

# HOME & GARDEN

## BEFORE AND AFTER

# Bump-out gives McLean homeowners much-needed space

By Merlisa Lawrence Corbett  
Special to *The Washington Examiner*

A bump-out can be a cost-effective way to open up the space in an existing room, making it feel larger, allowing in more light or even adding access to the outside. Unlike a more extensive addition, a bump-out project usually means extending a room by only a few feet.

Francisca Villarroel Alonso, founder and president of AV Architects and AV Builders, installed a 6-foot-deep, 26-foot-long bump-out in a McLean house, and it changed the homeowners' lifestyle.

"The house had a nice backyard with a pool but no views to it and no physical access," Alonso said. "With the bump-out, we also connected an existing storage space and converted it into a much-needed mudroom with a family entrance to the house and direct access to the pool for guests."

"The bump-out allowed for a wet-bar area that allowed the family to entertain easily at pool parties without going into the kitchen," Alonso said.

The project also increased the natural light going into the house, which had dark corners because of the limited number of windows.

"The difference between this bump-out and an addition is that with only 6 feet of added depth we were able to improve the feel and flow of the four most important spaces in this house — the kitchen, the dining room, the mudroom and the outdoor area," Alonso said. "If we would have just added a full-size addition we would have not been able to redesign and improve the rest of the existing spaces with the budget we had and the project would have not been as cost-effective for the client."

The entire flow of a space can be changed with a simple bump-out,



**BEFORE:** This McLean house had a nice backyard with a pool but no views to it and no physical access.

said Jackie L. Braitman, owner of Braitman Design/Build in Takoma Park.

Braitman added a bump-out to a 1905 Takoma Park home and gave the owners a dream kitchen at a fraction of the cost of a full addition.

"It was simple, but it changed the traffic flow in the kitchen," Braitman said.

"Some of the houses in that area used to have the kitchens outdoors. So a lot of the kitchens were add-ons anyway," Braitman noted. The owners anticipated spending \$500,000 for an addition, but instead spent less than \$40,000 for the bump-out.

But just because a bump-out is smaller, that doesn't always make it less expensive than an addition, said David Merrick of Merrick Design and Build in Kensington.

"If you look at cost per square foot, a bump-out can be way more expensive. In fact, the smaller the project, the more it costs per square foot," said Merrick, who pointed out that any bump-out of more than 3 feet requires a foundation and insulation, with construction and labor costs associated with an addition.

"The advantage of the bump-out is it's a smaller scale and people are being more careful about what they really need," he said.



PHOTOS COURTESY STACY Z. GOLDBERG PHOTOGRAPHY, LLC.



**AFTER:** By adding the bump-out, the homeowners improved the flow of the most important spaces in the house, including the kitchen and backyard. They also got a much-needed mudroom with a family entrance to the house and direct access to the pool for guests, along with an all-around increase in natural light.

# Little-known Spitz may become your favorite apple

By Lee Reich  
*The Associated Press*

Thomas Jefferson was right: Spitz is one of the greatest. Apples, that is.

Esopus Spitzenberg was the variety that T.J. preferred over all others from his Monticello orchard. And now it is coming into perfection.

You can't — you shouldn't — rush the season for Spitz. It was just recently harvested, but it's not yet to be eaten. The harvested fruits need to be tucked away in the refrigerator for a while. As with other so-called winter apples, storage brings about subtle changes that lead to radical improvement in flavor.

Spitz's gustatory peak of perfection arrives next month and holds

until February, or longer under good storage conditions.

If you grow Spitz, could you really restrain yourself from sneaking a few apples now and then out of the refrigerator? Biting into the pale yellow flesh, it's hard to imagine the flavor could get better. It does. Esopus Spitzenberg is not a sweet apple. Then again, to describe it merely as "tart" would do injustice to its complexity. There's some spiciness mixed in, and a mellow sweetness that overlays the tartness like silk.

## SPITZ HAS A HISTORY

Nowadays, you're lucky if you can find Esopus Spitzenberg at any local market or orchard, which was not the case a hundred years ago. Back



LEE REICH/AP

Spitz's gustatory peak arrives next month, and holds until February, or longer under good storage conditions.

then, this variety was popular, with commercial production centered in New York and Washington states.

Early in the 20th century, Spitz

was New York state's eighth-most-important apple, after such notables as Baldwin, Rhode Island Greening and Northern Spy. No. 8 would be insignificant in today's markets, with less than a handful of varieties garnering the bulk of the market share. Nurseries back then sold trees of about a thousand different apple varieties in any one year.

Its precise origin is lost, but Esopus Spitzenberg originated in Ulster County, N.Y., in or near the town of Esopus. As early as the beginning of the 19th century, John Thomas, whose book "American Fruit Culturist" went through a score of editions in the 19th century, described the fruit as "firm, crisp, spicy, rather acid, nearly unequaled in its high rich flavor." Andrew Jackson Downing from Newburgh, N.Y., wrote in his tome "The Fruits and Fruit Trees

of North America" that Spitz was "unsurpassed as a dessert fruit."

## WHAT ABOUT TODAY?

So what happened? Why is Spitz unknown today? Sad to say, as those of us who grow Spitz know too well, this variety is especially susceptible to disease, never yields particularly well, and even then tends to lapse into alternating cycles of abundant and paltry crop years. None of which endears Esopus Spitzenberg to commercial apple growers.

If Spitz seems like an apple you might like, consider growing your own tree. Trees are available from a few nurseries, including Cummins Nursery ([cumminsnursery.com](http://cumminsnursery.com)) and Greenmantle Nursery ([greenmantlenursery.com](http://greenmantlenursery.com)). You'll have to control pests, prune and generally coddle Spitz. It's worth it.