



A blue backsplash and a carefully planned cooking island await family and visitors.

ROY INMAN | SPECIAL TO THE STAR

COME INTO MY (REMODELED) KITCHEN

Know how everyone ends up in the kitchen during parties? This modern, open, welcoming kitchen supports a busy family of four and can handle quite a gathering.

Visually, the space flows uninterrupted across the open kitchen, across the breakfast area and into the hearth room — from backsplash to fireplace. Paths from the garage, pool and patio converge, making this the central hub of the home.

The hope was to create an open space, friendly to entertaining, as well as providing the space for the family to hang out. Opposite this image is a stone and cast concrete fireplace and hearth room. The TV nestles into walnut millwork.

To balance the strong fireplace, the kitchen needed significance. It was important to find just the right backsplash tile for punctuation.

Our vision was for a mix of colors in a

long tile proportion. Finding the right shade of blue, in the right sizes, within the chosen price range, was a task, but we succeeded. The tiles were installed randomly in strips, with varying sizes of four shades in the clients' favorite shade of blue.

The large island is perfect for cooking and serving. The range and large sink are located along the edges of the kitchen, freeing the island top from interruption. By placing the prep sink at the island's end, the food prep space is close to the refrigerator, yet out of the way of anyone cooking at the range. The counter supports the open, welcoming approach to the kitchen, shared with the hearth room.

The island has an enormous amount of storage within reach. Deep drawers hold cookware and containers for leftovers.



Below the bar overhang, sliding doors hide vases and serving pieces. Next to the prep sink, pull-out trash and recycling supplements the main trash by the large sink.

To keep the light, open feeling, we kept the feature wall free of upper cabinets, but used full-height cabinets on the side walls.

To the left of this image, the wall is filled with full-height cabinets.

These hold the refrigerator, freezer, microwave and integrated coffee station. A small TV is kept behind pocket doors. Items not used as often are stored in cabinets along the ceiling, and a stepladder is stored in the space behind the toe-kick.

A tall pullout pantry brings items to the user, reducing the need for bending over or searching through the depth of a cabinet.

Heading toward the patio and pool, there

is a step down into the hearth room. This is just enough to create a hazard, so a divider of some sort was needed. A railing seemed fussy and lightweight in proportion.

The solution: a divider cabinet spanning the stairs, accessible from both rooms. It is wrapped in solid-surface material to take abuse from traffic, and to provide another serving area. Beautiful variegated walnut doors add warmth and texture to the crisp kitchen finishes. The kitchen side of the cabinet stores school supplies to aid with homework, as well as napkins and placemats. Blankets, games and pillows are stored on the hearth side.

With open, clean spaces and broad areas for buffets and serving, this kitchen is bound to be the central gathering space for the family and their guests.

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