

Better Homes and Gardens Special Interest Publications.

Remodel

Ideas for Your Home

Quiz:
What's
Your
Style?
p.11

**Get the Look
You Love**

Ideas for Every Room

June/July 2009

Display until June 30

\$5.99 U.S.

RemodelingCenter.com

Affordable Updates

- Create an Entry to Envy p.44
- Brighten Your Backsplash with Tile p.100
- 21 Ways to Upgrade Your Deck p.28



Crowd Favorite

CLASSIC STYLE AND
UP-TO-THE-MINUTE
FUNCTION MAKE THIS
MASSACHUSETTS KITCHEN
AN EVER-POPULAR SPOT.



WRITTEN BY SARAH WOLF PHOTOGRAPHS BY MICHAEL PARTENIO PRODUCED BY STACY KUNSTEL

Lori and Gillis Cashman adored their neighborhood—close to the Atlantic Coast and 20 minutes from Boston—and hoped their modest Cape Cod-style home could grow into their “forever house.” Architects Roger and Nancy Hoit had a lot of experience uncramping boxy New England rooms, and they assured the Cashmans that an expansive great-room adjoining a bright, airy kitchen was absolutely doable. Kitchen designer Jessica Snyder-Betts came on board to help flesh out the details.

Out went a laundry room and an odd corner fireplace, freeing square footage for white-painted maple cabinets and stainless-steel appliances. Two walls were bumped out slightly and filled with windows to draw in views of the verdant backyard. The ceiling, which now angles up to a soaring 12 feet, is punctuated by two skylights and several recessed fixtures for both natural and supplemental light.

Project Pointer **CUSTOM BACKSPLASH**

The eye-catching Mexican tile behind the range echoes the blue and white elsewhere in the room, as well as the nearby sea. The Cashmans consulted with a local tile shop to design it. “I naturally gravitate toward geometric patterns,” Lori says.





THIS PHOTO: A large island anchors the kitchen and includes a prep sink for added convenience. A custom blue-and-white tile backsplash, inspired by the owners' travels to Mexico, forms a dramatic focal point behind the range.



The kitchen's U-shape layout is hemmed in by an island with a secondary sink. One corner is topped with marble and set 1½ inches below the rest of the granite counter for comfortable food prep for both the homeowners. Chairs line the opposite side of the island; a few steps away, a bench built into the bay window provides more seating. A trapezoid-shape breakfast table accommodates family meals without impeding traffic flow.

Across the room is Gillis' favorite feature: a built-in hutch that opens to reveal a fully stocked bar with a mini fridge and wine cooler tucked under the counter. The setup makes the surrounding family room a hot spot

ABOVE: Lori Cashman craved an open, airy, and bright kitchen that takes advantage of the backyard views. The main sink wall was bumped out slightly for breathing room; new gleaming divided-light windows let in plenty of natural light. The windows were left undressed for a clean line all the way to the ceiling.

TAKING IN THE VIEW


A built-in banquette hugs the bay window just off the Cashmans' kitchen, offering a perfect spot for casual family meals. "Everybody loves window seats," says architectural associate Nancy Holt. "They're people magnets."

It's no surprise they're so appealing: They take up less floor space than a separate table and chairs, and lots of kids can squeeze onto the bench—an important consideration in this busy household. Such banquettes also architecturally anchor a room in a way that a table and chairs can't.

For extra storage, designer Jessica Snyder-Betts recommends building drawers or shelves into the bench. "I always say you might as well have it, because you're going to find something to put in there, especially with kids," she says.

"Everybody loves
window seats. They're
people magnets."

—architectural associate Nancy Hoit



THIS PHOTO: The window seat is a favorite spot for the Cashman children. For continuity, the architects built the base of the table and window seat from the same maple used in the kitchen. The light fixture adds a modern twist. "We wanted something fun," Lori says. "We're not—and hopefully never will be—100 percent grown up."

THIS PHOTO: One wall houses several appliances, including a double oven, the refrigerator (disguised by cabinet panels), the microwave, and an undercabinet TV. A snack cabinet between the refrigerator and microwave lets kids grab a bite without bothering the cook.



during get-togethers. "The space lends itself beautifully to either a large family every day or a large group of guests where people are doing different things, whether they're gathered at the island, hanging out near the bar, or sitting in the breakfast nook," Nancy Hoyt says.

Such a versatile kitchen and great-room came just in the nick of time, because the Cashman family has expanded to include two sets of twins and a baby—all under 4! "I love that we don't feel like we're on top of each other, but that I can keep an eye on everybody," Lori says. "It looks open and inviting, and the space is calming."

RESOURCES ON PAGE 122

TOP RIGHT: Because Gillis Cashman is 6-foot-3, all of the counters are 1½ inches above standard height so he can work comfortably. This section of the island is lower and capped with white marble—the other countertops are black granite—for easy food prep and pastry-making.

MIDDLE RIGHT: The maple cabinetry is painted crisp white. The "columns" on either side of the cooktop actually are drawer fronts that pull out to reveal storage for spices and other oft-used cooking items.

BOTTOM RIGHT: Residential designer Jessica Snyder-Betts included many nautical motifs (such as the beaded-board paneling and the rope molding that lines the range hood) as a nod to the house's proximity to the sea.

OPPOSITE: Behind the facade of a stately built-in hutch is a gleaming wet bar complete with an undercounter refrigerator and wine cooler.

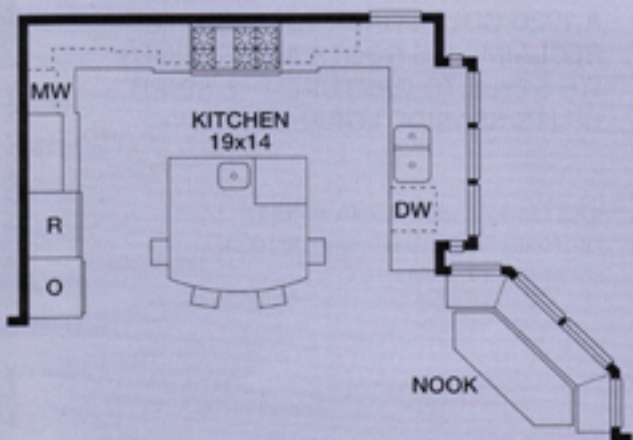


THE CHANGE

A new, open layout and fresh finishes turn a "bowling alley" kitchen into a light, airy space fit for a large family.

WHAT IT TOOK

- Removing an awkward corner fireplace and relocating a laundry area upstairs to gain square footage in the kitchen.
- Designing a large island to anchor the space; a prep sink and baking center boost the island's function.
- Adding a large bay window and divided-light windows on the sink wall to take advantage of light and views; a banquette tucked in the bay offers a comfy spot for casual family meals.
- Including a mix of cabinets—closed-door, glass-door, and open-shelf units—for specialized storage.
- Choosing a blue-and-white palette inspired by the ocean to highlight the home's coastal setting.



For more traditional kitchens, go to RemodelingCenter.com/kitchens.

An Impressive Island of Multiple Levels

Kitchen Concepts & Roomscapes, Inc. designers (Jessica Snyder, CKD, and Cameron Snyder, CKD) took on a kitchen design project wherein the focus was on meeting both the functional and entertainment needs of the family. The goal of the project and the end result is a space comfortable enough for the family but formal enough for dinner guests.

As with any project, various challenges must be met head on. Mercedes Aza, vice president of Kitchen Concepts & Roomscapes, Inc. points out that one of the main challenges here was the size and layout of the room. "Because the room was so large, we worked with varying cabinet heights, depths, colors, and counter materials to add interest to the space and to break up long expanses of cabinetry and counters." Additionally, the client wanted the room to function as many different spaces for her family and guests. The objective then was about creating "one space that felt cohesive, comfortable, and cozy."

The "gathering spot" island helps make the kitchen cozy, serving as both a workspace for the chef of the home and a resting place for those who want to watch the action or catch a quick snack. The island itself became one of the hurdles to overcome during the project, says Aza. She explains that, "Because it was close to 12-ft long, we had the challenge to not make it look like a landing strip." To accomplish this task, the island was divided into varying counter heights. Aza explains, "We dropped the ends of the island down in height and changed the cabinet color here to black; these ends now function and appear as baking centers." The island countertop also was divided into two separate sections: granite was used for the workspace area, and wood was selected for the eating area. The result is a beautiful accent in this comfortable and attractive kitchen. ■



CUSTOM ISLAND Features of this kitchen include a multi-level island, a desk area, and integrated appliances. Beautiful artwork and decorative lighting are fine accents.