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BHG SIP Blue Checkout

March/April 2009
Display until April 17



10 things to love about this kitchen

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Vintage Versatility

Reallocating space in a 1930s home creates a do-it-all kitchen that tackles tasks with modern ease and retro flair.

3. NOOK OF TIME

A charming eating nook in Nancy and Phil Parton's remodeled kitchen reflects the 1930s roots of their San Diego bungalow. Corner china cupboards,

original to the home, display vintage tableware. Casement windows imitate the home's originals, while the ceiling fan and colorful café table and chairs also carry 1930s cachet.

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2. A LAYOUT FOR LOOKING OUT

A new floor plan turned a series of small, separated rooms into a larger unified space that allows

for better traffic flow and provides more light and views. "Before, I felt disconnected from everything that was going on," Nancy says. "Now,

I can look out onto the street, I can look into the kitchen nook, or toward the dining room or family room, and be very much a part of what's happening."

3. CREATIVE CABINETRY

Interior designer Kellie McCormick avoided a wall-of-white effect by varying the heights and

depths of wall and base cabinets, and by including glass-front doors—a vintage touch that adds to the sense of openness and provides display space.



4. TAG-TEAM COLD STORAGE

Having separate freezer and refrigerator units not only gives the couple more cold storage, but it also allows each appliance to be located where it is most convenient.

5. WELL-DONE COOKING AREA

A plate rack and a pot-filler faucet make the cooktop area a colorful and capable zone. An arch in the plate rack mimics one in the backsplash niche.



6. RIGHT-HEIGHT DESIGN FEATURES

Pullout racks for spices and seasonings flank the cooktop hood, putting frequently used recipe

ingredients at a convenient height for Nancy, who is tall. For greater comfort, she also had the countertops set slightly higher than the standard

36 inches. Her inspiration was the late chef Julia Child, who stood more than 6 feet tall and had her countertops raised to 38 inches to fit her frame.

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7. CLASSIC-LOOK CORNER SINK

The sink retained its cozy corner position, beneath the sunshine and views provided by two casement

windows. But thanks to the new floor plan, the area to the left of the sink is now open to the eating nook. A subway-tile backsplash and bridge-

style wall-mount faucet complement the cleanup spot's retro configuration. Beaded-board panels on the base cabinetry boost the vintage appeal.



8. A WAY TO WINE AND DINE

A wine rack occupies one end of a butler's pantrylike built-in near the door to the family room, where gatherings take place. The freezer is at the other end.

9. CHERISHED COLLECTIBLES

Nancy personalized with treasures—such as her grandmother's antique scale and a cracker tin from a company started by her great-grandfather and his brother.



10. LIGHTER LAUNDRY LOAD

The washer and dryer, once housed in a separate room, moved to the end of a new hall between the kitchen and family room.

The cabinets are the same as those in the kitchen, and the unifying arch shape appears in a valance. Nancy likes the white look. "Originally the color was gray on gray, and since the

kitchen was on the northeast side, it made the room depressing," she says. "It's amazing how much brighter this kitchen is," McCormick adds. **WCH** RESOURCES BEGIN ON PAGE 130.