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# LUXURY HOMES

THE MAGAZINE OF PRESTIGIOUS HOMES & INTERIOR DESIGN

Design, Decorating, Home, And Furnishing Resource

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Garden Guest Room  
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MAY/JUNE 1998

U.S.A. \$4.95 CANADA \$6.50



## OLD WORLD INSPIRATIONS

*A Study In Efficiency and Elegance*

DESIGN Linda Steimke, IFDA, Linda Steimke and Associates, N. Potomac, MD

DESIGN Lois Kennedy, CKD, Kitchen Design and Consulting, Vienna, VA

TEXT Frances Edinger

PHOTOGRAPHY Omar Salinas, HiTech PHOTO, Tysons Corner, VA

Designer Linda Steimke had nearly completed her redesign of the home when the kitchen came to the top of the agenda. She could think of only one person who could be entrusted with this kitchen - Lois Kennedy.

For an accomplished chef and host, the ultimate kitchen requires a delicate balance. The hardworking space must be cozy and efficient enough for single-handed cooking, yet large enough for caterers to prepare food for several hundred guests.

For both intimate meals and grand occasions, this Potomac, Maryland kitchen's secret ingredient is ingenious design, allowing owners Bill and Nadine McClure to have it all in a timelessly charming and open space.

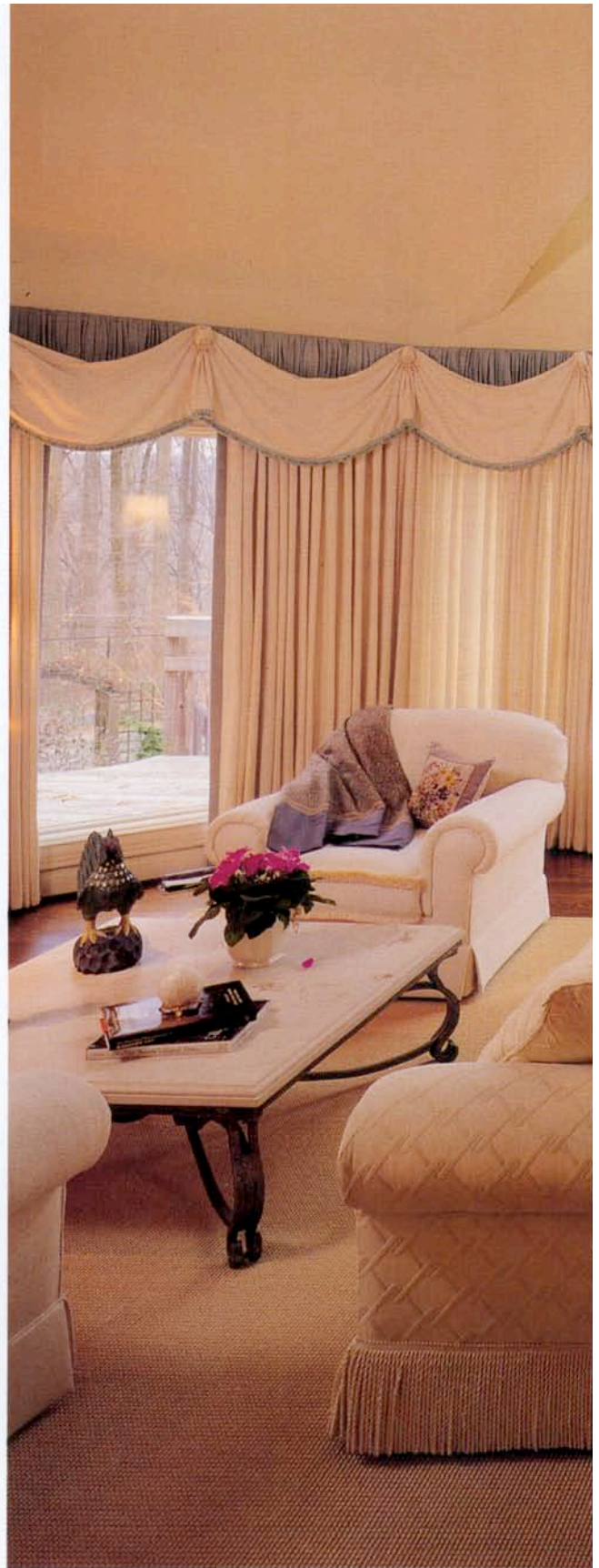
"It couldn't be more perfect," says Nadine, an epicurean with high standards. "There is a place for everything, and everything is in its place. We love being in this kitchen, all of us working together, at the same time."

The new kitchen revolves around its center island. Lois created the area as a multi-functional base of operations for the McClures. Although accessibility and storage requirements threatened to expand this island to enormous proportions, Lois turned the problem into a novel design concept that provides additional ease and style.

The new island features three components, two of which move according to the cook's specific needs. At one end, the mobile chef's island features a butcher block top and handy storage for knives, pots and pans. The other end acts as an eat-in breakfast bar, and can be moved into the adjoining space for a buffet service island. Meanwhile, the center island acts as food preparation area, keeping the counter next to the refrigerator and pantry open for appliances and other necessities.

The nearby clean-up area, complete with two dishwashers and trash recycling unit, is conveniently positioned between the prep and serving areas. These additions ensure that the flow of cooking never bogs down under a pile of dirty dishes.

"We opened up this space by eliminating the original corner that separated the kitchen from the dining area,"



*Please turn to page 98*



ABOVE: Linda Steimke possesses a joyful spontaneity and comfort level with her craft that is a rare find. "Working with her is a genuine pleasure."

FOLLOWING PAGES: The Garden Room, for informal dining, was enlarged to bring in more light and to create space for the corner cupboards, a built-in desk and a bar area.







Vibrant colors settle comfortable against a creamy neutral landscape of hand worked "aged" finishes, creating a warmth that is as homey as it is elegant.



Exquisite and thorough in its details, this "Lois Kennedy original provides the appropriate closing statement to a study in efficiency and elegance.

