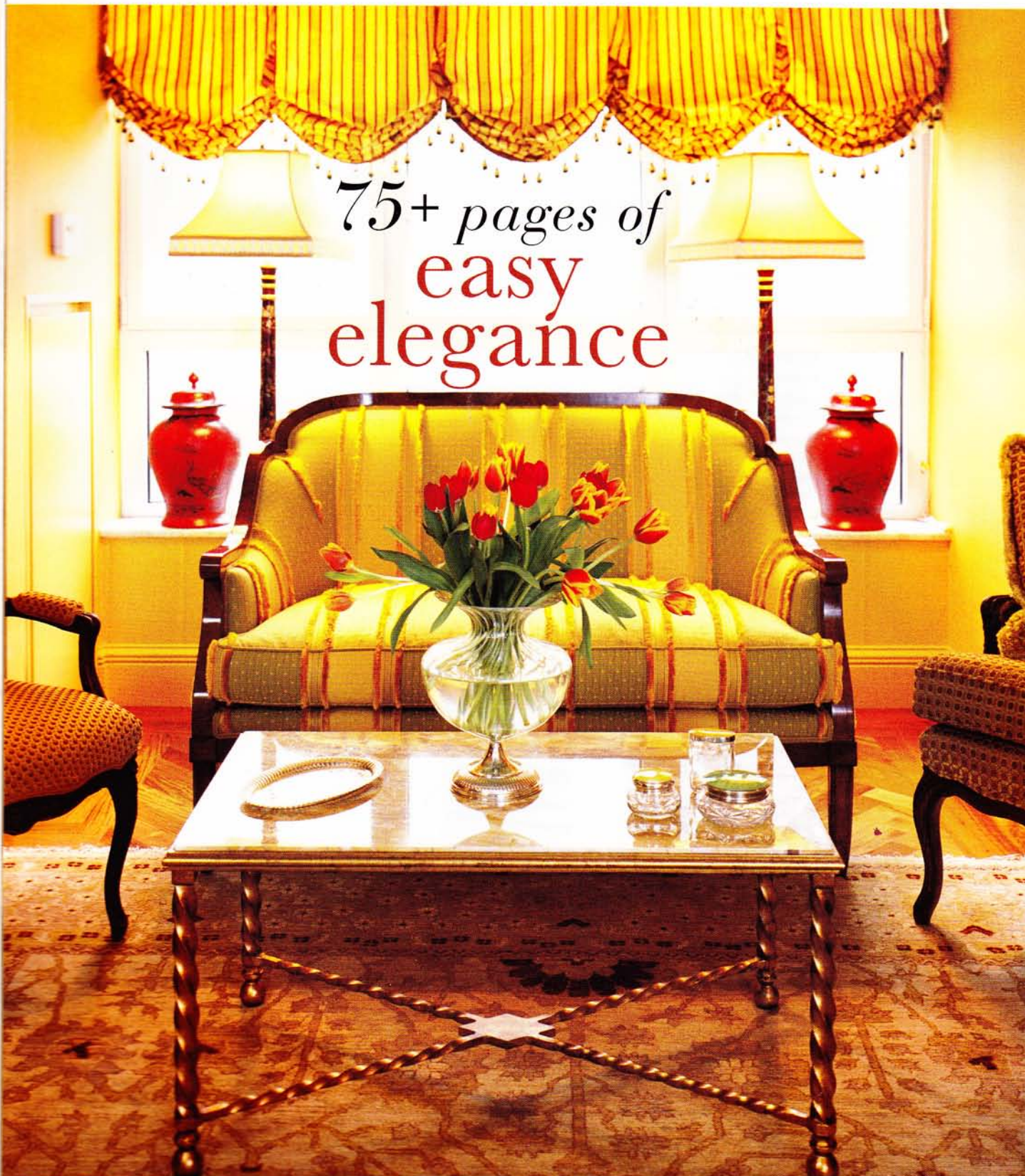


NEW YORK SPACES

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Taming a bachelor kitchen

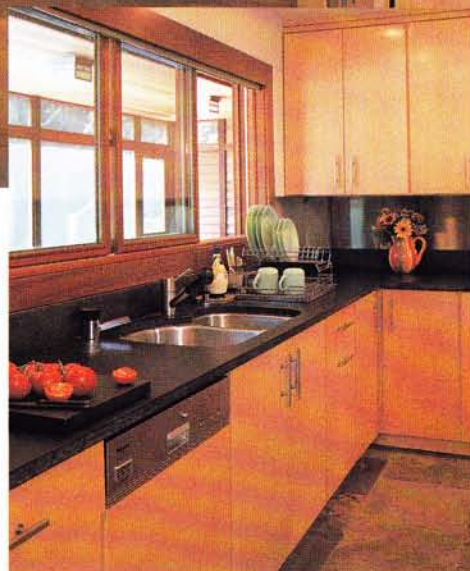
When wedding bells rang, it was time to add warmth and grace



ANY BACHELOR WILL TELL YOU A kitchen with a working microwave and a cold refrigerator is usually all he needs. Add a sophisticated—albeit a bit more traditional—wife to the mix, and the requirements change. Here, the sum of this sort of personal math is a gracious kitchen that retains its contemporary style and organization but has been upgraded with new equipment,

By keeping the size of the island, above, to the bare minimum, the new design leaves plenty of room for two people to move around in this not-too-large kitchen. The broad window above the sink, right, doubles as a convenient pass-through to the dining area on the porch just outside.

charming structural details and a large dollop of, dare we say, feminine warmth.



CONTINUED



Natural materials, such as maple cabinets, granite counters and redwood window trim, above, have replaced the all-laminate-all-the-time look of the old kitchen, right, creating warmth and comfort.



Before

The evolution of this compromise began 10 years ago when the owner, then a single man, bought this 1980s house in Southampton, New York. At first, he left the kitchen as he found it, a contemporary bachelor pad with a simple, workable space, where the most important culinary challenges were worked out over the phone, ordering take-out food. That all changed when he got married five years ago. Redoing the old kitchen quickly rose to the top of the couple's to-do list, but it had to be renovated in a way that honored both his wish to maintain the kitchen's open, efficient feel and her desire to add warmth and texture. He saw a clean, industrial-style space. She saw a softer, more traditional kitchen, layered with a lot of wood and details.

The synthesis of these two visions was worked out by architect Erica Broberg. She kept the simple, square shape of the original but added a small island in the middle and updated the existing breakfast bar, bringing in sleek metal stools that play off the kitchen's new stainless-steel elements. She also opened up the walls around the kitchen so that it would communicate more easily with the adjoining spaces. This borrowing of visual space from the surrounding rooms has made the formerly cramped-feeling kitchen seem far larger and created the look of a loft-like space that the husband wanted. At the same time, the sense of spaciousness allowed the kitchen itself to feel more welcoming, a strong wish of the wife's.

To enhance the spare, low-maintenance efficiency of the original plan and to keep the contemporary look, Broberg included lots of high-tech stainless steel in the form of the range, hood, backsplashes and the top of the island. To add a