



GLAMOUR & GRACE

WRITTEN BY AMY MASON DOAN PHOTOGRAPHY BY FABIENNE AUGUSTINE





TERESA AND JEFF METKE knew it was time for a major kitchen remodel at Christmas Eve dinner in 2010. With 18 people gathered at their Lake Oswego home, the kitchen's limitations became painfully obvious. "We had two brothers-in-law at the sink, three people trying to cook risotto at the cooktop, and my father-in-law and other family members squeezed into the hallways," says Jeff Metke. "The kitchen just wasn't set up well for cooking or entertaining, let alone trying to do both at the same time."

The 1995 home underwent a cosmetic remodel more than ten years ago, when the family still had three young kids at home. But the family's needs are different now that two of the three children were grown up. The goal was to create a true cook's kitchen and adjacent family room that would ease entertaining, improve traffic patterns in the room, and keep the home family-friendly.

Since Jeff is general contractor and owner of Metke Remodeling in Lake Oswego, and Teresa works as a restaurant designer for the Dussin Group, the two felt confident that they could figure out how to transform the space and make it feel larger without actually expanding its footprint. Jennifer Bergevin of Bergevin Design in

Lake Oswego helped the pair view the rooms with fresh eyes and shape their ideas.

Bergevin suggested getting rid of sliding doors that ate up valuable wall space, moving the kitchen sink from the corner to a spot under a new window, and opening up the home's family room to the entertaining zone of the kitchen. By shuffling appliance locations, eliminating a bulky glass eat-in table and reclaiming space from the pantry, the Metkes made the space feel huge without pushing out a single wall. The large center island, which had held the cooktop, was replaced by two islands; one, at counter height, for prep work and one at bar height for entertaining. The two thought hard before deciding to eliminate the pantry, but have not regretted it. The space is more efficient than before because every container of pasta and piece of equipment has a designated, beautifully concealed home that is within easier reach.

"Pullout storage has come so far in the last ten years that we do not miss the pantry at all, and now we have so much more floor space," says Teresa. "Designating one island for cooking and a separate one for hanging out or eating allows guests to be near the



MATERIAL MIX A 5/8 by 5/8-inch aluminum and white glass mosaic blend backsplash is cool and sophisticated, with added impact because it extends to the ceiling. Grays in the Venetian plaster surrounding the hood by Vent-a- Hood complement veining in the Cervaiolo marble countertop. Painted alder cabinetry conceals the Miele refrigerator.



action, drinking a glass of wine and talking with the cooks, without feeling like they're underfoot." Teresa styled the room with a sure hand thanks to her years in the restaurant design business. The old kitchen's French country style and bold cabernet red cabinetry made way for an ethereal, modern look. At every turn there are eye-catching curves, confident touches and hints of bling. Leaded glass cabinet fronts from the old kitchen, which Teresa had custom-designed, were retained and worked into the new cabinetry.

The graceful, intersecting circles in the upper cabinet fronts fit the homeowners' plan to "have something interesting on every wall." The curve motif is picked up throughout the room – in the shape of the custom Venetian plaster hood, on the upholstered bar chairs, in the family room wood cabinetry fronts, and in the arches of the sink window and hall passageway. White marble countertops on luxe painted white cabinetry keep the perimeter from feeling heavy, further opening up the room visually. The mosaic tile backsplash dictated the sophisticated color palette. Because the backsplash runs high up on the walls, rather than forming the de rigueur thin stripe around the room, it makes more of an impact.

"The backsplash is usually the first thing people comment on when they walk in," says Teresa. "It has glints of silver and gray; in the right light it's like shimmery water." Instead of playing it safe and making the two islands identical, Teresa chose to play up their individuality. The smaller prep island has a deeply stained wood base, with 3-centimeter veined white marble like the perimeter countertops and a fabric chandelier above. The entertaining island reverses things with a painted white base, Oregon walnut countertop and blown glass chandelier.

Project manager Peter Sheldon of Metke Remodeling delivered the entire project in a mere 13 and a half weeks from start to finish. Considering the scope of the project – including demolition of several interior walls, the need to construct a new bearing beam, and installation of six new windows and doors – that impressed even Metke.

"I didn't micromanage," laughs Jeff Metke. "I trust them; that's why we work together. After we outlined the project I was able to stand back and let the team do what I knew they were capable of doing."

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At home with the Metkes

What design trends are you seeing in kitchens this year?

JEFF: Lighter, whiter, clean lines, darker floors, lighter painted cabinetry, lighter countertops. People are moving away from the stained wood cabinets and dark slab countertops. We're seeing more soothing wall colors – grays, blues. Especially here in Oregon, the burning question is 'how do we get more natural light into the kitchen?'

Your two chandeliers keep the room from being too 'matchy.' What are other ways to avoid playing it too safe?

TERESA: Look for ways to tie design elements together without matching. For example, we used five different knob/pull styles in the kitchen and they work together because they are all the same finish. Push your comfort zone, work with scale, color, and balance to tie design elements together. Try to use things in unexpected ways – a tall vase turned upside down becomes a beautiful candle holder.

How did you find the walnut countertop?

JEFF: The two-inch walnut slab top came from a beautiful old Oregon black walnut tree cut down over in SE Portland to make way for a road. Our vendor, Karl Paasche, from Woodcrafters, had rescued the wood as the tree came down, and it had been drying in their warehouse for a couple years. When we talked through wanting a wood top for that island, he immediately said 'I have just the tree for you!' It's a beautiful addition to our home, and great use of a salvaged wood product.

What's the one feature in the new kitchen you couldn't live without?

TERESA: Without a doubt, the built in Miele coffee maker. It changed my world!! Best coffee ever!

Have you hosted large gatherings in the new kitchen and fireplace area? How much better is it than the crowded Christmas 2010?

JEFF: Yes, we've had a couple of large gatherings – 20+ people, and a few smaller dinners – 6-10 people. The space works so much better now. The elevated island serves as a great place for gathering around appetizers before dinner, and keeps guests near, but not in the way, while one or both of us is cooking the meal. The separate lower prep island is great for dinner prep and then serving to the dining room without fighting a cooktop as it used to be there.

What are your favorite local design & inspiration sources?

TERESA: My favorite store for inspiration is Ste. Maine in Sellwood. It fills my senses. I also get inspired through wonderful fabrics. My favorite showroom is "The Nest" in Portland. The Portland hotel "The Nines" does a great job creating well-designed spaces – I love the rooms. Elegant and Chic.



REMODELING CONTRACTOR

Metke Remodeling & Woodworking, www.metkeremodeling.com

KITCHEN DESIGN – Bergevin Design

INTERIOR DESIGN T Metke Designs

APPLIANCES: BASCO: Range: Viking, Refrigerator: Miele, Range Hood: Vent-A-Hood; Tile Installation: Campbell's Tile Concepts