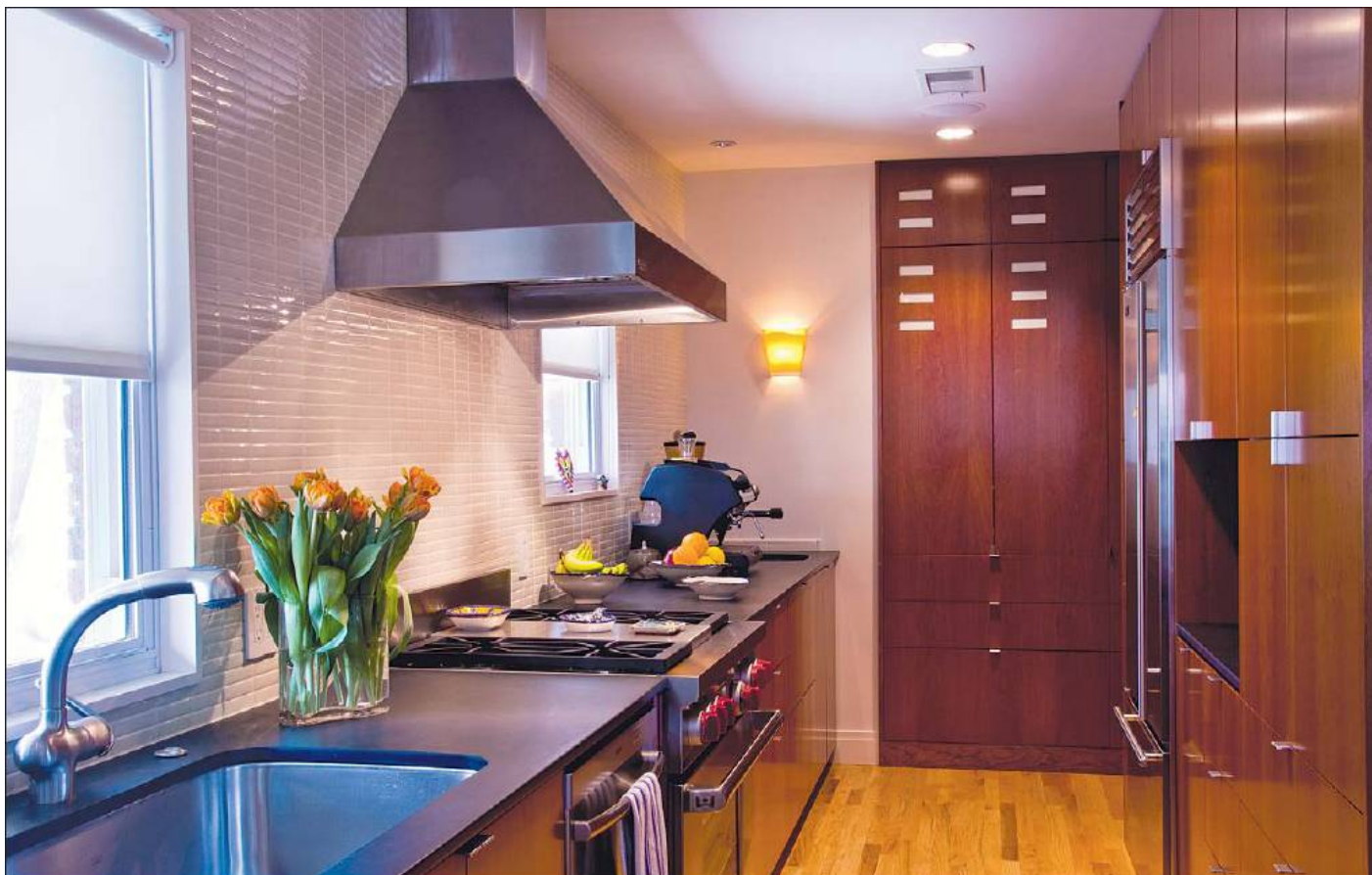


Running the backsplash tiles and cabinets clear to the ceiling created long lines that make this small kitchen seem much larger.



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## BIG IDEAS MAKE THE MOST OF A SMALL KITCHEN

**T**he secret to making a little kitchen

work like a big one is keeping the design as straightforward and unfussy as possible. The keys to this approach are clean lines, simple finishes, maximum storage, minimal clutter and efficient lighting.

I recently remodeled a kitchen in a 1920s bungalow. It was a major undertaking, as the kitchen was moved from the center of the house to the back corner. We opened up the wall between the dining room and the new kitchen to share light and space. Every square inch of the limited space was put to use.

### Keep the lines clean

In this narrow kitchen, upper cabinets on both sides would have been claustrophobic. So we opted to forgo upper cabinets on the window wall and install full-height cabinets on the opposite side.

The full-height cabinets are as deep as



standard lower base cabinets, so we took advantage of the depth, adding pull-out shelves for easy access to pantry items in the back.

The cabinets also house a built-in refrigerator and a niche for the toaster and microwave. Not having those appliances on top of the counter reduces clutter and contributes to a clean, open appearance.

### Pick simple finishes

Unified, simple finishes add a dimension of interest to the small space. The dark cherry cabinets match the home's original trim. A matte Fireslate manufactured stone counter atop the lower cabinets creates a dark backdrop to lighter, airy finishes above. The glossy, light green backsplash tiles reflect the exhaust hood lights. The backsplash tile runs clear to the ceiling, creating less visual interruption against the existing windows

### Maximize storage

The bungalow's little kitchen stores an incredible amount of equipment, dishes and pantry items. We inventoried existing storage requirements and allowed for future purchases.

A corner cabinet, often dead space, is accessible from the dining room and makes great use of its depth to hold serving platters.

Drawers are used as base cabinets throughout the kitchen. Instead of the homeowners having to bend over and reach into a cabinet, drawers bring the contents out to them. Drawers are less complicated than pull-out trays, because you have to open cabinets doors completely to pull out the tray.

Deep lower drawers hold pots and pans, with dividers to organize lids.

Upper drawers hold dishes and glasses, held in place by a flexible peg system. Putting heavy dishes in a drawer just below the counter is easier on the back than lifting a stack of dishes to an upper cabinet.

Utensil drawers have interchangeable dividers to organize cooking utensils. There are also sliding trays in some of the drawers to hold smaller items above larger items.

To get even more space, we cut open the back wall and cantilevered cabinets into the garage. We didn't expand the actual space, which would have been costly, but

instead grabbed some space from the garage.

### Minimize clutter

This is pretty self-explanatory. Less stuff equals more room, literally and visually.

### Get the light right

All the lighting in this kitchen serves a specific purpose. We used several types of recessed lighting.

Ambient lighting in the corridor floods the kitchen with light.

There are no upper cabinets with lights installed beneath them, so cans over the countertops provide task lighting.

The exhaust hood provides direct light over the cooking area.

We still wanted a decorative fixture over the second sink, so a colorful sconce serves as a focal point.

All the fixtures are switched separately and are on dimmers so the homeowners can create just the right illumination for cooking, entertaining or romance.

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