

Shift Change

Strategically moving the sink and fridge allows a tired kitchen to become a top performer.

BY MIKE BUTLER PHOTOS ANTHONY-MASTERTSON PRODUCED BY BONNIE BROTEN



AN OPEN MANNER

Homeowner Justine Vranian likes the way her new peninsula maximizes floor space. "An island in the middle of the kitchen would have made the room feel cramped."

Justine and Clint Vranian of Greensboro, North Carolina, knew that the outmoded kitchen in their 1940 cottage had to go as soon as they moved in.

But not being pro designers—she’s an artist, he’s an attorney—the couple studied how they used the space over a few months before making any expensive decisions.

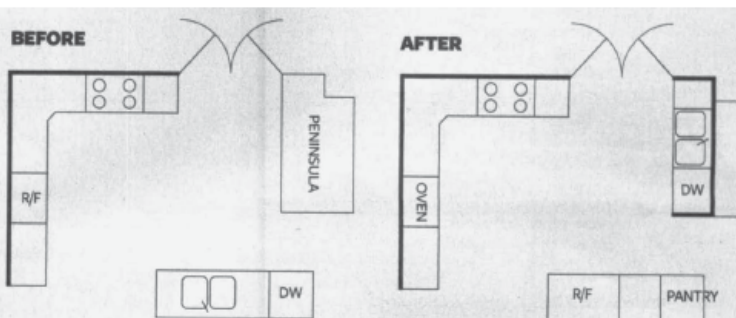
THE CHALLENGE The Vranians wanted a personalized look with all the modern conveniences, including a separate range and oven. The 146-square-foot space offered enough room, but how could they create a more efficient work triangle in the same squarish space?

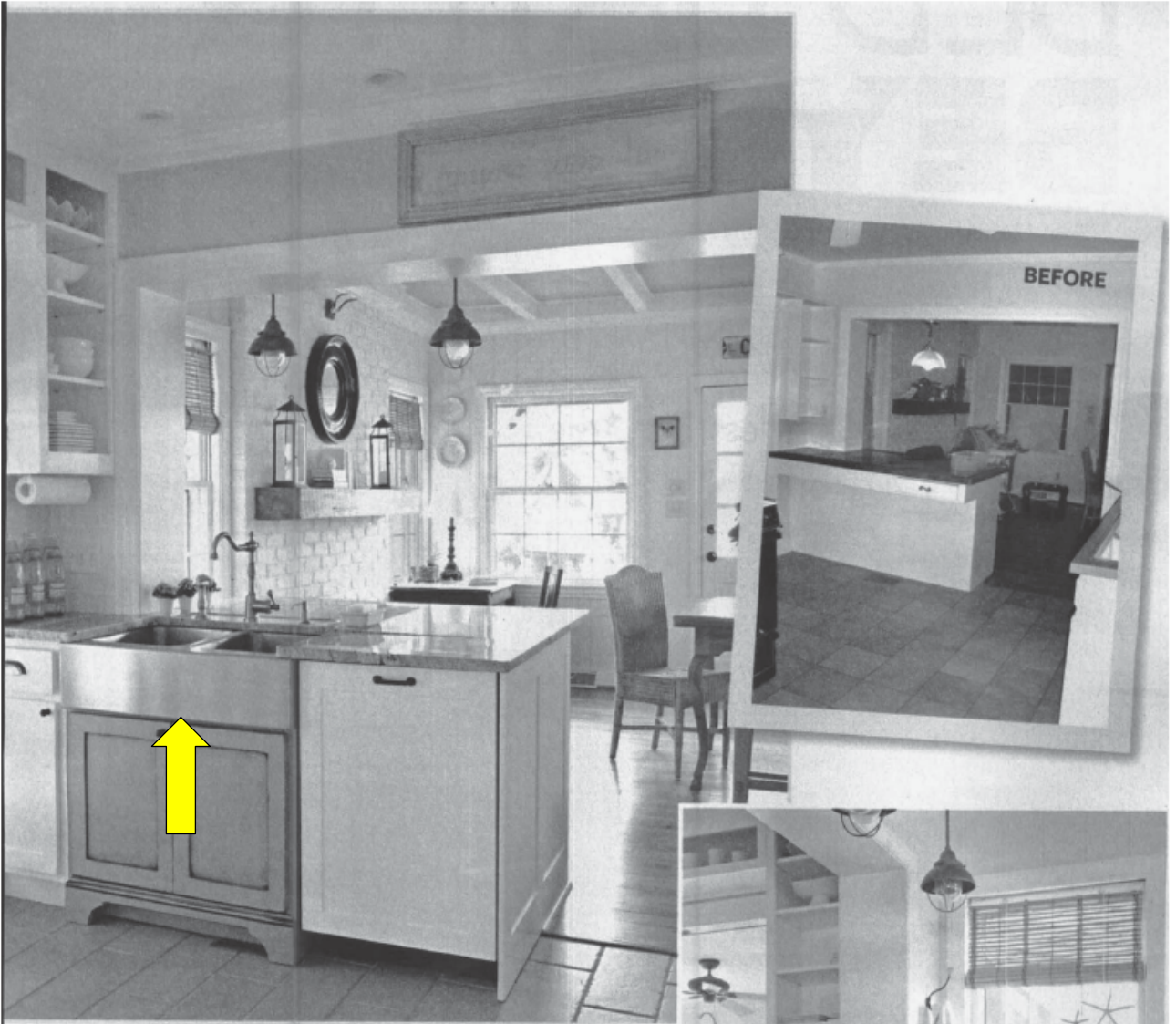
THE SOLUTION Shifting the sink and dishwasher from a side wall to the peninsula allowed the couple to move the refrigerator off the back wall. That freed space for a long countertop and room for a base cabinet oven, as well as a run of upper cabinets and shelves. A new pantry cabinet now joins the refrigerator on the side wall. At the range, a pot-filler is a real step-saver, and a clever niche serves as back-splash and storage shelf. “You see that all the time in showers,” Justine says, “so I thought, why not?”



NEW LIFE FOR AN OLD HOOD

Justine took the kitchen’s decorative copper hood to a local craftsman to see if it could be retrofitted for ventilation. He surprised Justine by saying he formed the piece 20 years ago. “Everybody told me to get rid of it,” she says. “I thought it was the prettiest thing in there. It still is.”





DISCOVERY: PENINSULA POWER

GROW AN ASSET

The Vranians' old peninsula did a good job of separating the kitchen from the dining room but little else. Now, a friend or two seated at the peninsula can watch the action going on in the kitchen, and the cook enjoys an efficient new dishwasher and sleek apron-front stainless-steel sink.

PULL UP A CHAIR

By extending the peninsula's granite countertop into the dining room and supporting it with brackets, Justine gained attractive and much-needed seating outside the kitchen's traffic flow. She cozied up the adjustable black-metal stools with ruffle-trimmed linen cushions.

GET MORE DONE

When young daughter Avery takes a nap, Justine turns the peninsula into a light-duty office and art studio. New pendant lights brighten the counter and open shelves underneath keep papers and supplies at hand. A drawer and a door hide files and a fax/copy machine.





Put it all together

Follow Libby's no-fail formula for creating a cohesive kitchen scheme, like the one she designed for our display kitchen, *above*.

- **Start with a showstopper.** "If there's only one thing you can change, choose the countertop," she says. "It's one of the first things people notice, and it can change the whole look of your kitchen."
- **Reinforce the color scheme.** In our kitchen, the mosaic tile backsplash repeats the greens and browns of the recycled glass countertop in a different format. "The backsplash is always an opportunity to show a lot of style," Libby says. "You can make a bolder statement because it's really just a small area."
- **Balance dynamic elements with serene ones.** Libby chose light bamboo cabinets and dark cork flooring—the largest surface areas—to keep the colorful patterns from overwhelming the space. 🌿

MORE IDEAS

The Living Green Tour features easy ideas to try at home. In the laundry, we created a recycling station by adding casters to the bottom of clothes hampers (Bali Woven Reed Hamper, \$99 each; containerstore.com) and tucking them under a work surface. To see this idea and photos of the entire exhibit, go to BHG.com/livinggreen. You'll also find the schedule for the tour, which will travel through October.



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Page 64: refrigerator, 20 cubic feet, white, cooktop, ProStyle Stainless Steel, oven, ProStyle Stainless Steel—Jenn-Air; 800/688-1100; jennair.com. Copper faucet—Danze; danze-online.com. Granite counter top, “Golden River”—through your local granite dealer. Floor tile, “Happy Feet” #1643—through your local tile dealer. Cupboard hardware—CKP; 800/811-6302; coolknobsandpulls.com. Cabinets—James Gerken, Furnituremaker, Greensboro, North Carolina.

Page 66: copper hood—Jarrett Sheet Metal; 336/299-5654.

Page 68: stainless double sink, with reveal ELKHF3320—Elkay Mfg. Co.; 800/223-5529; elkay.com.

Page 70: copper pot-filler—Danze (see previous).