

home



This Bedford home's kitchen and new addition were designed by David R. Crupi LLC of Hollis.

Beauty and Function

THERE'S NO NEED TO SACRIFICE AESTHETICS IN FAVOR OF FUNCTION — SOMETIMES THERE'S BEAUTY TO BE FOUND IN A KITCHEN OR BATHROOM THAT'S DESIGNED TO FIT THE FLOW OF YOUR EVERYDAY LIFE

BY ERICA THOITS

When thinking about redesigning a room — especially a kitchen or bath that needs to be functional — you might believe that you'll end up sacrificing what looks good for what works. After all, there's not much sense in spending a good deal of money and time designing a gorgeous kitchen that ends up adding to daily frustrations or doesn't fit your real-life needs.

Susan Crupi, director of design services for David R. Crupi

LLC of Hollis, says that "I've never done a project that isn't functional," but also believes that you do not have to sacrifice aesthetics for function or vice versa. Of course, sometimes there will be trade-offs, she adds, but by working together — talking about your needs, daily life and dreams for your space — you can usually get it all. "The first thing I do is let the client talk," explains Crupi. "I want to understand what's important to them. What's their wish list? What's their dream? Sometimes they just want it better, but I want to do more than that." Often, she adds, she can think of ways to achieve what a client may think is unattainable.

A great example of thinking outside the current floor plan is the Bedford home pictured here. The original kitchen only had entrances from the garage and the deck. With no side entrance there was no convenient place for things such as deliveries. »

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Top: A stained cherry island pulls in the open-concept family room floors. It features diagonally set cherry wood surrounded by an intricate maple-and-cherry inlay with a Typhoon Gold granite top with a 2 1/2" laminated edge. Crupi adds that they chose to keep the chair seat covers simple to not take away from the beautiful wood carving work. The island is incredibly functional as well. A chef's sink allows a number of uses, a foot pedal runs the faucet, the dishwasher is located here and both trash and recycling are located here as well. While prepping here, the cook can also interact with guests or watch TV.

The focal point is the mantel-style range hood with concealed spice pull-outs. Windows on either side extend to the countertop, maximizing light. An accessorized prep sink is situated between the refrigerator and the cooktop, giving the chef the option of backyard views. There is also a concealed warming drawer.



Either the owners had to walk people through to the kitchen from the formal main entrance or open the garage doors. They also wanted a space that would allow for two chefs to work at once and that was conducive to large-scale entertaining. Also on the wish list was a mantel-style range hood, to integrate the neighboring family room and the ability to interact with guests or watch television while prepping food. Many of the items were function related, meaning the space had to be rethought. The solution was to expand the existing kitchen into the back hall and laundry room. Then an addition was built providing a covered side entrance plus new laundry and mudroom.

Though the kitchen was elongated, Crupi says, it didn't "end up looking like a bowling alley." To create the feel of airy spaciousness, she added windows to either side of the range, a three-paned window for the breakfast nook plus gorgeous custom-built Gothic-style wrought iron doors with antique mirrored water glass on the pantry that reflects the outside from the opposite windows. The kitchen also opens into the dining and family rooms.

One of the loveliest parts of the kitchen — the island — is also one of the most ingenious when it comes to functionality. A chef's sink, which can convert into various other uses for rinsing vegetables or soaking large pans, allows for easy prep and cooking including a foot pedal to turn the water on and off. Pull-out trash and recycling plus easy-to-access paper towels (refills are right behind the roll) make cooking much more convenient. A TV, located above the ovens, is positioned perfectly for viewing while working at the island.

The kitchen also has a baking area with another sink, close proximity to the ovens and storage for a stand mixer and its attachments. A desk with a charging niche and a dish hutch that displays heirloom china add yet more sensible storage and function while also adding to the overall look of the space. In the end you have a kitchen that looks just as good (if not better!) than it works.

Sometimes space constraints can add a whole new realm of problems. A recent redesign of a powder room >>

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A baking station with another sink and storage for large items such as a stand mixer is located beneath the plate-rack cabinet that showcases heirloom china. This space also doubles as a server when entertaining as it's located adjacent to the dining room.

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that's tucked behind a sweeping curved staircase turned into a gorgeous room that went from nearly unusable to something that adds both beauty and increased functionality.

Rather than try to work around the dramatic curve, Crupi decided to enhance it by adding Picasso marble cut into 2" x 4" tiles on the wall in a brick pattern with a marble pencil molding separating the brick pattern from the tumbled marble mosaic (the pieces were randomly broken). "Highlighting the curved wall shows off the room's architecture and visually widens the high-ceilinged space," explains Crupi.

The marble wall, adds Crupi, provides an excellent backdrop for the striking sink and wave pedestal, which are carved from solid basalt stone. She calls these "functional sculpture."

"A pivoting mirror and forged iron pendants accommodate the curved wall, while providing style, function and task lighting," says Crupi. What made the space a challenge ended up being its greatest assets. **NH**



A desk area provides a home for magazines, cookbooks and other paraphernalia. It also has a niche for charging electronics such as phones and tablets, keeping them off counters and out of harm's way.



A combination of a brick pattern and mosaic emphasize the curved wall of the powder room. The striking sink and wave pedestal, carved from basalt stone, are "functional sculpture," says Crupi.