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THIS PHOTO: A transitional-style space equipped with traditional elements and a modern sensibility, the kitchen in Stephanie and Steve Richey's home offers seating at the breakfast bar and the table nearby.





perfect union

A wall came down to make way for a roomy, welcoming kitchen that's big on style and utility.

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“the kitchen was tight but it seemed to get even tighter as the kids grew,” says Stephanie Richey with a laugh. Stephanie and her husband, Steve, and their two kids had shared the compact quarters for 10 years before

the couple updated the kitchen in their 1960s split-level home near Washington, D.C.

“The kitchen was dark and had only one way in and out,” Stephanie says. “It needed to feel lighter and more open.”

Kitchen designer Nadia Subaran devised a layout that gave the growing family the needed elbowroom while incorporating the simple yet elegant look Stephanie wanted. But before Stephanie’s white cabinets, stainless-steel appliances, and granite countertops were purchased, Subaran assessed how the kitchen worked with adjacent rooms.

“It was important to get a good design in place, one that optimized all available space,” the designer says. “By pulling down a wall between the kitchen and dining room, we gained space for a 6-foot island and the storage Stephanie desired.”

The island was the center for the redesign. Its placement created two pathways for traffic to circle through the work core, and its ample form accommodated the sink and

dishwasher, which in turn freed the perimeter for continuous stretches of countertops, more lower storage, and a six-burner 36-inch range. The range wall, visible from seats at the island and at the dining table near it, became the room’s focal point.

“We wanted to soften that view with glass cabinets and a mantel-shelf hood that gave Stephanie extra space for displays,” Subaran says. “Then we placed the closed cabinets and pantry cabinet around the corner on the fridge wall.”

Stephanie showcased the Shaker-style birch cabinets with pale blue-gray walls trimmed with white woodwork and a handcrafted tile backsplash.

“The openness has made it so much more livable,” Stephanie says. “Last Thanksgiving we hosted a formal dinner for 12 people. Though some people like a separate dining room, I love this arrangement because I can sit at the table and look at my lovely new kitchen!”

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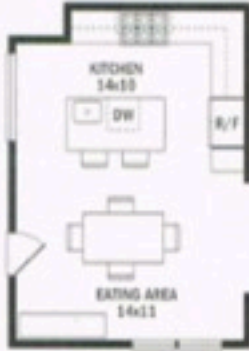
Aidan
Design



THIS PHOTO: The range hood's inset panel design echoes details seen on cabinet doors and island ends. Polished-nickel bin pulls reflect the appliances' contemporary shine but in a vintage way. **OPPOSITE:** Stephanie opted to stow the microwave in a lower open cabinet to minimize its visual presence and to free countertop space.



about this makeover



Removing a wall created a dine-in kitchen illuminated by light streaming through the kitchen window. The island operates as part of an efficient work triangle, offsetting the sink (rather than centering it in the island) allows 4 feet of prep space.



budget

Appliances

Dishwasher	900
Range	1,600
Refrigerator	2,200

Cabinetry

Cabinets, vent hood	20,000
Hardware	270

Plumbing

Faucet	500
Sink	200

Miscellaneous

Light fixtures	250
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Total **\$29,020**

Costs do not include labor unless noted.



OPPOSITE: A pendant light with a drum shade and glitzy glass details shines a luxe light on the mahogany table. **ABOVE, FAR LEFT:** "We chose hand-molded 2-6-inch subway tiles because they bring a sense of movement," Designer Nadia Subaran says. **ABOVE LEFT:** The island houses an 8-inch-deep single-bowl sink, the dishwasher, and a recycling and trash pullout. **FAR LEFT:** A single-handle faucet is handy for food prep and cleanup. **LEFT:** Drawers supply plentiful, easily accessed storage in the expansive pantry cupboard next to the refrigerator.



Scale document up

Don't hang your fixture too high. The best placement is 36-42 inches above the top of the dining table.

