

# Better Homes and Gardens®

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# Better Together

An all-purpose island, added-on eating space, and airy color scheme make this kitchen one popular place to gather.

BY KIT SELZER | PHOTOS REED DAVIS  
STYLING MICHAEL WALTERS

The curved overhang of the island—just right for three stools—invites family conversations in Kate and John Faust's kitchen. To maximize both light and space in this early-1900s California house, windows and a wall cabinet reach toward the high ceiling.



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Kate says the island, *above*, is a hangout for her children and their friends. She believes having the cooktop in the island has encouraged the kids' interest in cooking.

With a long table perpendicular to the island, *left*, the new breakfast area feels like part of the kitchen. "We only added 200 square feet, but by reconfiguring, it feels like we added more," John says.

## The Ideas

### ISLAND FUNCTION

The 3½×12-foot island is wide enough for storage on both sides and long enough to provide elbowroom around the cooktop.

### FLEXIBLE SEATING

A cushioned eating area, which can hold a crowd—and often does. Nearby French doors let the party move outside to a second dining spot.

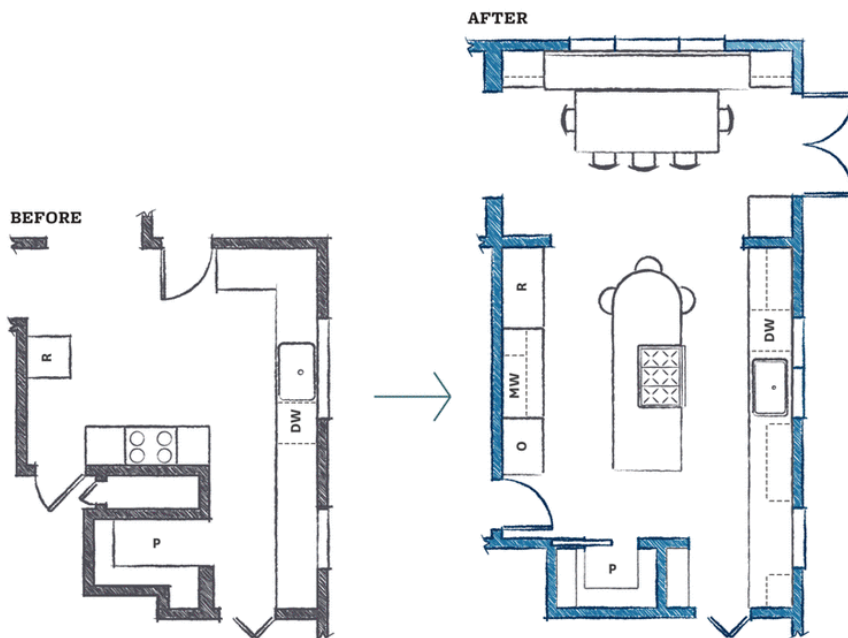
### COLOR SHIFTS

Cabinets in white and two shades of gray-blue set the room's palette. Pale blue walls and turquoise accents complete the scheme.

### SOLID SURFACES

For the island counter, designer Tish Key suggested carrara marble; other counters are honed granite. The Faustus like their durability and use only soap and water to clean both.

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**The Space**

The breakfast area that architects Annitella Porges Kiriakou and Susan Wootan added connects with a revamped family room on one side and an outside eating area on the other. Making a new island the cooking spot allowed them to reconfigure the pantry walls.



**The Details**

**HIDDEN ASSETS**

Two cabinet doors, *above left*, lift and slide back to reveal small appliances. Kate pulls out both recessed maple cutting boards for a landing spot when she takes a roast from the nearby oven.

**SPRAY CONTROL**

With a long hose and two spray modes, a pullout faucet, *above middle*, eases cleanup. For extra coverage, the backsplash (which matches the island top) extends to the windowsills.

**CLEVER CABINETS**

Slim built-ins, *above right*, bookend the banquette and offer floor-to-ceiling storage. A glass top on each cabinet's counter allows carefree buffet serving.



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**Idea File**

This removable drainboard is the Fausts' favorite part of their kitchen. The perforated metal sheet rests in a shallow, sloped recess in the countertop. Holes drilled into the edge of the granite above the sink rim allow water from dishes and vegetables to drain into the sink.



**Bring It Home**

Add a streamlined dish drainer without remodeling:

- 1 A slanted tray directs water. *Slat Bamboo*, \$30; [containerstore.com](http://containerstore.com);
- 2 The snap-on drainboard sits flat or angled. *Progressive*, \$35; [amazon.com](http://amazon.com);
- 3 Put drying dishes on display. *Ordnig*, \$20; [ikea.com](http://ikea.com);
- 4 The cup holders, tines, and drain spout adjust. *Steel Frame*, \$70; [simplehuman.com](http://simplehuman.com)



**Space-saver**  
This 16x19-inch dish rack collapses for easy storage.





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The banquette serves up dining comfort and provides storage under its hinged lid. “We hid Christmas presents there—until our kids discovered them,” John says. Now it’s home to table linens. ■

“We love to fill the table for Sunday night dinners; sometimes we even seat 12 people here.”

Kate Faust

