



## small kitchen



## OVERARCHING EFFICIENCY

A compact kitchen packs in function and style while fusing traditional and modern elements.

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**INTERIOR DESIGNER SHELLY AMOROSO** makes her living by understanding her clients' tastes. But when she remodeled her own San Francisco kitchen, she discovered she didn't know *her* taste as well as she'd imagined. "I thought I was very contemporary," Shelly says. "But the truth is, I like traditional style—just a more updated and streamlined version without all the fussiness."

Her kitchen's new look combines classic cottage style with chunky steel hardware and straight-edge countertops in limestone and butcher block, creating a perfect fit for both her and the 1920s home.

The makeover was more than skin-deep, however. The original kitchen was a 9×10-foot cell with a decrepit refrigerator and stove parked against

an abysmal setup didn't work for an enthusiastic cook whose big Italian family visits often.

"When my dad comes, I'm a second string cook," Shelly says. "I needed a kitchen where several people could be at once, and where I could cook for my friends and not be too separate." The kicker: "I didn't want to add on or change the exterior architecture of the house."

Shelly went looking for elbowroom within the existing space, and she fo

**ABOVE:** This 9×15-foot kitchen is full of space-expanding tricks: Floor-to-ceiling cabinets emphasize the room's height, painted a dark beige, the cabinets recede into the walls. Built-in appliances, pale countertops, and sleek open shelving further expand the room visually.

**OPPOSITE:** A tall cabinet by the hall has a stacked washer and dryer. The st





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**OPPOSITE:** A broad archway preserves the coziness of the original breakfast room while allowing guests to converse with the cook. **TOP LEFT:** Sized just right, a petite snack bar can accommodate two people without creating a roadblock. **TOP MIDDLE:** Honed limestone surrounds the apron-front sink. The scooched-up sink leaves bonus storage space behind the faucet. **TOP RIGHT:** Contemporary meets classic as steel shelves pair with subway tiles. Tins keep spices potent. **ABOVE:** Original features in the breakfast room include a built-in hutch, oak flooring, and an arched wood door.

some squeezed behind the kitchen in a laundry/mudroom with a side yard. Toppling walls and eliminating the laundry added 5 feet to the kitchen's length and created a new home for the fridge. Next, she opened the kitchen to the breakfast room on the opposite side, adding a grand archway that matches others in the house.

Inspired by professional kitchens, Shelly made efficiency a top priority. Open shelving by the range holds often-used tools and dishes. "I can just look and reach," she says. The main prep area is a general

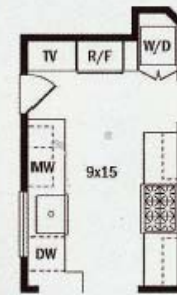
4-foot stretch of butcher-block counter to the right of the sink. "I hate it when things fall off a snatched cutting board," Shelly says. A trash pullout by the chopping zone catches scraps.

A baking zone is directly to the right of the range, where a mixer sits on the countertop. Flour and other baking ingredients nestle in a deep drawer on the left side of the range. "It allows me to keep the ingredients drawer open while I'm working," Shelly explains.

The kitchen handles much more than cooking. With the laundry room gone, a stacked washer/dryer hides behind tall doors near the refrigerator. A stainless-steel countertop by the door offers a perch for a purse and mail as well as a TV, which is linked to Shelly's computer system. A wireless keyboard stows in the cabinet below, beside controls for a whole-house music system. "While I'm cooking, I can watch TV, do my laundry, check e-mail, talk with friends ... I can do everything in this room!" she says.

It just goes to show that even small rooms can offer big style—a large—no matter what your taste. **KBI**

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