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FAST FACTS

LOCATION: Chicago, IL
SQUARE FEET: 270
STYLE: Traditional U-shape

FUN FACT: Windows in the back of the wall cabinets introduce natural light into the white kitchen.



Rebuilding a home on the foundation of their 1929 house, Barbara and Mike Cashion wanted a vintage look for the kitchen. Cabinets on the refrigerator wall mimic freestanding hutches.

back to basics

Bucking modern trends, this vintage-inspired kitchen occupies a secluded spot separate from the family room.

written by JAN SOULTS WALKER photographer JANET MESIC-MACKIE field editor HILARY ROSE



Originally built as a Home of the Future for the 1933 Chicago World's Fair, Barbara and Mike Cashion's house was in desperate need of a complete overhaul. In fact, the couple and their two children moved out so they could rebuild the house from the foundation up. "Moving into a rental property wasn't easy," Barbara says. "But we now have our dream home in the neighborhood we love."

The kitchen was a top priority in planning the redesign. With the help of their team of architects—Fred Wilson, Elissa Morgante, and Tricia Charbonneau—as well as interior designer Nancy Bernstein, the couple took time to think through how they wanted their kitchen to function.

"We love to host big family gatherings, so we needed the kitchen to work for large groups as well as for our own family," Barbara says. Contrary to today's open-plan trends, the Cashions kept their new kitchen separate from the family room. "I don't want to hear the television when I cook," Barbara says. "When the kids are in the kitchen, I want us to be able to visit or them to concentrate on homework."

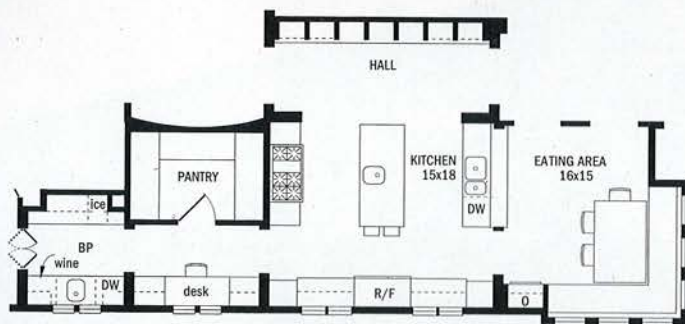
Laying out the home's floor plan within a narrow city lot, Wilson designed a long hallway that leads to every room on the main level. Although the kitchen sits in the middle of the house, it is adjacent to an eating area with tall windows that drench the space in sunlight.

Light also penetrates the kitchen through two windows cleverly disguised by glass-front cabinetry. For continuity on the home's exterior, there are windows along the kitchen wall, which is only a few feet from the house next door. To preserve natural light but obscure the view, the Cashions placed cabinetry with decorative glass panels over the windows.

ABOVE: Cabinetry with open shelves lines the portion of the hallway facing the kitchen, providing a place to display collectibles and store cookbooks. **OPPOSITE:** An icemaker, small refrigerator, dishwasher, and sink equip the butler's pantry as a staging area and cleanup zone for the adjacent formal dining room.



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BUDGET TIP
Refresh a neutral kitchen with fabric in updated colors, and you'll get a high-impact look for a low price.



TOP LEFT: Textured glass panels let in light from the windows behind the cabinets. **ABOVE LEFT:** A raised ledge keeps dirty dishes out of view of the eating area and contains splashes while encouraging communication between the spaces. **ABOVE RIGHT:** Carrara marble provides a fresh take on a traditional subway tile backsplash, and a pot filler faucet offers convenience above the range. **OPPOSITE:** The easy-to-clean banquette can seat up to eight people for informal meals.

"From the kitchen, the light comes through the back of the cabinet, but you don't see a window. You just see light," Wilson says. "It's a great way to get natural light into a landlocked kitchen without sacrificing privacy."

With a solution for the exterior windows in place, the team focused on the basic kitchen layout. Two distinct zones—one for cooking, one for cleanup—maximize efficiency. For cooking, a small sink in the island forms a tight work triangle with the range and the refrigerator. Parallel to the island, a peninsula with an extra-large sink, a pullout trash bin, and the dishwasher creates a cleanup zone that's equally accessible from the kitchen and the eating area.

"What I like best about these two zones is that the activities within them remain separate," Barbara says. "The kids can sit at the island or the banquette and not interfere with my work."

Both zones boast abundant storage. Before construction began, Barbara made a list of all the items that needed to be stored in the kitchen, and the team designed the cabinets accordingly. An adjacent walk-in pantry houses dry goods and a desk. The butler's pantry—between the desk area and the dining room, at the front of the house—contains another sink and dishwasher.

Although the kitchen is new, the vintage style of the cabinets, hardware, and lighting combine with the carrara marble subway tile backsplash, honed black granite countertop, and warm wood floor to make the kitchen a welcoming space with a sense of history.

Barbara marvels at how perfect the kitchen is for her family. "It's clean and bright," she says, "and we feel so comfortable here." **KBI**

RESOURCES BEGIN ON PAGE 130.

SIT DOWN TOGETHER
If you need help wrangling the whole family around the table for meals, consider a banquette that saves space and maximizes seating. Check out our favorite banquettes online at KitchenBathIdeas.com/kbj118.

