

MULTI-COOK KITCHEN

DUPLICATE WORKSTATIONS KEEP COOKING DUO HAPPY

BY SUSAN SHEETZ



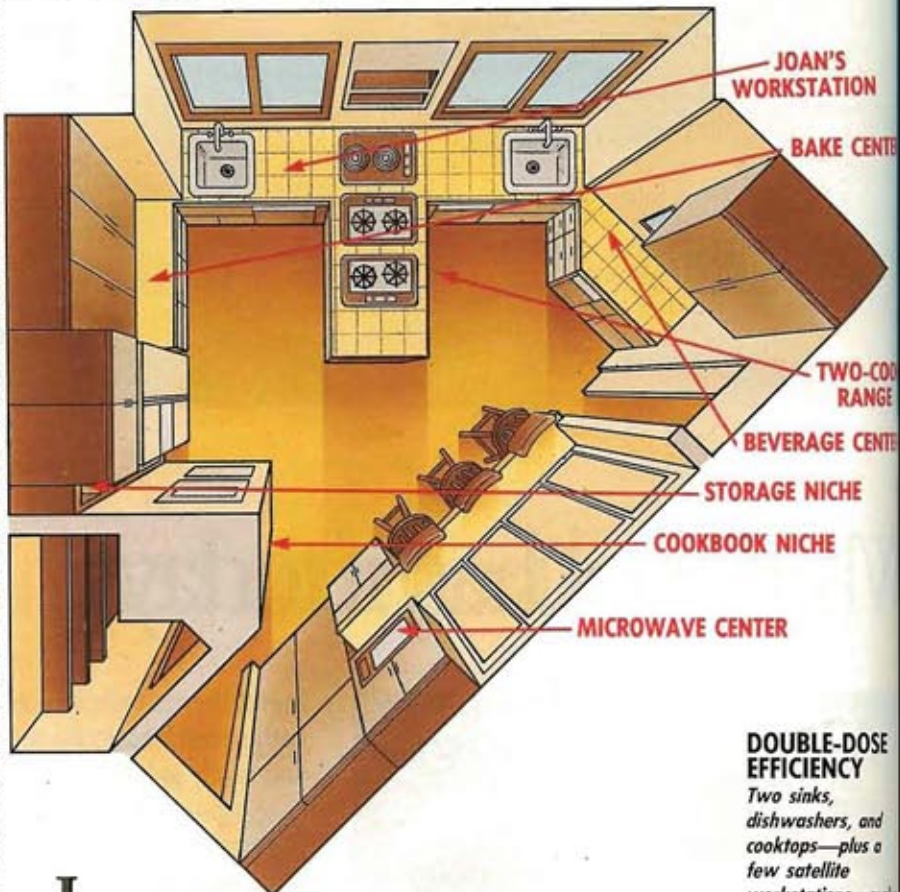
"We are basically two different types of cooks. I follow Julia Child, and Don is inventive."

— Joan Beerline



"I clean up as I go along, and Joan doesn't. We wanted a kitchen that would function for two cooks."

— Don Beerline



DOUBLE-DOSE EFFICIENCY

Two sinks, dishwashers, and cooktops—plus a few satellite workstations—mean for snag-free meal preparations.

Joan and Don Beerline are two avid cooks who love to share the kitchen but not cooking styles. Sound familiar? Then see how their double-up remodeling technique makes cooking together fun again.

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Photographs: Jay Graham. Design: Sandra and Barney Bird Custom Kitchens. Field editor: Helen Heitkamp

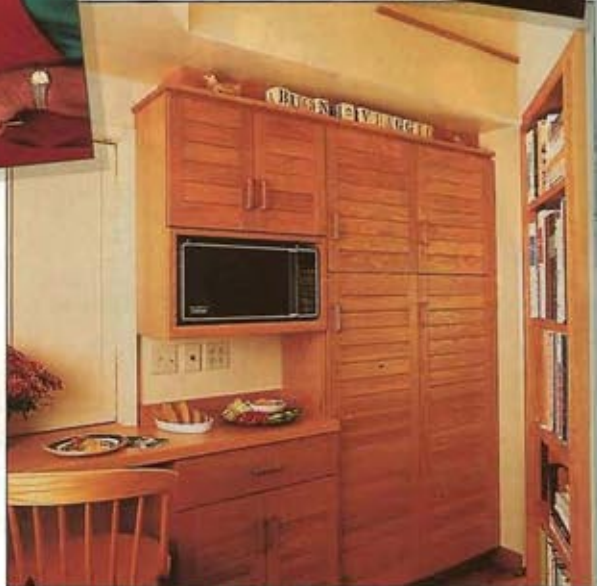


BREATHING SPACE

"In the old kitchen," Don says, "Joan's 'mess' used to move across the kitchen counter toward me until I was squeezed into a corner."



"This kitchen was designed for serious cooks. We have our own crocks for spatulas, whisks, and spoons. The only thing we lack is a bulletproof curtain to pull down between us when we don't agree," chuckles Don.



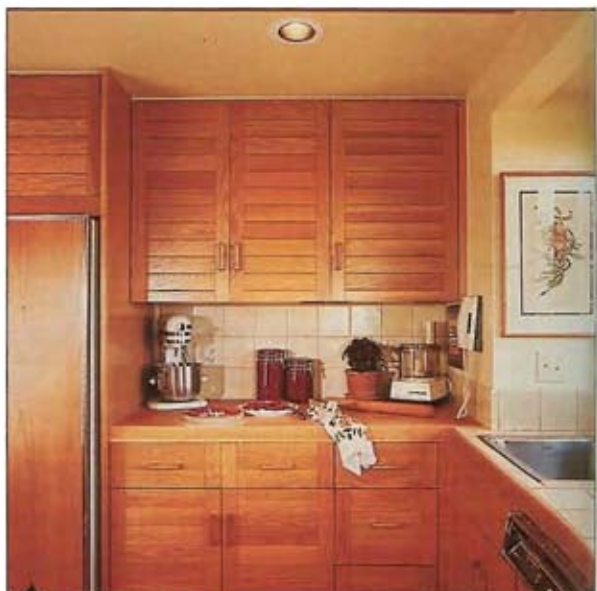
MICROWAVE CENTER

The microwave center provides storage and serves as an eating bar, buffet table, and grocery landing space.



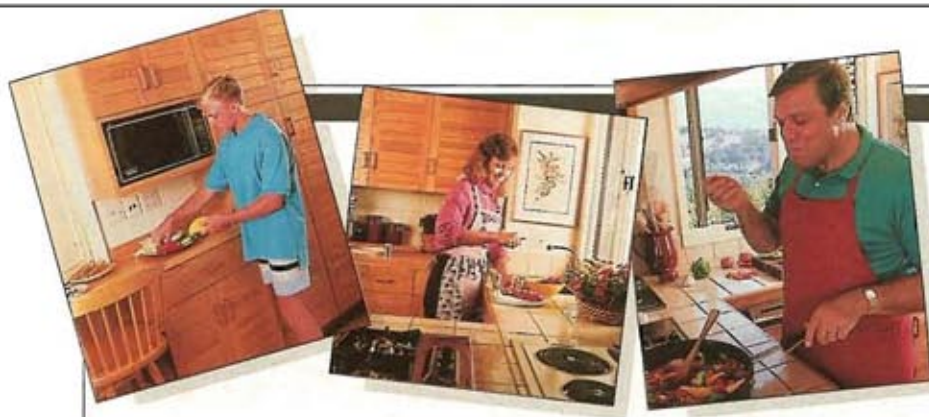
TWO-COOK RANGE

The peninsula was the key to the twin workstations and the only way for both cooks to share the range.



BAKE CENTER

Thirty inches grabbed from a bedroom closet rescaled the kitchen for the bake center.



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"The individual workstations allow our son Colin, and Don and me to cook together without invading each other's space," says Joan.



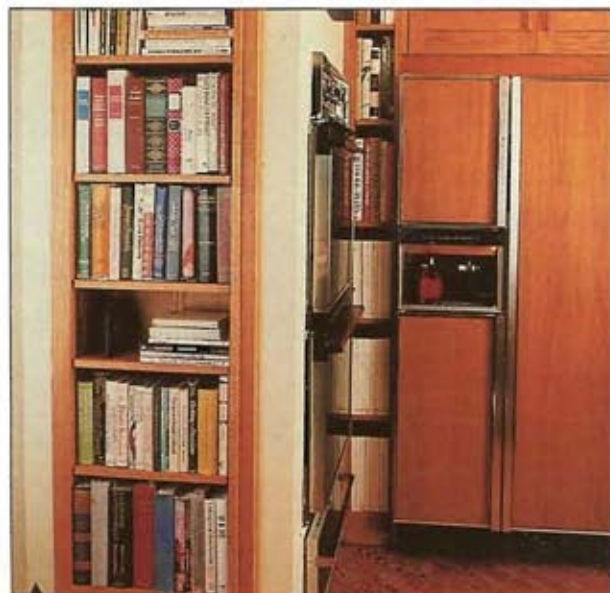
▲ JOAN'S WORKSTATION

With ample space between the range and the bake center, Joan can work at the range with a helper at the sink.



▲ BEVERAGE CENTER

A sliding-glass window lets Don and Joan pass food and beverages from the kitchen to the deck.



▲ COOKBOOK NICHE

A new cookbook niche (for the Beerlines' huge collection) and the ovens borrowed space from the old pantry.



▲ STORAGE NICHE

The 7-inch space allowing clearance for the swing of refrigerator doors provides bonus storage space.