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BETTER BY DESIGN

A BONUS SECTION FOR DESIGN ENTHUSIASTS

CHEF'S BLEND

VISIT THE *ultimate cook's kitchen*—WELL-EQUIPPED AND WELCOMING—THEN SEE OUR ROUNDUP OF *cooking appliances.*

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House Specialties

GREAT COOKING extends beyond the burners. Just look at this beautifully outfitted space **IDEAL FOR GOURMETS AND GUESTS.**

When the right faucet, spatula, or cutting surface is at hand, and it's a smooth glide from oven to fridge, you know the joy of cooking. That harmony lives in a historic Georgetown home, where a renovation infused an expanded kitchen with plenty of storage, handsome and hardworking surfaces, and a refined living room look.

The owners re-envisioned this room as part of a larger addition, and they wanted a fully outfitted kitchen with at-your-fingertips organization to fully enjoy their passion for cooking. To help accomplish that, "we prepared drawings of all the cabinets, labeling each drawer and shelf with its intended contents," says Arthur C. Lohsen, principal of Franck & Lohsen, Architects, in Washington, D.C. Cabinets were customized for items such as small appliances, cookware, serving pieces, and spices.

On a granite-topped island, pastry dough is rolled and vegetables chopped; this work center includes a prep sink with disposal, a filtered-water faucet, and deep drawers with dividers for dishes, flatware, and linens. The side of the island that faces the cook holds drawers for pots and pans.

The cooking area features a stainless-steel countertop and backsplash. At the range are a pot-filler faucet and a ventilation hood with integral lighting and heat lamp. A continuous strip

Conversation is encouraged in this kitchen/sitting spot/dining area. Comfortable armchairs face the island, and a low bench keeps an open view across the table.

Elegantly detailed, this kitchen's island is a bona fide workhorse, loaded with storage and other features to assist the cook. In fact, its design allows guests to pitch in on any side.

of electrical outlets runs underneath upper cabinets, allowing small appliances to be easily pulled into use.

Cherry cabinets fill the cooking section, while white built-ins distinguish the adjacent sitting/dining area. The island serves as the bridge between the two areas; only the side that faces the work core is faced in cherry.

Just as interior spaces comingle, so too do the kitchen and garden. "Walking in the front door, or coming down the stairs, there's a view straight through to the greenery," says Lohsen. "The addition was very much designed as the heart of the home. The family spends most of their time in this space."

After they've prepared dinner together, the family gathers at the antique table along the kitchen's French doors—a stand-in for a formal dining room—where they can admire all the views, inside and out.

A toaster on a pullout shelf, a coffeemaker, and a dishwasher, *above*, make short order of breakfast and cleanup duties.

A second dishwasher on the same wall teams with a large single-bowl sink, *left*. Mounted to the quilted stainless-steel backsplash, a pot-filler faucet eliminates lugging pots of water to the range burners.

Clockwise from far left: Wide drawers in the island keep pots and pans within easy reach of the range. Space above each drawer accommodates the height of stockpots.

Drawers on the other side of the island are designed to resemble those in a dresser. They hold silverware and dinnerware conveniently close to the dining table. Special organizers inside each drawer keep items from shifting.

Space that's typically left as a toe-kick—the recessed section at the base of a cabinet—was turned into storage for odd-size pieces, such as these platters.

Spices and cooking oils line up in a multi-tiered pullout next to the range. A stainless-steel counter provides an easy-care, restaurant-quality work surface.

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BETTER BY DESIGN

Three sets of French doors connect the kitchen to a private stone patio. Here, a casual sitting area is ideal for hors d'oeuvres and dessert.

RESOURCES SOME PRODUCTS SHOWN EDITORIALLY IN BETTER BY DESIGN CAN BE OBTAINED LOCALLY. FOR MORE INFORMATION, CONTACT THESE SOURCES.

Pages Z1–Z10: **architect**— Arthur C. Lohsen, AIA, RIBA, LEED AP, Principal, Franck & Lohsen, Architects; 202/223-9449; francklohsen.com. **Cabinetmaker**—Ivan C. Dutterer, Inc.; 717/637-8977; ivancdutterer.com. **Cabinet installation**—Champion Brothers; 717/375-2814. **Cabinet glass**—Hutchinson Glass; 301/984-7500. **French door hardware**—Frank Allart; 888/582-9110; allart.co.uk. **French door roll screens**—Phantom Screens; 888/742-6866; phantomscreens.com. **Wood floor**—Classic Floor Designs; 202/872-9860; classicfloordesigns.info. **Island countertop**—US Marble & Granite; 301/595-7400. **Stainless-steel countertop, backsplash, and sink**—AK Metal Fabricators; 703/823-1661; akmetalfab.com. **Pot-filler faucet, main sink faucet**—Chicago Faucets; 847/803-5000; chicagofaucets.com. **Island faucet,** Clairette—Kohler; 800/456-4537; kohler.com. **Refrigerator**—Sub-Zero; 800/222-7820; subzero.com. **Range, hood**—Wolf Range; 800/332-9513; wolfappliance.com. **Dishwashers**—Bosch; 800/944-2904; boschappliances.com. **Drawer organizers**—Blum; 800/438-6788; blum.com. **Pendant lights**—Illuminations, Inc.; 202/783-4888; illuminc.com. **Dining chairs,** antique—Cedric DuPont; 561/835-1319; cedricdupontantiques.com. **Wooden board and bowls,** antique—European Country Living; 703/778-4172; europeancountryliving.com. **Chandelier, dining table**—antique.