

serving up satisfaction

SPACE WORKS: In-store kitchens allow these jewelers to entertain customers and employees alike

WHILE MOST STORE OWNERS FOCUS on their showrooms when building a new store, some are starting to give some attention to an important area at the back of the house — namely, the kitchen. Efficient planning makes even a minimum of space more pleasurable for staff than a darkened space over the safe. Holiday seasonals, celebratory parties and other in-house events make equipping stores with a microwave, sink, fridge and dishwasher de rigueur, and some are going beyond that to make the kitchen a relaxing environment for both staff and customers. — STORY BY SARAH YATES

Kas A Fine Jewelry Designs

JEFFERSON CITY, MO

AT KAS A FINE JEWELRY DESIGNS, Kas Mahfood put the same detailed attention into her two kitchens that she lavishes on her jewelry. Both reflect the Victorian character of her store and are filled with antique and memorable objects.

"My ex-husband says it's because I am half French and half German: the German sitting on my shoulder says you'd better do it right, while the French says you might as well make it pretty," she explains.

It's a real advantage to have two fully functional kitchens. At the opening-night black-tie party complete with a strolling musician, appetizers were served hot. Both kitchens worked simultaneously. At Christmas, customers feel like they're entering a home with the smell of chocolate chip cookies wafting through the space.

The "painted kitchen," as the larger downstairs room is called, has cupboards a beige cream color detailed with soft blue and a treasured drop-leaf table purchased from an adoptive grandfather decades ago.

Upstairs, old cupboards are stained a little darker than honey oak; the wooden floors were refurbished with wood from other comparable vintage houses, then refinished. Mahfood's grandmother once used the table to cool pies on a screened porch.

