

FRAME IT UP

Clustering the fridge, oven, microwave, and pantry cupboards on one wall “makes cooking a dream,” homeowner Joanne Menashe says. “It’s very efficient.” The dark border—a frame of chocolate-color fir—ties in with the openings designer Erin Davis created throughout the home, including the entrance to the kitchen. It also echoes the stained cherry on the island and the stained bamboo flooring.



cocktails at 7

by sally finder-koziol photography by jon jensen
produced by barbara mundall



RARELY HAS FUNCTION WORN SUCH AN ELEGANT DISGUISE.

This is a kitchen so compact that homeowner Joanne Menashe can pull pasta out of the pantry, select salad greens from the fridge, and check on the salmon in the oven without taking one single step. Yet it is a kitchen so rife with storage that Joanne admits she’s hard-pressed to find use for it all. “All I could find to put in one drawer is a few fancy chargers,” she says.

Like those chargers, function is invisible here. It sidles off into the woodwork, leaving the spotlight to rich granite, elegant marble, and sumptuous woodwork. “It’s unsurpassed elegance,” designer Erin Davis says. “It’s old-Hollywood chic.”

Joanne feels it every evening when she walks through the door after a day of work. “I want to leave on my dress

TABLE FOR TWO

The table flowing off the kitchen island is “brilliant,” Joanne says. “It’s perfect for the little breakfasts and dinners I have with my husband. It’s intimate, and it’s efficient—I don’t have to mess up the dining room.” Plus, the table multitasks. When guests are expected, Joanne can use the marble top to roll out dough for baked delicacies, then set out plates, silver, hors d’oeuvres, and desserts for guests.





smalltalk

Erin Davis and the Mosaik Design team employ several strategies to help a small kitchen live larger:

- Make walkways 39 inches wide—3 inches wider than standard—for an airy feel.
- Design areas for multiple uses: An island can be a crafts/homework center, a staging area for buffets, and a place to eat.
- Change heights, depths, and the look of cabinetry (finishes, color, door style).
- Use light-color cabinetry, paint, and tile.
- Extend cabinetry into adjoining spaces such as small nooks.
- Add a built-in banquette.
- Customize cabinet interiors to maximize space.



smalltalk

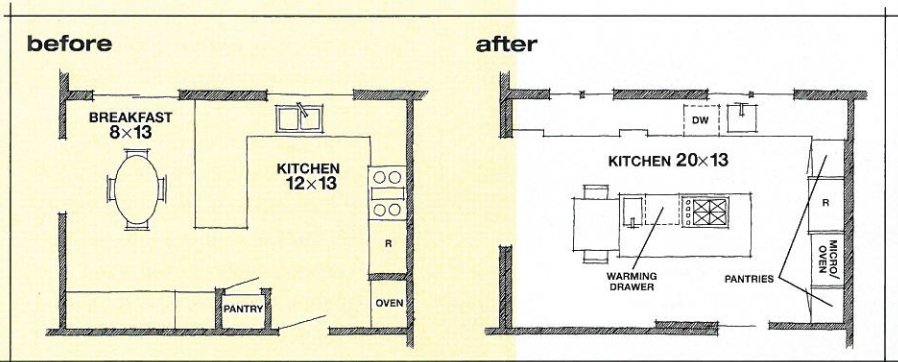
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STORAGE CENTRAL

Plenty of cabinets—some with handy flip-up doors, *right*, keep the small kitchen clutter-free. “I love the flip-ups because they’re so easy to lift,” Joanne says. “Plus, there’s no center bar to get in the way.” The storage-smart kitchen also boasts pullout drawers in the pantry, and oil and spice drawers near the cooktop, *below right*.



clothes, make a martini, and just be there,” she says.

That wasn't the case when she and husband Joe bought the 1960s ranch-style house in Portland. “This was to be our empty-nester home,” Joanne says. “We wanted a place for the kids to come back and visit, but we primarily wanted a beautiful, streamlined, modern—but not contemporary—home that reflected who we are.”

But the reflection they saw in the glaringly white laminate, 1980s-remodel kitchen definitely wasn't theirs. “The kitchen was ... let's just say outdated,” Joanne says. “And the configuration was not consistent with how we wanted to live.”

The primary floor-plan problem in the 13x20-foot space was a peninsula that confined the cook and arrested traffic flow. “The layout was strange,” Davis says. “There was a sort of no-man's land that didn't provide enough room to put a dining table.”

Out went the peninsula, in favor of a granite-topped island with a cooktop, prep sink, and storage for bakeware and small appliances. Nestled next to it is a cozy table for two.

On the parallel wall, a built-in buffet serves up an expanse of granite to hold

food and drinks. Stemware awaits in glass-front cabinets, and a garden-view window ups the light quotient.

Storage abounds in the buffet/sink area and on the adjacent wall, where the refrigerator, oven, microwave, and pantry cupboards are stylishly wrapped with an espresso-color wood frame. There's a place for everything, and Joanne makes sure everything is in its place. “I like to keep the whole house clean and uncluttered,” she says. “Joe and I are on a mission at this stage in our lives to declutter our lives in many ways. Our home is a reflection of that.”

Room by room, the couple have winnowed their possessions to a chosen few. “If it's not beautiful or functional, we don't keep it around,” Joanne says.

That's evident in the renovated kitchen, where form dresses function in the best modern-classic style. “I love the way it looks, and I love the way it feels,” Joanne says. “The economy of space is brilliant, and yet it doesn't feel small or crowded. Every time I walk in it's inspiring.”

Designer: Erin Davis, Mosaik Design

For more information, turn to Sources on page 118.