

guidelines for cooking surface landing space; there should be at least 12" on one side of the range and 15" on the other side. I realized, however, that the dimensions of the kitchen in the builder's initial floorplan would not allow for ample counter space on either side of the range. I suggested to Ellen and Ed that they ask the builder to extend the kitchen two more feet in order to accommodate their desired island arrangement. The builder agreed, and we moved forward with the kitchen design.

The island is unique in that it creates a friendly barrier. A guest or family member is able to sit at the island and socialize with the cook without interfering in the workspace. By the range, there is also a work aisle designed for food preparation so two cooks can work efficiently at the island without getting in each other's way. "There are so many work stations," Ellen said. "I can have multiple people work with me in the kitchen and I won't even know they are there." The additional food preparation area by the main refrigerator boasts its own prep sink, a pullout waste center, and an 18" dishwasher. The cleanup

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aving led a transient military lifestyle for many years, my clients, Ellen and Ed, had definite ideas of what they wanted from the kitchen in their new permanent home. "This is it," Ellen said. "We are going to do this once, and we are going to do it right."

Like many families, Ellen and Ed view the kitchen as the heart of the home, a place of togetherness, productivity, and relaxation. Thus, they came to me with a vision and requested that I help them turn that vision into reality. For Ellen, an enthusiastic cook and cake decorator, functionality was of the utmost importance. "Everyone wants a beautiful kitchen," she said, "but I need my kitchen to be smart and make sense." Therefore, one of the primary necessities was space. In addition, Ellen had specific requirements in regards to her appliances—she desired double ovens and a 48" range top in an island with a ventilation hood above.

Although Ellen teases that we designed the kitchen and built the house around it, this seemed to be true in one instance. The challenge that surfaced during the design and construction process involved the range top in the island. The National Kitchen and Bath Association has established





center features the main sink, a dishwasher, and another waste recycle center. Outside the preparation/cooking area is the beverage center, where guests or someone preparing drinks can access the beverages and ice maker without encroaching on the work areas. Also distanced from the main workspace, the hearth area with a fireplace contributes to the kitchen's homey ambiance. To one side is the desk where the family can use the computer or complete homework, to the other side is the eat-in nook, and the cabinets flanking the fireplace inconspicuously store Ellen's bakeware.

Regarding the aesthetic elements of the kitchen, Ellen said, "We went with what caught our eye. We knew we wanted a design that would age well with the kitchen, something that would never appear dated." When it came down to choosing a color scheme. Ellen was inspired by the collection of pottery she had accumulated from her worldwide travels with her husband and wanted to display throughout the kitchen. There are two variations of quartz countertops in the kitchen's main work areas. The countertops along the perimeter are taupe with brown and black specks tying into the island countertop, which is black with brown specks. The bookcase-like cabinets on either side of the fireplace in the kitchen's hearth area feature Absolute Black Leather granite, so called because of its unique leathery appearance. Consistent with the rich, neutral colors of the countertops and walls are the raised panel cherry cabinets finished in amber with a black glaze. Adding some vibrancy, the backsplash design consists of natural stone field tile featuring small squares of crackled glass tile in various vibrant colors drawn from the hues most common across Ellen's pottery collection.

I always tell my clients that a kitchen design is about more than cabinets on a wall—it's about the feeling of comfort and anticipation they







should have every time they enter into this carefully crafted part of their home. You can imagine my satisfaction when Ellen said, "I got everything I wanted in my kitchen and more than I ever thought I would have. There was nothing I had to compromise. I am thrilled!"

Similarly, another client, Gail, desired that feeling of comfort in the second-story bathroom of her historic home. "I have a modern bathroom, but I want it to blend with the rest of the house," she said. "I want to preserve the character of my home." Despite the limitations of the small, narrow layout of the bathroom, I worked with Gail to create a space that is in harmony with the rest of the home, which boasts rustic characteristics such as walk-in fireplaces, stone walls, and open beams.

The shower maintains a natural atmo-

sphere with neutral 6"x6" porcelain tile in a staggered design along the walls and a river rock floor. The 12"x12" bathroom tile matches the shower tile and, to further enhance the seamlessness of the room, the shower has a frameless clear glass enclosure. In tandem with several areas of the house, white beadboard covers the lower portion of the bathroom walls, adding some light and contrast to the pewter green, vanity, and painted walls.

However, in disparity with the rest of the home, the bathroom has a cathedral ceiling. Knowing we needed to work with this unusual feature, I suggested adding faux barn beams to lower the height of the ceiling and maintain the continuity between the bathroom and the rest of the house. Recessed



lights were also installed in the beams to brighten up the bathroom, especially at night.

As in a kitchen, details in a bathroom must coordinate to bring about the desired result. "When we were reviewing the design plans," Gail said, "I wondered if such a small space could really pull off the look we desired. But everything came together, and now I am so much more relaxed! The one thing I learned from our bathroom experience is the importance of all the details—and there are so many. The other thing I learned is the importance of working with a good designer."

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