

# KITCHEN DESIGN

After a hurricane flooded architect **Wayne Good**'s 110-year-old Chesapeake Bay cottage, he seized the opportunity to design his dream fish camp-style kitchen in just over 150 square feet



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## WHAT MAKES THIS A WINNER

### **VAULTED CEILING**

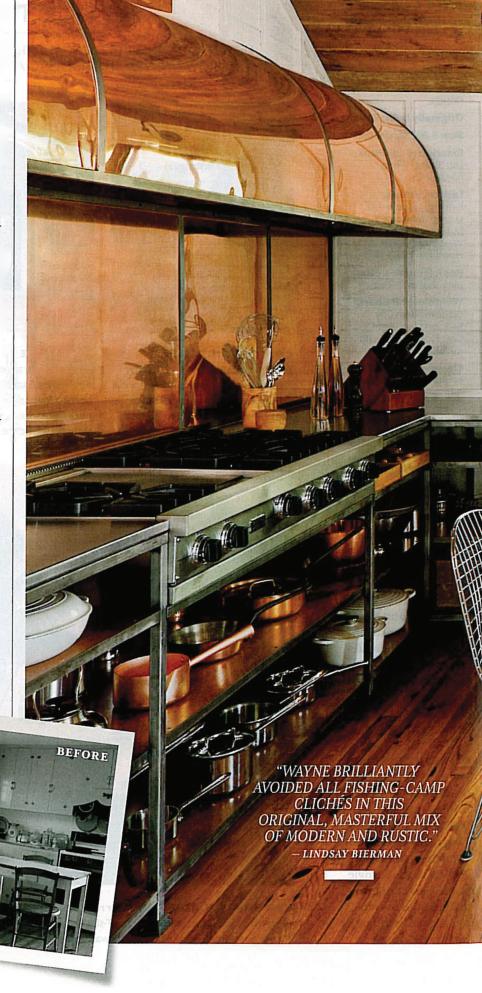
With limited floorspace, Wayne expanded upward. He raised the ceiling to the roofline (which peaks at 14 feet) so the 157-square-foot kitchen doesn't feel cramped.

#### **COPPER SHOWPIECE**

Wayne designed a wall-to-wall, 10-footlong copper hood and backsplash to anchor the kitchen. "In old camp-style kitchens, you saw a lot of long hoods like this," he says. "I wanted to have a commercial-kitchen effect, but I chose materials that felt like a classic copper pot."

WALLS WITH CHARACTER "The rough wooden walls add a layer of texture that feels true to this cabin," says Jessica Thuston. Board-and-batten, rather than plain-Jane drywall, eases the transition between indoors and out and is painted white to contrast with the copper.

Prior to the renovation, this kitchen was on the opposite side of the room. Wayne moved it so the living room faces the water.







## THE KITCHEN AT A GLANCE

**Location:** St. George Island near Piney Point, Maryland

Originally built: 1903

**Size:** 157 square feet (kitchen), 750 square feet (house)

Ceiling: Salvaged siding from the prehurricane cottage was flipped to the unpainted side.

Walls: Board-andbatten wood

Countertops, sink, and shelving:

Custom fabricated using stainless steel; custommetalsof virginia.com

Backsplash and hood: Custom copper

Cooktop: Viking; vikingrange.com

SALVAGED WOOD **CEILING** While he was renovating, Wayne discovered that more than a century ago, the first owner had built the cottage using reclaimed materials. In that resourceful spirit, Wayne repurposed siding from the outside of the cottage. He flipped it to the unpainted side and lined the ceilings to play off the richness of the original heart-pine floors. "I love the idea

of reuse in a rebuild-

This copper pot inspired the entire kitchen palette!

that mix of old and new makes it charming," says Jennifer Kopf.

## COMMERCIAL-KITCHEN STORAGE

"These homeowners are cooks with an operating-kitchen aesthetic, not a show-place kitchen," notes Betty Dowling. Indeed, Wayne, a serious cook,

looked to restaurants for efficiency ideas. He borrowed their undercounter, open-shelving concept to keep all of his pots and pans within easy reach.

OUT-OF-SIGHT
PANTRY Beside the
freestanding china
cabinet, Wayne built a
76-square-foot pantry

for extra storage and to conceal the large appliances from view—an expansive design strategy. "I didn't want to interrupt the openness of the kitchen with a big refrigerator," he explains.

MARBLE-TOPPED TABLE Wayne furnished the kitchen with some one-of-a-kind finds: In place of a kitchen island, for instance, he used an antique cast-iron architect's drawing-table base topped with a thick slab of marble. (It weighs 500 pounds!) Surrounded by four airy, modern wire chairs, it helps anchor the space.