



Mike Rohde designed the kitchen that he cooks in at William Miller House bed and breakfast.

A Cook's Wish List

The kitchens that chefs want • By Tina Eshleman

Mike Rohde may be unusual among chefs in that he is happy with his home kitchen. "After using it for 15 years, I don't think there's anything I would change," he says.

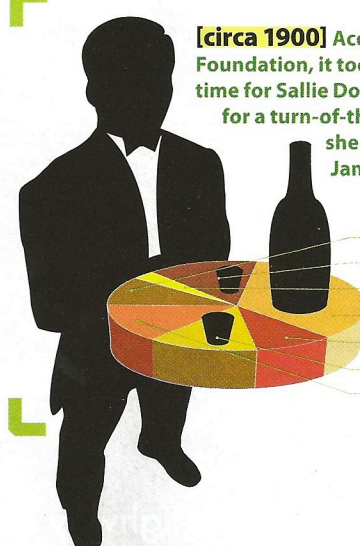
But then Rohde, co-owner of the William Miller House bed and breakfast with wife Pat Daniels, designed his 16-foot by 20-foot kitchen — in what used to be a bedroom and a bathroom — "from a blank space on up." It was intended for personal use and for cooking to entertain friends, he says. "It was five years before we decided to become a bed and breakfast."

A former area vice president for AT&T who loved to cook, Rohde researched appliances and cabinetry and applied his own experience in the kitchen, designing around the work triangle of sink, refrigerator and stove. He invested in commercial-style appliances (a refrigerator and freezer from Sub-Zero, warming drawer and dual ovens from Dacor and a cooktop from Russell, later replaced by a Wolf).

After that, "there was very little money left over for the rest of the kitchen," he says. "I decided the cheapest way to build out the rest of the kitchen was to build the cabinets

myself." He organized the kitchen in stations for purposes such as baking and sautéing, and built a 10-foot-long island for prep work.

"It was very much built to my way of doing things," Rohde says. "Everything that you need for whatever function you're performing is



[circa 1900] According to the Maymont Foundation, it took nearly 15 hours of staff time for Sallie Dooley to host four friends for a turn-of-the-century tea at the estate she shared with her husband, James. Here's the breakdown:

- head butler, 1 hour/45 min.
- cook, 2 hours
- house maid, 45 minutes
- laundress, 5 hours
- kitchen maid, 1 hour/45 min.
- second butler, 2 hours
- lady's maid, 2 hours