

PACIFIC NW

The Seattle Times
JANUARY 28, 2018



WATER



MOUNTAINS



TREES



10 THINGS IN THE NORTHWEST THAT COULD KILL YOU

ALSO, HAVE A NICE WEEKEND!

photos by Benjamin Benschneider and Steve Ringman



BENJAMIN BENSCHNEIDER

After designing Carolyn and Kevin's Woodway home nearly 20 years ago, architect Tyler Engle returned to add a "mini-me" guesthouse, above, working with Toth Construction. "Carolyn said it was important that it felt like it belongs and didn't land from outer space," Engle says. "We had a lot of fun doing it."

Reflections on a Theme

"COTTAGE" DIDN'T FLY with Carolyn. And, while "some people call it the super-garage," Kevin says, that's a little limiting. In the end, the straightforward "guesthouse" prevailed — though architect Tyler Engle offers his own entertaining interpretation of this delightful detached accessory dwelling unit: "It's meant to be a new mini-me."

That it is: Mini-me's full-size counterpart is the maximally gorgeous main home in Woodway that Engle designed almost 20 years ago for Carolyn and Kevin (who have two kids, and a dog named Lucy).

For the expansive main home, "Their preference for the Shingle-Style summer houses of the Hamptons was reinterpreted for the Northwest climate and context with deep porches, substantial eaves and an integration with the landscape through formal outdoor rooms," Engle says. ►

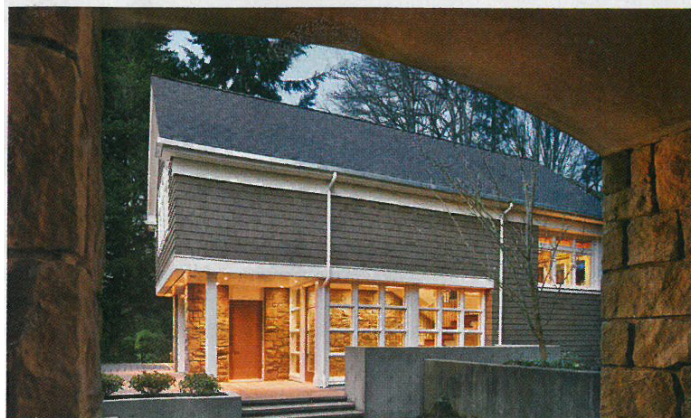


Nearly 20 years after designing a Hamptons-esque main home in Woodway, architect Tyler Engle returns for a modernized miniature



BENJAMIN BENSCHNEIDER

Windows wrap a corner of the guesthouse's living/dining area. "It's more modern, with more liberty," says Engle. "The whole idea is this view of the woods. Even in the middle of winter, it's green and lush."



Here's the view of Carolyn and Kevin's guesthouse from one of the main home's precast arches. "You wouldn't appreciate the guesthouse unless you see the main house," Kevin says. "Now the guesthouse is part of our vista."

BENJAMIN BENSCHNEIDER



BENJAMIN BENSCHNEIDER

Combining the living and dining area in the guesthouse is “really straightforward,” says Engle. Adds homeowner Kevin: “We lived in here for three weeks ... it works like it’s supposed to.”

The master suite in the guesthouse is “very efficient,” says Engle. “The built-in cabinetry is part of the vernacular of the house. With a walk-in closet and cupboards, everything’s here.” Leilani Saar handled interior design in the guesthouse; the main home is by Nancy Burfiend of NB Design Group.

NEW LIVING

Modern interconnected spaces and updated custom details coexist cohesively with the traditional theme there, and again, very purposefully, in the guesthouse down the driveway, under the portico and along the woods. Except, this time, “modern” is a little more recent.

“The guesthouse took the same materials in a different way, 17 years later, and a different function,” Engle says. “The gridded glass wall is traditional but



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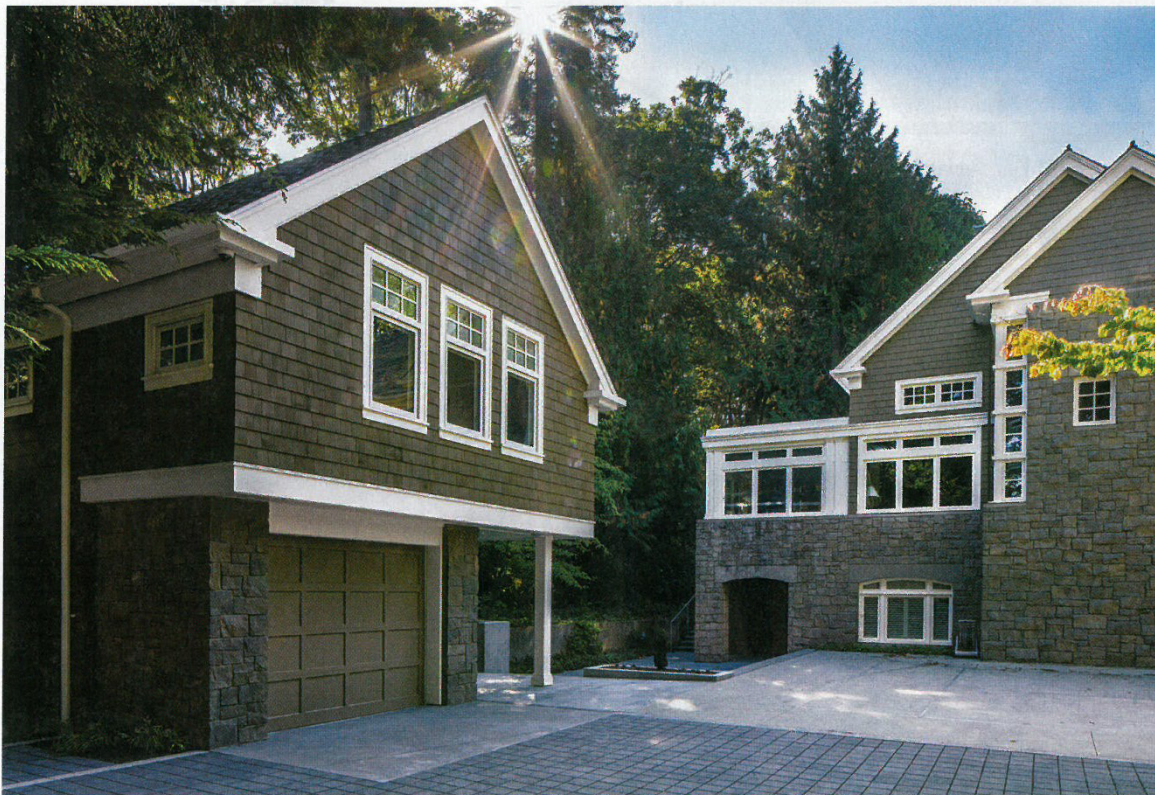
more modern. All the materials, stains and floor colors match. The guesthouse is (the main) house, compacted.”

It’s amazing how much familiarity fits in these 1,387 square feet:

- From the first look: an “iconic gable-

end facade with anthropomorphic windows,” Engle says — but “three windows in the front, instead of a pair.”

- The cerused white oak front door, with the same light-gray finish as the main home (but without its nickel inlay).



STEVE RINGMAN / THE SEATTLE TIMES

"The bluestone patio was existing," says Engle, but everything to the west of it — pervious concrete and pavers — is new. While Kevin and Carolyn's guesthouse, left, mimics the main home, "We used three windows in the front, instead of a pair."



BENJAMIN BENSCHNEIDER

"We maximize room size with the space-saving stair" in the guesthouse, says Engle. "It's a traditional split level but doesn't look like it." While the main home has wooden stair rails, here, "We did a cool rail with reveals. It floats — more modern."



STEVE RINGMAN / THE SEATTLE TIMES

Engle designed Carolyn and Kevin's main home (Christensen Construction was the builder) based on the "Shingle-Style summer houses of the Hamptons."

"When we started 17 years ago, one of the keys was we wanted an understated view from the front: You don't see garages, just a welcoming porch," says Kevin. Adds Engle: "The house you see from the end looks more modest than it is. It's basically a three-story house."

- "We used some trusses for loftiness, which reflects back to the main house," Engle says.

- The Tenino stone veneer, exterior trim details, columns and planter "all echo the main house," Engle says — as do exposed beams, and lots of built-ins.

- The Pennsylvania bluestone entry "feels like the same space," adds Kevin.

- Plus: shingles. ►



STEVE RINGMAN / THE SEATTLE TIMES

Like the new guesthouse, the living room of the main home connects to the “year-round woods of the Northwest,” says Engle.

NW LIVING

Like its label, the guesthouse itself is refreshingly straightforward.

“The main thing is the flow,” says Engle. “The split level makes it easy; spaces are together, but they’re not. Built-ins make this space work.”

Up the first set of stairs, the kitchen/living/dining area fills a peaceful, private space with windows wrapped around a corner, overlooking (and practically a part of) green, lush woods.

“Our back is to the neighbors,” Kevin says. “It feels like a retreat. It’s intentional; you’re not being spied on. We lived in here for three weeks while the floors (of the main home) were being refinished. It works like it’s supposed to.”

Up more stairs, the airy master suite mimics the windows and lofted ceiling of the main home’s master bedroom, with built-in cabinetry, a vaulted bathroom and a walk-in closet. “It’s very efficient,” Engle says. “Everything’s here.”

A laundry chute drops all the way downstairs, to the functional laundry and storage area — and even more room for even more people to sleep and bathe. “It’s for the guests of the guesthouse,” Kevin says.

As for the guesthouse’s future, he says, “The kids may move out there. Elderly family could stay there.



STEVE RINGMAN / THE SEATTLE TIMES

The main home “is all about connecting spaces,” Engle says. “Modern interconnected spaces are housed within a traditional vernacular.”

Friends, family out of the country — who knows how it ends up being used?”

For now, it’s a lot like home. “You wouldn’t appreciate the guesthouse unless you see the main house,” Kevin says. “Now the guesthouse is part of our vista. The guesthouse is the best.”

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Seattle Times staff photographer. Benjamin Benschneider is a Washington-based freelance photographer; www.benschneiderphoto.com.

TASTE

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Soy-Ginger Dipping Sauce

Makes about ½ cup

- ⅓ cup soy sauce
- 2 tablespoons rice vinegar
- 1 tablespoon chopped cilantro
- 1 stalk green onion, finely chopped
- 1 or 2 cloves garlic, finely chopped
- 1 teaspoon peeled and minced fresh ginger
- 1 teaspoon chili sauce, optional

Mix all the ingredients in a small bowl. If you have time to let it sit for at least 30 minutes, the flavors will meld together. The longer the mixture rests, the more intense the flavor becomes. Once mixed, the sauce will keep in a sealed container in the refrigerator for up to a week.

Marbled Soy Sauce Eggs

Makes 12 eggs

- 12 large eggs
- 1 cup soy sauce
- 1 star anise
- ½ cinnamon stick
- ½ teaspoon whole Sichuan peppercorns

1. Place the eggs in a large pot. Add water until the eggs are covered by about 1 inch. Bring to a boil over high heat. Reduce the heat to low, and let simmer for 8 minutes.
2. Remove the eggs, reserving the water. Run the eggs under cold water for 1 minute to make the shells easier to handle. Crack the shells all over, gently, with the back of a spoon, but don’t break off the shells. You want to create a marbling effect around the entire egg.
3. Add the soy sauce, star anise, cinnamon and peppercorns to the reserved cooking water. Add the cracked eggs back into the pot. Bring to a boil over high heat, then quickly reduce the heat to low, and let simmer for about 15 minutes.
4. Transfer the eggs and liquid to a large container with a lid, or use a large bowl and plastic wrap. Let the eggs steep in the refrigerator overnight, or up to two days (the longer they steep, the more pronounced the marbling). Peel the eggs to reveal the marbling, and serve. The eggs can be stored in the refrigerator for up to three days.

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Courtney Pedroza is a Seattle Times staff photographer.

MORE FROM HSIAO-CHING CHOU

• Chou will speak about her new book, “Chinese Soul Food,” at 6:30 p.m. Feb. 12 at The Book Larder, 4252 Fremont Ave N., and at 7 p.m. Feb. 13 in the Microsoft Auditorium at Seattle Central Library, 1000 Fourth Ave.

• A demonstration of Chou making pot stickers is online at mychinesesoulfood.com/videos.