

This Old House

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Challenge!
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Cozy Cottage Redo

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THE
\$95
MUDROOM
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before + after:
kitchen design

Major multitasker

A dated cook space gives way to a sophisticated, open gathering place for family and friends BY DEBORAH BALDWIN • PHOTOGRAPHS BY JOHN GRUEN



BEFORE

→ **THERE'S A REASON** they call it the heart of the home. More than just a place for food prep, today's kitchens are lively destinations, where guests pile in and children gravitate in search of snacks and homework help. Elizabeth Kemp and her husband, Doug, who are known to entertain dozens of adults and kids at a time, had the needs of their busy household—and social schedule—in mind when they renovated the 1970s house they share with three young sons, in New Canaan, Connecticut. Working with designer Terry Scarborough, of Deane Inc., and general contractor Chris Kuehn,

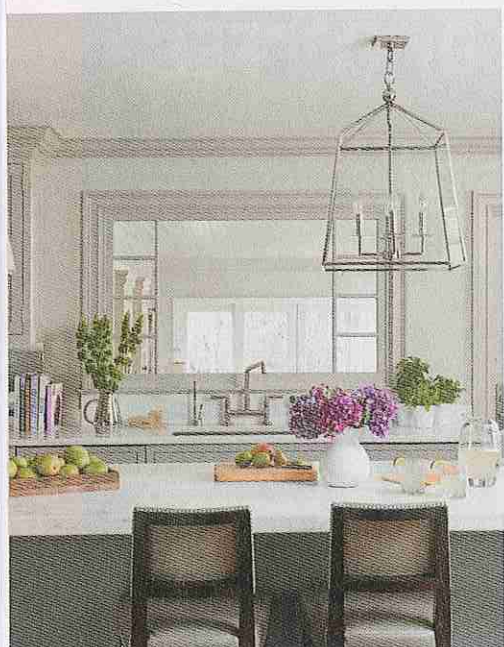
they enlarged the kitchen to create a free-flowing staging ground with a marble-topped island, a butler's pantry, a breakfast nook, and prep space to spare. Finishes like flat-panel cabinets, sleek pulls, a subtle palette, and snazzy light fixtures contribute to the fresh, semiformal look. Elizabeth, a pro organizer and weekend baker, also homed in on storage. "I like having everything in its place, like dedicated shelves for baking racks and trays," she says. Twin sinks and dishwashers allow kids and guests to help rustle up dinner, though there's plenty of room to just grab a seat and watch.

BEFORE Despite a spruce-up in 2000, the 1970s kitchen still had a traffic-curbing peninsula and head-banging cabinets.

AFTER Homeowner Elizabeth Kemp sits with son Chase, 10, at an island designed to serve the whole family.

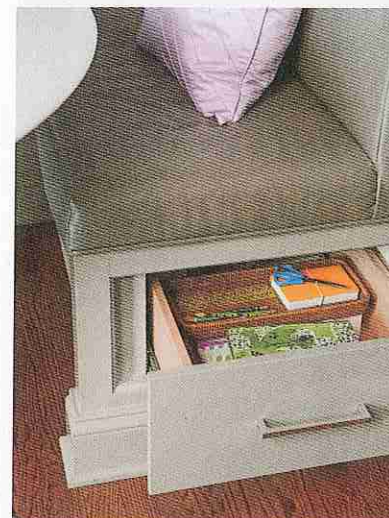
• before + after:
kitchen design

Light travels through lantern-style chandeliers from an enlarged window overlooking the sunroom. Pendant lights: Regina Andrew Design



Glass-front cabinets have built-up crown molding and a drawer above counter space, suggesting a hutch. The backsplash is antiqued mirror. Pulls: Top Knobs

A drawer packed with school supplies hides under the breakfast-nook banquette. Vinyl upholstery fends off food stains.



Elizabeth finished the new breakfast nook with a cast-aluminum pedestal table and artwork she painted herself. Table: Oly

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pro advice TERRY SCARBOROUGH, KITCHEN DESIGNER, NEW CANAAN, CONN.
"If space allows, go for two sinks—one for prep and one for cleanup. It signals that this is an 'interactive' kitchen, where friends and family members can get involved."



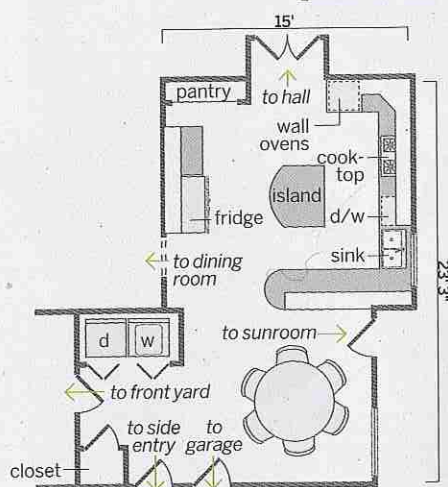
Thirsty kids and guests can dodge the cooking zone by tapping the fridge drawers and wine rack in the butler's pantry. Refrigerator drawers: Sub-Zero



The first-class butler's pantry boasts "leatherized" black-granite countertops, silvery grasscloth wallpaper, and a sparkling ceiling fixture. Wallpaper: Phillip Jeffries

before

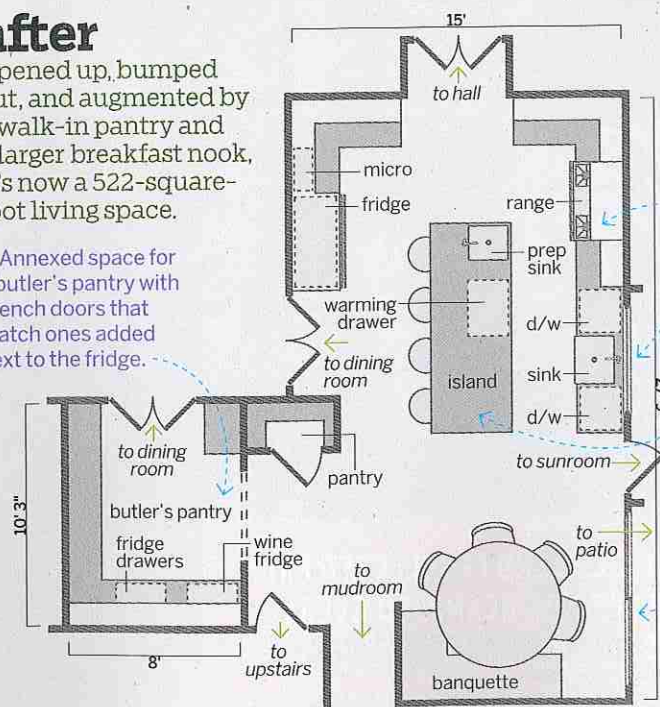
A peninsula cut the 350-square-foot space in half.



after

Opened up, bumped out, and augmented by a walk-in pantry and a larger breakfast nook, it's now a 522-square-foot living space.

1. Annexed space for a butler's pantry with French doors that match ones added next to the fridge.



2. Rebuilt the wall with a vent duct for a high-Btu range; put in a larger window.

3. Removed the peninsula and replaced the island with one that has seating and a prep sink.

4. Bumped out two walls and added sliders opening onto a patio next to the sunroom.