

# KITCHEN AND BATH IDEAS

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# space exploration



By boldly going where no plan has gone before, two homeowners turn outdoor space into a sociable and elegant new kitchen.

**I**T TOOK A BOTTLE OF WINE TO LAUNCH THOMAS MYERS AND JEFF RAMSEY'S SMALL galley kitchen into a new frontier. After work one day, Jeff found Thomas, an interior designer, talking with architect Mark Demerly about how to improve that part of their 1930s Indianapolis home. "They'd finished a bottle of wine, and they were blasting out this wall and blasting out that one," Jeff says. The starry-eyed proposals caused Thomas and Jeff to rethink their more down-to-earth plans for the kitchen, which had been updated just before they bought the place. Ultimately, they heeded Demerly's call to go for the moon, reasoning, as Jeff says, "We're going to die in this house. Let's get what we want." The result is a sizable ►

**A kitchen addition introduces contemporary edginess to Thomas Myers and Jeff Ramsey's 1930s home. The kitchen is a modest 13x14 feet, but essentially doubles in size on nice days when open to the patio and courtyard.**





addition linking the home to its previously detached garage. The bulk of the addition, built on seldom-used patio space, comprises a new 13×14-foot kitchen, with powder room and storage areas adjacent. The old kitchen is now an eating area; it opens to the new space via a wide archway.

A simple and efficient layout—an island and a single wall of appliances to consolidate cooking functions—leaves lots of room for guests to stand, sit, or move around. “I wanted it zoned so if we are entertaining, we could be cooking but our guests would be out of the work zone,” Thomas says. When the weather is nice, Jeff and Thomas open new French doors to the relocated patio. The ►

**Architect Mark Demerly turned the old kitchen into an eating area that opens to the new space. An arch defines a boundary between the areas and repeats an architectural element in the original home.**





addition and the patio form a courtyard area. In winter, the atmosphere is Rockwellian: Jeff remembers cooking Christmas dinner while enjoying the wildlife and scenery. "We have squirrels and birds and chipmunks," he says. "I'm cooking up a storm and watching the cardinals."

Though the setting is traditional, the kitchen is anything but *Saturday Evening Post*. Stainless steel, black granite, and ebony-stained Brazilian cherry set against white wood cabinets bring edginess to a classic color scheme. The eating area, with upholstered banquette seating, is almost all black. Taupe walls mediate the color extremes, while a huge art poster adds splashes of brighter hues. ▶

**An island and appliance wall form the compact work core. The island holds more than 150 cookbooks. Three cone-shape pendent fixtures bathe the island in a warm glow and a cool, contemporary style.**





## expanded universe



- Tearing out the sink wall of the old kitchen made way for an addition built on patio space between the house and garage. The addition includes a new kitchen, powder room, and storage areas.
- The old kitchen and powder room were converted into an eating area with an adjacent pantry. An arched opening links the old and new spaces.
- French doors open the kitchen to a relocated patio.

It's a bold statement for a 1930s home, yet not a complete departure. "One of our goals was to make sure the new kitchen tied in architecturally to the original house," Thomas says. Demerly replicated transitional elements—such as arches—found in the original house, and chose traditional-style moldings. The modest size of the kitchen and its closeness to other rooms are also consistent with an older home. "The scale of the rooms is relatively small and intimate," Demerly says.

When they're done entertaining, Thomas and Jeff appreciate the feeling of intimacy in the kitchen, particularly the eating area. "At the end of the evening, that's where we collapse," Jeff says. "It calms me down. It's my haven from the rest of the world." **KBI**

Resources begin on page 140.

Written by Lynne Meredith Schreiber. Photographer: Bob Greenspan. Field editor: Betsy Harris.

**CLOCKWISE FROM TOP LEFT: The granite-top island offers courtyard views. The open layout lets Jeff and Thomas cook or clean and still easily interact with guests in the eating area. Coffeehouse informality and art-house chic meet in the eating area's all-black upholstered banquettes.**