

Better Homes and Gardens Special Interest Publications®

Our 50th Year 1965–2015

KITCHEN + BATH IDEAS

Smart Updates

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Get It Right

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10 things to love



Fresh Take

Tall, light, and handsome, this remodeled St. Paul kitchen bridges the gap between past and present.

writer KATIE RYNARD photographer KIMBERLY GAVIN
field editor CHANDRA HAMMOND stylist BONNIE BROTEN

1 open for activity

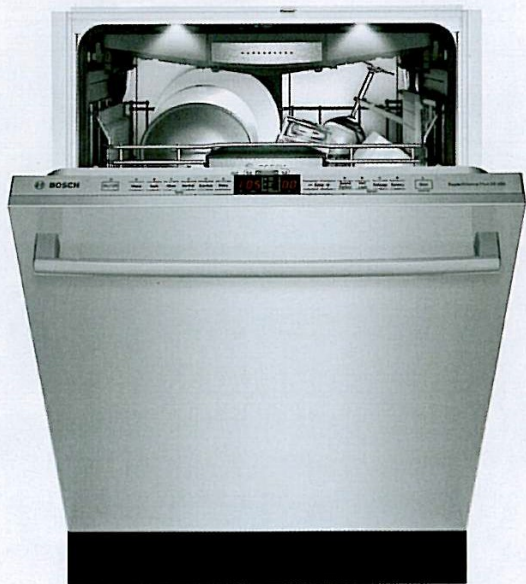
An open layout eases traffic flow, while a tightened work core, *above*, makes meal prep more efficient. One side of the island offers seating; that and an adjacent window seat make this kitchen a popular hangout.

2 two tone

The kitchen's dark-stained oak cabinets and floors, *above*, match the home's original woodwork. The white island, backsplash, and upper cabinets balance the wood surfaces so they don't feel heavy and dark.

buying guide

Splurge Spend more and gain more in style, convenience, and performance, as these models prove.



1



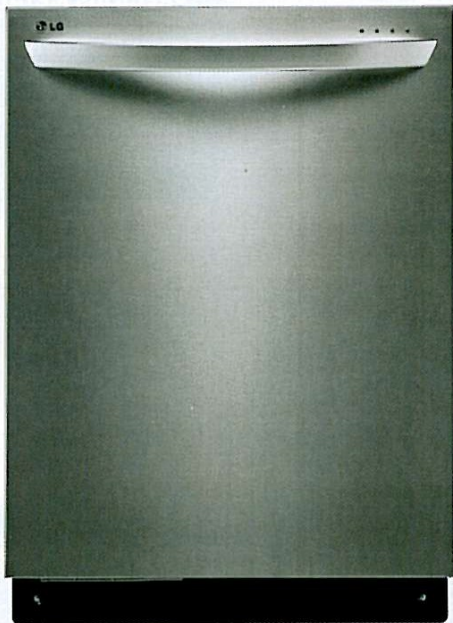
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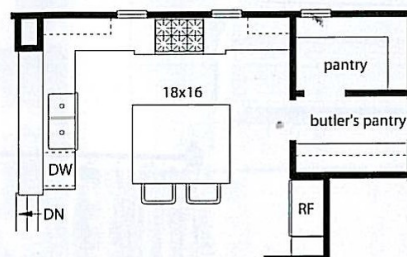


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7

1. SILENT TREATMENT A red light shines on the floor to let you know this super-quiet 38 dBA dishwasher is running. **Benchmark SHX9PT75UC Dishwasher, \$1,999, Bosch, bosch-home.com.** **2. TWICE AS NICE** Dual drawers fit a standard opening, but let you run one of nine wash cycles on top and a different one below. **Double DishDrawer DD24DVT7, \$1,399, DCS by Fisher & Paykel, dcsappliances.com.** **3. RAPID RESPONSE** When you're in a hurry, the Fast Wash cycle cleans dishes in just 30 minutes. **EI24ID50QS Dishwasher, \$1,099, Electrolux, electroluxappliances.com.** **4. TUSCAN STYLE** FDW series models wear Italian Provincial-style front panels in four finishes, including dark blue (shown). **FDW101 Dishwasher with TVDDP24 Tuscany Door Panel Kit, \$1,618, Viking Range, vikingrange.com.** **5. STEAMY SECRET** Hate prerinsing dishes? A TrueSteam generator allow you to skip that step. **LDF8874ST Dishwasher, \$1,100, LG, lg.com.** **6. JET-POWERED** For corner-to-corner cleaning, this model has 102 wash jets, including top-rack jets that get deep inside baby bottles or travel mugs. **ZDT870SSFSS Dishwasher, \$1,799, GE Monogram, geappliances.com.** **7. STRAIGHT FLUSH** This unit aligns perfectly with adjacent cabinets—even frameless European-style units 24 inches deep—for a custom look. **JDB9600CWS Dishwasher, \$1,699, Jenn-Air, jennair.com.**



LEFT: The kitchen peninsula holds the dishwasher and sink and overlooks the family room, which embodies Jenna's colorful, more-is-more approach to interior design. **BELOW:** A high-arc faucet holds court above the apron-front sink. A 'must' for me was this bridge faucet," Jenna says. "It's elegant and pretty without being overly formal or stuffy." **OPPOSITE:** Cabinetry and the range hood are a soothing greenish-gray, while textured white backsplash tiles add crisp contrast.

happy hues reflect Jenna Buck Gross's signature style. If her pink and green dining room doesn't make it clear that she loves color, then perhaps the name of her interior design business will: Colordrunk Designs. Yet she purposefully kept things muted in her Atlanta kitchen. "It was the one room I let my husband, Caleb, design, and he chose the greenish-gray cabinet color, so it is definitely the most understated room in our house," Jenna says. "But I didn't want the room to be boring, so I added the café curtains and barstools in a chinoiserie fabric."

The Gross family's cottage was a complete redo, giving the young family of four the chance to redesign the U-shape kitchen to suit their style. On their list: open cabinetry to show off their Italian everyday china, furniturelike cabinets, a chunky white marble countertop, and a farmhouse sink. "The thing I wanted most was the farmhouse sink," Jenna says. "It's great for washing trays and other entertaining pieces."





KEYS TO COTTAGE STYLE

Tour our favorite cottage kitchens and learn the secrets to capturing this easy, breezy style.
BHG.com/CottageIdeas



I wanted to make it fun without being overpowering.

Jenna Buck Gross
homeowner

LEFT: Tucking the refrigerator-freezer into a run of cabinetry gives the large appliance a built-in look. **BELOW:** To mix things up in the adjacent butler's pantry, Jenna chose white cabinets and a wall color that matches the family room. A chevron-pattern backsplash picks up some of her favorite colors. **OPPOSITE:** The colorful café curtains are one of Jenna's favorite design elements. "I wanted café curtains to soften up the straight lines and add a little fun," she says.

Custom cabinetry allowed Jenna and Caleb to create special storage areas. A tall cabinet beside the refrigerator has a drawer at the bottom for their daughters' cups and plates, allowing them to be part of the table-setting routine. To eliminate countertop clutter, Jenna tucked the microwave inside a lower cabinet along the range wall. In addition to the aesthetics, hidden appliances have another advantage, she says. "I love it when bulky appliances can remain hidden, which also saves money, since you don't have to pay more for a top-of-the-line microwave or coffeemaker that matches other appliances."

A butler's pantry adjacent to the kitchen boasts a slightly different look, with glass-front white cabinets surrounded by light blue-green walls and a chevron-pattern tile backsplash. "The zigzag reminds me of a fun bar from the '70s," Jenna says. "I wanted to make it fun without being overpowering." Really, that description suits the entire kitchen. **KBI**

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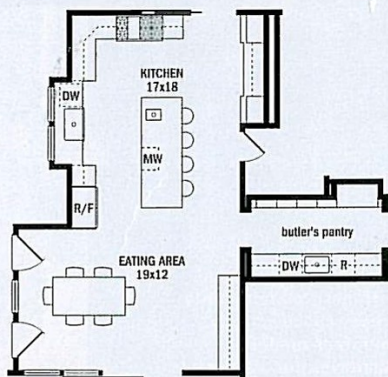
FULL RANGE

White cabinets frame the gas range, *right*. Interior designer Skip Sroka welcomed stainless steel into the traditional space for its "industrial-useful-authentic" look. Plus, he says, it provides relief. "Without it, you'd have a period piece."

PATTERN PLAY

A tile backsplash in shades of blue, *below*, lends focal-point color to the cooking area. Soft-blue squares across the wide wood floor, *bottom*, create a checkerboard pattern that brings a sense of scale to the large space.

color & pattern





PERFECT

ALIGNMENT

Breaking with convention yields a bright and spacious kitchen fit for a crowd.

writer WENDY GRAY
photographer EMILY MINTON-REDFIELD
field editor ELAINE ST. LOUIS

One primary request the homeowners had was individual refrigerator and freezer units, which anchor the ends of the kitchen's main wall.



bright idea

Consider separate refrigerator and freezer units for greater flexibility in your kitchen layout.

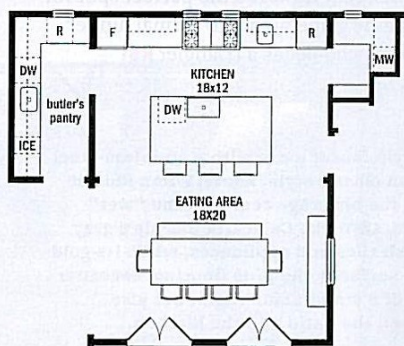




THE CLASSIC WORK TRIANGLE

OPPOSITE: After the initial installation of the range hood, architectural designer John Mattingly decided to raise it 3 inches to create more visual breathing room.

ABOVE: The dry goods pantry houses items like flour and pasta and includes undercabinet lighting. **ABOVE RIGHT:** Walnut work surfaces are warm and inviting.



has been the gold standard for kitchen layouts for decades. But that doesn't mean it works for everyone. When your space is larger than standard, that three-point configuration might be awkward and ineffective, explains architectural designer John Mattingly, who deliberately broke the mold with the kitchen he designed for his Denver clients.

"Our clients were living in a 1,000-square-foot bungalow while we designed their new house," he says, "so getting them to imagine their lives in a large area was tricky. The challenge was breaking this kitchen into a center core that relates to pantries on both sides of it."

These homeowners knew their kitchen would function as an overflow space from the attached dining room when entertaining, and that people would naturally gather at its island. Mattingly deliberately kept the workspace sacred. "There shouldn't be a reason for anyone except the cook to get behind the island and rummage around for something," he says. To that end, all cooking-related items—pots, pans, utensils—are stored in the island and in upper cabinets by the range. This space also has a dishwasher so dirty cookware can be quickly moved out of sight. Mattingly situated a dry goods pantry inconspicuously on one end of the kitchen, next to the freezer.



A “wet” pantry is on the opposite side, next to the refrigerator, with a beverage center, a sink, and a second dishwasher.

A light and bright mix of materials—white Shaker-style cabinetry, handmade pale-gray porcelain backsplash tiles, and crisp white drum pendant lights—sets a cheery tone. The island is topped with Calacatta Gold marble, a refreshing counterpoint to the rich walnut perimeter countertops and the dark-stained cabinetry in the pantries.

Although the island provides a comfortable perch for guests, it’s the neighboring dining room that draws the biggest crowds. Mirroring the kitchen’s breezy style, the dining room—which opens to both the kitchen and the outdoors—allows for easy flow. It’s the perfect spot for gatherings large and small, from family game nights to formal dinner parties. With that kind of circulation, who needs a triangle? **KBI**

RESOURCES BEGIN ON PAGE 138.

ABOVE LEFT: A vintage-look bridge-style faucet pairs with a stainless-steel sink in the island for a fresh take on classic style. **ABOVE:** When kids or guests want a drink, they can visit the beverage center in the “wet” pantry and leave cooks undisturbed. **LEFT:** The Calacatta marble’s gray veining complements the backsplash tiles and appliances, while its gold veining plays well with the walnut surfaces and pine flooring. **OPPOSITE:** The dining space has the strength of a stand-alone room, but also serves as a circulation point between the patio and the kitchen.