

BOB and LIZ DOUGHERTY

Turnabout is fare play

Story by MARIE McGEE Photos by: BOB WOODRING

Liz Dougherty likes to do needlepoint and grow things. She doesn't necessarily like to cook.

Her husband, Bob, likes to cook gourmet-type fare - as well as plain, everyday hamburger quiche or chicken casserole.

Both like to give parties.

TO ACCOMMODATE their lifestyle, the couple decided to make some changes in their typical fourbedroom Livonia colonial-styled house. The end result was a home environment that functions beautifully for the way the family lives and also reflects the personalities

One major change made two years ago — and since copied by a relative and several neighbors was simple but effective.

To give the couple more room to entertain at the sit-down dinners which Bob loves to cook, they switched the house's generous-sized living room into a dining

The smaller dining room then became a cozy conversational area where friends can sit comfortably close to each other for a barrier-free flow of conversation.



Liz Dougherty sets the table in the living room turned dining room.

It also makes an ideal retreat from the hubbub the three Dougherty children can create in the family room at the far end of the kitchen.

THE LIVING room-turned dining room is the focal point of family activity. The once-formal dining room furniture was painted a lime green and Liz moved in some charming accent pieces to give the room a more casual look. Window treatment is simple with white pique drapes and bright floral petticoat insert that matches the chair seats.

Further dressing-down came with Bob's installation of a ceiling-high shelf for accessories that runs around the entire room.

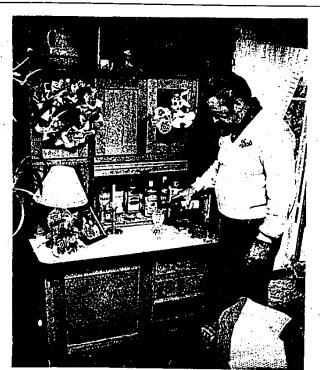
Naturally, the whole house has an abundance of needlepoint and flowers. And that involves another addition the couple made about four years ago: a greenhouse.

With the help of a few friends, Bob installed the 9-by-12-foot greenhouse that is connected to the house by a doorway that was once a window in the former dining room area.

"IT WAS LIKE putting together a giant erector set," he recalled. The project took longer than it was supposed to because the company failed to include all the necessary

"We'd get so far and then find something was missing. We'd call the company in Cleveland and have to wait a week for the part."

In the kitchen Bob operates with the help of 32 cookbooks — from a 450-pound maple butcher block that he retrieved from a Detroit inner-city resale shop handling used store equipment.
(Continued on page 6)



Bob Dougherty (above) mixes a drink from the vintage kitchen cabinet that doubles as a bar in the family room. At the right, he rules the roost in the kitchen where the focal point is a 450-pound maple butcher's block from whence many a gourmet dinner comes about.

