



**above** A small island makes sense in this modest-sized kitchen because it offers a convenient central work area that replaces the counter space lost to the large built-in refrigerator and wall oven along the back wall.



**left** This furniture-style island is stained a dark color to set it off from the white-painted cabinets around it. Open shelves on the living room side of the island are fitted with storage baskets that add charm and convenience, while the far side features cabinet doors for hidden storage.

## island romance

**I**SLANDS HAVE BECOME POPULAR in kitchen design, largely because they create a dramatic center point in any kitchen. Islands are also an elegant way to create a transition between work areas and the gathering and dining spaces. Also, since today's kitchens often need to accommodate more than one cook, the island has proven to offer a handy zone-separation device to keep multiple cooks from getting in each other's way. Keep in mind, though, that in addition to the size of the island itself, an island requires a minimum of 42 in. of open floor space on four sides. If your kitchen space is limited, a peninsula may be the better choice. A peninsula can deliver the advantages of an island in less space. A peninsula has only three open sides; thus it can accomplish many of the things an island can without gobbling up as much floor space.

### Size

If an island or peninsula will be used for both cooking and dining, it needs to be large enough to have the seating, often bar stools, located a safe distance from any cooking surfaces. A good minimum width for multipurpose islands and peninsulas is 40 in., but wider is better.

### Location

Islands and peninsulas not only add work space but also create boundaries. The location of an island or peninsula should be determined by the placement of the sink and the major appli-