Stephensons also selected a linoleum floor that anchors the vintage look while standing up to the traffic from their two dogs.

"Before, the kitchen was closed off from the rest of the house," Monica says. "Now there is a relationship and flow between the kitchen—not just to the adjoining rooms, but to the outdoors, as well."

design points

Practitioners of Craftsman style (sometimes called Mission or Arts and Crafts, depending on what part of the country we're in) were fond of built-in storage, and frequently designed charming nook-and-cranny installations, as well as more substantial catchalls as inglenooks and shelves. This Seattle kitchen is filled with contemporary interpretations of cabinet-based storage.

AN APPLIANCE GARAGE keeps small but heavy or bulky equipment like food processors, stand mixers or coffee makers at counter level, but concealed. If building codes allow, an electrical outlet inside the garage is a handy idea.

SOLID WALL SHELVES bracketing the range provide a point to create a variation on the design of the enclosed cabinetry.

A COMPOSITION IN CABINETS enlivens the kitchen with its studied mix of boxed-in and open storage, glass-front and solid doors and carefully crafted proportions.

BENCH STORAGE capitalizes on the opportunity presented by the large, long empty space formed by the built-in seating. A drawer is more practical to operate than a flip-up lid. ♦

