



lake view

This waterfront kitchen gives its cook the best view in the house.

by mindy pantiel *photography by* michael partenio
produced by anna molvik

ISLAND IDEAL

“The design of an island is very important to the look of a kitchen. I didn’t want this big huge island without any details,” homeowner and architect Suzanne Sowinski says. She created a culinary centerpiece that is both good-looking and functional. Here’s what makes Suzanne’s island perfect for her:

Scale. A shaped marble top and furniture-style legs mitigate the size of a big island. “I thought about incorporating the columns into the island, but it was more visually pleasing to have them next to it,” Suzanne says.

Size. The island had to accommodate three hungry teens snacking on one side and a mom preparing dinner on the other.

Storage. Cookbooks, magazines, and laptop computers get stowed in the drawer and cabinet at the end of the island. “I wanted it to be tidy, and having a place to stash things really helps,” Suzanne says.

Traffic flow. Wide pathways around the island encourage guests to stay out of the main cooking and food prep zone.

Extras. A two-part sink, a second oven, a microwave, and undersink trash and recycling bins contribute to smooth kitchen operations.

 Find more island design ideas at [RemodelingCenter.com/remstyle](https://www.RemodelingCenter.com/remstyle)





SUZANNE SOWINSKI AND RICHARD SULLIVAN KNEW THAT IF THEY DIDN'T LIKE THE RESULTS OF THEIR KITCHEN RENOVATION, they had nobody to blame but themselves. Partners in an architectural firm and parents of teenage triplets, the couple purchased a 60-year-old Colonial with commanding views of New Jersey's Lake Mohawk. They planned to infuse the dated structure with new charm while meeting the needs of a busy family of five.

"At first we thought we'd do a typical Lake Mohawk-style house," Suzanne says, referring to the fanciful Tudors developed around the lake in the 1920s. "But then we decided on something entirely different." Instead of heavy timbers and decorative brick, the Dutch Colonial renovation she and her husband designed includes shingles and a curved gambrel roof on the exterior and Doric columns, beveled



PAGE 24: A round table and contoured country French chairs soften the edges of the breakfast nook. The trim details in the window seat are similar to those in the rest of the house. **LEFT:** The high-functioning island features a shaped marble top. **ABOVE:** A porcelain farm sink forms the core of the cleanup zone. Homeowner Suzanne Sowinski inherited the vintage stained-glass window from her mother.



crown moldings, and deep baseboards in the kitchen. “The Dutch Colonial is an elegant derivative of the Colonial, which by its use has become associated with waterfront houses,” she says.

Suzanne the architect recognized the importance of the lake views and drew plans to bring the vista inside. “There’s a see-through staircase that allows glimpses of water, and you see more of the view from the dining room, but it’s not until you enter the kitchen that you get the full impact of the lake,” she says.

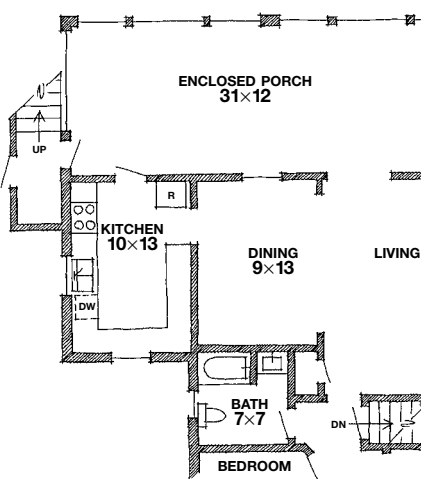
Suzanne the homeowner wanted an island with a sink centered on that vista. “It was a key priority because I do the cooking,” she says, pointing out the custom picture windows that

maximize her view. “The island also has a second oven, extra storage, and is large enough for three counter stools so the triplets can hang out there.”

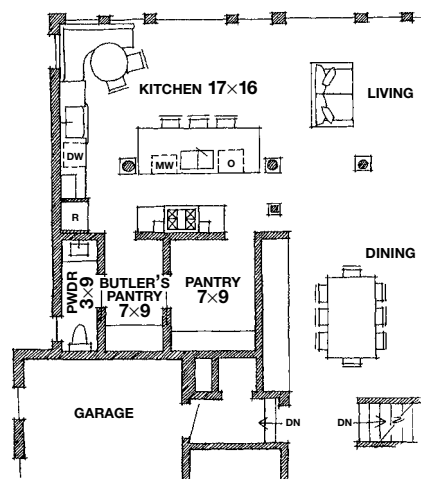
It’s just 4 feet from the island to the cooking alcove that houses a four-burner stove with a grid-
dle—a must-have for making grilled cheese sandwiches and other goodies in triplicate. The stove is flanked by tall cabinets filled with spices and lower cabinets that open to reveal drawers for pots and pans. The door and drawer profiles, hammered black metal pulls, and other details are based on true Colonial



before



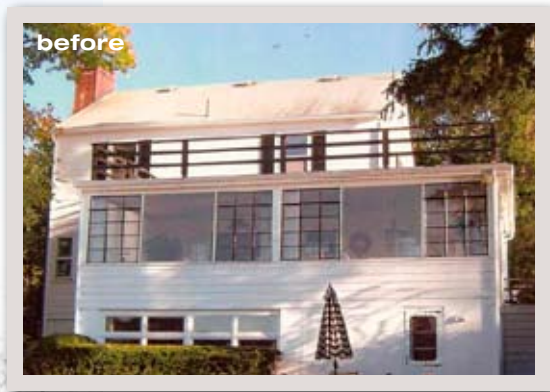
after



TOP LEFT: A second oven and a microwave are housed in the island. The refrigerator is topped with panels to blend with surrounding cabinetry.

TOP MIDDLE: The living and dining rooms, the latter with a table that seats 12, were placed adjacent to the kitchen and close to the lake views. Radiant heat under oak floors makes rugs unnecessary.

TOP RIGHT: Space-saving pocket doors flank the butler’s pantry and slide back to reveal a walk-in food pantry on one side and a powder room on the other.



style. “The stove backplash is marble subway tiles that were custom cut, and we used beaded board everywhere else,” Suzanne says.

While Suzanne handles the culinary duties, Richard oversees cleanup using a porcelain farm sink adjacent to the dishwasher.

Because of their home’s proximity to neighbors, the couple placed the sink zone on a mostly windowless wall. But glass-front cabinets give the area an open feel and reflect light from the corner windows. “I definitely didn’t want an entire wall of wood, and the glass fronts provide a different visual experience,” Suzanne says.

Beveled crown molding used elsewhere in the house repeats in the kitchen. “The whole house has moldings to bring down the scale of the spaces and to make things cozier, but I didn’t want the kitchen to be white like the rest of the house,” Suzanne says. Instead, she chose an uncharacteristic color for her—powder blue.

“I am not a blue person at all,” she says. “But when I looked at the brightness of the lake and the reflections of the water, it just seemed like the obvious choice.” ■

Architects: Suzanne Sowinski and Richard Sullivan, Sowinski Sullivan Architects

Contractor: T.M. Brennan Contractors, Inc.

For more information, see Resources on page 116.

LEFT: Suzanne and her husband, Richard Sullivan, included a Dutch Colonial-inspired mansard roof with two peaks on their lakeside home to add shape and character.