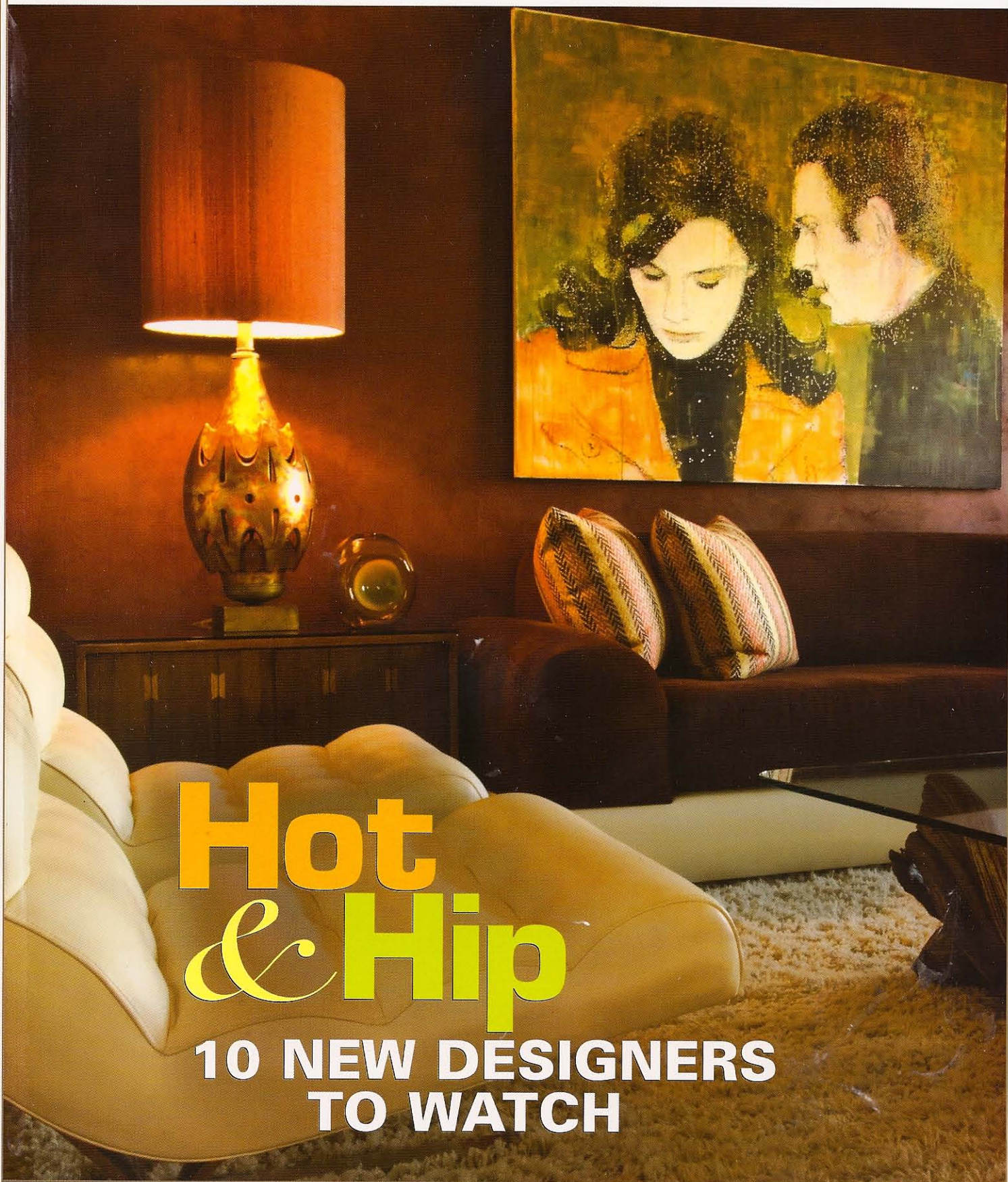


# NEW YORK SPACES

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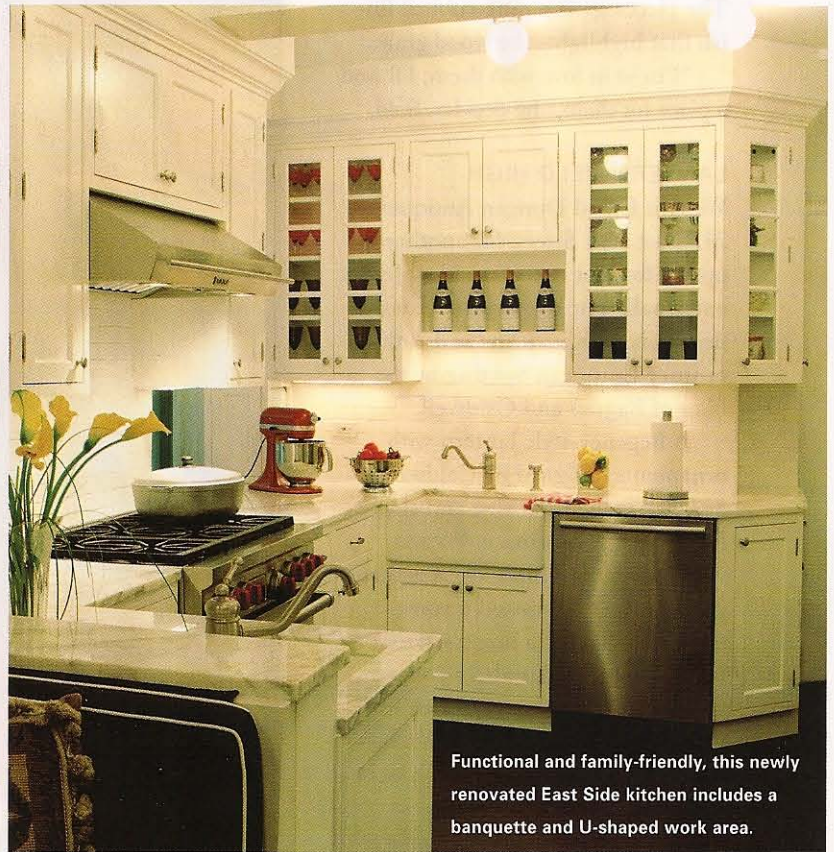


## Hot & Hip

10 NEW DESIGNERS  
TO WATCH

# Desperately seeking space

With a U-shaped floor plan, there's room enough for a banquette and a peninsula in this Upper East Side kitchen



Functional and family-friendly, this newly renovated East Side kitchen includes a banquette and U-shaped work area.

ENOUGH WAS ENOUGH. After nine long years of too little counter space, no place to store groceries and an eyesore of a terra cotta-tiled floor, a pair of New Yorkers decided it was time to renovate. Their 236-square-foot Upper East Side kitchen was literally falling apart.

"You'd pull on a wooden drawer, and it would fall off track," recalls the wife, a retired actress and mother of two, ages 18 and 10. "We had wanted to redo the kitchen since we moved in, so I had ideas—I just didn't know how to do them."

She and her husband, a music-business executive, called on East

Hampton husband-and-wife team Erica Broberg of Erica Broberg Architect and Scott Smith of Smith River Kitchens to serve up the kitchen they'd been envisioning. As a hub for holiday meals, the space needed a functional work area and plenty of room for the entire family and their guests to congregate.

To fulfill that goal, a complete gut job was in order. An arched wall was first to go, then everything else was removed, save a back-wall cabinet original to the late-1800s building that the husband wanted to salvage. With a newly created blank shell, Broberg devised a plan

to keep the cooking and prep areas separate from the constant traffic of the couple's kids and friends. Her solution: a U-shaped kitchen with a Wolf stove in the center, flanked by a Waterworks prep sink in a peninsula

