

# Petite Package



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hen architect Martha Yunker's firm, Yunker Associates Architects, designed a kitchen remodel for a pair of clients, little did she know she would someday be chopping vegetables on its butcher-block and simmering soup on its stove. A decade after the redesign, Yunker downsized into her clients' home—and they up-sized into hers. Today, the kitchen her firm designed remains current, thanks to classic touches inspired by the home's postwar past. Yunker Associates stayed within the kitchen's thumbprint, knocking out a wall to open it to the dining room. The island workspace was shielded with a raised frame to give the kitchen a more refined look from the dining area and clever storage spaces were created, such as the open shelves on the back of the island where she stores oils, vinegars, and canned goods.

**REMODELING SMALL** kitchens requires a sacrifice of scale, Yunker says. A thirty-inch Viking range, a thirty-inch freestanding Sub-Zero refrigerator, and a Viking stainless steel dishwasher, all from Guyers, were selected instead of large, commercial-size appliances.

**CONTERTOPS TAKE** a cue from European kitchens with Carrara marble, and the stove is flanked by butcher block. Behind the island sink, Yunker stores dish soap, lotions, and tea tins in a "bartender's trough," slightly depressed to keep them from "creeping out onto the counter," she says.

**CABINETS BOAST** frosted-glass panels, which hide clutter, but still offer the illusion of openness. The plastered walls were worked and troweled until they had a very smooth, hard finish. The muddled color complements the heated brown slate floor.



**A FARMHOUSE** sink from Waterworks lends the kitchen a comfortable, traditional feel. The drain and disposal is on the left side of the basin, rather than the middle, to keep items from inadvertently slipping into it. The Julia matte nickel faucet matches the hardware on the cabinets.

