









ABOVE | PENDANT PERFECTION. "I absolutely love the pendants over the island," Tracy says. "Those were very, very special because we were able to pick the metal and frost the inside of the globe so the lightbulb wasn't shining in your eyes." The two wood beams add warmth to the room. "We just went with a natural stain," Tracy says.

| LEFT | SHELF TALK. Why choose between cabinets and open shelves when you can have both? "We wanted to break up the cabinets with some open shelves," Tracy explains. "It's nice to have a little bit of a display for cereal bowls or cookbooks and they provide a bit of texture."

The owners of this cottage in McLean, Virginia, love to cook and entertain. Although they had a spacious kitchen, it wasn't stylish and it didn't meet their family's needs. To remedy these problems,

they hired Tracy Morris, owner of Tracy Morris Design.

Since Tracy is a construction-based designer, she didn't hesitate to change the kitchen's layout. "We completely gutted it, down to the studs," she says. "The homeowners have family and friends over all the time, so the main goal was to turn it into a big entertaining area."

The new kitchen looks exactly the way the homeowners envisioned it: sophisticated and chic. "They really wanted something that was tailored yet casual and friendly in appearance," Tracy says. "They didn't want anything that made people feel they couldn't just sit down and be comfortable."

| ABOVE, LEFT | CRISP & CLEAN. The new entertaining area allows the family to cook together and work from home. "This is a very big kitchen," Tracy says. "It's bigger than most." To give it more texture and variety, she chose a simple backsplash that "has a nice gloss and a beveled feel that makes it really clean." For the trim, she selected her signature shade, Benjamin Moore's "White Dove."

| ABOVE, RIGHT | STYLISH STRATEGY. "The glass cabinet doors break up the long run of cabinets, so it doesn't look like you've got closed door after closed door," Tracy explains. "That would feel very heavy. When you add in that glass, it gives an open airiness. You can see all your items through it and you see the texture." The homeowner displays her special dish collection In these cabinets. "We had talked about putting her dishes on open shelves, but we decided to close them in to prevent dust," Tracy explains.

A SEPARATE SPACE

Before the renovation, the homeowners approached Tracy with a special request.

"Spices and aromatic foods are very important to the family, so they wanted to have a chef's kitchen," Tracy explains. A chef's kitchen, also known as a scullery, is a smaller room next to the main kitchen. People use it to prepare food, clean dishes and store cookware.

"If the family is entertaining, they can keep all the smells and the cooking toward the back of the space, and they can have the front part of the kitchen open for serving. Or they could do the reverse: They could serve in the back portion and cook in the front," Tracy says.



SCULLERIES HAVEN'T ALWAYS BEEN THIS GLAMOROUS. HERE'S A HISTORY LESSON:

- · According to the Encyclopedia Britannica, a scullery is "a room that is near the kitchen in a large and usually old house that is used for washing dishes, doing messy kitchen tasks, etc."
- First cited in the Oxford English Dictionary in 1330, the word comes from the Latin word scutella, meaning tray or platter.
- Sculleries were prominent during the Victorian era. Wealthy homeowners would ask their young servants, called scullery maids, to perform humble chores in this space, away from the main living and entertaining areas.
- Although a scullery and a butler's pantry have similar features, the two are not identical. "A butler's pantry is typically just a wet bar," Tracy explains. "It has a small sink with a fridge and a wine fridge. It's like a drink bar or a serving area, whereas a scullery is another full kitchen."



While Tracy has designed many smaller sculleries, this was the first time she included a sink, an extra big refrigerator and all the appliances (like a Cuisinart and a Vitamix) in the back. "It's so much fun because everything is hidden behind cabinets," she says.

CLASSIC COLORS

Although Tracy has been in the design business for over 20 years, she had never put dark cabinets in an entire kitchen. "We've done lighter blues and more mid-toned blues, but this was a deep navy in the whole kitchen. It was a complete departure for me, but it worked well," she says.

To warm the space and create a "comfortable, welcoming color scheme," Tracy incorporated rye-colored wood and gold finishes. "The blue and gold turned out really fun," she says. "That combination is a winner. It's never going to go away."

PURPOSEFUL PROGRESS

Tracy and her team executed this project during the height of the pandemic. Although the circumstances were challenging, they never stopped working.

"We just masked up and stayed 6 feet apart and had our meetings outside as much as we could," she says. "We didn't let it affect us too much. We certainly didn't let it affect the morale of the team and the progress. We wanted to make the client feel like their home was a priority."

By the time they completed the renovation, Tracy and her team knew they had created a timeless design. "I love the style of the kitchen. It's tailored, it's classic and it will age well with the house and with the area," she concludes.

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 $|\textbf{ABOVE}| \ \textbf{OPTICAL ILLUSION.} \ \textbf{While some}$

designers feel strongly about carrying the backsplash to the ceiling, Tracy allowed the home's unique features to inform her decision. "In this home, we took the backsplash all the way up because we needed to have a continuous surface for mounting the lights and the floating shelves," she says. "Plus, if we had ended the backsplash under the windows, it would have looked like it just cut off." The tile may look white, but Tracy says it's actually a taupe eggshell color. "Because of the camera and the amount of sun in the room, it shows much brighter and whiter," she observes.

| OPPOSITE, TOP LEFT| STORAGE GALORE. While the pantry isn't massive, "there's a lot of space, and it does serve its purpose," Tracy explains. She chose the gorgeous green shade because it complemented the Macaubas Fantasy backsplash behind the range.

| OPPOSITE, TOP RIGHT | LOOKING OVER THE

HOOD. Tracy says this massive hood was always part of the renovation plan. "Because the homeowners cook so much with very aromatic foods and spices, they needed to have a commercial hood. It has enough CFMs to suck all the scents out of the room," she says. The left side of the range is for roasting vegetables, the right side is for cooking meats and the carve-outs in the walls are for storing olive oils, salt, pepper and other seasonings. "We wanted to make sure the homeowners had spots that were integrated into the hood, so they could just grab what they need.," Tracy explains.







HOMEWORK HELPERS. The kids' area has a 7-foot-wide desk, a bulletin board and a cabinet that houses homework and a printer. "The homeowners wanted to keep a close eye on their children as they did their homework," Tracy says. "Lobkovich Kitchen Designs added a side shelf to the cabinet so the kids could easily bring out and put away the things they utilize daily. The square hardware gave it a much more polished feel and made it look like a separate, unique area."

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