

## Great Falls gourmet kitchen named category best in 11 southern states



PHOTOS BY GREG HADLEY

Designers replaced a picture window with French doors that open directly to the deck. Effectively framing focal points within the property's leafy backyard was critical to the kitchen's aesthetic success.

### ■ Expansive makeover wins regional Chrysalis Award for Michael Nash Kitchens and Homes

By JOHN BYRD  
SPECIAL TO THE TIMES

A kitchen enlargement and makeover to a nearly 5,000 square foot Great Falls home has won a Chrysalis award for Michael Nash Kitchens and Homes. The Chrysalis is a national home improvement competition that has been held since 1994, in which professionals judge new work in 15 categories. The winning remodeling solution seamlessly converted a 20-year old galley kitchen into a 550 square foot gourmet cooking and dining suite. It boasts a refined textured interior, a bold indoor/outdoor continuum and professional caliber cooking amenities.

The makeover was named "Best Residential Kitchen" in the \$100,001 to \$150,000 price range

in a geographic area that incorporates eleven southern states and the District of Columbia.

"Since our goal is always to try to outperform the perceived limits of a budget, this really validates the way we have set our priorities as a company," Michael Nash president and CEO Sonny Nazemian observed. "It's gratifying for the whole team."

For the Great Falls homeowner, Philip Breddy, however, the kitchen's particular relevance is its fulfillment of a vision that began when he recognized that the home he had recently purchased didn't adequately support his life-long interest in the culinary arts.

"I had been thinking about improving the kitchen since we bought the house three years ago," Breddy said. "As a passionate cook, the restricted space was a problem—but then I didn't like the aesthetics of the kitchen anyway, so we were gathering ideas, looking for an inspiration."

A visit to the Michael Nash showroom in Fairfax soon reignited Breddy's still formulating remodeling plans.

"There were lots of relevant kitchen displays," Breddy re-

called. "Before we left, I had scheduled an appointment with the president, Sonny Nazemian."

As Breddy tells it, Nazemian—who is a certified remodeler (CR), certified interior designer (CID) and certified kitchen and bath remodeler (CKBD)—established his bona fides as space planner shortly after seeing the house for the first time:

"Once we saw that the professional caliber stove and hood I wanted would have to be attached to the wall between the kitchen and the utility room, the plan called for moving the rear elevation further out onto the back deck. We would also need more space for a larger refrigerator, and a substantial food preparation island."

To create the necessary square footage, Nazemian proposed expanding the existing footprint in two directions. First, he would remove the home's west-facing rear elevation and install an I-beam mounted on vertical shafts to support the second floor. The new elevation would extend the back of the house over 150 square feet.

Secondly, he would remove the pantry in the wall between the kitchen and dining room, claiming

an additional 50 square of usable space inside the perimeter of the existing kitchen.

Revising the rear elevation also allowed the designer to remove ceiling-flush bulkheads housing plumbing and electrical. The conduits were re-routed up from the basement and joined to both a pot-filler above the new range oven and a work sink in the food prep island. Increased headroom also permitted space for taller cabinets—a welcome 20 percent increase in storage capacity.

To improve visual linkage to the backyard setting, the new rear elevation features a 4-foot-by-15-foot bay window above the sink. French doors with sidelights—replacing the former picture window—further augment available light and provide inviting access to a back deck.

Meanwhile, the niche formed by removing the pantry handily accommodates a 72 inch refrigerator/ freezer, two floor-to-ceiling pantries, a beverage center with wine refrigerator and built-in cubbies and a serving station within steps away from the formal dining room.

Breddy noted that overall, the



The cook's work triangle is formed by a rear-facing clean-up zone, an interior wall with a six burner stove and griddle, and a food prep island with sink and built-in cutting board. The step-saving configuration facilitates all the essential cooking and clean-up tasks.

Philip Breddy refers to the six burner Viking stove and hood as "the queen". Positioning it appropriately within the space plan entailed re-routing gas and water lines.

new plan unfolds "generously" in every direction.

"It's a place where we can entertain," he added, "and it works beautifully for that purpose. But it's also where the kids do homework while meals are being prepared."

With the food prep island completing one leg in a work triangle that includes a clean-up area and the six burner gas range oven, the step-saving configuration facilitates all the essential tasks.

"I have a griddle on the range; a cutting board that slides left to right on the food prep sink. There's a drawer microwave in the cook top island. Just being here inspires ideas," he said.

Better yet, all the cookware, food products and spices needed to pursue a range of culinary styles are handily stored within a few feet of the cook's work station—yet there are plenty of surfaces to let a dish marinate, gel or congeal.

"There's a place for my cast iron wok; all the heavier serving dishes have drawers of their own; even scrub brushes are in place of their own—out of view."

But apart from its sublime functionality, Breddy said the new kitchen's "transitional" style aes-

thetics creates a particularly pleasant ambiance.

"My wife and I had spent a long time looking at finish work ideas," he noted. "The Michael Nash team helped us shape our thoughts into a plan that works. We got a lot of direction regarding the appropriate shape and size of selected finish work choices. It's the details that really matter."

For instance, Breddy credits Nazemian with providing him with the "honed" granite he had not been able to find anywhere.

"It's a matched finish," Breddy says. "We were looking for hints of classic style. It takes a real commitment from a remodeler to meet these standards, so we are quite pleased with the outcome. I'm not surprised it has won an award."

*Michael Nash Kitchen and Homes periodically offers workshops on home remodeling topics. For Information: 703/641-9800 or MichaelNashKitchens.com.*

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