

August 2023

# kitchen & bath DESIGN NEWS<sup>®</sup>

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## DESIGN AWARDS 2023

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KBDN SURVEY • 80

**Design & The  
COVID Effect**



# Thoughtful Designs

This year's honored kitchen and bath spaces incorporate bold tones, clean lines, elevated finishes and exceptional details that combine to stir the senses.

**P**ersonalization is key when it comes to today's kitchen and bath designs, and the entries for the 2023 Kitchen & Bath Design Awards, sponsored by *Kitchen & Bath Design News*, were brimming with individuality. Clever design, meticulous detail and expert problem solving were evident in the 31 rooms that were honored by the prestigious group of judges for this year's awards.

Over 250 projects were judged in 11 categories: Best Kitchen Over \$225,000; Best Kitchen \$150,000-\$225,000; Best Kitchen \$75,000-\$150,000; Best Kitchen Under \$75,000; Best Specialty Kitchen; Best Master Bath Over \$100,000; Best Master Bath \$50,000-\$100,000; Best Master Bath Under \$50,000; Best Powder Room; Best Showroom, and Best Specialty Project.

The judging panel for the awards included: Danielle Burger, CMKBD, Kitchen Vitality Design in Charlotte, NC; Nar Bustamante, Nar Design Group in Sacramento, CA; Rose Ott, Rose Ott Design in Long Beach, NY; Toni Sabatino, Toni Sabatino Style on Long Island, NY; Karen Swanson, New England Design Works in Manchester, MA, and Chuck Wheelock, Wheelock Design in Greenwich, CT.

Each project was evaluated on multiple points, including: aesthetic appeal, functionality of the space, attention to detail, handling of unusual situations, originality, selection of colors and finishes and overall impression. The judges also provided design feedback to all entrants.

## MAKING CONNECTIONS

Whether it was tying into inspirational artwork, creative spins on architectural styles or a connection with nature and natural elements, the winning designs all struck a chord that created a connection. Though several design trends were cited, more general concepts were also discussed by the judges.

Bustamante notes that the real trend, as he sees it, is to be authentic, "to be unique and yourself as a designer. When you see a project that comes from the soul, one that immediately evokes emotion, you know that's the trend."

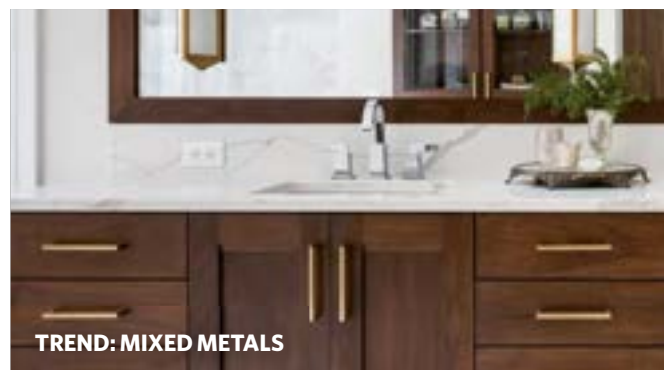
Designers shouldn't copy something that's safe, but instead need to push limits, he contends. "Anyone who is pushing limits is definitely at the top," he remarks.

Bustamante focused on the thoughtfulness he saw in the designs. "The projects that rose to the top were from designers who really dive deep into the projects, who think about every detail and add plenty of warmth to the project," he offers. "It wasn't just one design style but kind of an eclectic gathering of their expertise."

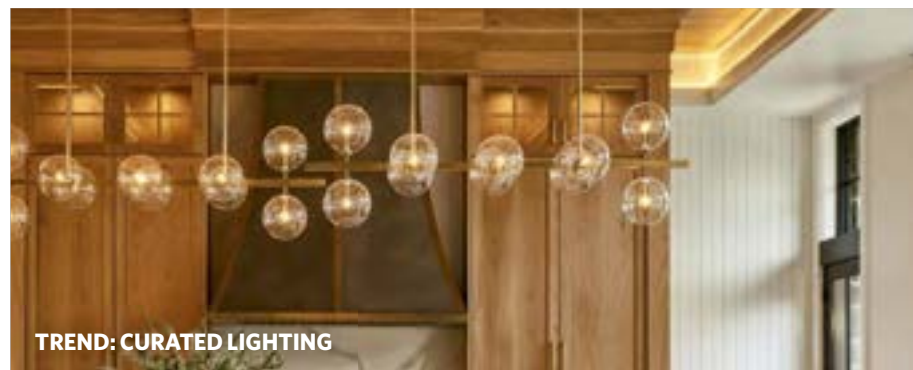
When it came to the winning kitchen entries, Swanson notes it was often the details that impressed the judges. They were drawn to kitchen islands that resemble furniture, and woodworking that tied into the overall design. For the designs that stood out, even the art on the walls and lighting were very deliberate. "There were projects that got knocked out for the wrong bar stool or hardware choice, or a misplaced electrical outlet. It was really about the details," she stresses.



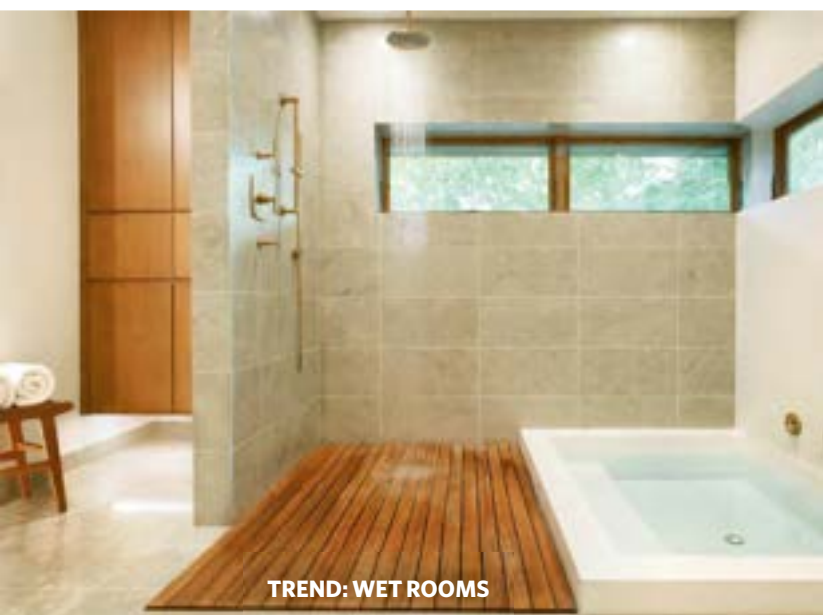
📍 The KBDA Awards were judged by a panel of esteemed professionals in the kitchen and bath design community, including (from l. to r.): Danielle Burger, CMKBD; Nar Bustamante; Karen Swanson; Toni Sabatino; Rose Ott, and Chuck Wheelock.



**TREND: MIXED METALS**



**TREND: CURATED LIGHTING**



**TREND: WET ROOMS**



**TREND: PLAYFUL BOLD COLORS**



**TREND: STATEMENT HARDWARE**



**TREND: PATTERN ON PATTERN**



**TREND: ARCHITECTURAL DETAILS**



**TREND: MOODY DARK SPACES**

“To me, the biggest emerging trend is personalization,” agrees Sabatino. “I loved to see the storage solutions, the innovative floor plans that really look at design from a sociological point of view. How are these people going to live in this space and how can you improve their lives?”

“I’m very appreciative that there is more contemporary design than traditional,” adds Wheelock. “We’re seeing much cleaner and sleeker lines but great detailing. When you look at the design, you really have to study it to see the detailing and appreciate all of the thought that went into it.”

Among those trending details are textures, patterns and mixed finishes.

“I’m seeing a lot of patterns, but pattern on pattern – maximalism. There are a lot of different textures and patterns coming together,” notes Burger.

“The trend of mixing metals is the way to go,” offers Ott. “Everyone is so afraid to mix metals, but we love the intrigue. It creates interest, it creates drama. I say don’t be afraid to mix your metals.”

“We’re also seeing a lot of wood grain and some of that added warmth from brass fixtures, hardware, plumbing and accessories,” adds Burger.

“The projects that I saw had a lot of warmth, but weren’t necessarily all wood. There were some industrial looks, some grays and blacks,” notes Bustamante.

## FROM WHITE TO WOW

Darker colors are definitely being embraced, and designers are using them to create jaw-dropping dark, moody spaces. “This is really on point right now, whether it’s a powder room, a kitchen or a library,” Bustamante stresses.

“We’re seeing a theme of dark and moody spaces, with heavy colors like gray and black, and black on black,” says Burger.

“White shaker cabinets have had their day,” affirms Ott. “What’s coming in now is swinging in the complete opposite direction. We’re seeing a lot of bright and dark colors.”

She reports that brighter colors are adding a certain whimsy to spaces. Bustamante agrees, noting that he is seeing a playfulness with color.

“I’m really happy to see bold colors,” remarks Wheelock. “There are far fewer white-on-white schemes, and we’re seeing some great contrast and colors you don’t see often – teals and oranges and colors like that. These are great accent colors.”

“We’re seeing less of the monochromatic and more of these bold statements of color, and I think that’s just kind of a rejection of the classic white kitchen,” agrees Burger. “There is a desire for something with a little more visual interest.”

On pages 46–73, *KBDN* showcases expanded coverage of the winning projects in the eighth annual competition. For more photos of this year’s winners, as well as insights from the panel of judges, visit [www.KitchenBathDesign.com](http://www.KitchenBathDesign.com). ■





Photos: Jason Varney, Jason Varney Photography

**GOLD**

## Modern Farmhouse 2.0

**MARK WEISS**

**DesignHOME Studios, Wayne, PA**

Creating a kitchen that could act as the center of all home activities was the main objective for this space, designed by Mark Weiss. The resulting design incorporates all kitchen functions – including cooking, serving, storage, entertainment and everyday life – and surrounds them with a balanced blend of warm and cool materials and tones in an updated Modern Farmhouse style.

The floor plan of the square space includes a large, 360-degree, furniture-style center “armoire” that wraps around to the back kitchen, done in white oak cabinetry in a dead-flat finish with transom uppers that mimic the room’s windows. This serves as the main cooking space and provides ample storage and function on the backside, with dramatic wine displays on both ends and Honey Bronze hardware from Top Knobs. The central space includes a statement-making zinc range hood in a darkened patina matte finish and 48" Wolf gas range, with Soft River Ilkern granite polished backsplash and countertop also used as the island top.

The island includes a Wolf Transitional Microwave Drawer, Cove dishwasher with custom panel, Kohler Prolific sink, faucet and seating for four. The wall to the right of the island includes paneled Sub-Zero 36" Integrated Refrigerator and Freezer columns.



Tucked into the corner facing the island, an entertainment bar area incorporates painted cabinets in Benjamin Moore’s Hale Navy, with gold mesh fronts in the upper cabinets and lighted floating shelves in the same shade. The corner includes a paneled Sub-Zero 24" Undercounter Beverage Center, paneled Scotsman Ice 15" Undercounter Ice Maker and 30" Dual-Zone Wine Column in matte white with gold hardware from True Residential.

Statement-making lighting, 13' tray ceiling in a frozen walnut finish, massive pantry and brandy pass-through window provide additional function and flair.



# Zen & Wellness

## MARK CAYEN

Empire Kitchen & Bath, Calgary, AB Canada

Choosing the healthiest materials was paramount for this project, as it is only the second home in the world and the first home in North America to be awarded GreenGuard Gold For Homes certification. Taking on this kitchen project meant Mark Cayen needed to learn about healthy materials on a whole new level. In addition, the desire for luxury materials and an airy, calming atmosphere presented further challenges for the 340-sq.-ft. space.

As the heart of the floor plan, the kitchen had to serve as a social space that linked to the Great Room while also provide functionality in the form of a connected office and pantry. Streamlined custom cabinetry with a flat-panel design in a warm wood tone anchors the space, meeting the high standards of zero-VOC construction. It is topped with Mont Blanc quartzite with an eased edge on both the island and back wall. In a leathered finish, it also acts as a backsplash behind the Gaggenau 36" 400 Series Full Surface Induction Cooktop and 42" black hood with Wolf Pro Hood Liner. Continuing along the back wall, paneled Integrated 30" Vario 400 Series Refrigerator and Freezer from Gaggenau sit between the range wall and the Wolf M Series Transitional Single Oven and Convection Steam Oven.

The island, which faces the family room, sports seating for five, and includes The Galley 5' Workstation, Tara Ultra Single Lever Mixer and Tara Ultra Bar Tap in Platinum Matte from Dornbracht, East Liner Cold Water Dispenser in Satin Nickel from Newport Brass and Cove panel-ready dishwasher.



Photos: Emeric Widling, Emeric Widling Photography



SILVER





## Hidden Elements

### ASHLEY CAMPBELL

Ashley Campbell Interior Design,  
Denver, CO

To accommodate the clients' desire for a modern, timeless space in which to entertain, the entire first floor of this home was gutted and reconfigured.

At the center of the renovation was the kitchen, a cramped, dated and dark space that was transformed into a chef's dream by Ashley Campbell.

Top-of-the-line Wolf and Sub-Zero appliances elevate meal preparation, while custom cabinetry offers a seamless blend of functionality and style. The flat-panel cabinetry from Aspen Leaf Kitchens features walnut milled from sustainable materials, along with thermal laminate finishes, with Buster + Punch hardware adding a dramatic touch.

Along the back wall, Arabescato quartz surfacing from PentalQuartz with Wolf cooktop cools down the warm tones of the wood cabinetry, complementing the gray tone of the upper cabinets that disguise the hood and gas ventilation. Along the side wall, a paneled Sub-Zero 36" refrigerator and 30" freezer sit next to a Wolf wall oven.

The focal point of the kitchen, the expansive quartz-topped island, provides ample space for food prep and houses a Blanco Precis sink and Brizo Litze faucet. Adverse to seeing pop-up outlets in their giant island, the clients requested an intentional design feature that disguised the code-required element. The result is a distinctive intersection point along the counter. The gray cabinets of the island also complement the gray over the cooktop and hide a Bosch dishwasher behind a panel.

Finishing the space is a coffee bar that includes a plumbed coffee station and space for a curated espresso cup collection.



BRONZE



Photos: Megan Larsen, Megan Larsen Photography





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## Historical Perspective

### MEREDITH GULLION

Cooper Pacific Kitchens, West Hollywood, CA

This historic English Tudor was tapped for a much-needed make-over, but challenges abounded with the kitchen. Meredith Gullion took on the task of turning five small, separate rooms original to the house – including a scullery, flower room and linen room – into a 555-sq.-ft. space that was much more open and welcoming, while staying true to the original architecture and history of the home.

Dark painted perimeter cabinetry, along with the matching butler's pantry, anchors the space in a nod to the home's English design. The light oak island and breakfast hutch, adorned with aged brass hardware from Armac Martin, continue the traditional materials but deliver a more modern aesthetic with the light washed hues of wood.

Beneath the windows, Winter Cloud honed marble provides a contrast with the dark-toned cabinets, and houses a Shaw's Double Bowl Farmhouse sink and Annapolis faucet from Waterstone. A paneled dishwasher sits to the left to help with cleanup. Sub-Zero 36" Column Refrigerator and Freezer complete the wall.

Along the back wall, a BlueStar 60" range and custom hood take center stage. A Waterstone pot filler adds convenience, and



white subway tile from Spec Ceramics throughout enhances the historic feel of the kitchen. Across from the refrigerator/freezer, a cooking wall includes a wall oven, drop-down microwave and warming drawer, all from Wolf.

Finished in a pale neutral painted finish, the island features a black honed soapstone countertop that grounds the space. Included in the island is a Kohler undermount single-bowl sink and Annapolis bar faucet.





## Organic Coastal Kitchen

**MICHELLE MILLER, CIERA THOMPSON**

Michelle Miller Design, St. Petersburg, FL

A number of challenges were presented in the original version of this kitchen, which was transformed by Michelle Miller and Ciera Thompson, along with assistance from Scott Fisher. Low ceiling heights, the restraints of the existing footprint and insufficient natural light were among the obstacles to creating a showpiece kitchen that would act as the focal point of the home.

Custom cabinetry from T2theS is featured throughout, with Matrix 3D granite contrasting with the painted white cabinets on the perimeter. Superlative leathered quartzite highlights the maple cabinet tones on the island. Armac Martin MIX hardware in a golden hue adds warmth to the space.

Along the back wall, a BlueStar gas range is paired with a BlueStar range hood, with both tied together by a backsplash featuring eco-friendly terrazzo tile from Ann Sacks. Open shelving provides storage and breaks up the built-in cabinets, leaving a less heavy feel with the lower ceilings. Along one wall sits paneled Thermador refrigerator and freezer, while the opposite wall houses a built-in nook, Kohler sink, Brizo faucet and Miele dishwasher.

To add the natural light the clients wanted, the designers incorporated a large skylight over the kitchen island, which draws the eye away from the room's low ceiling and gives the illusion of extra height. Pendant lighting is wrapped in macrame for a natural touch, drawing the eye to the wood details in the skylight that mimic the design in the island. Within the island is a sink from Native Trails paired with a Brizo faucet. A Thermador microwave is also featured here.



**GOLD**



Photos: Bos Images





## Simple & Sophisticated

### MANALI SHAH

**Ebcon Corporation, Redwood City, CA**

Inspired by the elements of Nordic Minimalism and the clients' wishes, Manali Shah chose neutral, earthy tones in a matte finish to achieve the desired clean, contemporary and timeless look for this condo kitchen. An engaging social space with an open floor plan was a must, along with natural light, adequate storage and new appliances.

Removal of a wall between the kitchen and living room allowed for more natural light; it was replaced with a large island. A PSL beam was installed for structural integrity and became a bold architectural feature wrapped with premium-grade rift oak veneer.

Being environmentally conscious was important to the homeowners and this influenced a number of the decisions made. An unused sink faucet from another project was paired with an Elkay Crosstown 28" sink, while the backsplash tile - Wedge from Ann Sacks - was an overage from a different job. Electric appliances include a Bosch induction cooktop with Bosch wall oven below, plus paneled Bosch dishwasher and refrigerator/freezer, as well as a Faber Stratus Isola hood.

Rift cut oak cabinets from CalDoor are showcased in Repose Gray and Chantilly Lace, with GreenGuard-certified aggregate quartz countertops from Caesarstone in Nougat. Nouveau series decorative hardware is from Top Knobs.

High-efficiency LED recessed lights, along with LED strip lighting at the sink and backsplash - downlighting for counter tasks and up-lighting on the shelves along the tile - add function and drama.



SILVER







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## Hidden Spaces

**KIM TAYLOR WEST, INTERIOR DESIGNER, K TAYLOR DESIGN;  
SERENA WILLIAMS, DESIGNER, BECK/ALLEN CABINETRY;  
SUSAN BOWER, ARCHITECT, BOWER LEET DESIGN;**

Achieving a harmonious integration between a main kitchen and beverage center, yet giving each its own distinctive character, was the primary focus for this kitchen design from Kim Taylor West and Serena Williams, CKBD, in conjunction with architect Susan Bower.

The main kitchen area showcases walnut natural cabinetry with black glaze from Décor Cabinets, with functional interior accessories in each base cabinet for efficient storage. Stainless steel was featured throughout the kitchen, as seen in the toe kick and bespoke legs. Riverside decorative hardware in Matte Black from Top Knobs and Caesarstone's Calacatta Nuvo quartz surfacing add the finishing touches.

Along the back wall, a Wolf oven, steam oven and warming drawer are flanked by paneled Sub-Zero refrigerator and freezer. The first island includes a Wolf 36" induction cooktop paired with Modern-Aire range hood, along with Wolf microwave drawer. In the second island, a sink, Cove dishwasher and built-in trash bin help with prep and clean-up.

The beverage center features floor-to-ceiling Springfield clear alder frameless inset cabinetry in Onyx Stain from Crystal Cabinet Works, complete with pocket doors to conceal the coffee station in the left cabinet and bar to the right. The back wall incorporates a stainless steel counter with Julien SmartStation sink and Grohe Concetto faucet. A U-Line undercounter wine refrigerator and ice machine are also included.

A large island is also framed in stainless steel. A 3"-thick natural walnut top harmonizes with the cabinetry in the main kitchen.





## Fresh Curves

### DONALD LOCOCO

Donald Lococo Architects LLC, Bethesda, MD

Fresh was the key word for the approach to this kitchen design, which was part of a whole-house remodel in Washington, DC for a young couple with a child and two cats. The tired 1990s kitchen needed an inspired update, and Donald Lococo utilized curves as well as multiple materials to give the limited space new life.

Once rounded corners were the focus, a palette of two contrasting materials was chosen to emphasize the curves. Custom figured walnut and semigloss cabinetry were selected - the figured walnut had life while the other did not; one was dark, the other light; one had motion and pattern and one was solid. Razor edge countertops and backsplash from Neolith in Arctic White added further contrast against the dark walnut and highlighted the rounded corners of the island.

The raised island legs not only allow the red oak parquet floors to run continuously below them, but act as an area for pet bowls for the clients' cats so they remain close to the family and at the same time feel sheltered. Touch latch doors that are kerfed horizontally act like drawers to emphasize the curve of the island.

Along the back wall, a Wolf range is topped with a Prestige exhaust hood that blends with the white semigloss uppers. On the opposite wall, a Sub-Zero refrigerator and freezer are paneled in the figured walnut. Drum 1/1-4" Champagne Bronze round cabinet knobs from Liberty Hardware are featured throughout.

The island includes an Elkay sink and a faucet from VIGO Industries that showcases knurled metalwork. A Cove dishwasher aids in cleanup. Above, Asteria pendant lighting from Umage mimics the white/walnut combination in the kitchen.



**GOLD**



Photos: Anice Hoachlander, Anice Hoachlander Photography





Photos: Kim Smith Photo

SILVER

## Great Room Style

**MICHAEL FREDERICK, BENJIE MORILLO**  
Frederick + Frederick Architects, Beaufort, SC

This small house lives large and is loosely based on a dogtrot, with the center hall acting as the Great Room that can be opened up to let the breezes blow through. The interiors were designed to be clean and modern so that the clients' antique collection could shine.

The front door opens right into the middle of the kitchen and dining area in the Great Room. The challenge for Michael Frederick and Benjie Morillo was to design a streamlined kitchen that didn't feel too "kitcheny," allowing it to blend in the space.

An antique mirror on the custom ventilation hood with Wolf insert acts as a focal point that draws the eye up. Below it sits a Wolf Legacy induction cooktop, with Wolf M Series wall oven and microwave to the right. To the left, a Sub-Zero refrigerator and freezer are paneled to blend into the design.

The simple flat panel custom cabinets are stained black and recede into the background. The wall cabinets feature edge pulls from Emtek and include touch latches to create a clean look. The clients collect alligators, and a happy surprise – according to the architects – was the impression of an alligator rising out of the water in the bookmatched dolomite backsplash.

The island continues with the black cabinets and dolomite surfacing and includes a Kohler Iron Tones white sink, Waterworks Regulator faucet in a golden tone that coordinates with the antique mirror, and Bosch 500 series dishwasher in black. Recycled heart pine flooring allows the black cabinetry to pop.





# Custom Update

**ALIESHA PORTO**  
Stevie Interiors, Milton, GA

Removing the ornate details and clutter and incorporating a dedicated family kitchen table space were among the key requests for this kitchen, designed by Aliesha Porto. The overall look of the kitchen needed to be more streamlined to blend with the renovations being done in the rest of the home.

The overall footprint and functional layout remained the same, and the clients wanted to keep the existing floors, appliances and lower cabinets. The timeline was the biggest challenge as the homeowners' move-in date was approaching.

Custom cabinetry from Mark Young Custom Cabinets in a fresh neutral gave the space an updated, streamlined look. It was matched with 6" Belfast solid brass cabinet pulls in Satin Brass, along with Rodino solid brass round cabinet knobs, both from Signature Hardware.

Along the perimeter, a Viking Professional Series gas cooktop is situated under a custom hood with liner from ZLINE Kitchen & Bath. To the left sits a microwave drawer from Sharp Electronics, undercounter refrigerator from KitchenAid and LWD double wall oven from LG Electronics. To the right, a Miele built-in coffee maker is paired with Miele 7000 Series steam oven, which is next to the Thermador refrigerator and freezer.

The removal of the corbels from the island also damaged the piece, and the designer could not perfectly match its wood stain. A decision was made to paint the island to solve the issue. The island countertop is Negresco honed granite, which acts as a dark contrast to the Marmore Linda marble on the perimeter countertops and backsplash. Also featured in the island is a Blanco black granite sink, Delta Faucet Broderick faucet in Champagne Bronze and Miele Inspira dishwasher.



BRONZE



Photos: Elizabeth Granger, Elizabeth Lauren Granger Photography





Photos: Eric Kruk Photography

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# Black & White Statement

**AMY KLOSTERMAN, MICHELLE JEFFERSON**  
AB Design Elements, Scottsdale, AZ

"A balance of black and walnut against the crisp whites of a contemporary kitchen...it was a lesson in restraint and asymmetry for a couple who wanted a quietly elegant kitchen within a home full of colorful art," note designers Amy Klosterman and Michelle Jefferson. The couple also loves creative cooking, so the space is designed to encourage interactive cooking with kids and grandkids. A Monogram pizza oven and nearby wine room are fun additions for the couple.

Along the perimeter, a custom cold-rolled steel hood is flanked by slatted walnut panels that visually separate it from the custom black contemporary cabinets from F1 Cabinets that include Emtek cabinet edge pulls. A Monogram range sits below the hood. That same detail is repeated on the oven wall, which features a GE Advantium microwave and coffee maker, as well as the pizza oven. A Monogram refrigerator and freezer stand next to the pizza oven.

The island across from the range includes Brizo's Litze faucet, sink, ice maker and Monogram dishwasher. The eating island



includes a 30" induction cooktop, microwave drawer, second dishwasher and prep sink with faucet, along with walnut butcher block floating counter. Both islands and the floating eating counter are stained black walnut and feature waterfall edges.

Clerestory windows allow for daytime natural light, so the light fixtures are rarely turned on.



## Organic Inspiration

### JEANINE YANCY

KSI Kitchen & Bath, Brighton, MI

Creating a more functional, updated, but not-too-trendy kitchen – and one that was not white – was the primary objective for designer Jeanine Yancy when she remodeled this 190-sq.-ft. kitchen, which she worked on with John Scheel of Haven Construction in South Lyon, MI. The in-depth project involved a full gut renovation, including all new cabinets, countertops, flooring throughout the first floor and fixtures. It also required that some appliances be relocated. The design was based on a combination of the client's inspiration images, her family's needs and the parameters of the space.

Color balance was important to the client, and determining the right mix of wood, white and painted cabinets took a few tries before the right combination was achieved. Yancy and her client achieved their desired result by selecting Merillat Masterpiece cabinetry in the Martel door style, and using the Riverbed paint finish on the perimeter, and Maple Barley for the island, bar and shelves. Seville Pompeii Quartz countertops and backsplash add just the right amount of contrast and draw the eye up to the custom white hood.

To introduce better functionality, the new design includes tray dividers by the oven, swing-out shelves in the corner, a double trash pull-out in the island and ample power outlets in the hutch cabinets. A compelling combination of textures are present in this remodel, especially in the texture on the hardware and the organic touch full-height Zellige Gesso tile backsplash behind the sink wall. The end result is a tasteful and elegant kitchen design featuring an engaging mix of darks, lights and wood tones.



Photos: Martin Vecchio Photography

**GOLD**







Photos: Alle Mullin Photography | www.alleullin.com

SILVER

## Two-Tone Style

**RIMA NASSER**  
TEW Design Studio, Raleigh, NC

To accommodate a growing Raleigh, NC family's lifestyle, designer Rima Nasser reconfigured the kitchen floorplan to gain storage space and improve flow, and added an accordion-style pass-through window so the family could enjoy seamless indoor-outdoor entertaining. The previous kitchen featured dated materials, hodge-podge cabinetry and an unsatisfactory layout. The design objective was to reconfigure the layout, center the island and update the design features.

Opening the back wall to the outdoors illuminated the space with natural light and made outdoor dining more convenient. The large island centers the space and adds functionality with a wine and beverage refrigerator. It also provides additional storage and serves as an eating area. New low-emission cabinets from Bernier Cabinets, made with locally sourced wood, are topped with Wakanda Quartzite. The island and upper cabinets are painted in Benjamin Moore Garden Cucumber and the perimeter cabinets are white rift cut oak in a natural stain, both finished with Belwith Keeler's Corsa pulls. An integrated Fulgor Milano gas range and hood help create a more intentional space and work well with the Zellige white gloss tile from WOW Tile and stainless steel refrigerator/freezer from LG Electronics.

Along the window wall, a fireclay apron front sink is paired with a Holborn pulldown kitchen faucet from House of Rohl in Satin English Gold finish with metal lever handle. The island includes a prep sink and faucet, as well as an undercounter refrigerator and Fulgor Milano microwave oven.





# Spanish Revival Bungalow

**SHELLEY JACCARD, NCIDQ**  
Jaccard Interiors, San Diego, CA

This 100-year-old Spanish Revival bungalow had great bones, but the kitchen was terribly outdated. It was a priority to keep the original windows and door locations, but create a more functional floor plan, maximize storage and add a built-in seating nook.

The original kitchen plan had the range in a center peninsula with the refrigerator off to the side in a dead corner with no easy access to the main work surfaces or sink area. To open up the space, the wall that separated the kitchen from a utility room was removed, freeing more square footage to create a custom banquette with storage drawers at the sunny, northwest corner of the room. Shaker-style cabinets finished in white and vivid blue include Ascendra pulls and knobs from Top Knobs.

The sink remained under the window, but was replaced with a new single-basin, under-mount Kohler Whitehaven farmhouse sink, which was paired with a Brizo Artesso pull-down faucet in Brilliance Stainless. As the clients enjoy cooking, they splurged on a Wolf 36" six-burner gas range. A counter-depth Bosch 800 Series four-door stainless steel refrigerator and matching Bosch dishwasher create a more cohesive look. The focal point of the room is the handmade, hand-painted Duquesa Fatima ceramic wall tile in Mezzanote from Walker Zanger behind the range and custom hood with Zephyr liner. The perimeter tile is a subtle warm-gray alabaster subway tile from ADEX USA that pairs nicely with the polished Arizona Tile Della Terra quartz countertop in Calacatta Sueste.



Photos: Natalia Robert

BRONZE







Photos: Martin King, Martin King Photography

**GOLD**



## Beautified Bed & Breakfast

**ADRIEL COGDAL, CID, CAPS**  
Adriel Designs, Costa Mesa, CA

Dating from the 1960s, this Fullerton, CA house serves a unique function as an active bed and breakfast. The owner of the home wanted to deliver an elevated and ever-evolving experience that would bring guests back to stay again and again, updating a portion of the house each year. This time, it was the kitchen's turn. The goal for the remodel was to create a contemporary kitchen that worked with the Asian-inspired décor in the rest of the house, but more than that, it had to be a kitchen that could work hard to serve the guests and would be easy to maintain.

Designer Adriel Cogdal, CID, CAPS, encountered challenges from the outset – including load-bearing posts and a water heater that couldn't be relocated, a ceiling that couldn't be raised and an AC return in the floor – but some clever solutions prevailed. The AC return was concealed by a cabinet, while unobstructed, efficient paths around the island and post were ensured. Cleaf cabinetry, a Blanco sink and Dekton countertops ensure both style and ease of cleaning and maintenance, while a Wolf range and Bosch microwave drawer and dishwasher will be able to keep up with the demands of a working bed and breakfast.



# Panoramic Party Space

**LANCE STRATTON**  
Studio Stratton, San Diego, CA

Located in an upscale coastal area of San Diego, this outdoor kitchen was designed by Lance Stratton, owner of SoCal-based firm Studio Stratton, to accommodate gatherings of family and friends. Paramount to the design's concept was honoring the panoramic views, while providing plenty of space for mingling guests.

Serving as a focal point in the space is a 54" Lynx outdoor grill and side burner, framed by a plaster chimney hood and Walker Zanger wood-look porcelain and marble backsplash tile. The serving counters feature White Dune quartzite and the flooring is porcelain, ensuring ease of cleaning and maintenance. The pavilion features an Asko dishwasher, two Sub-Zero undercounter refrigerators and two beverage centers, as well as an ice maker, making the outdoor space a self-contained entertaining center.

Of course, an outdoor space still needs to provide some degree of protection from the elements for both guests and materials; in order to shield seating areas from wind, a folding glass partition was installed by the pool. Additionally, weather-proof cabinetry by NatureKast was included to help the kitchen withstand the elements.



Photos: Courtesy of Lance Stratton



SILVER







Photos: Lisa Maksoudian, @lisamakco

**GOLD**



# The Big Reveal

**ARIANA LOVATO**  
**Honeycomb Home Design, Arroyo Grande, CA**

For a growing firm needing to move spaces under tight time and budget constraints, this former yoga studio in Arroyo Grande, CA required some thoughtful retrofitting and a quick turnaround. Although centrally located with easy parking access, not to mention a much larger footprint than the company's old 300-sq.-ft. office, the new 1,800-sq.-ft. space was dated and not well laid-out for the company's purposes. Honeycomb Home Design owner and principal designer Ariana Lovato planned to turn the open floor plan studio into a showroom and workspace with separate offices, a conference room and a design studio, as well as cabinetry displays, and leveraged her positive working relationships with contractors to get the job done on time and on budget.

The newly created lobby area partially conceals the rest of the showroom, creating a fun "reveal" effect for visitors and making them curious to see more. The displays feature cabinetry at a variety of price points, including Nickels Cabinetry and Dura Supreme in slab and framed door styles with hardware from Top Knobs. A variety of countertop materials is also displayed, including Pac Shore Stones, Calacatta Marble and Caesarstone. The dated bamboo flooring from the yoga studio was removed and replaced with Sandbank by D&M Flooring.

Honeycomb's designers have their own workspace divided from the main showroom by a slat wall feature, allowing the designers privacy without separating them completely from the inspirational showroom. LED lighting and zero VOC paint deliver a green and energy-efficient space.





# Petite and Powerful

## DANA BACHER Dana Bacher Design, Beaufort, SC

The goal for this 650-sq.-ft. showroom, located just outside the historic coastal downtown of Beaufort, SC, was to capitalize on the community’s charm and deliver a warm and inviting boutique experience. Though the project was dogged by COVID-related delays – labor shortages, permit and licensing delays and delivery issues – Dana Bacher persevered, with advice and help from other local businesses.

In keeping with the showroom’s location, Bacher pursued a coastal color palette for the building’s exterior, utilizing Benjamin Moore’s Hale Navy and Chantilly Lace, complemented by a striped fabric awning. The interior was designed with a warm and welcoming home-away-from-home aesthetic in mind. The centerpiece of the showroom is an island also coated in Hale Navy in a callback to the exterior, surrounded by natural walnut for a luxe look. Cabinets from Rutt Quality Cabinetry is featured in the showroom, along with Ashley Norton/Manzoni and Horton Brasses hardware. A large feature window brings the afternoon sun into the space.

Interestingly, this showroom benefits from its location in more ways than the purely aesthetic – its walkability allows Bacher to commute to work on foot, as well as visit other local businesses, reducing her carbon footprint.



Photos: Tim Nelson



SILVER







## Diverse Displays

**LAUREN TOLLES**  
**KSI Kitchen & Bath, Rochester Hills, MI**

When conceptualizing a new KSI Kitchen & Bath showroom in Rochester Hills, MI, Lauren Tolles, co-owner of KSI and founder of Maison Birmingham, faced a challenge – namely, fitting three full kitchen displays (one functional) and three baths, as well as office space, a presentation room and a restroom, into 997 square feet. The goal was to provide inspiration to homeowners and designers; incorporate several cabinetry styles from multiple manufacturers, including Dura Supreme, Merillat and Medallion; and showcase multiple design styles in one vignette – all while maintaining elegance and not creating a cluttered feeling.

Vignettes in the showroom may feature inset and framed cabinetry in the same kitchen, as well as a mix of finishes, countertops and hardware. Harmonious, subtle combinations keep the space from feeling too cluttered, while organizational features provide space-saving examples to inspire visitors.

One of the bath vignettes features a small stock vanity elevated with fixtures and artisan wallpaper to demonstrate how small touches can add elegance to a space on a budget. The other baths feature transitional and contemporary styles to provide a wide variety of inspiration.



Photos: Martin Vecchio Photography

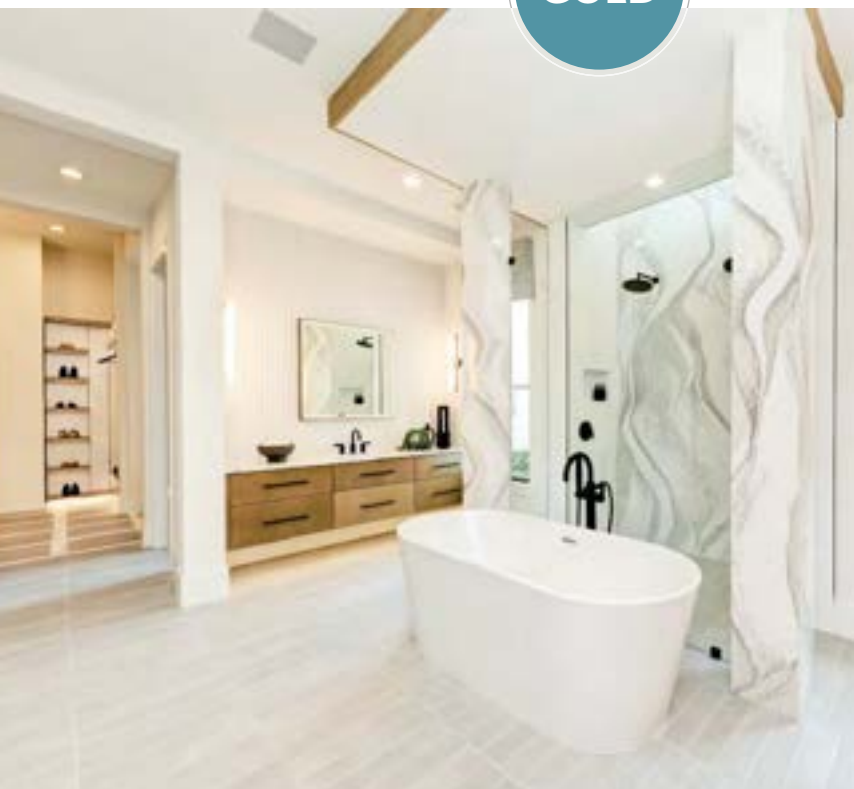


BRONZE





**GOLD**



## His-and-Hers Beauty

**STEVE NELSON**

Lee Wetherington Homes, Sarasota, FL

Abundant natural light streams through this nearly 200-sq.-ft. bathroom in Bradenton, FL, thanks to its dual windows and high transom window located within the step ceiling inside the shower. The light helps fulfill the request from the clients for a bright, open bath with natural lighting.

In addition, the homeowners asked for separate clean up areas, and Steve Nelson provided them by positioning floating vanities in Summit Maple Frappe from Kitchen Craft along opposite walls. Caliber 10" black pulls from Amerock add an industrial touch, coordinating with the Cia two-handle widespread faucet in black from Moen. The Kohler Kathryn sink in white and Cambria Southport quartz surface add a bright touch.

Separating the vanities and providing the open feel desired, a wet area situated in the center of the space includes a dramatic MAAX Louie acrylic freestanding tub with Moen Cia freestanding tub filler with handshower in black finish. The dual-entry shower showcases a custom shower design that features Daltile's Artigiano AR93 Italian Alps and Cambria's Southport slabs. Moen's Arris Posi-Temp shower trim is included in black to coordinate with the other fittings in the room. A Kohler Brazn elongated dual-flush white toilet and Love Affairs 4"x20" Petra Gray matte tile from WOW USA on the floor complete the look.





SILVER



# Coastal Oasis

**ONE COAST DESIGN TEAM**  
**One Coast Design Corporation, Summerville, SC**

In a home located on Pawleys Island in South Carolina, this spacious primary bathroom was designed with glamour and luxury in mind, but also with the need to be budget conscious. To achieve the desired look at an affordable price, One Coast Design Corporation used Marble Attache porcelain tile in a matte finish from Daltile throughout the space, saving money to be used for upscale lighting and custom built-ins.

Though a true wet room couldn't be achieved due to a window location, the illusion of one was created through the use of glass that ran up almost a foot from the ceiling. Multiple Rook showerheads and body sprays in Luxe Gold from Brizo deliver a luxurious experience, as does the Rook tub faucet paired with the Hamilton tub from MTI Baths. On the other side of the shower wall, a built-in with open shelving provides access to plumbing.

Dual vanities from Kountry Kraft Custom Cabinetry in Silver Fox on quartersawn white oak are separated by a window with seating below. The vanities sport Brixton hardware in Honey Bronze from Top Knobs, Kohler Ladena white sink and Rook faucet. The countertops are Carrara Venatino quartz from Cosmos. A Kohler Memoirs Stately toilet is featured in white.

Lighting in the space includes Robling two-light wall sconces from Hudson Valley Lighting, Piemonte chandelier from Corbett Lighting, and Hanover sconces and Melange large flushmount fixtures from Circa.



Photos: One Coast Design Photography



Photos: Eric Kruk Photography



## A Spa in the Desert

**AMY KLOSTERMAN, MICHELLE JEFFERSON**  
**AB Design Elements, Scottsdale, AZ**

With breathtaking desert views, this spa-like bathroom in Scottsdale, AZ is like an oasis. The homeowners, who are art collectors, wanted to showcase one of their favorite landscape sculptures in the space, so designers Amy Klosterman and Michelle Jefferson framed it with a tub focal window and drapery panels. A custom chandelier with handblown star-shaped crystal drops seems to sprinkle across the Kohler Stargate tub, which is matched with a Kohler Purist tub faucet.

The clients wanted custom built-in art pieces throughout the home, so a custom leaded glass shower window (and matching ones in their closet) was installed to play off the linear beauty of an abstract suspension bridge. This design was carried further to the custom barn doors leading into the closet, which sit across from the bath entry. The doors are made with antique brass strips that were inlaid into stained walnut panels.

A glass-enclosed shower showcases vein-cut travertine stone from Arizona Tile, along with Kohler's Purist shower fittings. The travertine is also used on the wall behind the vanity, delivering an elegant yet neutral backdrop for the floating vanities. A center wood pop-out allows a commissioned brass sculpture of water droplets that hangs between the vanity mirrors to stand out.



**GOLD**





# Distinctive Style

**PAIGE MAURER, CKBD**  
Paige Lee Interiors, Traverse City, MI

Designer Paige Maurer was tasked with updating this bath to fit with a whole-home remodel that was being done to align with the clients’ taste. The layout needed to be reworked to make it more functional and feel more open, hide the toilet area for privacy and aesthetics, incorporate a desired walk-in shower for aging-in-place and include unique, interesting features. To create a balance between the preferred aesthetics of the husband and wife, Maurer mixed soft, feminine finishes with stronger, more masculine details.

A custom-built/recessed linen cabinet made from walnut is one of the distinctive pieces in the space, with clear glass panels that showcase items being displayed. The vanity on the opposite wall, from the Inovae Collection by Plato Woodwork, is also walnut in the same Mocha Lite Stain. The hardware on both pieces is the Nouveau Square Bar Pull from Top Knobs in the Honey Bronze finish. Topping the vanity and on the backsplash is Torano quartz by DIFINITI Quartz Countertops. The Kohler Ladena undermount sink in white works with the American Standard polished chrome faucet.

Beneath a bank of windows, a round soaking tub from Signature Hardware is paired with a tub faucet from American Standard’s Contemporary Collection in polished chrome. The shower faucet is from the same collection, and is surrounded by honed Calacutta porcelain 12"x24" tiles from Vallenga & Co., with Marazzi Persuade white brick tiles covering the shower floor. The latter is also used on the floor in 12"x24" size.



Photos: Kristen Turck Photography

SILVER



BRONZE



Photos: Carter Tippins Photography

# Organic Master

**CYNTHIA MASTERS**  
Panageries, Greenville, SC

This primary bath was part of a larger, full-home renovation with an overall style that is modern with organic earthy notes. The objective for designer Cynthia Masters was to incorporate that design style and provide the homeowners with an updated bathroom space that would incorporate their closets with dressing areas as well.

The original bath was tight, dark and cramped, so the space needed natural light. Unfortunately, a neighboring home sat just above this area and was in close proximity to the primary suite. Cleverly, the team brought in natural light by installing three clerestory windows in the wet area. Incorporating privacy glass inside these windows, which frosts at the flip of a switch, added an extra level of privacy.

The shower and sunken concrete tub are located in a “wet area” that features hand-built teak slats as the shower floor. This serves as an elegant transition between the Olive honed limestone tiles of the bathroom floor and shower walls. Brass plumbing fixtures – including shower controls and ceiling-mount rainshower from Watermark – complement the wood and stone.

Custom floating vanities with concrete tops provide the requested storage, as does the tall linen built-in that is situated between the shower and closet spaces. The warm, honey-stained alder coordinates with the finishes used throughout the home.

To incorporate the closets and dressing areas the clients desired, Masters commandeered additional square footage from a spacious adjacent primary bedroom. This newly obtained square footage garnered enough space to carve out a double-sided closet, as well as a center dressing area, hidden behind a full-length mirror.



## Cigar Lounge-Inspired Bath

**CHRISTINA FUKUMOTO**  
KSI Kitchen & Bath, Birmingham, MI

For this ensuite primary bath, designer Christina Fukumoto's client drew inspiration from dark, moody spaces reminiscent of a cigar lounge or country club. To achieve this aesthetic, she incorporated warm wall paneling from Dura Supreme Cabinetry in quartersawn oak with a navy blue vanity, white marble countertop and Pub House Collection decorative hardware from Schaub & Co.

With such a narrow room requiring a likewise narrow (custom depth) vanity cabinet, the designer opted for a wall-mount faucet to save on counter space. Due to issues with a wall pipe and the backsplash, the faucet was mounted higher than originally designed, which resulted in a distinctive look. A very narrow shower showcases a neutral tile behind glass with Kohler Purist showerhead.

Thoughtful details in the bath include an accent tile 'rug' that was created with Liaison Mulholland Small in Silver Blend Honed by Kelly Wearstler for Ann Sacks. The same tile is repeated in the shower niche. Scalloped ends on the backsplash lend an air of sophistication.



Photos: Dave Karras

**GOLD**



**SILVER**



## A Little Slice Of Zen

**IN-HOUSE DESIGN TEAM**  
Anderson Reconstruction Inc.,  
Glendora, CA

Though this master bath is only 95 square feet, the client's request of the design team at Anderson Reconstruction was that the space have better flow, with a more open feel that was natural, light and calming. To open up the space, a partial wall and doorway between the vanity area and shower room were removed, which allowed not only the ability to take in more natural light from the window but also increase the shower size. Replacing a tiled-in tub with a Signature Hardware freestanding piece added to the open feel.

Cloe wall tile from Bedrosian Tile & Stone extends through the shower and wraps around the window of the tub wall, creating a more unified appearance. While the home features a lot of matte black finishes, the team decided to use the finish on the hardware and sconces only, opting instead for brushed gold on the shower, tub faucet and sink faucet, all from Delta Faucet. A custom-built vanity in rift cut white oak is topped with marble-look quartz from Arizona Tile.



**GOLD**



## Weightless Elegance

**ALENA BROOKS BLASIO**  
B.A. Worthing, Carlsbad, CA

Part of larger project in Carlsbad, CA that involved a first- and second-floor addition and full-home remodel of a 1950s oceanfront home, this powder room design was created with an eye toward maintaining and modernizing the Mid-Century feel of the home. The homeowners, a family of six, requested a powder room that would impress guests while also provide privacy and utility.

Designer Alena Brooks Blasio designed the room around a show-stopping floating quartzite vanity featuring recessed LED lighting and a floating vanity wall to create a glowing, weightless effect, all firmly supported by framed backing and steel supports. The recessed lighting channel was developed with the assistance of an electrician to accommodate the LED lighting details.

The vanity is topped with a recessed Kohler sink and Brizo faucet and includes hardware in a soft gold finish for a luxurious touch. Terazzo hexagon tile flooring by Concrete Collaborative adds a distinctive Mid-Century flair to the space, while a geometric gold light fixture by Alora crowns the vanity area. An elongated black Toto toilet completes the room.

Photo: Jenny Siegart



SILVER



Photo: Emeric Widling

## Striking and Surprising

**MARK CAYEN | RYAN KIRKER**  
**Empire Kitchen & Bath, Calgary, AB, Canada**

This Calgary, Alberta powder room was designed to be a stunning visual departure from the rest of the main floor – a bold and vibrant crown jewel in a white and airy hallway.

To achieve the desired luxurious, bold feel in the tiny 50.9-sq.-ft. room, the Empire Kitchen & Bath design team began with dramatic dark wainscoting and floral wallpaper in warm tones. A custom floating vanity topped with an eye-catching stone countertop anchors the space, while beveled custom cabinetry in brilliant white adds striking contrast. A large mirror and toe-kick lighting add a sense of depth to the small space.

In order to tie the powder room to the rest of the home, the black and white floor tile carries over from the hallway. The tile also serves to ground the vivid colors in the vanity and walls, as well as the white cabinetry.

BRONZE



Photo: Ryan Haney Photography LLC

## Craftsman Retreat

**RICHARD SHERER, CEO/FOUNDER |**  
**NICHOLAS BLAVAT, AIA/NCARB |**  
**NATALIE ERICKSON, ASID**  
**Deep River Partners, Ltd., Milwaukee, WI**

Designed as part of a new Craftsman-style home in Chenequa, WI, this powder room is situated just off the foyer and near the adjacent pavilion, which means a lot of traffic from the homeowners and their guests.

The design team worked around the placement of the windows, which, in order to be in alignment with other windows in the exterior view of the home, are large and feature a stool and apron – in other words, the design choices were informed by the need for privacy and comfort. To address this, the toilet is set back further from the windows, and woven shades provide added privacy and a warm touch.

A floating vanity with a marble waterfall top and Kohler vessel sink provides a focal point for the room, accented by a brushed bronze Kohler faucet. Sconce lighting provides mirror illumination, while lighting below the vanity adds mood and safety light.





**GOLD**



Photos: Scott Bergmann, Scott Bergmann Photography

## Sumptuous Speakeasy

**EVA LINDSELL ANDERSON**  
**Teakwood Builders, Inc.,**  
**Saratoga Springs, NY**

Located in an 18th century house on a scenic horse farm, this basement bar was created as part of an entertainment space to be enjoyed by multiple generations of the owners' family. Because the owners are world travelers and entrepreneurs, they also wanted to incorporate amenities that would appeal to their business guests, such as a billiards parlor, whiskey room, spa, golf simulator and this formal bar.

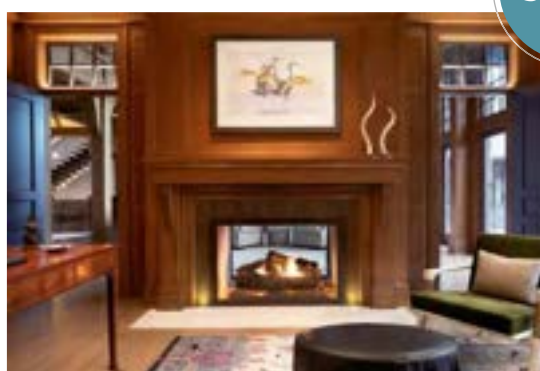
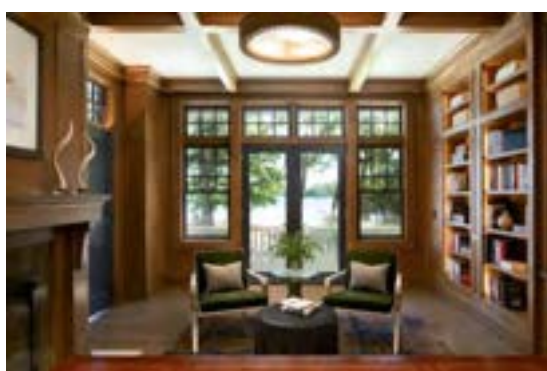
The objective for the project was to create a New Orleans-inspired setting that would elevate the space. By dropping the formerly lofty ceiling and raising the floor, designer Eva Lindsell Anderson of Teakwood Builders, Inc., along with Balzer + Tuck Architecture, was able to create a raised, more intimate space that overlooks the golf simulator through steel-framed tempered glass windows. The windows retract into a wall pocket beside the banquette.

The bar, featuring a brushed cast pewter bar top by La Bastille, offers seating for seven, and is flanked by warmly lit floating glass shelves by Fittings Metal Collection and Essex cabinets in Black Galaxy from QCCI. The banquette, set against a cushioned tartan wall, offers a club-inspired niche for additional seating. A polished metal fixture above the bar functions as both a stemware rack and an uplight chandelier. Silvery antiqued mirrored glass tile by Artistic Tile, Masia Nero subway tile, dark honed quartz countertops and warm wood accents round out the sophisticated yet edgy aesthetic. A Monogram Wine Reserve and undercounter icemaker and freezer from True Residential add beauty and function, as do the Blanco Precis sink and Brizo Levoir wall-mount faucet.





SILVER



## Luxurious Library

**RICHARD SHERER, CEO/FOUNDER |**  
**NICHOLAS BLAVAT, AIA/NCARB | NATALIE ERICKSON, ASID**  
**Deep River Partners, Ltd., Milwaukee, WI**

Part of a new Craftsman-style home, this library in Chenequa, WI was designed to be a sophisticated work-from-home retreat with a masculine aesthetic. Dual-passage doors topped with transoms, along with a double-sided fireplace adjoining the Great Room, ensure that the space isn't completely closed off from the rest of the home.

To create an appropriate atmosphere for a home library, the design team integrated custom woodwork, with rich wall-to-wall shelving, built-in cabinetry with decorative pulls from Rocky Mountain Hardware and eye-catching ceiling beams. Caramel-colored leather inserts add to the sumptuous feel of the space.

For maximized work-from-home productivity and relaxation time, the room is integrated with smart technology features for lighting, sound, window shades and more. Programmable overhead and down lights, as well as accent lights for shelves, can set the atmosphere for any activity, while the lakefront view outside the window is easily visible from the desk through French doors with casement and transom windows.

As a fun and dramatic extra touch, there is a secret door leading from the first floor master suite, concealed in the floor-to-ceiling bookcases. Radiant floor heating and windows with roller shades ensure a comfortable temperature at all times.





# Interior Access

Homeowners' storage concerns aren't always only about the prettiest elements. Designers help clients find room for everything they need in their kitchens.

BY KIM BERNDTSON

Given the fact that there are entire businesses dedicated to nothing but storage, it can be easy for homeowners to get overwhelmed when they ponder how to best organize and access *everything* they use in their kitchens. Would drawers be the best option? If so, should they be deep or shallow? What about dividers and organizers? Maybe doors with rollouts would be better? What can be done about the trash? Or liquor and wine? Or grandma's cherished cookbooks? The list goes on.

Thankfully, for many kitchen and bath designers, storage considerations have become an integral part of the conversation, and of a kitchen design overall. And, in some cases, storage solutions can lead the entire process.

This month, *KBDN* asked designers to share some of their favorite storage solutions along with projects that highlight how they use them.

## DISGUISED STORAGE

When Amy Pearson's clients come to her for a kitchen renovation, oftentimes they ask her to maximize the space and make it more efficient...without expanding the footprint.

"For a kitchen to function better for a family, it doesn't necessarily mean that it needs to get bigger," says the CKBD/principal designer for Amy Pearson Design in Portland, OR. "Instead, it usually needs to be more thoughtfully laid out, and storage needs to be more intentionally considered."



Photos: Megan Larsen

When Amy Pearson's clients come to her for a kitchen renovation, oftentimes they ask her to maximize the space and make it more efficient...without expanding the footprint. For these clients, she removed a portion of a wall to create a cased opening for visual expansion. Functionally, she focused on incorporating unique storage solutions.





■ Amy Pearson used storage as a design element by including matching tower cabinets – one in the kitchen and another in the dining room – that mirror each other to connect the two spaces.

■ Pearson is cognizant of using every inch of space, even those dimensions that are seemingly unusable. In this kitchen, she included a narrow 9" pullout for knives, utensils, cutting boards and frequently used oils and vinegars.



Such was the case for a recent kitchen renovation where the designer, who worked in collaboration with Matt Larsell Construction, needed to maintain the existing square footage, while making the space feel and function larger. To accomplish their 'feel larger' request, she removed a portion of the wall between the kitchen and dining room, thereby creating a cased opening that gave her clients the visual expansion they wanted. The resulting peninsula is home to the range and a pair of base cabinetry drawers on the kitchen side and shallow-depth storage with adjustable shelves on the dining room side. Pearson added matching tower cabinets – one in the kitchen and another in the dining room – that extend from the ceiling to the countertop.

"Mirroring the cabinets on either side of the cased opening connects the two spaces," she says. "They are also a fun way to use storage as a design element."

Creating storage that belies its function is also a technique that Pearson likes to utilize in her designs.

"I love to include efficient, creative storage where everything is hidden away and its function is often disguised," she explains.

Case in point for these clients is how Pearson addressed their wine storage, which is part of what appears to be a three-drawer bank of base cabinets.

"Originally, my clients wanted to store their wine on the refrigerator side of the island," she relates. "But there wasn't enough depth to store them any way other than to have the bottles parallel with the width of the cabinet, which wasn't ideal. So, I worked with the cabinet maker – Rockwood Cabinetry – to create a customized solution that includes a concealed drawer within the bottom drawer so they have two levels of wine. It maintains the exterior look of the cabinetry as three drawers, but there are actually two drawers within the bottom drawer."

Likewise, Pearson manipulated the aesthetics of the trash/recycling/compost/glass pullout in the island. Rather than have a pullout with a single panel, she designed it to look like three drawers, which matches the three-drawer base cabinet next to it.

"When the pullout is closed, it has a clean look that is uniform across the island," she says. "It's important to consider what storage looks like from the outside. It can appear one way to match a desired aesthetic, but function completely differently on the inside."

The designer is also cognizant of using every inch of space, even those dimensions that are seemingly unusable.

"Sometimes when laying out the kitchen we are left with a few inches, but there are cabinetry solutions that can make great use of every inch," she says. "Even a small 3" space can be used to store spices."

As an example, in this kitchen, Pearson was left with a 9" space to the left of the sink. Rather than sacrifice it, she included a pullout with storage for knives, utensils, cutting boards and frequently used oils and vinegars.

"I do a lot of pullouts because there are so many different configurations," she says, adding that she often includes narrow pullouts that flank a range for spices, oils and vinegars, and tall pantry pullouts with adjustable shelves for efficient food storage. "Given some research, you can almost always find something that will work well."



■ Creating storage that belies its function is a technique that Pearson likes to utilize in her designs, such as in this kitchen where wine storage is part of what appears to be a three-drawer bank of base cabinets. The designer also manipulated the aesthetics of the trash/recycling/compost/glass pullout in the island, which she designed to look like three drawers to balance the aesthetic.





❏ Increasing storage isn't always about simply adding more capacity. In this kitchen renovation, Beth Johnson actually made the kitchen footprint smaller by bringing forward the back wall of the kitchen to remove an angle in the corner and to create a false wall to vent the hood to the outside.

❏ Display storage via glass-front wall cabinets is part of ceiling-to-countertop towers, which also include drawers that corral small kitchen items.



Photos: Marc Mauldin Photography

### MAKING STORAGE MORE EFFICIENT

The ongoing extinction of the kitchen desk often gives Beth Johnson a way to increase storage capacity in her clients' homes by reallocating the once-used workspace into a more useful and relevant function for today's modern living.

"Nobody works or pays bills in the kitchen anymore, so they don't need a desk," says the principal designer, B Interiors in Alpharetta, GA. "And oftentimes, the space where people would sit usually becomes a 'clutter-catch,' so in the past few years, I've removed the desk in about every kitchen renovation I've done."

However, increasing storage isn't always about simply adding more capacity. In fact, in one recent kitchen renovation, the designer actually made the kitchen footprint smaller, yet

she was still able to give her clients more storage... and make it more efficient.

"In the 1990s, a lot of homes had weird angles in the kitchen, including this one, which had an angle on the back wall," she says. "To better accommodate a new ventilation hood – which replaced the inefficient recirculating microwave above the range that seemed to spread more grease than it eliminated – we actually brought that wall forward about 11" and created a false wall so the hood could vent to the outside."

That adjustment not only straightened the wall, but it also created a more aesthetically pleasing continuous line of custom cabinetry, supplied by Pro Remodeling, that highlights the new focal-point range that Johnson accented with a zellige tile backsplash in a range of green hues. A plethora of base cabinetry drawers and pullouts offers easy access to contents. Equipping them with accessories such as spice and oil/vinegar organizers, knife blocks and peg systems keeps contents orderly and readily available.

"In general, my clients want more accessible storage, even for items they may only use once or twice a year," she relates. "That often means we use a lot of pullouts and drawers, which makes it easier to access things without having to bend over, which is especially helpful as people age. A pullout drawer was a must for these clients' dry bar. It made it easier to find the right cocktail ingredients...without having to unload an entire cabinet of bottles."

The designer also gave these clients some display storage via glass-front wall cabinets that are part of ceiling-to-countertop towers, which also include drawers that corral small kitchen items.

"My client has a lot of pretty things...classic white dinnerware and beautiful salt and pepper shakers," Johnson indicates. "She wanted to be able to display those things."

Additional perimeter storage includes an appliance garage that houses the coffee maker and microwave. Retractable doors tuck in neatly, and out of the way of traffic flow, when the cabinet is open.



❏ Perimeter storage includes an appliance garage that houses the coffee maker and microwave. Retractable doors tuck in neatly and out of the way of traffic flow when the cabinet is open.



❏ A pullout drawer was a must for these clients' dry bar because it makes it easier to find the right cocktail ingredients...without having to unload an entire cabinet of bottles.



The designer further improved storage efficiency by creating a large rectangular-shaped ‘conversation’ island that replaced the previous L-shaped, two-tiered island that offered little in the way of workspace or storage. Hidden storage via shallow 12"-deep cabinets on the seating side meets the need for easy accessibility, even for items used less frequently, such as those for holidays or neighborhood gatherings. On the ‘working’ side of the island, Johnson included a stack of drawers and a trash pullout, one of her ‘must-haves’ in every kitchen design.

“When you have adequate and efficient storage in a kitchen, everything has a place and nothing sits out on the countertop,” she adds. “And that means you actually get to see the beautiful design elements like a stunning backsplash.”

### CREATING AN ‘INVISIBLE’ KITCHEN

It used to be that incorporating an abundance of drawers was enough to satisfy the storage needs of Laura Britt’s clients. That concept hasn’t entirely changed since drawers are still a must-have, go-to item in the kitchens she and her team design.

“We love using drawers,” says the designer/founding principal, Britt Design Group in Austin, TX. “Some of our clients don’t want any upper cabinet storage, especially those with really modern homes, so we use a lot of drawers because they can house so many things and they are easier to use than doors with shelves. We typically use drawers over doors any time we can.”

However, these days, drawers are much more than the vast, cavernous cavity of yesteryear. Today’s drawers, as well as other storage-related components, are much more specialized. Think spice storage, cookie sheet and tray pullouts, trash/recycling/compost pullouts and drawer peg systems for plates, bowls and glasses, she proposes.

“It’s interesting,” she continues. “Years ago, storage was more general, such as having a utensil drawer. Now we’re seeing more specific storage, especially in higher-end lines where



❑ Laura Britt has always loved using drawers in her designs. However, drawers these days are much more than the vast, cavernous cavity of yesteryear. Today’s drawers, as well as other storage-related components, are much more specialized.

storage is custom fabricated or fashioned for a certain item... for example, stir frying equipment.”

Britt sometimes also specifies base cabinets that are 30" deep, rather than the standard 24". While the extra 6" adds to the cabinet’s interior storage capacity, more significantly it allows for shallow custom storage in the space between upper and lower cabinets.

“We have seen a trend, especially with European cabinetry lines, where storage is incorporated in the area where you would traditionally have a backsplash,” she explains. “They have rail



Photos: Molly Culver

❑ Specialized display storage is featured in this kitchen renovation, where Britt and her design team created a 4"-deep ledge that sits atop the extended-height marble backsplash behind the cooktop. Additionally, an open bookshelf on one end of the island offers a way for the homeowner to personalize the space with items such as cookbooks.



systems – where you can hang different components – that are hidden behind doors that lift up or drop down with the push of a button to reveal and conceal items. It's really a beautiful way to store items in modern kitchens. And with deeper base cabinets, you don't lose any valuable countertop work space."

Creating a concept of an 'invisible kitchen' where everything is out of sight and behind closed doors or drawers is furthered with the use of updated appliance garages.

"We've been seeing really large appliance garages...those that are extra wide with double doors that can pocket back into the cabinet so they aren't in the walkway," she says. "We also include outlets so the appliances can be used in place. In general, today's modern storage is really about making access to items more convenient."

Easy-access storage also makes a kitchen more enjoyable to use, says the designer.

"Some of our clients have specialty interests, such as being a coffee drinker or enjoying nice teas," Britt explains. "We can create stations where those items and their accessories are all stored, for example, loose leaf teas in special canisters in

drawers. It can be a more pleasant experience because everything is organized in its own zone according to its use. The same concept applies to something like a baking zone, sous chef zone or compost zone where similar items are grouped together so the homeowner doesn't have to trapse back and forth across the kitchen."

Specialized display storage, which focuses on showcasing personal or frequently used items, is featured in one recent kitchen renovation where Britt and her design team created a 4"-deep ledge that sits atop the extended-height marble backsplash behind the cooktop.

"It's a nice way to incorporate artistic touches into the kitchen, as well as store things like salt and pepper shakers that people use a lot," she says, adding that an open bookshelf on one end of the island also offers a way for her client to personalize her space. "A lot of storage solutions we're using now give homeowners the ability to curate what they display in their kitchen. That concept is driving so much of what we do where we create a place for everything, and everything is in its place."



Monica Boldea included open shelving that runs the full length of the wall in the main cooking area. She complemented it with a hanging rail that keeps pots and pans, cutting boards, towels and more within easy reach.

The open shelving wraps around a corner and flows into an extension of the kitchen workspace. The angle of the shelf follows the angle of the unique corner sink that makes the kitchen more functional for simultaneously prepping and cleaning when the husband and wife cook together.



Photos: Kyeen DzPloch Photography

## SELL OR STAY?

Monica Boldea's clients often purchase food and kitchen consumables in bulk to minimize trips to the stores. In addition to finding enough storage space for it all, the designer with Kowalske Kitchen & Bath in Delafield, WI is frequently asked to find better ways to stash and organize pantry goods, spices, utensils and cutlery.

In response, she finds that clients appreciate drawers with organizational accessories for everything from utensils and spices to cookie sheets and serving platters. Special food containers, hanging rails, hidden drawers, peg systems inside drawers, rollout shelves and visible storage, either behind glass or on open shelves, are popular storage requests as well. One of her favorite storage solutions is to add pantries – hidden, walk-in, etc. – some of which are even elaborate enough to serve as a secondary kitchen.

"Big or small, they tend to function as either just storage, or as both storage and a space for using small appliances," she explains. "I especially love walk-in pantries behind pocket doors."

A more functional pantry was one of the storage solutions Boldea utilized in a recent kitchen renovation for some empty nesters who love to host family and friends. The too-small kitchen was transformed with a new layout, which included turning a previously awkward corner pantry into a more usable hidden pantry that is tucked behind a paneled door that mirrors the adjacent paneled refrigerator to create a seamless, cohesive look.

"It's small, but it holds enough for overflow food," she indicates. "We also included outlets so stored appliances can be used in place."

Additional storage features in the kitchen include open shelving that runs the full length of the wall in the main cooking area, which was formerly unutilized space. It wraps around a corner and flows into an extension of the kitchen workspace. The angle of the shelf follows the angle of the unique corner sink that makes the kitchen more functional for simultaneously prepping and cleaning when the husband and wife cook together.

"The shelf provides storage for décor, kitchen items and cookbooks," she explains. "It also gives the kitchen an airy look, which was one of the goals for renovation. It is one of the elements the husband loves most!"

Boldea complemented the shelf with a hanging rail that keeps pots and pans, cutting boards, towels and more within easy reach. Its brass finish works with the handmade zellige tile backsplash to create an old, imperfect vibe for the 100-year-old cottage.

"The rail and open shelving draw in the eye and provide our clients with unique storage options," the designer notes.

A furniture-style, built-in oak hutch, located right off of the dining room, keeps dishes used for entertaining and family meals in close proximity to the dining table. It also doubles as a dry bar.

"People are spending more time at home and they entertain more often, too, so there is a growing request for built-in bar spaces," she adds.

The island, a furniture-style piece that grounds the space and adds to its airiness, is created with storage in mind.

"The island is all about storage...and seating," she explains, drawing attention to the inclusion of deep drawers and the absence of any surface disruptions or appliances.

"In general, a well-organized kitchen ensures that everything has a place," Boldea continues. "It also makes a kitchen more functional and easier to clean, and it is more pleasurable to live and work in. For these homeowners, who were debating about selling the house and moving to their cottage on the lake, a more functional kitchen made them decide to stay!" ■



■ (Top) The island in this kitchen is all about storage, with the inclusion of deep drawers and the absence of any appliances.

(Above) In this kitchen, Boldea turned a previously awkward corner pantry into a more usable pantry that is tucked behind a paneled door that mirrors the adjacent paneled refrigerator.



■ A furniture-style, built-in oak hutch located right off the dining room houses dishes used for entertaining and family meals. The distinctive piece also does double duty as a dry bar.