



STACY ZARIN GOLDBERG

Go Big

Laila Soltz was looking for an island that would serve as the workhorse of her Silver Spring kitchen. She wanted it to provide ample storage on all sides and to be clear of appliances and equipment so she could use it for food prep or as a buffet for entertaining.

Soltz and her husband, David, hired Stephanie Fried of Jack Rosen Custom Kitchens in Rockville to do the work. Fried chose the island's cabinet finish to complement other pieces of furniture in the home, most notably the custom armoire that was built to hold the refrigerator and freezer. The dark base also anchors the room's light colors, and its unusual L-shape was a happy medium between a too-long rectangle and a too-wide square.

"It's pure storage and working space," Soltz says—important for the kosher kitchen, which must be able to accommodate separate sets of plates, silverware and cookware, one for meat and one for dairy. "Everyone is so comfortable here," she says. "The island has a beautiful presence to it."