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# KITCHEN

## AND BATH IDEAS®

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**CUSTOM CABINETS**  
are they right for you?

**STYLE,  
STORAGE,  
EASE...this kitchen has it all**

page 60

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# the best of times

A thoughtful combination of vintage style and contemporary function gives this kitchen the best of both worlds—and a timeless quality that will easily take it into the future.

Although John and Colleen Purrier and their 9-year-old son, Morgan, loved much about their 1927 Georgian home in a quiet Seattle neighborhood, there was trouble in the kitchen. Oppressive brown cabinetry and mauve tiles dated the kitchen to the '80s, when it had last been remodeled. The clash of eras was one of many sore points.

The island blocked traffic from the entry hallway into the breakfast room; there was too little countertop work space; the cupboards were too shallow to hold dinner plates. "It was a horrible setup for us," Colleen says. Making matters worse were kaput appliances

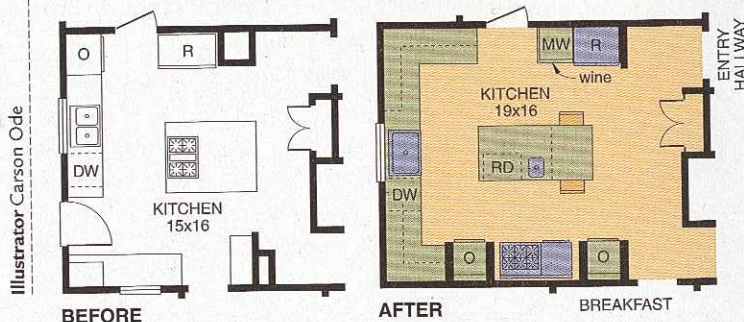
Overscoring the top of the brick wall with a mantel enhances the historical link to a massive cooking hearth. Bumping out the window wall—part of a three-floor expansion—called for the addition of the supporting ceiling beam.



the best  
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## planpoints

- Shifting one of the kitchen entrances elongated a wall on which Colleen and John Purrier installed the Detroit Jewel range.
- Bumping out the sink wall made room for an efficient U-shape run of cabinetry and added 4 feet to the length of the kitchen. Interior designer Autumn Donovan put the extra length to work by slightly moving the new island so there's a direct route from the entry hallway past the work core and into the breakfast room.
- The large refrigerator serves as a cooling unit for overstock items, and refrigerator drawers within the island hold foods used for everyday cooking. The drawers are handy to the vegetable sink and range. Keeping the larger refrigerator on the edge of the work core allows the Purriers' son, Morgan, to grab beverages and snacks without getting underfoot. He eats and does homework at the island.
- The single-bowl farmhouse sink is wide and deep enough for soaking large cookie sheets and tall pots.



Colleen and John Purrier with son Morgan

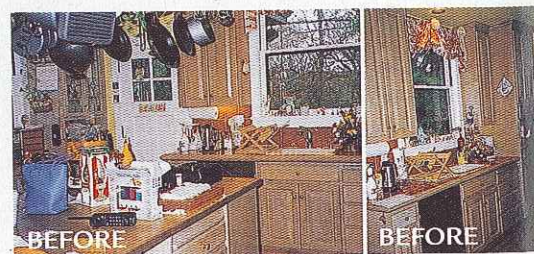


and a sink that backed up every winter. This kitchen had to go.

For change to begin, though, it took the discovery of a new love: a working 1921 Detroit Jewel range. Colleen knew right away she wanted to build a better kitchen around this gem. Builder Michael Tenhulzen, interior designer Autumn Donovan, and project manager Jim Wanichek devised a plan that began with a home for the range.

"By shifting the doorway leading to the breakfast nook farther down the wall, I improved traffic flow and made room for the range," Donovan says. "My whole theory here was taking the look of the kitchen back in time." An arched brick niche does just that by wrapping the 450-pound range in the illusion of a massive old cooking hearth.

Though Colleen planned to use the range for surface cooking, she didn't want to use the ovens because they lacked thermostatic controls. "I respect the women of the '20s," she says, "but I didn't want to cook like them." So Donovan tracked down a pair of new ovens





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Colleen and John Purrier with son Morgan



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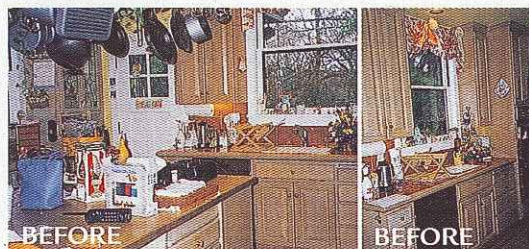
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Illustrator Carson Ode



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**THIS PAGE:** John Purrier asked for the large single-bowl farmhouse sink. "He loves it because even our biggest pans fit in there," Colleen Purrier says. The red-and-white toile valance on the window above is one of the few carryovers from the old kitchen.

**OPPOSITE TOP:** Designing a kitchen to suit the character of the 1927 Georgian house was a priority.









**OPPOSITE:** Colleen saw the glass-door commercial refrigerator in a magazine and knew she had to have one for her own kitchen. "I love not having to open the door to see what I have on hand," she says. Like the refrigerator, the microwave oven is stainless steel and is built into the cabinetry for a finished look.

**ABOVE:** Interior dividers assure that the cabinetry is old-fashioned in looks alone. The matching cabinet panel below opens to reveal a wine cooler.

with a design that's a near-perfect match to the antique range. She installed one on each side of the Jewel stove.

To make room for a more efficient layout around the hearth, Donovan bumped out the adjacent sink wall by 4 feet. "You don't always need a big addition to make a kitchen better," she says. "A bump-out is a cost-effective means for making big gains in function." To fill this newfound space, Colleen chose cabinets with vintage style, but she envisioned a twist on tradition: She wanted them painted red outside and yellow inside.

"People are opening their minds more to the idea of using fun colors in the kitchen," Donovan says. "The trick here was finding just the right shades." The cabinetmaker custom-mixed a rich red paint for the homeowners; Colleen requested that a buttery yellow from her old kitchen be used on the cabinet interiors. For continuity and to keep the interior color on display, the upper doors match the look of the home's windows

## on the range

Got a burning passion for vintage stoves? Here's what you should know when evaluating an old cooker:

■ To find a vintage stove, call or visit one of the companies noted below. You can also begin your search at an auction or flea market, but finding a stove at these places is becoming rare.

■ Distinguishing between a good buy and a bad one requires some nonaesthetic considerations, such as what kind of fuel the stove uses. The Purriers ran into some difficult installation and code problems because their stove had to be switched from its original propane power to natural gas. Have a qualified expert inspect a stove for gas leaks or electrical problems before finalizing a purchase.

■ You'll also need to consider weight factors. Old stoves can be awkward to move, and some are so heavy—600 pounds or more—that floors must be braced.

■ Check with a vintage-stove expert about insulation. An uninsulated stove that gets fiery hot is an obvious safety risk.

■ Do your own visual inspection, too. Get down on your hands and knees, and use a flashlight to look for missing parts, scratch marks, rust, or melted, warped, or otherwise disfigured areas. Inspect the porcelain to spot chips or faded areas. Usually (but not always), individual parts and trim can be refurbished, replaced, or even recast to look like new. A stove can also be re-enameled or rechromed.

For more information, contact these stores that sell antique stoves:

■ Antique Stove Heaven, 5414 S. Western Ave., Los Angeles, CA 90062; 323/298-5581

■ Antique Stoves (Ed Semmelroth), 410 Fleming Rd., Tekonsha, MI 49092; [www.antiquestoves.com](http://www.antiquestoves.com)

■ Buck's Stove Palace, 6803 SE. Foster Rd., Portland, OR 97206; 888/237-8683; [www.stoves.com](http://www.stoves.com)

■ Macy's Texas Stove Works, 5515 Alameda Rd., Houston, TX 77004-7443; 713/521-0934





# TAKE IT TO THE TOP

A decorative skylight treatment,  
a backsplash that runs to

the ceiling, and cabinetry that packs storage into every nook and cranny give  
this remodeled kitchen top-to-bottom style and efficiency.