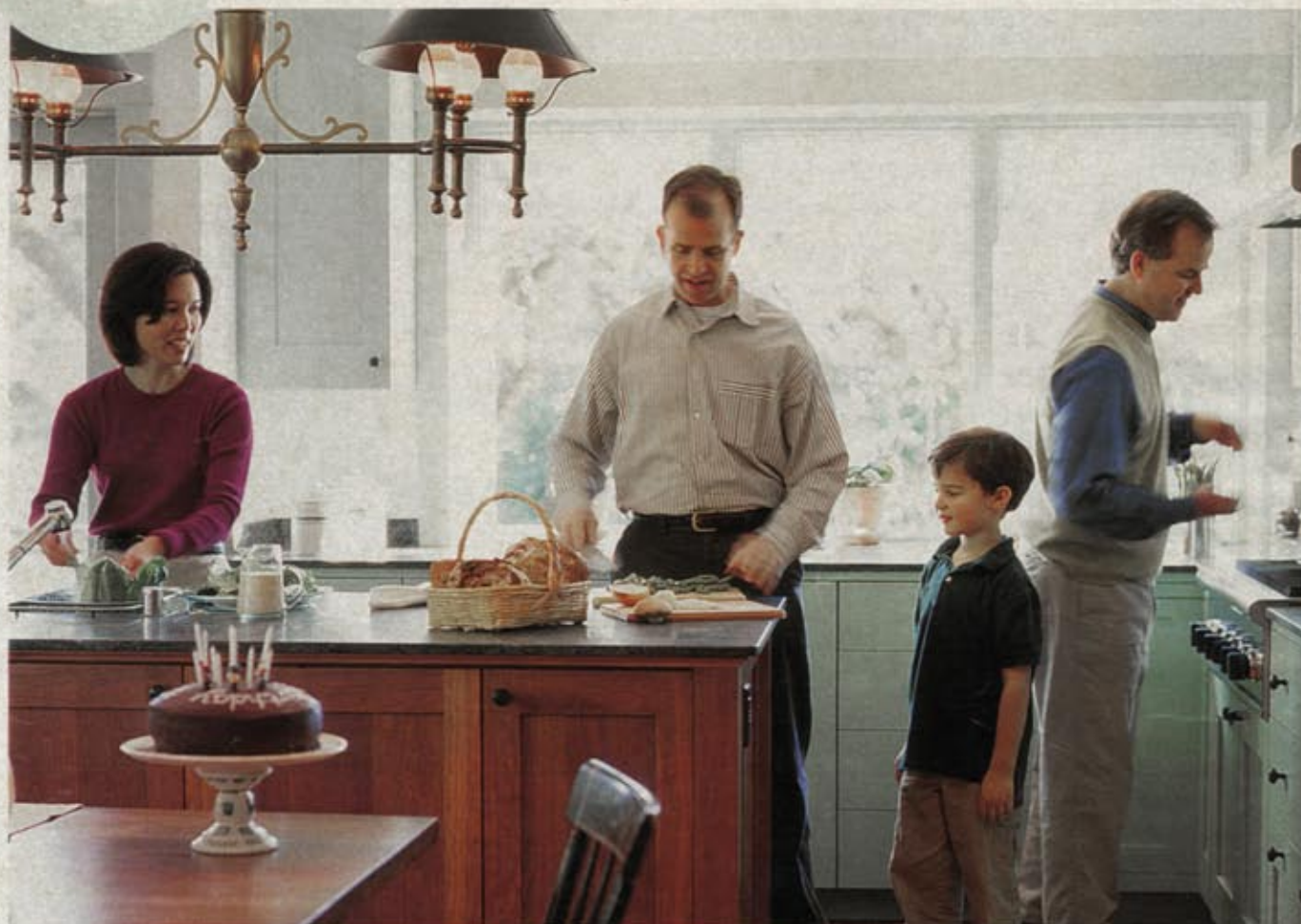


double-the-recipe **kitchens**



by
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Thanks to busy schedules, getting meals on the table and hosting dinner parties takes teamwork these days. But many kitchens hark back to the time when solo cooks were the norm. If an outdated scheme is crimping KP duty at your house, take a close look at how these three families addressed the problem. In each example, the "recipe" was formulated to fit the family's lifestyle by adding special design tweakings—ones that might be a good fit for *your* family's mealtime maneuvers.

Harley Jessup (*at right* in the photo) entertains in the family's new kitchen with friend Carleen Wong, brother Craig, and son Graham, 8.

Big as all outdoors

Cooking together, dining alfresco, and hosting big gatherings are favorite activities at the Northern California home of Ann and Harley Jessup. But their cramped, walled-in kitchen just didn't get with the program. "The original kitchen was a one-person room," says Ann. "I had to herd the kids out before I could cook." To gain room for multiple workstations, the Jessups annexed a 5x5-foot section of their rear deck. Then they reworked the layout, merging the room with the outdoors by lining the exterior wall with French doors and a wide bank of casements. A spacious island, a big table, and two work triangles provide ample room to spread out, and everyone can savor views of the outdoors while they work.

A second sink and built-in recycling bins (*below*) provide handy food-prep space outside the main work triangle.



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Windows in the main work area begin at counter-top height, offering big views of the outdoors even for junior cooks in the family. For large gatherings on the deck, the island and the table double as a buffet.

At gatherings of the clan, guests bringing casseroles can pop them in the oven (left) without having to trek through the main food-prep areas.

The roomy window seat provides a cozy spot for friends and family members to relax and chat with the cooks.



The cooktop is wide enough for two chefs to work at the same time.

Hot trays plug into outlets at each end of the island for serving large groups buffet-style.