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JANUARY/FEBRUARY 2010
SIP Blue Checkout



FROM THE PROS
**Step-Saving
Kitchen
Layouts**
p. 12

**Bath Faucets
And Fixtures**
ALL YOU NEED TO KNOW
p. 30

Give Your Fridge a Built-In Look p. 8

January/
February 2010
Display until February 16

Barcode with ISSN 02 and price \$5.99 U.S.



HAVING IT ALL

A long list of amenities fits in a compact kitchen without sacrificing style.

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BARBARA NUCK DOESN'T MISS THE DAYS when she had to store cookware in the basement. Before she and her husband, Drew McAvoy, remodeled the kitchen in their Cincinnati Tudor, there wasn't enough storage. "I had a mixer I was always carrying up and down the steps because I didn't have space for it in the kitchen," she says.

Having to lug heavy appliances around wasn't the only annoyance. The couple entertain regularly, and the kitchen's awkward setup didn't make hosting easy. When family members came over for holidays, the small fridge quickly overflowed, and counter space was at a premium. Plus, the oven didn't hold its temperature well, and the layout failed to make the most of the limited floor space.

When Barbara and Drew decided it was time to upgrade, they turned to Sandee Daye, a certified master kitchen and bath designer (CMKBD). "They were worried about space—and I was, too, when I saw their wish list," Daye says. The couple wanted more of everything from cabinets to counters. Their list also included better appliances, a space to eat, and luxurious upgrades, such as a wine cooler and heated floors.

This big-kitchen wish list made an efficient floor plan a necessity. At roughly 190 square feet, the new kitchen required some structural changes to maximize space. For instance, an exterior door moved around the corner and outside

ABOVE: The appliance-packed kitchen functions like a much bigger space—and doesn't feel cramped.



Light-color walls and floors make the room feel more spacious.



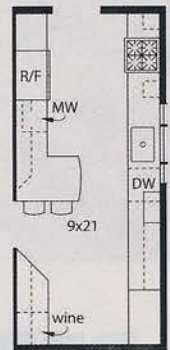
the main cooking area to make way for additional cabinetry. An arched doorway to a nook was eliminated. This area housed a meager baker's rack, but now it functions as a small butler's pantry with a wine cooler, additional cabinets, and extra counter space.

One challenge was meeting the homeowners' desire for an eat-in kitchen. Because the room is only about 9 feet wide, there wasn't space for an island. Instead, Daye used a corner cabinet to fashion a peninsula with a countertop overhang to pull up two barstools for breakfast. Because it's outside the main work space, this eating area doesn't disrupt function or interfere with foot traffic.

The new kitchen eases meal preparation. With more cabinetry, there's ample storage to keep everything close at hand. The wall cabinets extend to the ceiling, and a pantry closet was replaced with a cabinet-style pantry with roll-out shelves. New stainless-steel appliances add style and function, and the addition of a warming drawer eases entertaining.

Maximizing space didn't mean minimizing style, however. There's a warm, European feel that blends in with the 1930s home. Cherry cabinets make the space feel welcoming, while a tile backsplash adds texture and interest. Glass-front cabinets near the ceiling make perfect display cases for Barbara's colorful pottery. And perhaps most important, her mixer now has a permanent home in the kitchen. **KBI**

RESOURCES BEGIN ON PAGE 130.



ABOVE, LEFT TO RIGHT: An undercounter microwave and a flip-down TV conserve valuable counter space. Cabinets above the wine cooler feature amber-color glass knobs that coordinate with the glass accent tiles in the backsplash. The frame-style tile pattern over the cooktop creates a focal point. **LEFT:** A compact bar area provides space for serving food and drinks outside the central cooking area.