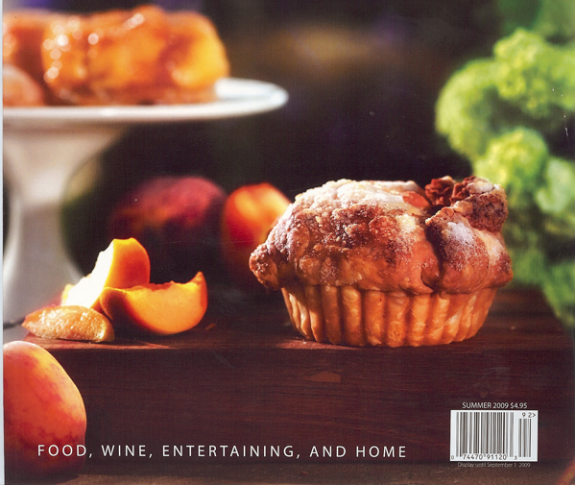


# flavors

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# Maximum Kitchen, Minimum Effort

AN ALPHARETTA KITCHEN KEEPS ALL  
THE ESSENTIALS WITHIN REACH

By Allison Weiss Entrekin

PHOTOGRAPHY BY JOHN HAIGWOOD, HAIGWOOD STUDIOS



This Country Club of the South kitchen boasts 342 square feet of workspace.

EVERYONE WANTS A BIG KITCHEN. There's more storage room, more prep room, more space for people to gather and mingle without being cramped. But then there are the downsides of having a large kitchen—your stove is on one side of the room, your refrigerator is on the other and your dishwasher is practically down the hall. By the time you've made a complete meal, you're exhausted and out of breath, almost wishing for the days when you had a tiny kitchen that at least kept everything within arm's distance.

Then there's the *dream* big kitchen, one that has all the space you crave with the convenience and functionality you need. Designer Jill Weber of Kitchen Connections, Inc., created just such a kitchen for a client living in Alpharetta's Country Club of the South, for a result she calls "large but intimate."

"Keeping a big kitchen functional and subtle is hard, but we accomplished it here," she says.

And what an accomplishment it is. When the homeowners moved in 14 years ago, the kitchen was small, cluttered with a five-sided island and cut off from the seating area by a peninsula. The owners wanted to open up the area and make it enjoyable for both cooking and hosting guests. "Entertaining was very important to them," Weber says. "People usually end up in the kitchen, and we designed it so guests could watch the cooking in action."

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"... this kitchen is a rarity in modern home design — it's impressively large, yet astonishingly nimble."

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Weber and her team moved with broad-brush strokes, knocking out the peninsula, getting rid of the five-sided island and moving around the appliances. They anchored the kitchen with a new island (four-sided this time) that boasted a navy maple base with a striking *verde vecchio* custom granite surface by Multistone. The island's rich color led Weber to select glazed cherry cabinets with German-bronze Top Knobs handles for the entire kitchen, and she also outfitted the rest of the countertops in *verde vecchio* granite.

The kitchen is now divided into three main sections: the cook's area, the appliance armoire and the entertaining wing. The cook's area has everything a home chef needs at her fingertips, from an integrated KitchenAid dishwasher to a Sharp microwave drawer to an integrated trash pull-out. The Wolf 48-inch Dual Fuel Range, distributed by The Westy Group, boasts a griddle, a grill and even a pizza stone. Across from the stove lies the soapstone undermount sink by Vermont Soapstone Company, complete with a mahogany-bronze Mico faucet. The cook's area also has plenty of large drawers and cabinets filled with essentials, including a special drawer that raises the homeowner's heavy mixer to hip-level and lets her blend away without moving the appliance an inch (the drawer has its own built-in electrical outlet). "It's all about convenience," Weber says.

The appliance armoire is crowned with a dramatic wooden arch, which makes it look more like a fine piece of



The kitchen's appliance armoire houses a Sub-Zero 700 Series integrated refrigerator and freezer.



The entertaining wing of the kitchen features a beverage refrigerator, a Fisher & Paykel dish drawer and a Wolf warming drawer.



A recessed cabinet in the entertaining wing holds a large coffee grinder and maker, and a pull-out liquor drawer contains plenty of libations.

furniture than the home of a Sub-Zero 700-Series integrated refrigerator and freezer. Blum lift-up cabinets on either end of the appliance serve as food and utensil storage, and the armoire's close proximity to the cook's area is again designed to keep the kitchen functional.

Then there's the entertaining wing, located directly across from the cook's area. An integrated beverage refrigerator houses sodas and chilled wine, while a Wolf warming drawer keeps food hot until the party starts. A pull-out liquor drawer lets spirits flow with ease, and a copper sink anchors the beverage station. Goblets are located in the overhead cabinets with antique glass by Accents in Glass, and a dish drawer by Fisher & Paykel offers extra room for clean-up after a large gathering. This section provides yet another special storage area—a recessed cabinet that houses a large coffee grinder and maker, complete with a thermal carafe. Again, the electrical outlet is right inside the counter, so the tool is ready to go when its owners are. "It's a big coffee maker, so we had to build the counter into the wall so it was deep enough," Weber says. "But now it doesn't take up counter space and it doesn't need to be moved."

All in all, this kitchen is a rarity in modern home design—it's impressively large, yet astonishingly nimble. "We made sure everything in the kitchen had a reason and a function," Weber says. "It looks great, but it's all highly useful, too." ■

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The kitchen opens onto a seating area that overlooks the pool and golf course.