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Special Issue

RENOVATION STYLE®

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BEST KITCHENS

Quidnet, Massachusetts

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This Photo With no cooktop or sink to get in the way, the island's surface is free to serve as work or serving space. ***Opposite*** The kitchen's array of variously sized drawers store all culinary must-haves, from tools to cooking supplies. Beaded board on the coffered ceiling evokes classic New England style.

Gather Round

An architect and homeowners combine their talents to create a brand-new kitchen that exudes both style and sensibility.

BY KELLY ROBERSON PHOTOGRAPHY BY MICHAEL PARTENIO PRODUCED BY KARIN LIDBECK-BRENT

Left At one end of the island, a wall of storage houses the fridge and wall ovens. To the right, a pocket door closes off a large pantry that has both storage and shelving. ***Below*** A large apron-front sink offers plenty of space to fill pots and pans. ***Bottom*** The perimeter's marble countertops offer a soft green patina accented with gray. ***Opposite*** A window seat just outside the kitchen's work space supplies a comfy spot for visitors.

It's a common renovation challenge: How do you create a new space that has modern-day function and turn-of-the-century character? That was the dilemma for a kitchen in a 1980s saltbox-style home in the seaside village of Quidnet, Massachusetts, on Nantucket Island. The old space was small, outdated, and inefficient, with not nearly enough room for storage, cooking, and entertaining for the couple who own it.

Architect Jeffrey Spoelker—who worked step-by-step with the homeowners—designed the new kitchen as a hardworking room that nonetheless fits perfectly in its cottage environment. The space's centerpiece is a large island—an expansive surface for prepping food and serving meals. Designed with thick Carrara marble edging and a heavy base to look as though it was brought from an old-world food shop, the island has copious storage.

The kitchen's work space moves fluidly from one zone to the next. Just steps from the sink and fridge is a pantry—behind a pocket door—that has a countertop for prep tasks, a sink for cleanup, and deep shelves for storage.

THE OWNERS REALLY THOUGHT ABOUT THE KITCHEN AS STAGES—BEFORE, DURING, AND AFTER, OR PREP, ENTERTAINING, AND CLEANUP.

ARCHITECT *JEFFREY SPOELKER*

Style Moment

The kitchen cabinets are continued in the window seat. Fabrics and a coffee table add a casual feel.

Left Glass insets in the upper cabinets of the wet bar showcase a few of the owners' serving pieces. ***Below*** Fridge drawers and a dishwasher make the wet bar a fully functioning beverage center. ***Opposite*** A trestle table in the breakfast area offers flexibility—it can cozy up to the window seat for casual, banquette-style seating just as easily as it can host six in woven armchairs for a formal feel.

A separate wet bar—close to living areas and out of the way of the traffic flow of the cooking surfaces, sink, and refrigerator—has its own refrigerated and dishwasher drawers, making cleanup and hosting simpler. "The owners really thought about the kitchen as stages—before, during, and after, or prep, entertaining, and cleanup," says Spoelker, who worked on the project with Lyman Perry Architects.

While there is an emphasis on practical needs for a cook—such as a professional-style cooktop and two wall ovens—there's a charm and simplicity to the details that make the space a warm, welcoming room. Cabinets—most of them with wood doors and a few uppers with glass inserts—continue the square-edge detail of the carpentry trim in the rest of the room.

Nickel-and-glass pendant lighting as well as undercounter and recessed fixtures offer task and accent lighting. All of them are on dimmers, making the kitchen easy to light for big get-togethers or intimate dinners. Windows flood the room with east and west light, and a cushion on the window seat provides a comfortable, quiet spot to relax or perch while chatting with the chef. All in all, it's a cook's dream: A cozy, uncluttered space that's equal parts function and beauty.

RESOURCES PAGE 64

Voice of Experience

This kitchen's coastal surroundings inspired its serene color palette. The walls' sandy tone wraps the room in comfort while the island's watery gray-blue provides a subtle nod to the nearby Atlantic Ocean. Two kinds of marble—each with distinct pattern and color—top the countertops and island in complementary tones. The wood floor provides texture and warmth, and as the planks age and show wear, the nicks and scratches will lend additional old-family-beach-house character.

THERE'S A CHARM AND SIMPLICITY TO THE DETAILS THAT MAKE THE SPACE A WARM, WELCOMING ROOM.

Style Moment
The breakfast room's rustic table and woven chairs are key to creating the kitchen's casual feel.

The Plan

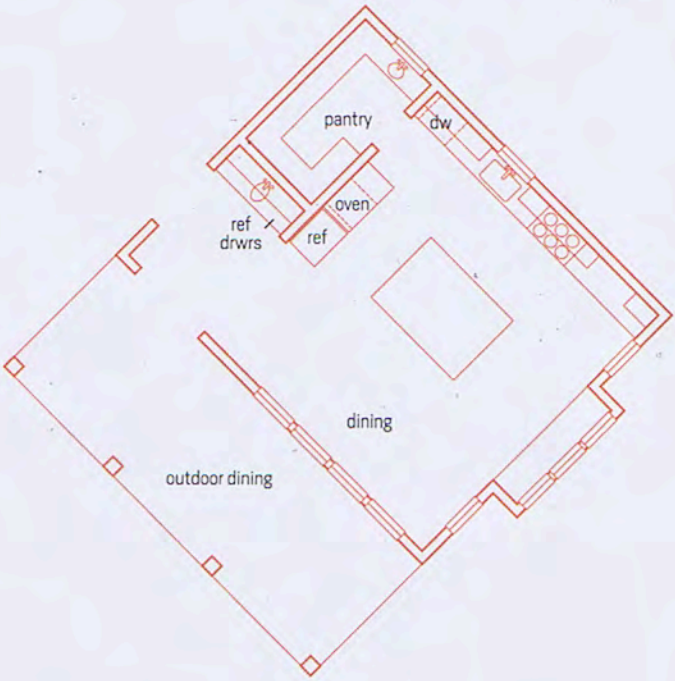
Before the addition, the saltbox's kitchen was a too-small space that didn't have enough room for its owners to cook or entertain. That changed when they hired Jeffrey Spoelker, who designed an addition that flows off the back of the house. The old kitchen was converted to a dining room, and the new kitchen includes enough space for a breakfast table.

AFTER

A pocket door closes off the pantry, which has enough counter space for the family to do prep work. It also stores countertop appliances and serving pieces.

Near the bank of windows, a door opens to the patio, establishing an easy flow from inside to out when entertaining and dinner move alfresco.

The island is just steps from key work zones, including wall ovens, the sink, and the cooktop.



ARCHITECTURE JEFFREY SPOELKER

RESOURCES

Flooring old growth pine— Carlisle Wide Plank Flooring; 800/595-9663; *wideplankflooring.com*. ***Granite counters at perimeter*** *costa Esmeralda*, ***marble counter on island*** Carrera—Stone Passions, Bellingham, Massachusetts; 508/966-2772. ***Perimeter sink*** from the Shaws Original collection, ***perimeter faucet*** U.4702-STN, ***faucet at wet bar*** U.4759-STN—Perrin & Rohe, represented by Rohl; 800/777-9762; *rohlhome.com*. ***Cooktop*** Professional RT366-LP, ovens DO30F/S— Wolf Appliance, Inc.; 800/332-9513; *wolfappliance.com*. ***Hood*** PK2238— Best by Broan; *bestbybroan.com*. ***Refrigerator*** integrated with cabinetry #650— Sub-Zero, Inc.; 800/222-7820; *subzero.com*.

MORE RESOURCES PAGE 74