

A Kitchen in Two Parts

BY LYNNE SAMPSON

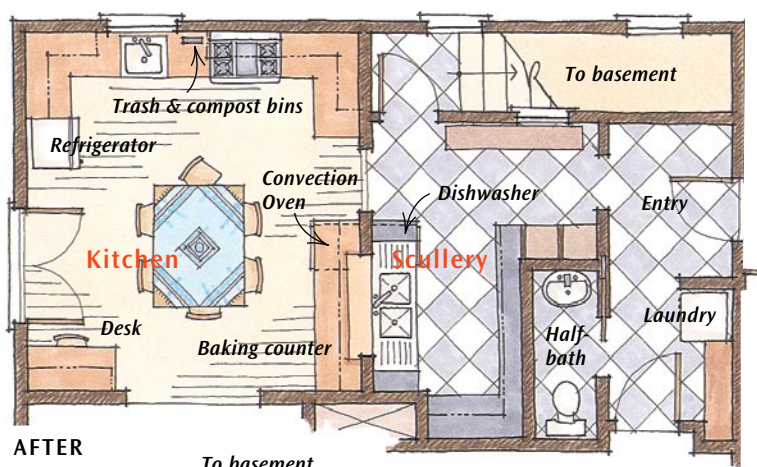
By adding a scullery, a cook makes room for both cooking and cleanup

As a food writer, recipe tester, and part-time professional baker, I use my kitchen a lot—and I go through tons of dishes. So when my husband and I decided to renovate the poorly remodeled kitchen in our 1904 home in the small mountain town of Joseph, Ore., efficiency was high on my wish list. Because I teach cooking classes, I knew the kitchen had to perform like a professional one. Yet, an industrial stainless-steel sink and over-size sprayer just didn't jibe with the turn-of-the-century style I had in mind. I wanted convenience with a cozy, traditional look—and dedicated areas for cooking and cleanup. I wanted a scullery.

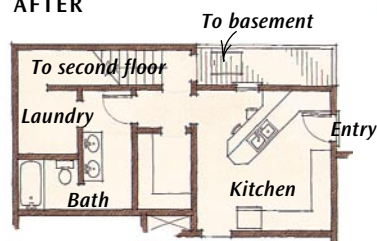
Keep the mess out of sight

In the Victorian age, the scullery was where servants toiled, keeping mundane and unsightly tasks out of the head cook's way. Years ago, I cooked at a bed and breakfast that had a scullery in a hallway near the back door. It had a double sink, dishwasher, uncluttered counter space, and open shelving. I logged many hours there washing vegetables away from the main kitchen traffic. After dinner service, the cleanup took place in the scullery, neatly out of sight.

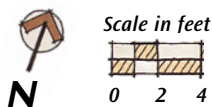
It was an old-fashioned idea, but I knew a scullery would work for me. Admittedly, we had a lot of flexibility, since we were prepared to gut our existing kitchen. No walls were spared to flip-flop the kitchen from the east to the west side of the house, taking advantage of a large deck and mountain views. Designer Judy



AFTER



BEFORE
(not to scale)



KITCHEN AND UTILITY GET EQUAL BILLING

Using the same footprint, the original kitchen and pantry (as well as an awkward entrance and half-bath), were completely reconfigured to make space for an open kitchen and hard-working scullery.

INSIDE LOOKING OUT The wall between the scullery and the kitchen was opened up to create a pass-through and to allow the author, pictured here on the scullery side, to chat with guests and cooking students while she works.





A MODEL OF EFFICIENCY
A deep double sink, open shelving, and long counters provide plenty of workspace and storage in the scullery.

Templeton of JT Designs, in Joseph, Ore., reworked the plans several times before we came up with the final design. Surprisingly, we decided to keep our scullery in plain view. By opening up the wall between the scullery and the kitchen, we let light in and created a pass-through for getting dirty dishes to the sink. Now, the “scullery maid” never feels cut off from the rest of the kitchen, which is nice because we eat at our farmhouse table in the kitchen even when we entertain.

Function comes first

The centerpiece of our scullery is a salvaged 1950s double sink with integral drain boards, which we found in our neighbor’s yard. It was a bit weathered but looked brand-new once we had it re-enameled. The American Kitchens faucet is still manufactured,

so we were able to order a longer, 9-inch faucet for washing big pots. Whether I’m testing a recipe or making dinner for a crowd, I can ferry every pan and bowl to the scullery sink until I’m ready to tackle the dishes, and I still have a second sink in the main kitchen to use for food preparation.

At first, we questioned the wisdom of hiding the dishwasher in the scullery. But our cabinet maker, Brian Oliver, built dish cabinets above the scullery sink that open two ways: toward the kitchen for setting the table, and toward the scullery for putting dishes away. We worked with our contractor, Charlie Kissinger, to plan storage only steps away from the dishwasher for silverware, cooking utensils, and pots and pans.

Inside the scullery, open shelves wrap around two walls. Because they are visible from the main kitchen and in a light and airy space, I’m bound to keep these

shelves tidier than if they were shut away in the dark. We installed a narrow countertop above the lower shelves to serve as overflow work space for my cooking classes. And when we entertain, I can arrange hors d'oeuvre trays there while guests gather, as they always do, in the kitchen.

How we made it look old

Although we used new, economical materials in the scullery, they hark back to the early 20th century. We laid durable, easy-care Marmoleum in a checkerboard pattern throughout the utility area, which includes the mudroom, laundry, and half-bath.

We used other materials to integrate the scullery and utility spaces, including Formica countertops and painted beadboard backsplashes. At the doorway between the scullery and the kitchen, we transition to the kitchen's maple flooring (installed throughout the house), maple countertops, and beveled-tile backsplash, which signal the shift into our home's public space.

DOUBLE VISION Rescued from a neighbor's yard, the twin-basin sink with integral drain boards was re-enameled and made to look new. It's the centerpiece of the scullery.

While the scullery may be just a workroom, we didn't skimp on finishing. We carried through many trim details from the main kitchen—including the inset door style, furniture feet, and crown molding on the cabinetry—to give the room character.

The idea of adding a scullery may have been unconventional, but the room functions exactly as I hoped it would. And whenever a visitor asks if the room is original to the house, I know we made the right decisions—right down to the details. **H**

Lynne Sampson is a food writer and cooking teacher who lives with her husband, Benjamin Curry, in Joseph, a small mountain town in eastern Oregon.



For more information, see Resources, page 84.

THROUGH AND THROUGH Overhead cabinets open two ways so that plates pulled from the dishwasher can be put away on the scullery side and taken out on the kitchen side to set the table.



VINTAGE DETAILS An old-fashioned scale sits on a counter in the scullery; the white beadboard wainscoting was selected for its old-fashioned feel.

