

# 6 Small Additions that make a Big Difference



**20 sq. ft.**  
Bite-size bump-out delivers big function and daylight

**Architects:** The Johnson Partnership, Seattle, [www.tjp.us](http://www.tjp.us)  
**Project team:** Howard Miller and Ellen Mirro  
**Builder:** Dan Buker

Darren Tanner's kitchen was so small that the refrigerator was in another room. Dark, gloomy, and short on storage space, this kitchen was ready for a change. Tanner brought in architect Howard Miller, from The Johnson Partnership in Seattle, to evaluate the possibilities.

It didn't take long to realize that the breakfast nook, equal in size to the kitchen, was ripe for annexation. Miller's plan for the revamped kitchen moves it 2 ft. into the breakfast room and replaces the table with a built-in eating bar that doubles as the kitchen's northern boundary. But the most transformative stroke in this space is the 2-ft. by 10-ft. cantilevered bump-out on the west wall. Flooding the kitchen with daylight from two big windows, the bump-out added a modest 20 sq. ft. without requiring excavation and foundation work, and it gave the new kitchen a generous sense of space.



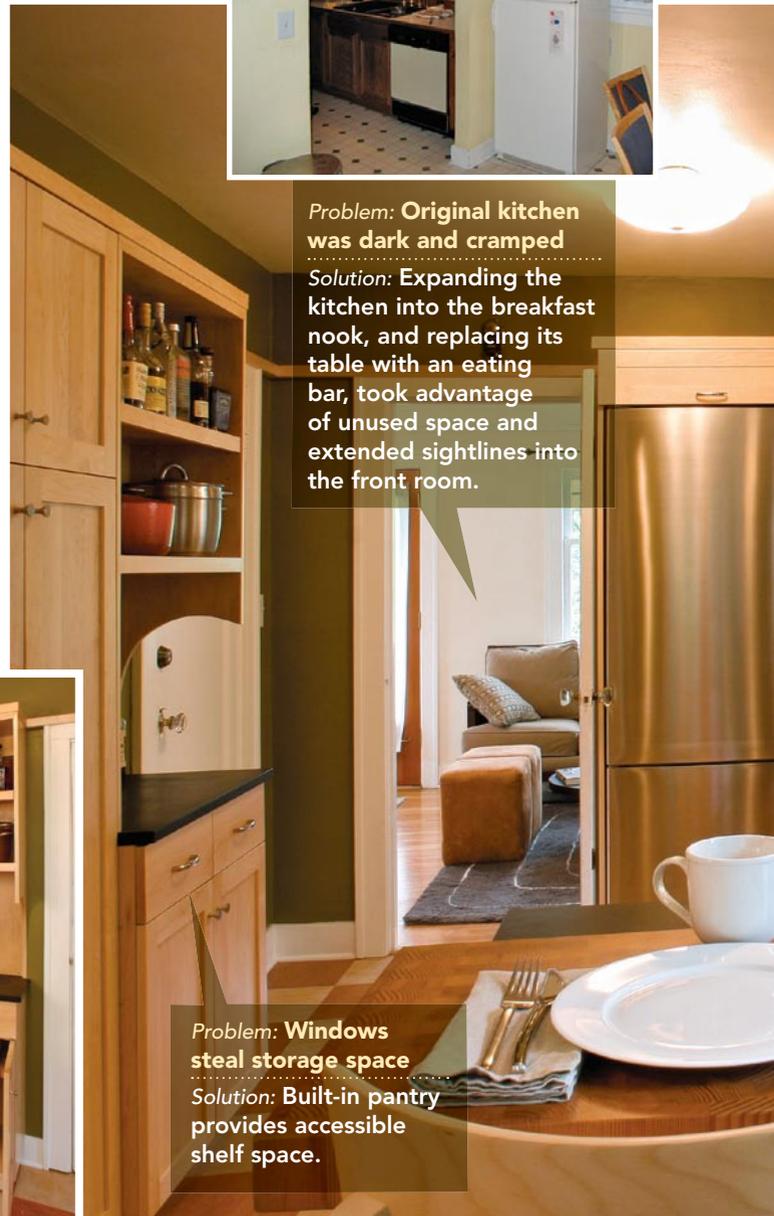
## Cool detail

The back sides of the recycling bins tuck into a cavity in the wall between the kitchen and the stairwell, taking advantage of otherwise wasted space.



BEFORE

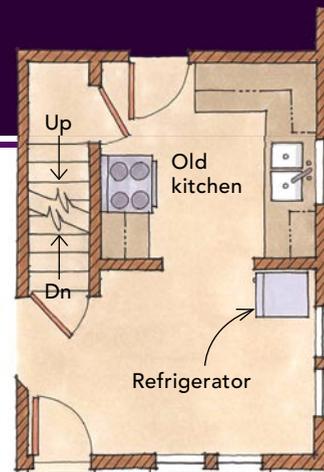
**Problem:** Original kitchen was dark and cramped  
**Solution:** Expanding the kitchen into the breakfast nook, and replacing its table with an eating bar, took advantage of unused space and extended sightlines into the front room.



**Problem:** Windows steal storage space  
**Solution:** Built-in pantry provides accessible shelf space.

Every kitchen or bath remodeling project starts out with a bunch of “What if?” questions. Sooner or later, the “What if we enlarged it?” question lands on the table. That one really opens the floodgate of possibilities, but it can complicate a project by an order of magnitude. By keeping the additional square feet to the minimum required to achieve the desired results, however, you can keep the complications under control. In this special section, we present a half-dozen small additions that made large differences in the way their spaces work and the way their owners enjoy their homes.

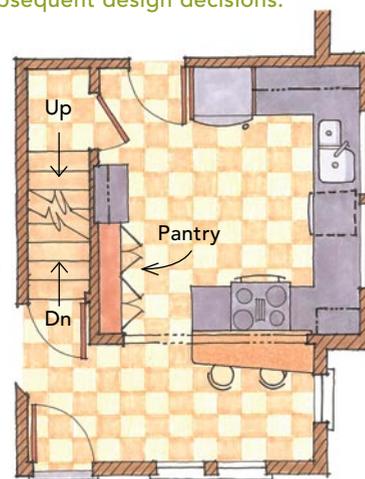
**Notable elements:** Refrigerator: Blomberg • Flooring: Marmoleum, Mineral Series, Citrine 5704, Carnelian 5708 • Lighting: Rejuvenation, Upshur 85959, shade—B0582  
Breakfast bar: FSC-certified end-grain Douglas fir, Windfall Lumber



Before

## “aha!” moment

It was all about finding more space for counters, storage, and breathing room. Colonizing part of the breakfast nook and moving the west wall 2 ft. outward drove all the subsequent design decisions.



After



## 28 sq. ft.

Added enough bathroom space for a generous shower and a soaking tub

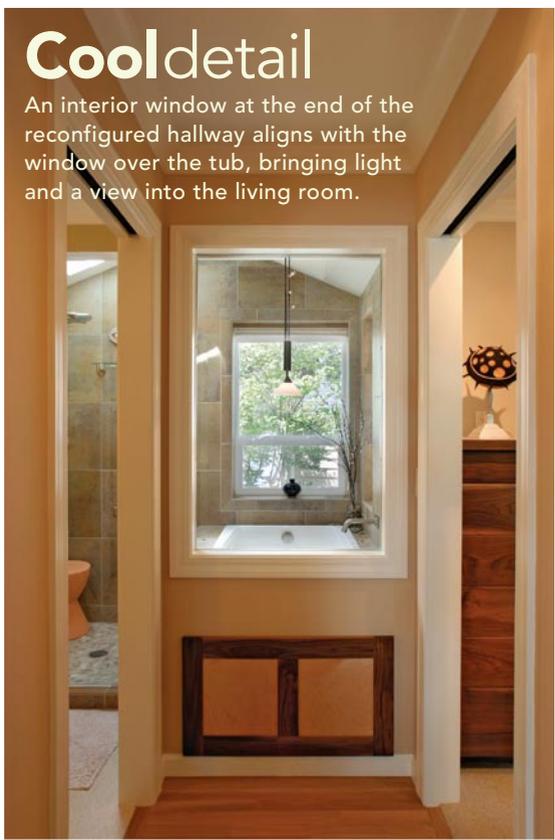


At 860 sq. ft., Shannon Good's house qualifies as petite. It's a house in which every sightline is important, and she has cultivated gardens in strategic places to draw the eye outward, enhancing her home's sense of space. So the view of the toilet from the sitting area in the living room didn't really fit the program.

Good, a building designer in Mt. Vernon, Wash., wanted to expand the original cramped bathroom and improve the view in the process. As shown in the floor plan, the reconfigured bath converts a portion of an unused bedroom into a master bath composed of three elements: a water closet for the toilet, a lavatory space for toweling off after a visit to the shower, and a soaking tub in the wet room.

### Cool detail

An interior window at the end of the reconfigured hallway aligns with the window over the tub, bringing light and a view into the living room.

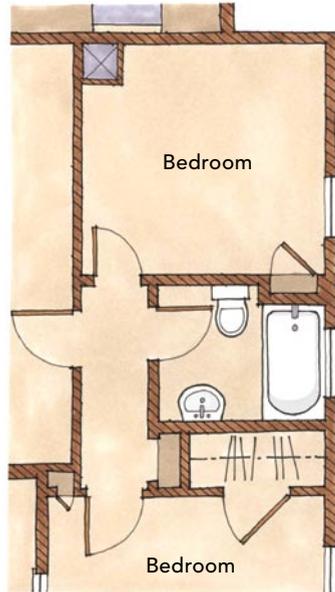


**Designer:** Shannon Good, Good Design, LLC **Builder:** John McClain Carpentry **Tile:** Flint Benson  
**Cabinetry:** Little Mountain Woodworks

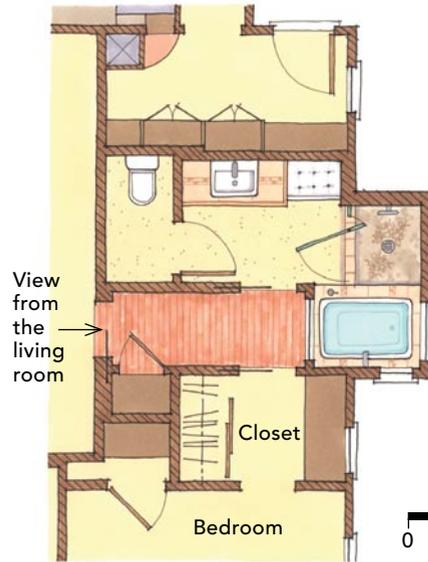


**Problem:** Chilly winter mornings in the bath  
**Solution:** Ceiling-mounted radiant panels

**"aha!" moment** The initial plan called for a stand-alone shower, a water closet, and a lavatory space within the original footprint. The reconfigured hallway would lead to a glass door, with a view of the garden and access to a small hot tub. That all changed during demolition, when the floor joists turned up rotten under the old tub. Since they needed replacing anyway, Good decided to extend them. The resulting 3½-ft. by 8-ft. space made room for both the shower and a deep soaking tub, eliminating the need for a hot tub and a door to it.



Before



After

0 2 4 8 ft.



**Problem:** Small space needs room to breathe  
**Solution:** Wall-mounted cabinet and bench with a single leg expands the space.



**Problem:** Where to hide the wastebasket  
**Solution:** Notch a drawer below the sink around the trap and recess two receptacles into it.

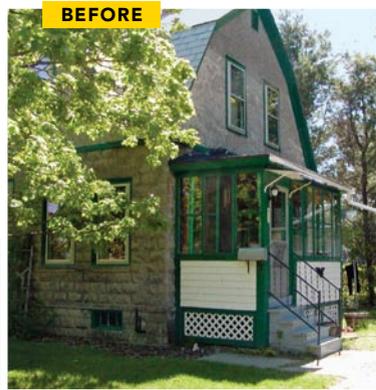
**Notable elements:** **Faucet:** Hansgrohe Talis S • **Sink:** Duravit 2nd Floor #049160 • **Soaking tub:** Kohler Greek Bath Whirlpool • **Showerhead:** Hansgrohe Raindance • **Light fixtures Vanity:** George Kovacs P5042, brushed nickel **Shower:** Kitchner Centennial One Light Outdoor Wall Sconce 9671, brushed nickel **Bath pendant:** George Kovacs One Light Counterweight Pendant P8101

# 108 sq. ft.

Gave this old Vermont house enough space to reshape a clumsy kitchen and add a mudroom

**P**eter Yost enjoys putting on the nailbags and diving into home-improvement projects. So when it came time to tackle the kitchen in the 100-year-old house that he and his wife, Chris, bought 10 years ago, there was no doubt who was going to do the work.

As in most houses of that era, the kitchen was dysfunctional by today's standards. At 12 ft. sq., it wasn't small, but it had only one counter. Also, its three big windows and four doors chopped the space into a haphazard collection of appliances and improvised workspaces. The new kitchen had to do away with these inefficiencies, be big enough to accommodate several cooks working at the same time, and provide dining space for at least four.



*Problem: Limited amount of owner/builder time to devote to the project*  
*Solution: Use a simple pier-and-beam foundation, and build the floor, walls, and roof out of go-together-fast structural insulated panels (SIPs).*



*Problem: In a shoes-off house, even an R-38 floor is too cold in the winter*  
*Solution: The bottom of the addition's floor needs another layer of rigid insulation.*

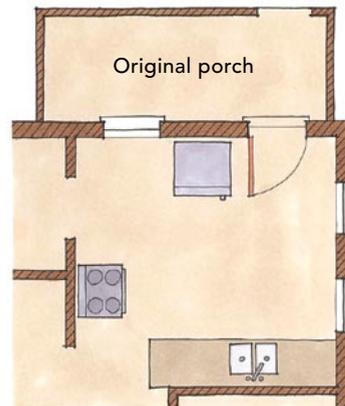


**Architect:** Steve Baczek  
**Builder:** Peter Yost  
For more construction details, visit [www.greenbuildingadvisor.com/yost](http://www.greenbuildingadvisor.com/yost)



## Cool detail

Multipurpose kitchen island serves as cooking and food-prep center, a focal point, and a dining table overlooking backyard views.



Before

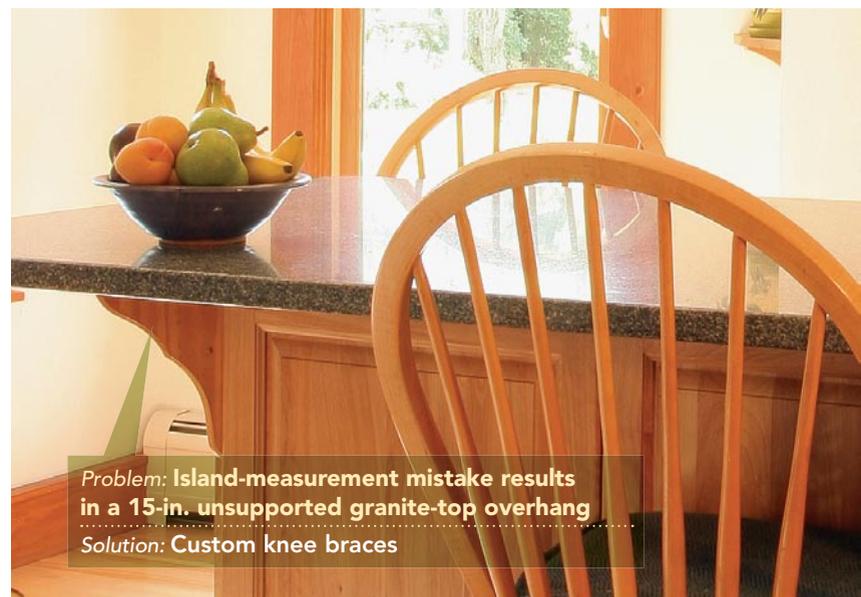
0 2 4 8 ft.



After

## "aha!" moment

Peter and Chris had eyes on the porch adjacent to the kitchen and planned to roll its 108 sq. ft. into the new plan. But how? Architect Steve Baczek came up with six alternative plans to expand the kitchen. One plan in particular nailed it, with a large rectangular island that would serve as the cooking station on one end and seating for four on the other end. This plan also involved the least reworking of the heating, electrical, and plumbing systems. And it carved out enough space for an energy-saving mudroom entry.



**Problem:** Island-measurement mistake results in a 15-in. unsupported granite-top overhang  
**Solution:** Custom knee braces

**Notable elements:** Floor, wall, and roof: 6½-in. SIPs from Winter Panel • Roof cladding: Galvalume standing-seam metal roofing  
**Windows:** Marvin Integrity double-hung metal-clad wood

# 130 sq. ft. Made it possible to expand the kitchen and dining room, and to fix the circulation problems, too

The original kitchen, a remnant from a late 1940s spec home, was a narrow, galley-style cookery with antiquated appliances, poor lighting, and minimal storage. Trapped between the living-dining room on the street side and the family room in back, the kitchen was a well-traveled hallway between the two most frequented rooms in the house.

Fixing this bottleneck and creating a first-rate kitchen was high on Eric and Lara Trepanier's list of home-improvement projects. Seattle architect Jim Rymsza solved the kitchen dilemma and made the dining room large enough for Lara's heirloom dining table, with a rectangular addition that pushed the east wall out about 7 ft. The added spaces made room for a hallway and a kitchen that is like a little interior courtyard, with views to the dining and living rooms, and is expansively open to the family room.



**Problem: Not enough storage space**

**Solution:** The hanging cabinets between the kitchen and dining room, with their glass doors, become sculptural display shelves for Lara's crystal glassware. A pullout pantry next to the basement stairway keeps wall-mounted cabinetry to a minimum.

**Problem: No place for informal dining, or to sit and visit with the cook**

**Solution:** An elevated breakfast bar on the family-room side

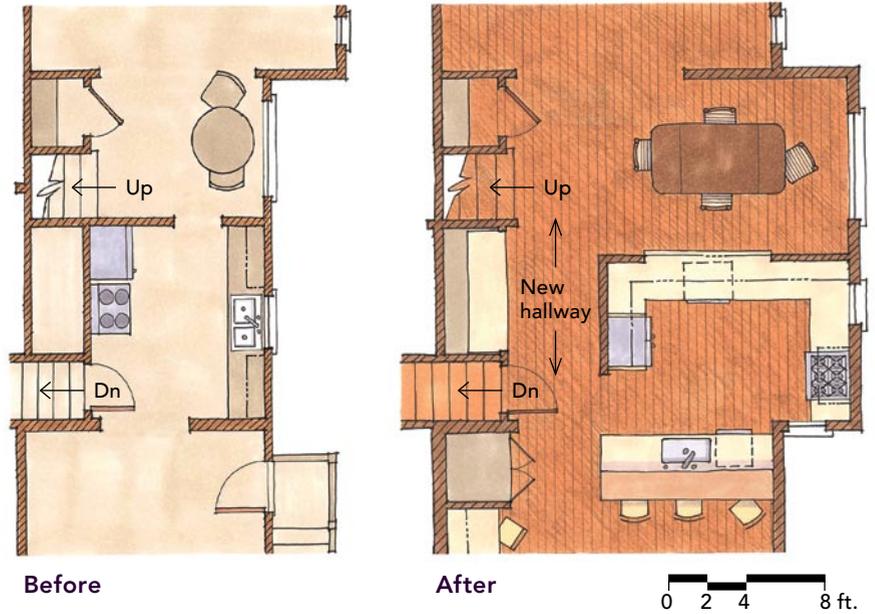


**Notable elements:** Countertops: Caesarstone • Stove/ovens: American Range (ARR-366I-AL); Miele (H4082BMSS) speed oven • Sink: Elkay Lustertone Undermount Sink (ELU2816), 10 in. deep • Range hood: Ventahood (NPH18-236HSS)



## "aha!" moment

A desire to get the hallway out of the kitchen drove this design, and pushing the east wall out 7 ft. provided enough extra space to fashion a generous kitchen with lots of counter space and storage.



**Problem:** Not enough daylight

**Solution:** A vaulted space over the stove funnels daylight from a skylight and a gable-end window to the counter and stove.



## Cool detail

A boldly patterned tile backsplash behind the stove dials up a rich, earthy rhythm of squares and diagonals that add even more punch to the rusty-red walls.

**Architects:** Jim Rymsza, jARCHITECTS, Seattle [www.jarchitect.net](http://www.jarchitect.net) **Builder:** S2 Builders, Chad and Jeremy Sandnes, [www.s2builders.com](http://www.s2builders.com)

**145 sq. ft.** Provided enough space for a light-filled dining booth and a big island



Whatever charm that graced the original kitchen in this Portland, Ore., Craftsman house had been scrubbed away long ago by subsequent remodels. Restoring the missing sense of style was just one of several problems that Dana and Chris Hargunani wanted to address in their kitchen makeover.

Among the other problems, the kitchen wasn't kid-friendly and lacked space for their youngsters' high chairs. And as the heart of the house, the kitchen needed some dedicated hang-out space for occupants and guests alike. The ubiquitous lack-of-storage and minimal-counter-space situations also needed addressing.

The eM/Zed Design team of Keyan Mizani and Alexia Zerbinis began the makeover plans by first considering a built-in booth. Once they'd solved that critical element, the other pieces of the kitchen puzzle came together in short order.

**Designer:** eM/Zed Design, [www.em-zed.com](http://www.em-zed.com)  
**Builder:** Tom Champion Builders

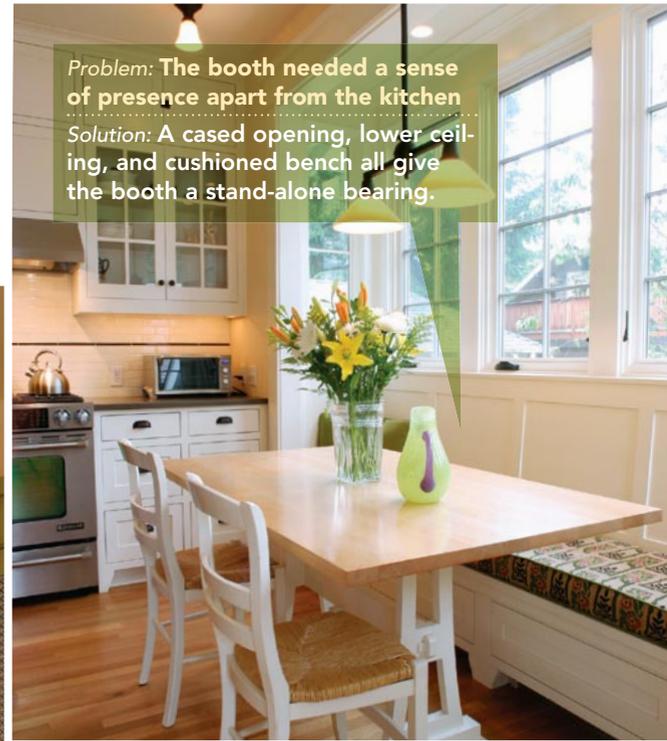


## Cool detail

A chalkboard hides the existing chimney and HVAC trunk lines, and it provides some whimsy. Recessed lighting illuminates the board. Tip-out drawers at the bottom hold chalk and erasers.

## "aha!" moment

The kitchen needed an island or a peninsula for guests and for hanging out, but that wouldn't have been ideal for family meals. An eating nook had to be included in the plan. Placing the eating nook at the far end of the kitchen allowed a wall of windows for daylight and backyard views, and left plenty of room in the middle of the kitchen for an island, as well as space along the interior walls for cabinetry.



**Problem:** The booth needed a sense of presence apart from the kitchen  
**Solution:** A cased opening, lower ceiling, and cushioned bench all give the booth a stand-alone bearing.



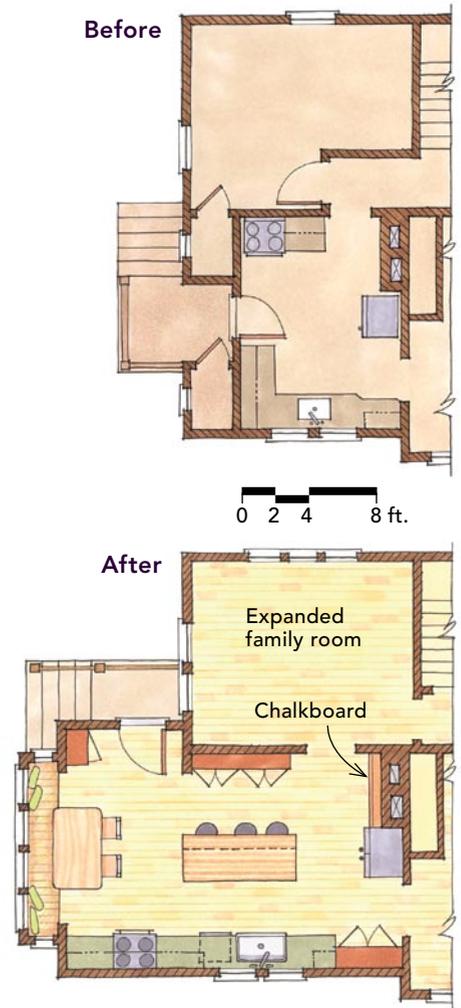
**Problem:** The kitchen was out of step stylistically with the rest of the house

**Solution:** Face-frame cabinetry (see p. 28), a built-in hutch, and the island's stained woodwork echo details in the adjacent dining room.

**Problem:** Too little counter space, not enough storage

**Solution:** New base and upper-cabinet storage, augmented by a corner broom closet, a built-in hutch, and a food-prep/breakfast-bar island

**Notable elements:** Countertop: Silestone, Amazon grey, leather texture • Punched aluminum hutch panels: Windsor pattern from McNichols • Lighting: Brightwood by Rejuvenation  
**Sink:** Shaws Original Single-Bowl Fireclay from Rohl



## 300 sq. ft. Gave this kitchen space for a generous sit-down island for dining (and a bath for the master suite)

When Raleigh, N.C., architect Gene Brown purchased this small Cape in the early 1970s, it had an 8-ft. by 11-ft. corridor kitchen with three doorways, little counter space, metal cabinets, and a decidedly dated look; Gene immediately gutted and renovated the space with cabinets he made himself. A decade later, Gene's first addition to the house included a spacious new dining room and a 4-ft. extension to the kitchen that allowed him to rearrange the layout, upgrade the appliances, and increase the counter space. The kitchen (see "before" photo) had that era's top-of-the-line cabinets, a quarry-tile floor, and a barrel vaulted ceiling. While it was attractive and efficient enough, it was still a corridor kitchen. After Gene got remarried in 2007, his new wife made two requests for the next remodel: an eat-in kitchen and a first-floor master suite, both of which were accommodated as part of this 300-sq.-ft. addition. Adding on to the northwest corner of the house allowed the architect to add a bathroom to an existing bedroom and expand the existing kitchen.



**Problem:** Little direct sunlight in the north-facing kitchen

**Solution:** Two electronically operated skylights not only keep the room light throughout the day, but provide needed ventilation.

**Notable elements:** GE Monogram appliance suite: 48-in. gas cooktop with six burners and a griddle, 48-in.-wide built-in refrigerator, wine cooler, and oven assembly, including a speed cook oven/microwave, an electric convection oven, and a warming drawer • Countertops: Butcher-block, from Café Countertops

**BEFORE**



**Problem: No eating or social space**

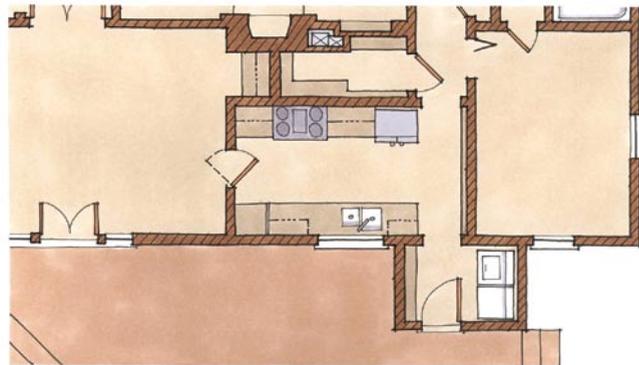
**Solution:** An island that can comfortably seat up to six people. The island faces the business side of the kitchen, so the cook can be part of the party. A built-in TV nook allows the homeowners to watch the news with breakfast. On the far side of the range, another special cabinet displays a collection of handmade dinner plates.



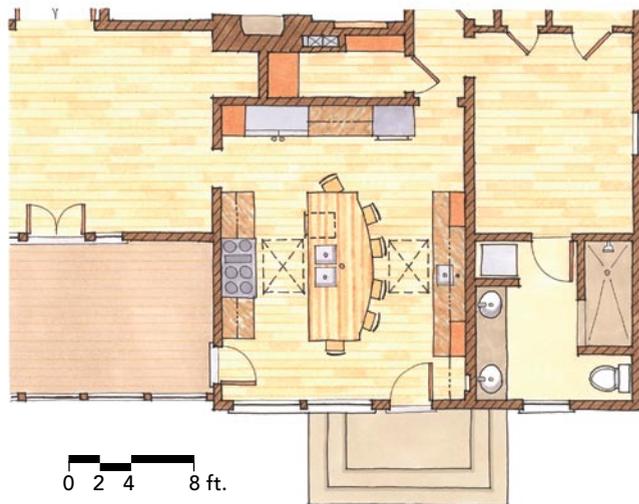
**Architect and general contractor:**  
Eugene Wilson Brown, AIA

## "aha!" moment

With four doors marking the corners of the kitchen, the challenge was arranging worksurfaces, storage, appliances, and a social area in the most functional way. Once the architect settled on a center island with seating for six, the rest of the kitchen began to fall into place. The island faces the common work area. The closest interior wall provides the cook a nearby location for the fridge, wine cooler, and ovens. The back wall is used for less common storage and includes an extra prep counter with a small sink. Under the windows is a built-in bookcase to hold a large collection of cookbooks.



Before



After



## Cool detail

The homeowners chose maple butcher block for the island top because dining is its main function and wood is warmer than stone. The stout 1½-in. edge of the top grounds the large island, while a sleeker profile keeps the deep undermount sink close to the surface. Hollow legs act as vertical wiring chases and provide a convenient location for switches and outlets.