







# FISHERMAN'S SPECIAL

WRITTEN BY JUDITH H. DERN PHOTOGRAPHS BY BRIAN FRANCIS





## Backyard cooking's a snap in this Camano Island kitchen

### ASK A FISHERMAN TO IMAGINE HIS IDEAL OUTDOOR KITCHEN,

and the wish list might include enough room to splash around, make a mess, cook with gusto and clean up tidily. A glorious view of the sea might also be nice.

Bob Uhlmansiek wanted these things—and got them. A consummate, if intermittent, fisherman, Bob worked with interior designer Garrett Kuhlman of H2K Design and architect Dan Nelson of Designs Northwest to create the handsome outdoor kitchen at the Camano Island home he shares with his wife, Nancy. It's a kitchen ready for action whether the catch is crab, clams or salmon.

Designed to suggest an enclosed porch and provide easy maintenance, the kitchen is accessible from the terrace that sweeps across the beach side of the house. Wraparound windows provide a stunning view of Penn Cove and Oak Harbor and enhance the open-air feeling. Sleek stainless-steel counters integrated with a rimless stainless-steel sink are a snap to squeegee clean. A simple concrete floor with a central drain can be swabbed in minutes

after fish have been cleaned. Add a professional Viking wok burner to handle crab stockpots, a Dynasty gas grill, an under-the-counter Sub-Zero refrigerator, plus phone and TV jacks, and Bob says he's finding more reasons than ever to go fishing.

Like its indoor counterpart, the outdoor kitchen features brushed stainless-steel counters and appliances warmed by cherry cabinets. A counter top of golden-brown granite extends seamlessly beneath pass-through windows dividing the two rooms. These counter-to-ceiling windows open without a bottom track, making it easy to slide trays and serving pieces back and forth between the kitchens. All of which made one fisherman's dreams come true. ■



THE UHLMANSIEKS' BACKYARD KITCHEN (LEFT) IS ATTACHED TO THE HOUSE LIKE A PORCH, AND INCLUDES EVERYTHING NEEDED FOR SURF-SIDE COOKING. A PASS-THROUGH (ABOVE) CONNECTS THE SPACE TO THE INTERIOR KITCHEN.

*Judith H. Dern lives in Seattle and writes about food, Scandinavia and textiles.*