

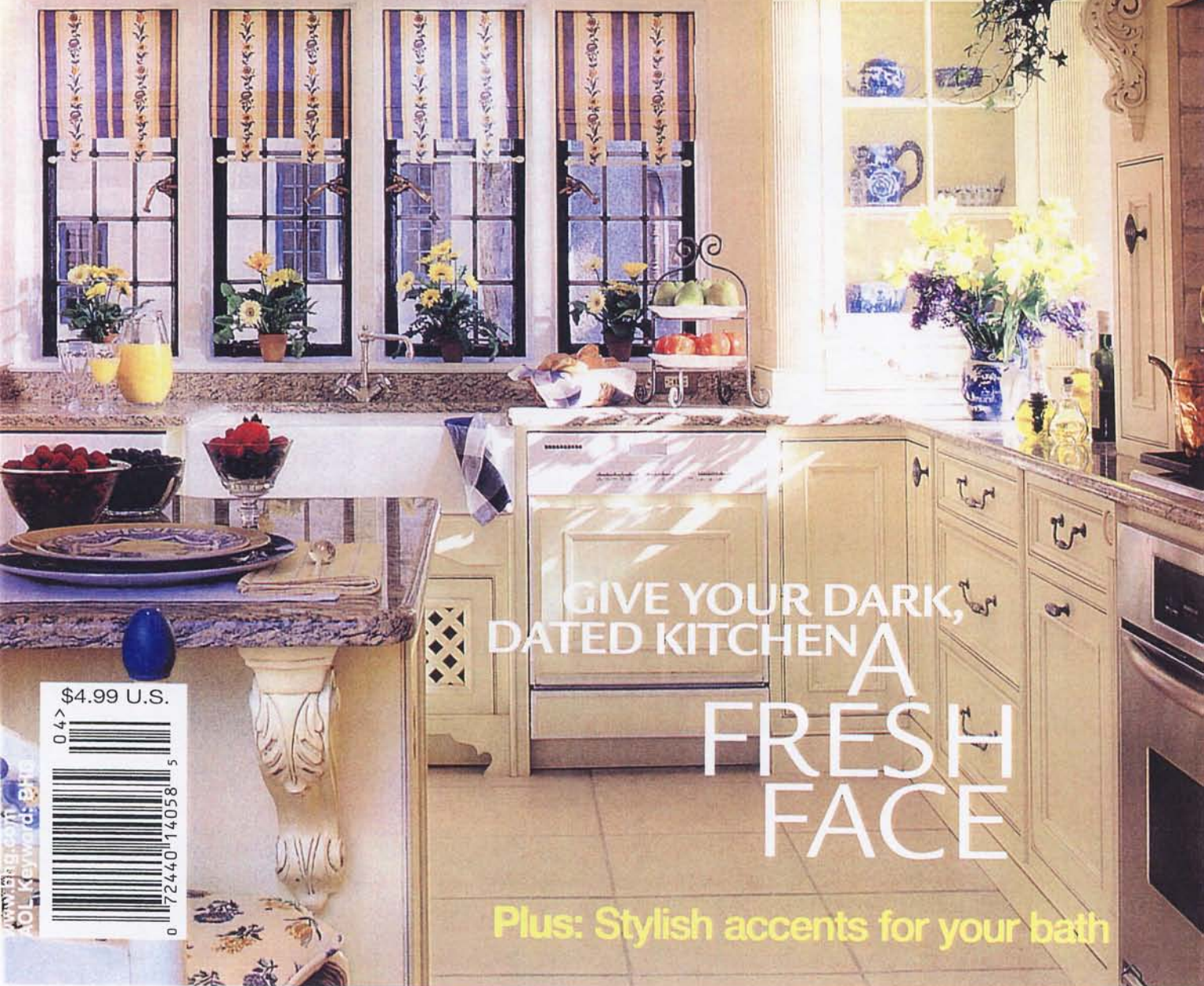
# KITCHEN

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# SHIPSHAPE GALLEY

Outfitted with coastal-cottage

character and modern-day utility, this remodeled kitchen

makes cooking for a crowd like a day at the beach.



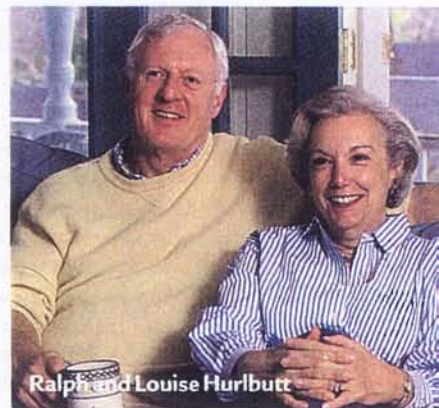
Tied to the sea, linked to the stars, and plugged into the past, Louise and Ralph Hurlbutt's Kennebunkport, Maine, kitchen is also anchored in today. Combining sleek surfaces with old-fashioned beaded-board cabinets, the shipshape galley buoys the spirit and plays host to lobster boils and casual potlucks, allowing obliging guests elbowroom for synchronized chopping, sautéing, and cocktail shaking.

When the Hurlbutts purchased the cottage in 1994, a trio of timeworn rooms housed kitchen workstations, making for long hauls between appliances.

While the rest of the house was renovated, Louise made do with the scattered workstations, planning for a consolidation to accommodate the couple's love of cooking and entertaining.

"I lived there for four years, trying to work all the function in," Louise, an interior designer, says. "We didn't want to go to the expense of moving the staircase. We didn't need more house. I like a galley kitchen; it's easy to work in and you're not walking far."

After tearing down two walls, adding and moving windows, and shifting the exterior door, the Hurlbutts asked kitchen designer Carol Sylvester to stretch the small kitchen's possibilities. Sylvester's challenge? Pack in storage and work areas, create a navigable floor plan, add a bar and organizational area away from the work core, and add Victorian architectural elements.



**TOP:** This 1892 seashore cottage was down and out when Ralph and Louise Hurlbutt purchased it in 1994, but they have since returned it to its former glory. **LEFT:** A commercial-grade range anchors the kitchen's short wall. A seashell border, painted across the hood, and a monochromatic tile mural provide a textural tie to the sand and rocks of the Atlantic shore.

## SHIPSHAPE GALLEY

"Louise wanted a commercial range and range hood to be a focal point because you see that wall when you walk in the room. We were trying to create a style, but also maximize function," says Sylvester, who gave the room geometric appeal with interesting angles and sink cabinets installed 3 inches back from the countertop edge. "The jog in the sink breaks up the length, and the depth varies on some of the cabinets. This pulls your eye back and forth and takes it away from the long stretch of room."

Sylvester carved out space for a hutch and angled desk, runs of upper and lower cabinets, and range-framing cabinets. She boosted cabinet capacity with a double-tier cutlery drawer, pullouts for recycling and bar storage, a towel-rack niche, a lazy Susan in a stove-side cabinet, and tray dividers above the fridge. Reaching under the stairs, she found space for a built-in spice drawer, easily accessed by the chef.

The home's 1892 origins called for cabinetry designed with Gothic arches and beaded board; beaded-board paneling also fronts the dishwasher and side-by-side refrigerator. The color scheme grew around collections of blue Victorian glass and the salmon hues found in adjoining rooms. A glazed wall treatment, ceramic tiles, and stretches of granite carry the salmon shades around the room; blue cabinet knobs, star-imprint floor tiles, and a Poseidon mural above the range reflect the glories of coastal living.

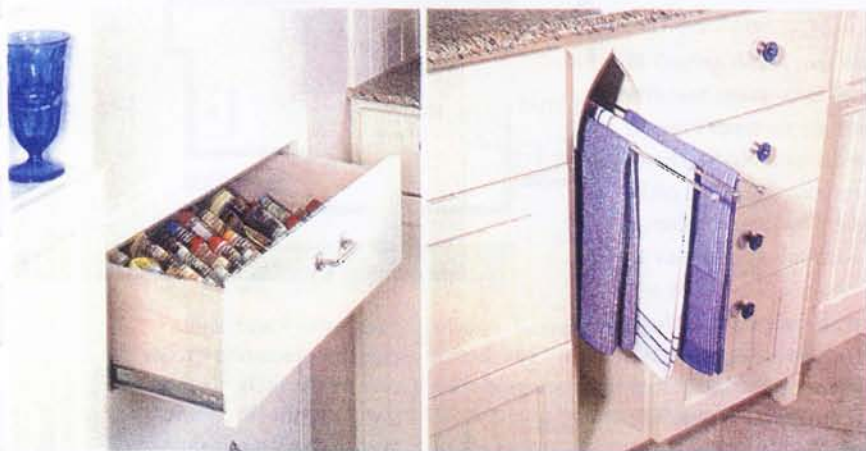
"We live right on the sea, and we're always having lobster boils," Louise says. "I wanted to pull in the stars, because the stars are so fabulous and the skies are so crystal clear here in Maine. There's something about the star tiles that makes me happy."



The new kitchen works well for two and for a crowd. "There are nights when I get home at quarter to seven and dinner guests arrive at seven. I put them to work. Someone's cleaning the salad, someone's cutting up the potatoes, and someone's putting in the roast," Louise says. "We needed a kitchen that fit our working lifestyles. With the kids gone, it's the perfect size for people our age." □

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Photographer James Salomon Field editor Susan Salomon  
Written by Ann Wilson



**ABOVE:** Glazed, pale salmon walls, sandy backsplash tiles, and blue willowware bring the colors of a seashore sunset to the kitchen. **FAR LEFT:** Wrapping the room in function, kitchen designer Carol Sylvester installed a spice drawer and cupboard that recess into the space under the stairwell. She also built a shallow shelving unit to showcase the couple's collection of blue Victorian glasses. **LEFT:** A narrow niche, complete with Gothic arch and movable racks, provides a drying spot for dish towels. **OPPOSITE:** A hutch tops the bar area, and two lower cabinets house pullouts for wine and recyclables. Cubbyholes above the desk hold home-office supplies. Stools pull up to the desk for breakfasts on the run, and lower cabinets cut into the corner hold oversize lobster pots.



## inches count

Kitchen designer Carol Sylvester made the most of this kitchen's modest size by incorporating cabinets custom-built to fill almost every inch of wall space. Here's how she fit it all in:

- Only 7 inches wide and 20 inches deep, an arched towel niche holds three pullout racks.
- A 28×24-inch spice drawer slides into space underneath the staircase.
- Just 16 inches wide and 6 inches deep, display shelves next to the built-in spice drawer showcase glassware.
- At 9 inches wide and 9 inches deep, two tiny upper cabinets flank the range hood and hold often-used ingredients, such as herbs, olive oils, and vinegars.
- The 14-inch-wide base cabinets on each side of the range keep cooking essentials close at hand.
- Equipped with dividers, over-the-refrigerator cabinets pack a lot of storage into a space only 37 inches wide, 30 inches deep, and 26 inches high.
- The 4×6-inch cubbyholes at the desk are sized to hold mail and office supplies.

## planpoints



■ Tearing down two walls transformed the three-room kitchen into one highly efficient space with four workstations. The cook grills at the range, while others prepare food on countertops near the range and sink and mix cocktails at the hutch, which doubles as a bar.

■ An L-shape layout creates a simple-to-navigate work triangle; placing the side-by-side refrigerator-freezer near the door makes unloading groceries less of a chore.

■ Varying the depths of cabinets, stepping back the sink cabinet, and placing the desk area in a corner all create visual interest, softening the edges of what could have been a boring rectangular box.

■ Locating the recycling pullout in the cabinets across the room from the door facilitates trash removal.

■ Cutting the corner for the desk area opened up floor space and made way for lower cabinets and a broom closet behind the desktop wall.