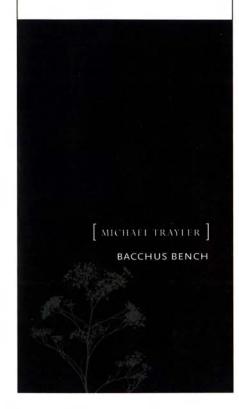
TERRIS DRAHEIM







REFRESH: A REMODEL SHORT STORY
By Kate Palmen







Clockwise from left: The new smartly sited side door and dining nook. The old kitchen's cramped design. Fiji fir-andwalnut trimmed cabinets come with space-savvy sliding pullout shelves.

Kitchen Comfort

A CRAMPED KITCHEN GETS A SPACE AND STYLE UPGRADE

The kitchen is the undisputed hub of the home, which is why one Montlake couple's 180-square-foot early 20th-century Craftsman kitchen posed such a problem. The design featured a side door located at the end of the kitchen that led to foot-traffic jams and a cramped galley-style kitchen. The couple turned to Stefan Hampden and Seattle's CAST architecture to revamp and reconfigure the outdated room. "The biggest challenge for us with this project was that it was such a tight space and we didn't have the option to add on because the kitchen was so close to the edge of the property," explains Hampden. His design solution: moving the entryway out of the kitchen and adding a bump-out dining nook next to the new doorway. The result? A streamlined, modern-yet-warm kitchen that easily accommodates cooks and guests.

team >> Architect/General Contractor: CAST architecture, 4216 Sixth Ave. NW, Seattle; 206.256.9886; castarchitecture.com

EXPERT ADVICE: Small Kitchen Remodels

How Stefan Hampden of CAST architecture says that small-space makeovers should be tackled: 1. Integrate details into the design: In this kitchen, a cluttered look was avoided by placing light switches underneath the rim of an expansive and visually appealing apron sink, which also cleared wall space for a new window facing the yard. 2. Avoid small runs of counter: It's critical to create continuity for a flexible workspace. Says Hampden, "Broken up work areas are inefficient in terms of usability and also end up confusing a space visually. 3. Use every square inch: "A small kitchen is like a boat," says Hampden. "You can't just add more cabinet space, so you need to squeeze as much out of each space as you can." In this remodel, dead-end corners were converted into useful space thanks to a new blind corner cabinet and sliding pullout drawers installed inside the 24-inch-deep pantry. 4. Dedicated seating: "People are going to gather in the kitchen whether you like it or not," Hampden jokes. In a small kitchen, it's essential to design an efficient work triangle. Segregating the cook from the visitors makes the most out of a limited amount of elbowroom.



