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## DESIGNING MORE THAN A FAMILY KITCHEN

*A Place For Everything*

KITCHEN DESIGN Lois Kennedy, CKD, Portfolio Kitchens, Vienna, VA  
 BUILDER William Hayes, Hayes Construction Corporation, Fort Valley, VA  
 TEXT Barbara Karth, Chevy Chase, MD  
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**T**ake a busy family with twelve-year-old twin boys and just imagine all the stuff that comes in the door—backpacks from school, sports equipment, mud. Typically, this all is dropped in the kitchen, cluttering up the space where Mother likes to cook. “I think one of the secrets to the success of this space is in all of the spaces leading into the kitchen—how to deal with all of the clutter that ends up in the kitchen,” says designer Lois Kennedy, owner of Portfolio Kitchens

in Vienna, Virginia. “The thing that makes most kitchens an extremely cluttered place to live and work and move, is not what happens or is supposed to happen in the kitchen, it’s all the other junk that isn’t planned for that ends up in the kitchen: homework, artwork, newspaper, the mail. And it’s not only the kids, but also the parents with their briefcases and purses.”

The Connells interviewed several kitchen designers when they decided to turn their two car garage into a



new kitchen. "When I met Lois Kennedy I knew she was the one. She was the first one who was giving me ideas about the space right from the start—ones that I could picture in my mind and see some character," says Betty Connell.

"Designers talk of all these nifty spaces to prepare food, but no one thinks about what to do about all this clutter that comes into the kitchen. We tackled that," says Ms. Kennedy. "We designed a family entrance:

ABOVE FACING: Lois Kennedy ascribes to the old adage that if there is a place for every thing, then everything will be put in place. And she has found parking places in this family entry for all the "stuff" that comes into a house on a regular basis.

ABOVE: Designer Lois Kennedy drew from classical elements to give architectural definition to this new kitchen created from space that was formerly a two car garage. As part of a whole house renovation by Hayes Construction, this project won first prize in a regional NARI competition.



ABOVE: A gem of a design concept, emphasizing safety as well as convenience and function, is a snack area for the children with built-in storage for bottled water, a microwave, snack food and dishes. This keeps children away from hot pots being moved from the cooktop to the sink and casserole dishes coming from the oven.

immediately inside the door is a bank of locker style cabinets for each family member. Opposite, there are hooks on the wall for more jackets, hats and scarves, so things aren't dropped on the floor—and kids will hang things on a hook. There is a bench and under the bench are deep storage drawers for a backpack or briefcase or that type of thing. There is also a powder room, and a huge bulletin board, where family schedules or notices of special events can be posted, and children can also display their artwork."

In the kitchen proper, Ms. Kennedy was faced with an enormous square footage devoid of any architectural enhancements. She designed "this focal anchor of two consecutive double arches that dominates this sprawling space. It gives the room wonderful architectural strength. Otherwise it would be sort of lackluster. Ms. Connell's taste is very warm, very rustic, country casual, laid back. These arches give the room classical strength. Otherwise it would veer off into the realm of too cute."

But function reigns. Ms. Kennedy designed a snack area for the kids. "I want one part of my kitchen to be very kid friendly," says Ms. Connell. Scalding liquids and sharp knives are all a part of food preparation, so providing a special area for the children reigns high in household risk management. Ms. Kennedy also designed special cabinetry in this area to house the large water bottle. "It was so ugly, sitting there in the kitchen on a stand," recalls Ms. Connell. "But it's the water we drink." Problem solved.



And there is a baking center. "I wanted a place where I could have all my baking things. It's just amazing. I have this nice long countertop; and then you open these two doors underneath, and it has two nice heavy-duty drawers that you pull out for all my baking bowls and special pans. And right above is this wide drawer where I have the scissors and rolling pin and things like that. When I am baking, everything is right there."



Ms. Connell also wanted an island cooktop with nothing hanging above it, no pan rack, no hood, no utensils in a crock on the counter. She likes everything put away, out of sight, but handy. The solution: a cooktop with the concealed exhaust rising up from the back when needed and lowering into the cabinetry when it is not used, a wide drawer for utensils and adjustable roll-out drawers behind doors for storage of pots and pans.

ABOVE: Columns and arches break up the large space in this kitchen. "Two finishes were used on the cabinetry and we had a faux artist come in and paint this wonderful rustic, oak leaf vine trompe l'oeil going all around the kitchen. It's a very interesting detail that pulls this whole big space together," explains kitchen designer Lois Kennedy.

A discreet cleanup center with a dishwasher in the dining room permits dishes to be placed quickly, cleared from the table, washed, and then put back into the cabinetry—no trips back and forth to the kitchen with dirty dishes, then clean dishes.

As part of a whole house renovation, the kitchen leaves visitors spellbound. No wonder this house won first place for Hayes Construction in the NARI (National Association of the Remodeling Industry) Contractor of the Year Award for Entire House Remodeling for the Southeast Region (Maryland through Florida) category.

#### SOURCES

##### FAMILY ENTRANCE

Cabinetry: Premier Custom Built, Inc.,  
New Holland, PA  
Flooring: Jud Tile, Vienna VA  
Faux Finishing: Gabbay/Mullany Studios,  
Washington, VA

##### KITCHEN

Cabinetry: Premier Custom Built, Inc.,  
New Holland, PA  
Countertops: Concrete Jungle, Silver Spring, MD  
Refrigerator: Sub-Zero  
Oven and Cooktop: Dacor  
Dishwasher: Meile  
Main Sinks: Kohler  
Island Sink: Concrete Jungle, Silver Spring, MD  
Faucets: Concinnity, Melville, NJ  
Faux Finishing: Gabbay/Mullany Studios,  
Washington, VA  
Table and Chairs: French Country Living,  
Great Falls, VA

##### DINING ROOM

Cabinetry: Premier Custom Built, Inc.,  
New Holland, PA  
Countertops: Granite by Marble Source, Unlimited,  
Annapolis Junction, MD  
Wall Mural: Gabbay/Mullany Studios,  
Washington, VA

RIGHT: "In the dining room, we built a clean-up area complete with a dishwasher. Storage cabinets are for dishes that are used here; so they go to the table, into the dishwasher and back into the cabinets without ever having to leave the dining room. It's another way of keeping a lot of clutter out of the kitchen," says kitchen designer Lois Kennedy of Portfolio Kitchens.



