

How do you keep a Tudor design and not have a stuffy kitchen? It's simply a careful process of keeping the best of the old and infusing the most welcoming of the new.

> BY SANDRA BROWN KELLY PHOTOS BY DAVID HUNGATE









ometimes a nudge can turn a right choice into the perfect one. Such was the case for the new owners of a 1970s Tudor in Roanoke's Hunting Hills community. They knew they had found a jewel of a property, a home that featured a semi-circular driveway in front and a deck that stretched down one side and across the back of the house. The interior, however, was dated, especially the kitchen.

The kitchen, located on the front of the house, featured a center island containing the sink and preparation space. Dark cabinets filled almost every wall. The room also included a desk-level counter and a dining counter.

"The kitchen was very dark, and the cabinets were worn out," says Earle Shumate, the architect Building Specialists contractors enlisted to design the update. "The owners are all about family and wanted a place where they could gather. You couldn't sit around the island that was there. The room also had a useless fireplace."

The owners wanted to keep the feel of the English Tudor design and still have a modern kitchen.

Shumate, who is with Hughes Associates Architects & Engineers in Roanoke, transfigured a section of the house into an open area that can accommodate family activities from eating to homework, and allow for easy traffic flow for entertaining.

The initial step was to redesign the kitchen. A bay window was added on the front to bring in the light. A laundry room adjacent to the kitchen was moved to the remodeled master bedroom suite, and the remaining space converted into a pantry-mud room with access to the deck. The leftover space went to the kitchen.

On the opposite side of the kitchen, the narrow hallway from the front entrance was enlarged, and a powder room adjacent to the kitchen was decreased in size, again giving the kitchen room to expand. A wall was removed between the kitchen and the dining area, and the not-so-functional fireplace was replaced by a floor-to-ceiling one that includes a linear flame fire and a large-screen television - the combination of old and new that Shumate finds popular for today's lifestyles.

Because the fireplace was angled into the wall, space behind it allowed for a wet bar facing the dining area.



deck makes the space ideal for entertaining.



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With the dividing wall gone, the dining area blends into the kitchen space and includes a bar tucked behind the kitchen fireplace. New access to the

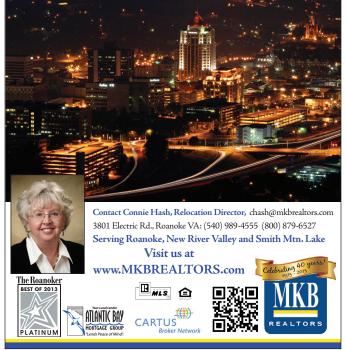
The kitchen fireplace (below) is a perfect mix of old and new with a cozy flame and a large screen television. A pantry (right) was carved from a former laundry room.





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The fireplace angle also influenced the design of the kitchen island, planning, had to work with a February-through-March timeline. "In which meanders from the preparation space into the room at a width addition to the kitchen, we were renovating the master suite. Gary that provides for seating on both sides. The granite-topped island has Snyder, the superintendent, and I worked with the subcontractors to been outfitted as a hangout for doing school work; a small refrigerator have as many trades who could conceivably work in the space working and storage area are tucked underneath so the family's three youngat the same time to meet the deadline." \updownarrow sters do not have to go into the preparation area for snacks.

Finally, a sliding door was added in the dining area to give access to the deck and enhance traffic flow.

The project demonstrates what Shumate sees as standards in modern kitchens: fewer wall cabinets, drawers instead of cabinets on the bottom and custom appliance "garages," here including one to house the husband's professional grade Ninja blender. A Miele coffee system is nearby.

"Appliances have their special niches in today's kitchen," Shumate says. "Also, the cook is no longer in the kitchen alone. It's all about cooking and people together."

The finished space features a professional level Sub-Zero refrigerator and a six-burner Wolf gas range with infrared griddle and a custom hood chimney created by B&M Sheet Metal of Roanoke. Copper sinks (one a farmhouse apron sink and the second a small prep size) are outfitted with bronze fixtures, and glazed white cabinetry features antique pewter pulls. The hand-scraped and distressed white oak floor has been done in varying widths.

"I have never seen so much work happen in such a short time with such quality craftsmanship," says project manager Ellie Troland Rigby. Rigby, who is working on a doctorate in environmental design and



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Who Built It

Contractor: Building Specialists, Roanoke Cabinetry: Rutrough Cabinets, Rocky Mount Floors: Classic Floors, Salem Electric: Shively Electrical, Roanoke Appliances: Vinton Appliance Center Paint: Custer's Custom Painting, Roanoke Countertop: Johnson Granite, Mt. Airy, N.C. HVAC: Prillaman, Salem Plumbing: JB Plumbing, Roanoke Framing/Trim Work: Well Built Construction Fireplace: Dixie Building Products, Roanoke Doors: S.J. Neathawk Lumber Co., Roanoke Windows: Cash Building Supply, Troutville Plumbing Fixtures: Ferguson Enterprises, Roanoke Fireplace Stone: Creative Masonry, Salem Drywall: J and J Drywall

2132 Shenandoah Valley Ave. NE Roanoke, Virginia, 24012 540-362-0228 carterscabinetshop.com

