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This 190-square-foot space is chock full of amenities, including a double wall oven, a six-burner cooktop and a below-counter microwave oven.

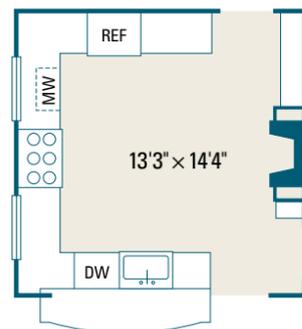


the simple life

Cleaning up this kitchen's lines makes the most of its small size

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ABOVE: This basic, C-shaped layout is divided into separate zones for cooking, prep and cleanup.

LEFT: An appliance garage in the corner next to the ovens is a perfect station for bulky prep appliances like a food processor or stand mixer.

OPPOSITE: Opening a few rooms formed a bright, gallery-like space for showcasing the couple's modern art collection. A fireplace keeps the room cozy.



FLOOR PLAN: STEVEN STANKIEWICZ

Abby and Fred Himmelein weren't interested in historical preservation when they decided to convert a 150-year-old former hospital in Charleston, South Carolina, into a home they could spend their retirement in. Accordingly, they didn't flinch when Bob Fleming, of Classic Remodeling & Construction in nearby Johns Island, had workers ripping out fancy carved woodwork, delicate moldings and period fireplace surrounds. What they wanted—and what a lot of heavy-duty work eventually produced—was plenty of space and natural light, and a kitchen that accommodated two serious cooks who like to entertain on a grand scale.

Fleming's work transformed a series of boxy, closed-off rooms into a light-filled, gallery-like space designed to showcase the couple's expansive collection of modern art. "We basically kept the windows and gutted everything else," he says.

Stripped of an intrusive peninsula and awkwardly-placed appliances, the clean lines of the 13' 3" x 14' 4" space emerged. To offset the room's boxy proportions and ratchet up visual interest, he replaced squared-off door frames with eye-catching arches. The motif repeats itself in a distinctive arched opening above the breakfast bar.

design points



◀ DEEP THINKING
This apron-front farmhouse sink, one of the wife's favorite features in the new kitchen, is sufficiently deep that she can put a big pot in the basin, and the sink will still appear to be empty from across the room.



◀ EASY DOES IT
The pot-filler faucet lives up to its name, providing a handy water source right at the cooktop so that a person need not slosh a heavy full pot across the kitchen. Homeowners who use such faucets soon come to realize why restaurant kitchens rely on them, too.



◀ SUNNY FEELING
Large windows on either side of the cooktop provide the natural light that helps make this kitchen so inviting. Shutters with working louvers offer the homeowners a measure of privacy.



◀ FROM THE TOP ▶
The drawer format of the microwave creates a symbiotic relationship between appliance and countertop. Installing the unit among the cabinets preserves precious work space and allows users to lift food directly from oven to counter.

The functional, C-shaped layout features separate zones for food prep, cooking and cleanup. The 190-square-foot space also manages to pack in amenities, including double wall ovens, a microwave drawer, a commercial 42-inch side-by-side refrigerator and a six-burner range. The clean-up zone includes an oversized apron-front sink (Abby's favorite feature), that's deep enough to hide large pots or dirty dishes from view.

White-painted, recessed-panel cabinets climb two-thirds up the walls, a visual trick that pro-

vides an illusion of increased space. Counters remain clutter-free, thanks to well-planned storage that includes rollouts and deep drawers, plus specialized options like an appliance garage tucked next to the wall ovens. Across the room, outside the work zone, a furniture-like cabinet stores everyday dishware, china and cutlery.

As one might expect, art is also a presence in the room. Glass-fronted display cabinets showcase an eclectic pottery collection, including a duck tureen that sees action when Fred makes

his famous post-Thanksgiving soup. "It simmers on the stove for three days," Abby says.

Fixtures and finishes complement the modern aesthetic. Counters are clad in Everest White granite, its distinctive black, tan and ivory pattern imparting an organic feel. The floor was a serendipitous treat: Under layers of carpet and linoleum they discovered pitch pine floorboards in near-perfect condition. All Fleming had to do was strip and seal for a pale golden color. "We got lucky on that one," Abby says. ♦