

**DESIGN**

# In the Tower

BY ANDY LEON HARNEY



Inset top, an octagonal addition to a house owned by Anne Salemme and Tony Furano houses a porch upstairs and a sun-filled breakfast room below.

Above, Salemme and Furano's well-appointed kitchen includes a six-burner commercial range.

Right, in cold weather the breakfast nook is heated by a wood-burning stove.



Photographs by  
Anne Gummerson

**I**t's a turn-of-the-century house with a big wide front porch facing on a busy street. Inside, the small living room is dominated by a large fireplace with green glazed bricks. The larger dining room leads to what formerly was a small, barely serviceable kitchen.

When Anne Salemme and Tony Furano first talked with architect Robert William Reinhardt, they knew they wanted a functional kitchen, one that would allow as many as six people to cook and eat and cut vegetables simultaneously.

Most people think of additions in terms of squares and rectangles, but Reinhardt came up with something more dramatic: an octagon. Upstairs it forms an old-fashioned porch, and downstairs, it becomes an attractive breakfast room. Salemme and Furano love to cook together and often have family and friends over to do the same. They prefer simple Italian fare, which means lots of simmering sauces on their Garland six-burner commercial stove. The Kohler double sink and the large Sub-Zero refrigerator are all in white to match the St. Charles cabinets. But white countertops would have been too sterile, the couple felt, so they began looking into marble. They wanted something warmer, a dark marble. But dark marble scratches easily, so they chose polished granite instead. "It never loses its polish and it's durable," says Salemme. No worry about hot pots searing the Formica here. And, rather than add an expensive heating system to accommodate the one-story enclosed portion of the addition, the couple selected a bright blue wood stove to heat the eating area.

So now Salemme and Furano slice, simmer and sauté surrounded by an octagon that is a fanciful foil for their precision-tooled kitchen. ■

Andy Leon Harney writes regularly on design for *The Washington Post Magazine*.