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THE *how-to* GET YOUR DREAM **SPACE** ISSUE

WHAT YOU NEED TO SEE

From Glen Peloso, Heather Segreti, Ramsin Khachi, Yanic Simard and Karen Sealy

LOVE THIS BATHTUB?
TURN TO PAGE 41

how to
step by step kitchen
petit brunch recipe
find the perfect faucet
design your bathroom
feng shui

14 ways to add **neon**
designer look on a dime
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Now *You're Cooking*

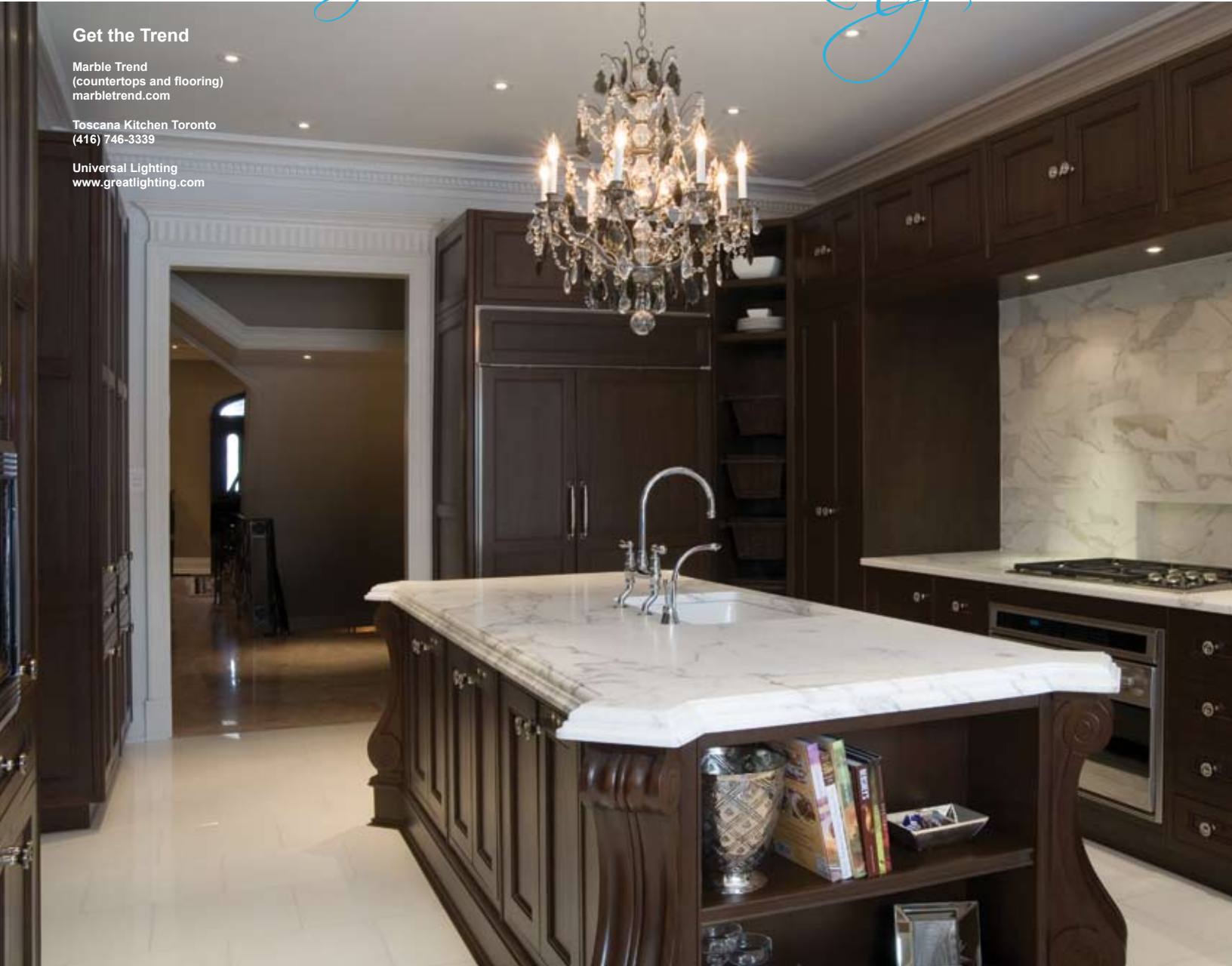
Photography by Leni Johnston

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If you're in a house you just love but with it comes a kitchen you don't, then you might be thinking of re-designing this space. The thought of this might overwhelm you to the point of putting up the for sale sign, packing up and moving into a brand new, turn-key home. But stop and think about it. Today, you can customize everything and nothing's worse than moving into a home where the layout or function of this key main room just doesn't work – it might look pretty but it may be unpractical for you and the needs of your family. If you re-design the space yourself it will become truly your space, created just the way you want it.

The inspiration for this space came from renowned British designer Clive Christian, best known for his designer kitchens. The space is very traditional in nature and we gave it a slight twist of contemporary. I kept many of the most important design elements in mind to flow and relate to each other.

From the calacatta marble for the flooring, countertops and backsplash we used all the same stone material thus creating a strong sense of unity in the entire space. However to add interest and contrast we laid out the backsplash in a brick pattern. You might notice the cut out in the backsplash area- this was made specifically for the pop out fan for the range, so when it comes



Yanic Simard



out it is flush with the wall rather than protruding out. All of these little details make the biggest impact. The dark elaborate wood for the cabinetry really stands out against the colouring of the natural stone. We continued to keep a clean look by paneling the fridge to match the contemporary shaker style cabinet doors.

Though it's not all about aesthetics- (but a lot of it was...see the elaborate hand carved detail on the island, the use of two gorgeous crystal chandeliers.) beneath the beauty we had to design the space to function well. This is a large kitchen and functionality played such an important role in the design direction. Don't be fooled to think that because the kitchen is massive, that the efficiency is not there. The space was designed in a way to keep the sink, stove and fridge in an acceptable distance, maintaining the work triangle and functionality for this large family to cook together.... Tip - No major traffic patterns should cross through the work triangle.

First, I decided to make the island higher than the typical 36" - I made the height 40" because it's much easier for cooking and baking, which is what the island was mainly going to be used for. There is much-needed storage on all four sides consisting of doors and shelves with wicker

baskets that are easy to access by the kids. We made sure for this busy family that they had adequate room for recycling and garbage components along with a water filter. Like I mentioned, it's all in the details. Working with an experienced designer is very beneficial, not only will they help you from making costly mistakes, but they will help make the design process much easier.

As a designer, creating a space that is well-suited to the homeowners is very important to me. I strive to bring the personality and character of the individuals of the family to life through my designs.

The kitchen is undoubtedly the most used room in our homes today which means that investing in this area is always a wise decision, for the time while you live in it but also for when you decide to sell.

This was a custom kitchen project and we were pleased to be able to give everything the home owner had requested from us. Along the way we faced a challenge and that was the large size of the kitchen. When you have a smaller sized kitchen, you have to find practical ways to make it work, but it's the same process when it's big. You really have to utilize every inch you have at your disposal.

You have the luxury of having the space so you have to use it. That's when knowledge and ingenuity come into play.

In the end they were pleased and can now be able to enjoy the space as the family grows.

Now go and take down that for sale sign!
- Text by Designer Yanic Simard of the Toronto Interior Design Group

LIGHTING TIPS

- Lights over working islands are great for doing homework. If the bulb is exposed, do not use a wattage higher than 40, if it's not exposed I would normally suggest going with a 60 watt bulb.
- Under cabinet lighting adds critical light to the workspace, but also helps in preventing shadows on the counters.