

traditional with a twist

# Second time round

Many traditional kitchens are being updated to create a simplified transitional look – cabinets are pared back and clean lined, but they still retain the essence of a bygone era







# Chef's domain

Designed to fulfill several roles, this kitchen is a family space, a center for entertaining and a chef's demonstration kitchen

*Preceding pages: This transitional kitchen replaces a more traditional design. It was designed for owners who entertain frequently. One of the owners also holds cooking lessons in the kitchen, which helped influence the decision to have an extra-long island with bar stools.*

*Above: New wide openings were created between the kitchen and adjoining rooms. The traditional balustrading was also replaced with a more transitional design.*

Just because a kitchen is large, it doesn't automatically mean it is also functional.

This new kitchen designed by Janice Teague CKD, CBD of Drury Design Kitchen & Bath Studio replaces such a kitchen.

"The original kitchen had two long islands that restricted the circulation flow," she says. "It also had a small cooking center and an awkward, angled corner pantry. Because

one of the owners is a chef, she required a much more functional layout. The kitchen also needed to be suitable for hosting cooking classes."

Teague says the original kitchen was more traditional, with cathedral door profiles. The owner wanted the space to have a simplified, transitional look that would be in keeping with the rest of the interior, which was also redesigned.

To provide an open layout and an easy flow between rooms – ideal for entertaining – new wide door openings were created. These feature transom windows that keep the interior light and airy.

"We replaced the two long islands with a single island with a sink," says Teague. "There are stools for students to sit at the counter – they can see everything at a glance."



The walk-in corner pantry was removed and a new large walk-in pantry added, with space borrowed from the room behind.

A longer wall of cabinets supports a new 60in Wolf range, providing counter space on either side, and ample storage for cooking equipment. There is additional storage in 36in-wide drawers at the end of the island, so all items are

stored where they are used.

Doors and drawers on the cabinets have a Shaker-style profile, but a quarter-round trim helps to soften the look. Illuminated glass display cabinets further enhance the sense of refinement.

The cabinetry is teamed with Arabescato granite countertops. Teague says these were chosen for their monochromatic color palette and

the modern look of the large, round rocks embedded in the granite.

The owner's baking needs are also catered for, with a lowered baking center countertop on the perimeter cabinets. This has a marble top, so the owner can roll out dough easily. The cabinetry on this wall incorporates freezer drawers on one side and refrigerator drawers on the other.

Above: Designer Janice Teague CKD, CBD of Drury Design Kitchen & Bath Studio says providing a functional cooking center was a priority, as the original center was very small. A new 60in Wolf range is now positioned between cabinets with ample counter space on either side. The ventilation is concealed within a custom hood. Refrigeration is also hidden. The cabinets at either end of the wall on the right accommodate integrated freezer and refrigerator drawers.





The main refrigerator is out of sight in the pantry, to help preserve the decorative symmetry of the kitchen. Other features include a bar with its own sink and wine refrigerator. Drinks can be poured without people entering the cooking space. There is also an appliance garage with breakfast-making facilities in the passageway leading to the formal dining room.

*Above: Symmetry is a key feature of the kitchen – each wall features symmetrical upper and lower cabinets. To relieve the monochromatic look, the owner chose a soft aqua shade for the walls that are not tiled. The color is picked up in some of the accessories. A tall cabinet in the passageway at right incorporates an appliance garage with pocket doors. Breakfast-making facilities, including a toaster, microwave oven and coffee maker, are stored here.*

*Kitchen designer: Janice Teague CKD, CBD, Drury Design Kitchen & Bath Studio (Glen Ellyn, IL)  
Cabinet company: Grabill Cabinet Co Doors and windows: Marvin Integra Single Light French in Stone White by Searls Windows & Doors, Inc Lighting: Thomasville  
Cabinets: Maple with paint finish Countertops: Arabescato granite from Euro Marble Supply  
Backsplash: White Neri beveled ceramic tiles by Ceramic Tiles International, from Virginia Tile*

*Sink: Farmhouse from Whitehaus  
Faucets: Grohe  
Oven: Wolf dual-fuel range  
Ventilation: Best  
Refrigeration: U-Line  
Wine cooler: KitchenAid  
Dishwashers: Miele; Fisher & Paykel*

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