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Special Issue

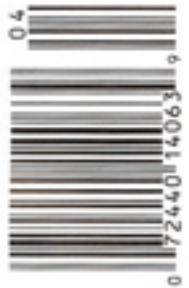
RENOVATION STYLE

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P. 20

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Right A handmade Murano glass chandelier adds a classic touch. "It's the glam factor," designer Nancy Burfiend says. Elsewhere, project manager Michael Troyer says, "we liberated the walls so we could hang more cabinets and expand the storage."

Striking a Balance

Traditional or contemporary?
These contrasting styles
coexist beautifully in a well-
planned kitchen renovation.

Style Moment

Glass backsplash tiles create a shiny, reflective surface that bounces light around the space.



WE PUT A LOT OF ENERGY INTO MEETING THE FAMILY'S NEEDS.

ARCHITECT STUART SILK



BEFORE



Voice of Experience

Good traffic flow is key to any successful home renovation. A major challenge in the redesign of this kitchen was to create a flow within the kitchen itself and to the adjacent rooms. The original kitchen's cooktop floated near the breakfast area, with little nearby

counterspace. "The old kitchen had a peninsula that pretty much isolated the cook," architect Michael Troyer says. "In substituting an island, we made sure there would be room for people to move around it." The renovation also created a triangle of work zones for cooking efficiency.

F

From the moment they first saw it, the couple who bought this three-story house in Seattle's Queen Anne Hill district knew they wanted to live and raise their family there. A Georgian Colonial built in 1913, the house had received some improvements over time, but its new owners had ideas of their own—and were determined to blend his affection for modern design with her attachment to traditional style.

Their new kitchen, built largely where the old one had been, is a positive expression of both personalities. Its recessed-panel custom cabinets and stained, riftsawn oak flooring recall kitchens of a century ago. But polished surfaces and cutting-edge appliances reflect a strong tie to 21st-century living.

"Everything got tweaked—it was interesting to refashion it for a different family's use," says architect Stuart Silk, whose firm, along with principal Michael Troyer, masterminded the redesign along with interior designer Nancy Burfiend. "One major challenge was time," Burfiend says. "The homeowners were expecting a second child."

The kitchen was designed around a two-door, four-drawer refrigerator-freezer the homeowners fell in love with; it's now built into a corner near the pantry. They also wanted a place where the family could enjoy quick meals, so the island's quartz-surfacing has a deep, cantilevered extension.

The renovated house no longer has a formal dining room; the former one became a family room open to one side of the kitchen. For important family meals and for entertaining,

Above A microwave is built into the island under the counter so kids can help themselves. On the window wall, the farmhouse-style porcelain sink has a gooseneck faucet as well as a secondary fixture that supplies instant hot water. **Opposite** Clear glass subway tiles form a cool but easy-to-maintain backsplash throughout the kitchen. Drawers beneath and around the cooktop are for pots and pans. "They're counter-deep," Troyer says, "providing better access than would exist if there were cupboards with shelves you'd have to reach back into."

IN ABSORBING THE OLD DINING ROOM, WE ALSO TOOK OUT ITS FIREPLACE, BUT WE INSTALLED A NEW ONE IN THE INFORMAL DINING AREA.

ARCHITECT MICHAEL TROYER

Style Moment

Nickel armatures hold wine bottles that appear to be floating in brushed-nickel-lined cabinets.



there's a new informal dining area that flows from one side of the kitchen. The overall redesign looks sensible and logical, but executing it was far from effortless.

"We gutted the kitchen and removed two mudrooms, a pantry, and a set of stairs to the basement," architect Michael Troyer says. "We also eliminated the so-called back stairs, or servants' stairs, and moved the powder room so we could acquire more kitchen space."

The informal dining area took the place of the pantry and basement stairway. A more compact, organized pantry was added to the new kitchen plan. "In absorbing the old dining room, we also took out its fireplace, but we installed a new one in the informal dining area," he says.

The new oak floor, with its 2½-inch-wide planks, "pretty much replicated what had been there—wood that had been sanded so much the nails were exposed," Troyer says.

Not everything in the old kitchen was trashed or replaced, however. Troyer says the existing windows were all double-paned and in decent condition, and the homeowners salvaged two wall ovens and a dishwasher, which the previous owners had recently purchased.

"We wanted to retain the historic character of the house, which is why we wanted to keep the exterior very much the way it once looked," Troyer says. "The new owners concurred; what they mainly wanted was more open spaces."

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Left French doors in the new informal eating area open to an existing stone patio. Calacatta marble frames the raised fireplace. On the left, a serving bar tops storage drawers. **Above** Built-in cabinetry flanking the fireplace includes a wine-bottle display inspired by one the homeowners saw at a restaurant.

The Plans, Before & After

The new kitchen opens directly onto an informal dining area on one side and a new family room—formerly the formal dining room—on the other.

BEFORE

The homeowners viewed the peninsula as a roadblock because it isolated the cook and discouraged interaction.

A linear footprint created a long walk between work zones.

The family needed a better-functioning dining area that didn't get in the way of the kitchen's work flow.



AFTER

An island became the hub of the new kitchen, creating a circular flow that makes it easy for the cook to work while others come in and out of the kitchen.

Dual dishwashers, both within reach of the cleanup sink, keep the busy kitchen's dishes, glassware, and flatware clean for multiple meals a day.

The new dining area is now the home's only dining room. This family didn't see the need to duplicate functions by having both formal and casual dining rooms.

ARCHITECTURE: STUART SILK ARCHITECTS
INTERIOR DESIGN: NANCY BURFIEND

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Countertop caesarstone.com

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Cross extension table, available in oak or wenge, Design Within Reach, \$3,500

RESOURCES

Cabinet pulls—Baldwin Hardware Corp.; 800/566-1986; baldwinhardware.com. **Perimeter and island countertops** Blizzard—CaesarStone US; 877/987-2789; caesarstoneus.com. **Backsplash tile** #ES45 Gloss by Moda Vetrol Tiles—through Penial Stone and Tile, Inc.; Seattle; 206/768-1278. **Chandelier** Luna 7 Arm Chandelier—Donghia Furniture/Textiles, Ltd.; 800/366-4442; donghia.com [T]. **Faucet at main sink**—Grohe America, Inc.; 800/201-3407; groheamerica.com. **Faucet at prep sink**—Hansgrohe; 800/334-0455; hansgrohe-usa.com. **Refrigerator**—Sub-Zero, Inc.; 800/222-7820; subzero.com. **Double ovens**—Miele, Inc.; 800/463-0260; miele.com. **Cooktop**—Wolf Appliance, Inc.; 800/332-9513; wolfappliance.com. **Microwave oven**—GE Appliances; 800/626-2000; geappliances.com. **Hood**—Vent-A-Hood Co.; 800/331-2432; ventahood.com. **Dishwasher**—Fisher & Paykel Appliances, Inc.; 888/936-7872; usa.fisherpaykel.com.

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