



PULL UP A

This kitchen boasts both a breakfast

DESIGNER:

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Kitchens by Design, Inc.
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The floor plan flows easily between the kitchen and the dining table. Architectural details such as the coffered ceiling, sets of columns and contrasting ceiling molding evoke authentic 1920s-era charm.

CHAIR

bar and a dining table

BY THERESA MCTAMMANY
PHOTOGRAPHS BY ERIC ROTH



ABOVE: Blending light and dark cabinetry finishes plays off the color scheme suggested by the white ceiling and the plank floor.

LEFT: With the microwave at the end of the island, kids don't have to cut through the kitchen when heating up snacks.

REDESIGNING A KITCHEN TO accommodate a favorite piece of furniture may be construed as putting the cart before the horse. But that's exactly what homeowners Sarah and Jeff Millar, of Shrewsbury, Massachusetts, did when they spied a vintage marble-topped table at an auction. "I liked its proportions," says Sarah, admitting the purchase sat in a corner of the living room for two years before it found a permanent home. "We ended up having to build a whole new room around it," she says.

With five children under age 14, family activities figured prominently on the Millars' priority list. Their expansive Mediterranean-style home, built in the early 1920s, was perfect for raising a family, but the kitchen lacked modern amenities and space for casual dining. "Eating together as a family was very important to my clients," says certified



kitchen designer Fran Garofoli, who helped mastermind the new design. "They needed a functional, efficient space compatible with the period of the home and could accommodate the demands of a family as well."

Working with architect Daniel Benoit, the couple approved plans for a 140-square-foot addition that doubled the size of the kitchen and linked it to the adjacent family room. "I didn't want anything that screamed 'new construction,'" says Sarah, who insisted on retaining as much of the original flavor as possible. "This wasn't meant to be an elaborate room; it was strictly utilitarian—a service kitchen." To impart a feeling of age, columns separate the working part of the kitchen from the dining area and are repeated again at the juncture leading to the family room, providing both vertical interest and visual lift.

Inspired by the warm woods and simple lines of the original butler's pantry, Sarah selected traditional recessed-panel maple cabinetry finished in an antique white enamel and dark mahogany stain. A mix of open and closed cupboards, a custom-built pantry closet, and an old-fashioned plate rack—positioned within easy reach of the extra-deep soapstone sink—provide storage while maintaining period authenticity and charm.

The U-shaped floor plan is anchored by a three-tiered island with a dishwasher, prep sink and storage. It serves as the kitchen's central work zone. To deter trespassing into the cook's space, the children's snacks and beverages are kept in a fridge concealed in the built-in pantry on the opposite wall. "That way the kids can help themselves without getting in the way," Sarah explains.

Family meals take place at the expansive marble-topped pedestal table that sparked the whole remodeling project. Directly above the table, a 6x6-foot skylight, resembling a traditional cupola, provides plenty of natural light. Sunshine fills every corner of the room, making it cheery even on cloudy New England days. "I think the kitchen's warmth is enhanced by the bustle of our large family," says Sarah. "I could never have imagined how much more alive our home could be." ■

STYLIST: SARRINA MURPHY FLOOR PLAN: STEVEN STANKEWICZ



Table Talk

Although selecting appliances and cabinets for a kitchen demands a big chunk of both money and time, thinking about where your family will eat together is just as important. If meals are taken at an island or peninsula, it will need some type of pull-up seating; if the plan calls for gathering at a table, consider its size, shape and style.

While square or rectangular shapes are common, these homeowners, Jeff and Sarah Millar, were drawn to the intimacy their round table provides. "When you put six or eight people at a rectangular table, it tends to limit group conversation," says Sarah. For comfortable seating, allow a width of 24 to 30 inches per person. Parents of small children should also consider the safety benefit: Round tables have no sharp corners. To accommodate their brood, Jeff and Sarah opted for a 6-foot-long marble top anchored to a sturdy base. It also doubles as a convenient spot for doing homework or playing board games.

LEFT: Placing the kitchen sink between two windows, rather than the more conventional centering of the basin in front of a window, provides some welcome leeway in designing the wall-cabinet configuration. This arrangement also allows the plate rack to be properly used—not just for storage, but as a dish drainer.

Floor Plan



ABOVE: With three principle work aisles—including an ample push-back area for the seating at the breakfast bar—the kitchen can easily accommodate multiple cooks.