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The Storage Issue

KITCHEN

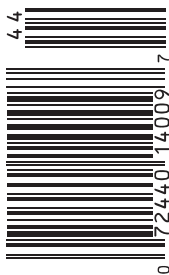
+ BATH IDEAS

Lose the Clutter!

28 Problem-Solving Ideas

WINTER 2014
Display until March 9

\$6.99 U.S.



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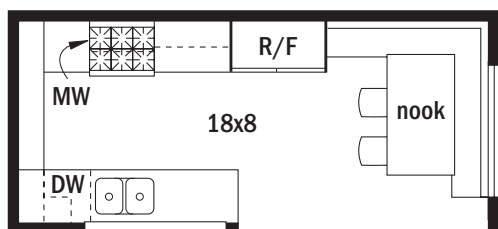
small kitchen



Higher Calling

Stirred by a wish list bigger than a compact galley kitchen, a redesign whips up efficiency.

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Opening Up San Diego homeowners Betty McManus and Cecil Lytle wanted the kitchen in their high-rise condo to better reflect its cosmopolitan setting, so they enlisted designer (and trained chef) Sandra Tierney. Her first move: ditching the cramped galley layout in favor of a harder-working U-shape plan that boosts style and storage.

Materials Matter Tierney chose dark quartz-surfacing with a subtle pattern, above, for countertops. “The visual movement and artistry of granite isn’t always right for a small kitchen,” she says.

Tall Order Increasing storage called for a floor-to-ceiling pantry, *opposite*, to fill dead space at the end of the work core. It’s flanked by appliance garages, which take advantage of space beneath upper cabinets and help keep counters clutter-free. A ceiling-mount pot rack puts cookware right by the range.

Simple Shift Moving the refrigerator slightly outside the work core increases work space. The new location, *opposite*, makes the appliance handy to both the kitchen and dining area, while its paneled front chicly integrates it.



small kitchen



Balanced Storage The kitchen offers a strategic mix of open and closed storage. Touch-latch drawers beneath the banquette, *far left*, are ideal for discreetly stowing linens and additional dishware. In the work core, a suspended glass-and-chrome custom shelving unit above the sink, *left*, creates a glamorous display and an easily accessible home for glassware.

“My kitchen designer is also a professionally trained chef. It was the best of both worlds: I got a gorgeous kitchen that uses every inch and cooks like a dream.”

—Betty McManus, homeowner

Frosty Facade Translucent doors on the pantry and upper cabinets, *right*, create interest and make supplies easy to find—but not too visible. “The glass provides visual relief from solid cabinet fronts,” Tierney says. “The translucent glass obscures cabinet contents slightly but allows the colors of the objects to enliven the kitchen—much like accessories.”

Calming Color A warm neutral palette of taupe and gray goes a long way in helping a small space live large. “Minimizing contrasts creates continuity and makes the kitchen feel uncluttered and more spacious,” Tierney says. Metal accents lend sleek styling.

In-Kitchen Dining Bench-style seating, *opposite*, puts corners to good use by increasing sitting opportunities around the dining table while occupying minimal floor space.



WELL ROUNDED Stainless-steel penny rounds on the backsplash, *above*, add even more shine, but their textural surfaces won't show scratches or fingerprints.



IN-KITCHEN DINING IDEAS

Banquettes, breakfast nooks, and islands make room for meals, even in small spaces. View 22 inspiring eat-in kitchens. [BHG.com/KBIEatInKitchens](https://www.bhg.com/KBIEatInKitchens)