

turning the tables



FIELD EDITOR: BARBARA MUNDALL



Windows with stained-glass panels and white-painted cabinets "reflect and warm the light on gray Oregon days," says Norma Prichard (left), shown with husband/designer Paden.

Old-world details, from a long keeping table to antique fixtures, take a modern kitchen back in time

Photography by Laurie Black

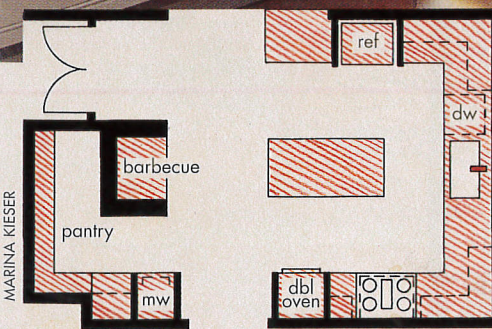
Over the many years he's designed and renovated houses, Paden Prichard has imprinted in his mind the careful joinery, pure lines and expert craftsmanship he feels were lost sometime in the 19th century. But he and his wife, Norma, paid close attention to what makes a modern kitchen function as well. When they built their home outside Portland, Oregon, the Prichards incorporated this knowledge of past and present into every detail.

One lesson that has sifted through over time is that "enormous kitchens create extra steps," says Norma. Paden designed the approximately 14 x 20-foot space "to provide a relatively tight work area where everything is in reach." Norma prefers the easy access of pantries and drawers to banks of cabinets; the kitchen's few upper cabinets have glass fronts for light and visibility. Granite countertops and limestone floors offer rugged durability.

The cherry table, modeled on the late 18th century European design, helps to "make a brand-new kitchen look like it's part of an old home," says Paden. Two drawers, a lower shelf, a hollow leg to funnel electrical cords, and a top that's hard enough to use as a cutting board make it more than a decorative accent. Such genuinely old elements as stained-glass windows and brass pulls found in a Paris flea market complete the effect. **Shopping Guide, page 144**

American farmhouse

"I tried to use readily available local materials," says Paden Prichard of the new 14 x 20-foot kitchen; the Douglas fir beams are standard framing lumber. The table adds a vintage look.



The spare rectangular design includes a walk-in pantry, and four cooking options: cooktop, double ovens, microwave and wood-fired barbecue.

Table vs. island: What's your kitchen style?

- **Will the table or island be a focal point, visible from other rooms or as you walk in the door?** Tables usually have a more elegant look.
- **How much storage do you need?** Islands provide more stowaway space than tables; both kitchens shown here rely on sizable pantries.
- **How many cooks use the kitchen?** While both surfaces provide workspace for multiple cooks, an island can more easily hold sinks and such appliances as cooktops and dishwashers (make sure to vent appliances properly).
- **Are you old-fashioned at heart?** Tables are more in character with older and vintage-style kitchens.
- **Do you need flexibility?** Tables can be moved, rearranged and taken with you; built-ins cannot.
- **Do you eat meals in the kitchen?** Tables are generally easier to sit down at than islands.