

A Baker's Kitchen

by Nancy Crotti
Photographs by Mike Krivit

WHEN RUTH AND ERIC JAHN relocated to Wayzata seven years ago they didn't plan to stay. "We were never crazy about the house, but we loved the area, we loved our neighbors," Ruth says. "We finished the basement and decided we would stay here."

What better cabinet stain for a baker than bittersweet chocolate truffle? Pots, pans, utensils, and spices inhabit the island's roll-out drawers. The curvy halogen chandelier contrasts with the room's sleek European lines.



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PHOTO: RIK LALIM



But by last year they'd had it with the kitchen. The traffic pattern was all wrong, especially with three grown sons and a Siberian husky tramping through the room. The lighting was poor, the counters cluttered and the pantry was in the hallway closet. It all added up to frustration for Ruth, an avid cook and baker.

She called on Apple Valley interior designer Mary Jane Pappas, who narrowed and lengthened the center island to improve traffic flow. They chose tall walnut cabinets for more storage and parked Ruth's knife block, stand mixer and food processor in an appliance garage.

OPPOSITE The pantry and ovens flank the buffet's quartz Cambria counter and backsplash. Cabinet lighting shows off family heirlooms. ABOVE The island houses refrigeration drawers as well as pull-out cabinet drawers, to keep everything close at hand. LEFT The Sub-Zero refrigerator and GE microwave sit flush within the new cabinetry.



High-quality appliances were imp
tive, particularly the ovens and cook
“I go with [my clients] to look at ap
ances, because the number of applian
is enormous,” Pappas says. The Jahn
chose a Miele electric double-oven w
rotisserie, a five-burner Wolf gas cook
with pop-up downdraft vent, a built-in
Sub-Zero refrigerator, and a separate
of U-Line refrigerator drawers near
sink for more capacity and easy acc
The stainless steel Asko dishwasher,
new to the remodel, is from Sweden.

“Even though the space is not an
larger than it was before, it works p
nomenally better,” Pappas says.

“It feels so much bigger,” Jahn a
“It’s a clean-lined kitchen, and it f
really good to me.” ■

Nancy Crotti is a frequent Spaces contributor.