



## Easy living

The kitchen in this holiday home combines high quality with low maintenance

George Gershwin summed it up best in the musical *Porgy and Bess*, with the famous line 'Summertime, and the livin' is easy'. Because, when you head out of the city and take up residence in your holiday home, the last thing on your mind should be work.

Which is why architect Marcus Gleysteen designed a galley kitchen as an integral part of a larger dining and living area for this weekend home on Nantucket Island.

"A galley takes up little space, yet it is an efficient layout that enables two or more people to work side-by-side in the kitchen, and not get in each other's way," Gleysteen says.

The island that divides the kitchen and dining area contains the main sink and dishwasher, and it has a raised counter to provide a visual screen for the daily kitchen clutter.

On the opposite wall are storage cabinets, countertops, a stainless steel range, an oversized sink and a large refrigerator. Two storage pantries divide the kitchen and dining area from the living room. One pantry has open shelving for food items and the other stores fold-out chairs and tables.

"It's so easy for the owners to turn the kitchen on when they arrive on Friday, then switch it off when they leave Sunday," says Gleysteen.

The clerestory window on the back wall between the cabinetry and ceiling ensures plenty of natural light floods the countertop below.

Three pendant lights above the island create a visual balance to the four bar stools beneath—as well as providing additional lighting.

A fireplace in the dining area has been raised 36 inches above the floor, and can accommodate a rotisserie for authentic fireside cooking. It also adds depth and warmth to a space which is bounded by windows and French doors.

"The fire is so welcoming when dining in the evening—especially in the late summer. With the harbor lights in the distance, it is quite terrific," says Gleysteen



Above: An island divides the kitchen and dining area. It has a raised counter on one side so that daily clutter is screened from general view.





**Above:** The galley layout of this weekend home kitchen is designed to be an efficient, practical use of the space, leaving plenty of room for the dining area.





**Top:** Natural light floods the kitchen from the windows and doors that surround the room and the clerestory window just below the ceiling.

**Lower:** Stainless steel handles on the cabinets match the appliances.





**Architect:** Marcus Gleysteen AIA, Gleysteen Design (Cambridge, MA)

**Builder:** Cobblestone Builders

**Cabinet manufacturer:** Woodmode

**Cabinetry:** Maple in shaker style with stainless steel pulls

**Countertops:** Corian; Shiva granite

**Backsplash:** Shiva granite

**Flooring:** Red birch

**Windows/doors:** Pella

**Bar stools:** Lyra counter stool, beech plywood with steel frame

**Lighting:** Artemide Mikado suspension from Chimera

**Sink:** Elkay

**Faucets:** KWC

**Oven, cooktops, ventilation:** Thermador

**Refrigerator:** Sub-Zero

**Dishwasher:** Asko

**Photography by Kallan MacLeod**

**Above: A fireplace fills the room with warmth on cold, foggy Nantucket Island days.**