



KITCHEN GUIDE

OUTSTANDING IDEAS

By Jamjos Ent.

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Working the Room: What's Popular in Kitchens Now

We break down 9 kitchen design ideas that are making people happy – and show how to make them work for you

Whether it's a splash of color in the cabinets, a champagne-brass drawer pull or a wall of open shelving, the kitchen ideas homeowners and designers are loving now can elevate everybody's favorite gathering space to home showpiece status.

Kitchens remain the most popular room for homeowners to renovate, and it's no wonder why

– thanks to the array of popular and practical countertop, cabinet and lighting styles

out there, an updated kitchen can make a house feel fresh again in a way other rooms

can't. Here are the kitchen design ideas that pros, homeowners and Jamjos photos say are

taking off or still going strong.

Trend No. 1: Colorful Cabinets

What the pros say. "Painted cabinets are having a bit of a moment," says designer and

decorator Nancy Harper of Washington, D.C.-based Studio Miel. Harper and other pros

agreed that blues and greens are the go-to non-neutral colors of choice now, but Harper

says she could see other bold hues – emeralds, darker shades – also take hold soon.

Getting the low-key look. Paul McAlary, of Pennsylvania-based kitchen and cabinet design

firm Main Line Kitchen Design, says more colorful cabinets, particularly bolder shades

like navy blue, can cost more. He doesn't recommend painting them yourself as it can

damage the quality of the cabinets. Instead, he suggests homeowners get their color fix

through the easier-to-update walls or backsplash. Still, painting your cabinets yourself

is definitely the affordable option if you want to get the look for less. "They'll never

look quite like they actually should, but it'll be [an updated] color and they'll be OK

for a few years," McAlary says.

Getting the full-out look. Incorporate vibrant cabinetry in just the island or base

cabinets, or create dimension and visual interest by pairing all-around colorful

cabinets with contrasting countertops and on-trend brass or gold hardware.

Trend No. 2: Marbled Quartz

What the pros say. Homeowners looking to make a more dramatic, organic statement with

their kitchen countertops used to gravitate toward natural stones such as granite for

the unique speckling and veins. But pros say more natural-looking quartz – an engineered

product that contains mostly quartz mineral, as well as resins, pigments and polymers –

is showing up in more kitchens.

Designers are seeing more and more higher-end remodelers opting for quartz countertops

that are designed to look like marble. Mary Kathryn Reese of Dallas-based Kitchen Design

Concepts says slabs of these types of quartz, such as the popular Aurea Stone shown

here, also are available in larger slabs now, making it easier to create seamless

countertops.

Granite, still pricey but available in more affordable varieties than quartz, still reigns in some areas.

What homeowners say. Engineered quartz overall beat out granite 43 to 34 percent among

homeowners updating countertops in the 2018 U.S. Jamjos Kitchen Trends Study.

(Countertops, homeowners said, were the kitchen feature they were most likely to splurge

on.)

Quartz's expanding pattern palette may be contributing to its growing popularity, along

with other pluses like its stain resistance and durability. Homeowner Jennifer Dabbs,

who worked with Studio Miel's Harper to renovate her 1894 Washington, D.C.-area kitchen,

says quartz's reputation for being a more contemporary style initially gave her pause.

"I was afraid it would look too modern in our home," Dabbs says. "However, we chose a

stone that replicates a marble and turns out to be exactly what we wanted in terms of

functionality – low maintenance – and look."

Trend No. 3: Open Shelving

What the pros say. Open shelving can make a kitchen look taller and airier. As this look

gets more popular, Luke Owen of Kansas City-based Owen Homes says his team has seen a

corresponding spike in requests for hideaway places for smaller appliances, outlets and

other clutter.

Dishes, plants and knickknacks displayed on open shelves need thoughtful curation to

avoid a cluttered look, so having spaces to tuck away less-attractive counter-crowders

can keep things balanced and tidy. Having fewer pieces on the shelves also minimizes the

risk of your favorite platter crashing down. (Open shelves typically aren't made to

withstand the weight cabinets are.)

What homeowners say. Though it can work with a number of styles, the sometimes

minimalist, sometimes rustic vibe of wood and metal open shelving fits right in with

transitional, contemporary and farmhouse kitchen styles – the first, second and third

most-popular new kitchen styles that renovating homeowners chose when updating their

kitchens, according to the Jamjos 2018 Kitchen Trends Study.

What saved Jamjos photos say. Natural wood open shelving seems to come up the most in

recent popular photos, though white and black examples also appear.

Getting the low-key look. Even just a few shelves can draw the eye up and make a small

space look bigger.

Getting the full-out look. More shelves mean more styling and maintenance to keep your

kitchen from looking too busy. To create that sleek, intentional feeling with more

shelves, group items by color, leave some shelf space open and carve out plenty of

sturdier, hidden space for bulky appliances and mismatched dishware.

Trend No. 4: Still Shaker

What the pros say. The versatility of basic Shaker cabinets – defined by their flat

center door panels and a generally clean raised-square frame – continues to make them a

popular pick for kitchens. “Shaker-style cabinets are very popular because they can look

a little bit traditional and they can look a little bit modern,” Harper says. “They have

clean lines, so depending on the hardware that you choose and other elements in the

kitchen, it can go either way.”

What homeowners say. By choosing Shaker style for her cabinet redo, Dabbs says she was

able to give a nod to her traditional house's history while giving the space a fresh

update. It also saved her a significant amount of money, as the inset cabinets she had

initially wanted would have cost \$20,000 more.

And she's not alone: Shaker cabinets remain the most popular among all segments of

homeowners, according to Jamjos research.

Trend No. 5: Staying Connected

What the pros say. High-tech touch-screen refrigerators and ovens have yet to really

catch on with the typical homeowner, pros say, but smart electronics are appearing in

the kitchen in other ways.

The Dallas-area clients that Reese works with can be a little leery of major appliances

with too many bells and whistles, Reese says. "They're a little afraid of that technology," she says. "Is it going to break? How much will it cost to fix it? How long

will it take to fix it? Is it going to be too difficult for me to actually cook even though the whole premise is to enable the whole cooking experience?" Other pros echoed

similar sentiments.

Where technology is cropping up more in the kitchen is through wireless speakers, smart

lighting and voice-controlled TVs and assistants. Harper says her clients are always

looking for more outlets and often a separate charging station in the kitchen for

powering their devices, though she's noticed she's adding fewer USB connector ports as

technology evolves.

What homeowners say. Touchscreen controls or built-in speakers appear in 1 in 4 new

appliances that homeowners are choosing as replacements for their old gadgets, the

kitchen study found. Wireless and voice-controlled appliances appear in 11 percent of

upgraded appliances.

Getting the low-key effect. A voice-controlled or wireless speaker or digital assistant

comes in handy in the kitchen when you need a measurement converted or background

dinner-making music.

Getting the full-out effect. Homeowners reported their refrigerators, dishwashers,

microwaves and range hoods were their top updated appliances, so tricking out those

major players with touchscreens and smart controls may be the way to go if you're tech-

happy (and have the budget for it).

Trend No. 6: Going Gray

What the pros say. There's nothing drab about gray these days, and there hasn't been for

quite a while. In fact, a lot of pros consider it the new(ish) neutral.

What homeowners say. While white still holds the lead for most popular cabinet color

among homeowners, gray wins for go-to wall color.

What saved Jamjos photos say. Gray shows up in Jamjos' kitchen ideabooks constantly.

Getting the low-key look. A gray island, accent wall or tile can add an element of calm

sophistication to a kitchen.

Getting the full-out look. Because gray is so mellow a color, your kitchen may be able

to handle gray cabinets, shelving and backsplash, like the kitchen shown here, without

feeling overpowering.

Trend No. 7: Let There Be Light

What the pros say. Owen says good lighting is the second-biggest kitchen priority he

hears from clients behind opening up a kitchen space into a living area. To get it, he

might add a picture window above a sink or score more natural light by knocking down a

dividing wall. Statement pendants, like the ones shown here, are also popular, as are

sconces, which can come in handy in illuminating an open shelf.

What saved Jamjos photos say. Dramatic pendant lights and chandeliers, many with gold

details, are a repeat sight in the recent most-saved kitchen photos.

Getting the low-key look. Light fixtures can be a great place to test out a trend, as

they're typically easy to replace or upgrade, Harper says.

Getting the full-out look. Statement lights you can control with your voice or a

smartphone are all the rage.

Trend No. 8: White Everything

What the pros say. The all-white trend doesn't seem to be going anywhere, to some pros'

dismay. "You're spending all this money for cabinets and all this money for countertops

and everything else, and when everything is white nothing stands out,”
McAlary says.

Harper says if her clients are leaning toward a white-on-white look, her team
will

typically suggest adding tile or backsplash that makes the space a little more
dynamic

and unique – an approach she expects to see more of going forward.

What homeowners say. White still tops remodeling homeowners’ favorites
list when it

comes to cabinets and backsplashes, and it narrowly trails gray in wall color

preference, according to the Kitchen Trends Study.

What saved Jamjos photos say. Survey-taking homeowners and pros say all-
white everything

is still the most common choice in practice, but when Jamjos users are
planning or

daydreaming about their next projects as they’re scrolling through photos on
the site,

it’s mostly shades of blue and gray they covet. Could that mean white
kitchens might get

knocked from their popularity throne in the next few years?

Getting the low-key look. White is classic and crisp, and it works with all kinds of

kitchen styles. White countertops paired with either white upper or lower cabinets or a

white backsplash leave room to break things up with a gray island, black countertops or

another colorful accent.

Getting the full-out look. White cabinets, countertops, backsplash, appliances – go to

town!

Trend No. 9: Mixing Metals

What the pros say. As cabinet pulls, light fixtures, faucets and other hardware are one

of the easiest parts of a kitchen to swap out, they're a logical place to try something

new. And pros say that while oil-rubbed bronze and brass were must-haves recently,

people are experimenting with a variety of metal finishes, including champagne brass and

charcoal stainless.

“It’s not just about brass anymore. I feel like for a while everybody wanted brass, but

there are so many beautiful options out there,” Harper says. “And I think people are a

little bit more comfortable mixing metals too.” A client might opt for brass hardware

and a different metallic color in lighting, she says.

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Getting the low-key look. Just one element – a pendant light, stool legs, a faucet –

with a different finish can help you avoid any matchy-matchy monotony and give your

kitchen a bolder, lived-in edge.

Getting the full-out look. Incorporating too many different finishes in one space can

feel busy, but two or three can make things interesting and sophisticated.

Homeowner's Workbook: How to Remodel Your Kitchen

Here are 9 steps to a kitchen remodel, from gathering design ideas through construction and final review

You've decided to remodel your kitchen. Now what? Not knowing where to start, many

homeowners fall into two camps. Some start by looking at appliances. Others start by

collecting inspiring kitchen photos. Some decide they need more room. Others simply want

to upgrade their current kitchen. Homeowners may find themselves in this exploration

stage for a year or longer before they start interviewing kitchen designers or general

contractors.

Once you've pondered long enough and you're ready to green-light a kitchen remodeling

project, then what? We'll start with the first 9 steps and we'll get into the nitty-

gritty details under specific steps as we move through the complete kitchen remodel

workbook.

Step 1: Think about what you need in your kitchen remodel

This step is all about how you use your kitchen, and finding the layout and features

that fit your household's lifestyle. Get ideas from every resource possible, including

Jamjos guides and photos and kitchen showrooms.

Think about your priorities: how many people will be cooking and gathering here, and how

they'll need to move around in it. Do you need an addition? Or can you work with your

existing kitchen footprint?

If you haven't already, start saving photos of kitchens with features that suit your

style. Your collection can be organized and beautiful like a scrapbook or it can be

filled with random, unorganized images. I actually prefer the latter, because I like to

randomly stuff images into my folders and ideabooks and go back to them later on for

edits.

Step 2: Research and plan

Ready to green-light that project and take the plunge? The best place to start is by

formulating what's commonly referred to as a scope of work and figuring out your

preliminary budget.

Both of these may be subject to change, so don't feel like you have only once chance at

this. Budget and scope are intertwined and often change many times during the kitchen

design process as you become more educated and able to reconcile what you want and what

you can afford. As a homeowner, you're not expected to walk into this knowing what

everything should cost. Remember, this is an educational process.

Step 3: Find the professionals you will need

Even if you're going the DIY route, unless you're building your own kitchen cabinets and

doing your own electrical and plumbing, you're going to have to work with a professional

at some point. It may be as brief as leaning on your salesperson to help you in

selecting and ordering your appliances or cabinets, but it's something to plan on either

way.

Some people start by visiting big-box stores or cabinet showrooms where they can see

everything. Many homeowners get referrals from friends or colleagues and start by hiring

an architect or designer. Still others might work on their own with a builder or

contractor. Pros are available to help you with everything from contracts and permits to

space planning, budgets, choosing finishes and fixtures, shopping, ordering products,

helping you set up a temporary kitchen, and managing your project from start to finish.

Step 4: Schematic design

This phase includes sketches, space planning, preliminary floor plans and elevations

showing the layout and cabinet sizes. I try to keep my clients focused more on layout

and space planning, even though the temptation is to talk about what the kitchen will

look like. But I find that getting caught up in the look too early can distract from the

space planning phase.

Plus, you need a plan in order to figure out what materials will go where, and how many

square feet you will need, and ultimately how much this will cost. I like to begin the

contractor interview process early and give them a preliminary drawing packet and scope

of work so we can get some ballpark construction numbers. At the same time you can be

sending out drawings for estimates on some top choices of kitchen finishes and fixtures.

Step 5: Fixture and finish specification

Throughout this process, and probably long before, you have been saving photos of

kitchens you love into your ideabooks and folders. You've found your kitchen style,

whether it's modern, classic, traditional, cottage or a personal style in between. You

probably know if you want a white kitchen, a natural wood kitchen, or some color.

Now you need to make your final selection of finishes and fixtures. This usually

includes:

- Cabinetry construction type, doorstyle, finish and color

- Countertop material

- Refrigerators and other appliances

- Kitchen sink and faucet

- Light fixtures

- Flooring

- Backsplash

Decorative hardware

Step 6: Work on design development and construction documents

This is the stage when you finalize the design and prepare final floor plans,

elevations, details and, if applicable, mechanical and electrical drawings, lighting

switch plans, and exterior elevations.

This is where your final permit set or Construction Drawings (CDs) come into play. It's

important to have finishes and fixtures selected at this time, since this is what will

be considered in the final pricing from the contractor.

You'll submit drawings for permits. These have a lead time, so check the timing with

your local village. You'll need an architect, designer or licensed contractor signed up

to finalize the paperwork and pick up your permits, so get ready to hire someone in the

next step. I often find that we're submitting for permits around the same time or a

little bit after we've placed the cabinet order, due to similar lead times.

Step 7: Get contractor estimates

If you don't already have a licensed contractor on your project, your next step is to

find one to carry the project through. I always recommend to my clients to get at least

three different contractor estimates. I like to do preliminary walk-throughs with the

contractors once the schematic designs are done so we can get some ballpark estimates

and find out if we're on the right track or need to pull back some to fit the budget.

What to Look for in a Contractor's Contract

Step 8: Get ready for demo

The big day is upon us, most likely something like 4-8 weeks from when you submitted for

permits. Time to get that schedule firmed up and plan on cleaning out the cabinets,

putting what you don't need in storage and – if you're living in the house during

construction – setting up a temporary kitchen so you don't lose your mind!

You may be moving out of your house temporarily, but most homeowners white-knuckle it

and try to live in the house through construction. Preparation and organization can save

your sanity.

Discuss the logistics ahead of time with your contractor. Will you meet once a week for

updates? Will you have to be out of the house for certain tasks like demo or flooring?

What about debris removal and dust? Are there any family allergy issues? What is a

typical work day for the crew? Getting all this on the table beforehand can set

expectations and make for a smoother ride.

Step 9: Surviving the dreaded punch list

Once construction is over, well ... almost over ... there's always this annoying little list

of items that are missing, wrong, or simply forgotten about. A missing light switch

plate, a caulk line that shrank and pulled away from the wall, paint touch ups – small

things like this, and sometimes bigger things like the hood doesn't work, or there's a

big scratch in the newly refinished floor.

Sometimes the homeowner does the punch list. It can be as informal as an emailed list of

items that need to be fixed or finished. I like to use a little form I put together that

identifies the item to be fixed or finished, the responsible party and the date of

completion. I send it to the client for review, changes and additions, and then off to

the contractor.

It's inevitable that the contractor may have to make multiple visits back to the house

to finish these items; prepare yourself for more than one visit and you'll be fine. The

best way to approach this is with a Zen attitude. Things happen, little things get

missed. It's sort of like making a list for the grocery store and still forgetting some

key ingredient. We all do it.

Your New Kitchen: 7 Tricky Questions You Didn't Know You'd Ask

Addressing these details when planning your kitchen will ensure a smoother project with personalized style

Some of the questions you ask when planning a new kitchen are obvious, such as, “Do I

want white cabinets or wood?” and “Do I want stainless steel appliances?”

But there are many design decisions that you might not even know to consider until the

project is well underway. To help you avoid surprises and unfortunate mistakes, here are

seven questions you and your designer will address as you begin working on the details

of your new kitchen.

1. What Are the Rules?

I'm not talking about design rules for what colors will match or what wood goes with

what stone. I'm talking about the actual rules that are laid out by your local building

code, which can affect many decisions or none at all, depending on your area and project

conditions.

For example, many building codes dictate what type of hood fan you must use to ensure

proper ventilation. These rules are especially important to know during a major

renovation or new construction, as a surprise inspection that finds violations will

leave you with a serious headache.

2. How Should My Cabinet Drawers and Doors Open?

Designers often point out that changing out the knobs on existing cabinets can make a

kitchen look new in a snap. Putting knobs and hardware on new cabinets for the first

time, however, can take a surprising amount of thought to get right.

One of the trickiest parts of designing a kitchen well is making the cabinet door and

drawer fronts look elegant and consistent while the cabinets themselves serve different

practical functions in a variety of shapes.

You might find a single handle that works for all your cabinets, but you may need two or

even three coordinating styles to address all your different sizes of fronts.

Once you've chosen hardware, you should give careful consideration to where to install

it to best achieve a sense of visual consistency.

Or you can skip the issue altogether and use knob-free touch-latch cabinets.

3. What Profile Should I Use for My Countertops?

The shape of the edge of the countertop may seem like a mundane detail, but it can make

a world of difference to the look and function of your counters, and the kitchen as a

whole.

An eased edge is currently a popular choice for contemporary kitchens because it gives a

simple, modern appeal. More ornate profiles usually carry a traditional air and a sense

of warmth and personality.

One of the most popular choices for a counter profile is the “bullnose” or “demi-

bullnose” option, which means essentially a half circle or quarter circle. The look is

less “sharp” than a minimalist eased edge, but so is the experience of bumping into it

by accident. Ultimately it’s a decision that comes down to personal priorities.

It should be noted, however, that a very rounded edge like this is not always the best

choice for laminates: The edge tends to give away that the material is fake because the

curves look unnatural and the pattern does not align at the seam.

4. What Finish Should My Fixtures Be?

Selecting the material for your kitchen fixtures isn't all about trends and pretty color

palettes. Metals come in various finishes, and there can be major practical

considerations as well. Try mixing stainless steel with brushed brass for a subtle

contrast, as shown here.

For instance, brushed finishes tend to hide fingerprints and light water spotting much

better than polished ones. Brass and gold-tone finishes tend to be warmer and more

dramatic, while stainless steel and silvery-tone finishes tend to blend into the color

palette more but add more sparkle.

There are lots of details to consider, so it's best to research the pros and cons of a

style that you like.

It can also become even trickier when trying to coordinate multiple metal elements.

It's usually recommended to choose appliances from the same manufacturer, if possible,

especially if they're situated very close together, because differing product lines can

have subtly different finishes that become more apparent once paired together.

Tip: Take one sample of a handle you're considering (or other metallic element) to an

appliance showroom to get an idea for how the different finishes will interact. If the

pairing seems off, you can exchange the handle for a different finish.

5. How Will I Mount My Sink?

Choosing an undermount sink or a drop-in model, as shown here, affects more than just

the look of the sink itself, so it's a decision that should be thought through early.

Undermount sinks, like the one pictured, are generally easier for keeping the

surrounding countertop area clean because the neater edge of the counter allows you to

sweep crumbs and debris directly into the sink without getting caught on a high lip.

However, undermounts can't always be installed in a laminate counter because the counter

cutout would leave a raw unfinished edge in the core material.

Knowing what style of sink you prefer will affect what materials are available to you,

so it's best to answer this question as soon as possible and then research from there.

6. What Finish Should My Countertop Have?

Besides choosing what material you want for your counters, backsplash and flooring, you

also need to decide the finish of the material itself.

Popular stone materials such as granite and quartz can take on a polished finish, like

the one shown here, which gives a hard face and an almost reflective look. A honed

finish appears much more soft and organic.

A honed finish, as seen here, also has the advantage of hiding scratches that can stick

out in a gleaming polished stone. However, they can be more easily stained if not well-

sealed, as the material tends to be more receptive to absorbing oils. Each has its

advantages, so you should research your choice and not make a snap decision when meeting

with the supplier.

When looking at stone samples, be sure to ask what finishes are available and look at

each individually, as the finish can greatly affect the appearance, even radically

changing the apparent color. Applying sealant can also darken the appearance to a

degree, so you should ask to see a sealed sample – it may be extra work for the

supplier, but it will save you a potential surprise on installation day.

7. What Material Should My Toe Kicks Be?

You might assume your toe kick – that small vertical area between your floor and base

cabinets – has to match the material of your cabinets. But what if your cabinets aren't

one consistent color? Or what if you've used a sparkling white cabinet, but you don't

want the toe kick to get dirty every time it gets, well, kicked?

If your island is a different material from the rest of the cabinets, you can let its

toe kick differ from the main cabinets. Another option is to use a third material that

ties all the cabinets together: Stainless steel makes a great toe kick if you have

stainless appliances or handles, tying the whole palette together.

Stash It All: Know the 3 Zones of Kitchen Storage

Organize the right amount of storage around the kitchen's main activities for easier cooking and flow

“How much storage space do I need?” The trick is to assess what you own and decide how

you will store it for convenient access. Carefully consider this challenge because

poorly organized spaces often become daily irritations, impeding the pleasure of being

at home. Kitchens top the list of rooms in which you need to get your storage right.

1. The Refrigerator Center

The refrigerator center serves as a receiving and initial food-preparation point in the

kitchen layout. It is best positioned near the entrance from the direction of grocery

arrival. Even if this arrangement is not the case in your kitchen, considering this

function can help you determine how to begin organizing your kitchen storage space.

A countertop next to or across from your refrigerator is the ideal spot for setting down

grocery bags. This position allows immediate transfer of cold items to the fridge and

freezer, and storage of staples, canned goods, condiments, cereal boxes and other dry

food items in nearby cabinets or a nearby pantry.

Easy access to your staples for initial food preparation helps make the job go faster

and easier. Since your staples are placed here, plan to have this same area hold mixers

and mixing bowls and their preparation utensils, such as measuring spoons and cups along

with sifters, graters, salad molds, cake tins, pie plates and muffin tins.

The refrigerator center is also the ideal spot to store the can opener, food processor,

coffee and bread makers, and other small appliances you use with dry goods.

Find a kitchen designer to help you plan your storage

Appliance garages such as this one help eliminate countertop clutter near the

refrigerator station. Cookbooks can be stored anywhere in the kitchen, but the

refrigerator center is a good place to keep them since cookbooks are used in initial

food prep. Place a small bookshelf in a place where it will remain dry but be within

reach, as shown here.

Consider storing brooms, dustpans and mops in a pantry or small closet near your

refrigerator center.

Stash It All: How Much Kitchen Storage Do You Need?

How much storage do you need for pantry items? Allow at least 16 cubic feet for storing

dry groceries. Pantry pullout cabinets begin at about 24 cubic feet, while dedicated

closet pantries begin at about 72 cubic feet (a space that's 3 feet square by 8 feet

tall).

What's the right amount of storage for cooking equipment and tools? Start with wall and

base cabinets of at least 24 inches in width. Bigger families and collectors need to

begin with at least 42 inches in width.

What about refrigerated food storage? The smallest fridge starts at about 10 cubic feet

of food storage space. Top-of-the-line units start at about 25 cubic feet of

refrigerated food storage space.

How much storage room do you need for small appliances, vases, bowls and trays?

Minimalists begin with 12 inches in width of wall and base cabinets, while big families

may want to start with 36 inches.

2. The Sink Center

The sink center should be between the refrigerator and the range center, or cooking

area, for maximum efficiency. Since sinks get the most use and traffic of any spot in

the kitchen, centrally located sinks and dishwashers work best.

Plan to have the most uncluttered countertop space in the sink center. The area in and

around sinks is used for food-preparation tasks involving cleaning and cutting, as well

as washing and cleaning up after meals. Place trash and recycling containers

strategically so that tidy disposal happens effortlessly.

Storage at sink centers includes places for everyday flatware, dishes and glassware, as

well as activities involving waste management, dishtowel placement and storage, cleaning

supplies, polishing and drying.

Place cutting boards and knives at a midpoint between the sink and refrigerator so you

can easily access items from the refrigerator, cut and chop as necessary, and dispose of

the remnants to the sink center, which holds the refuse containers.

Find kitchen drawer organizers

Most people store drinking glasses in wall cabinets near the sink and dishwasher, which

works well, but drawers designed to hold glassware offer another solution and can make

access more convenient. In any case, maintain a location convenient to the sink and

dishwasher for your glassware and everyday dishes.

When organizing your kitchen, look for ways to store items related to each other, such

as mugs near the coffee station, as shown here.

Sink, dishwasher and cleaning supplies. Minimalists can find sinks as small as 12 inches

in width and dishwashers at 18 inches in width. Big families may require two 24-inch-

wide dishwashers and a 36-inch sink.

Dishes, glasses and flatware. The smallest kitchen needs at least 18 inches in width of

wall and base cabinets, while gourmet cooks and large families should begin with 42

inches in width of upper and lower cabinets.

Cutlery, cutting boards and small appliances. Minimalists begin with 12 inches in width

of wall and base cabinets, while big families should begin with 42 inches.

Trash and recycling. Depending on how you recycle, compost and dispose, begin with 12

inches in width of base cabinets and go up to 36 inches in width for a big household.

3. The Range Center

Two configurations, a range or a cooktop with wall ovens, comprise the range center,

where cooking food and preparation for serving takes place. Place these functions toward

or near the dining room. Anything that involves the cooking process needs to be within

the range center. Ovens with ample countertop space next to or closely across from them

provide a spot to set down hot items quickly. In immediate and obvious proximity to the

range center, put potholders and other items that aid in handling hot cookware. Also use

this location to transfer cooked food to serving dishes. Plan to store platters, bowls

and other equipment used to get food to the table around the range center.

Consider dedicating a cabinet for cookware frequently used on the stovetop, and another

cabinet with cookware more commonly used in the oven. Place warming appliances in this

area to allow convenient transfer of food to your serving dishes. Breadboards and bread

bins work well in the range center. Small appliances that belong in the range zone

include toasters, waffle irons, bread makers and portable grills.

Spice storage, pots and pans, and cooking utensils placed immediately around cooking

equipment ensure convenient and intuitive access to the tools and staples you need in

meal preparation. Personal preference determines whether you want to place these items

in upper shelves or cabinets, as in the previous photo, or in drawers and pullout

cabinets that are below eye level, as shown here. Either can work, so decide what is

best for you and conforms to your design aesthetic.

Cooking surfaces. While a New York City apartment dweller may be able to get by with a

tiny 12-inch-wide two-burner cooktop, big families will need at least 36-inch-wide

ranges or cooktops, and some may go as wide as 60 inches.

Microwaves. These ovens can be found in 24-inch widths for minimalists, while some units

are built into double-oven arrangements that need 30 inches in width.

Cookware, bakeware and small appliances. Small abodes need at least 24 inches in width

of wall and base cabinets, while big families begin with at least 60 inches in width.

Serving pieces, tableware and table linens. Minimalists need at least a 12-inch width in

base cabinets, while a big household needs at least 36 inches in width.

Modern Kitchen by Jamie Gold, CKD, CAPS

Jamie Gold, CKD, CAPS

Consider the three-center concept flexible, and use it as a starting point to organize

your kitchen depending on how you plan to use it. For example, you may want to have a

spot in the kitchen for young children to safely contribute, or you may set up your

space to suit multiple cooks. The key is to organize items so that they are placed in an

obvious location and can be easily accessed for the coordinating activity.