

Charlotte

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KITCHEN ESSENTIALS

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Photography by Lassiter Photography and Deborah Scannell Photography

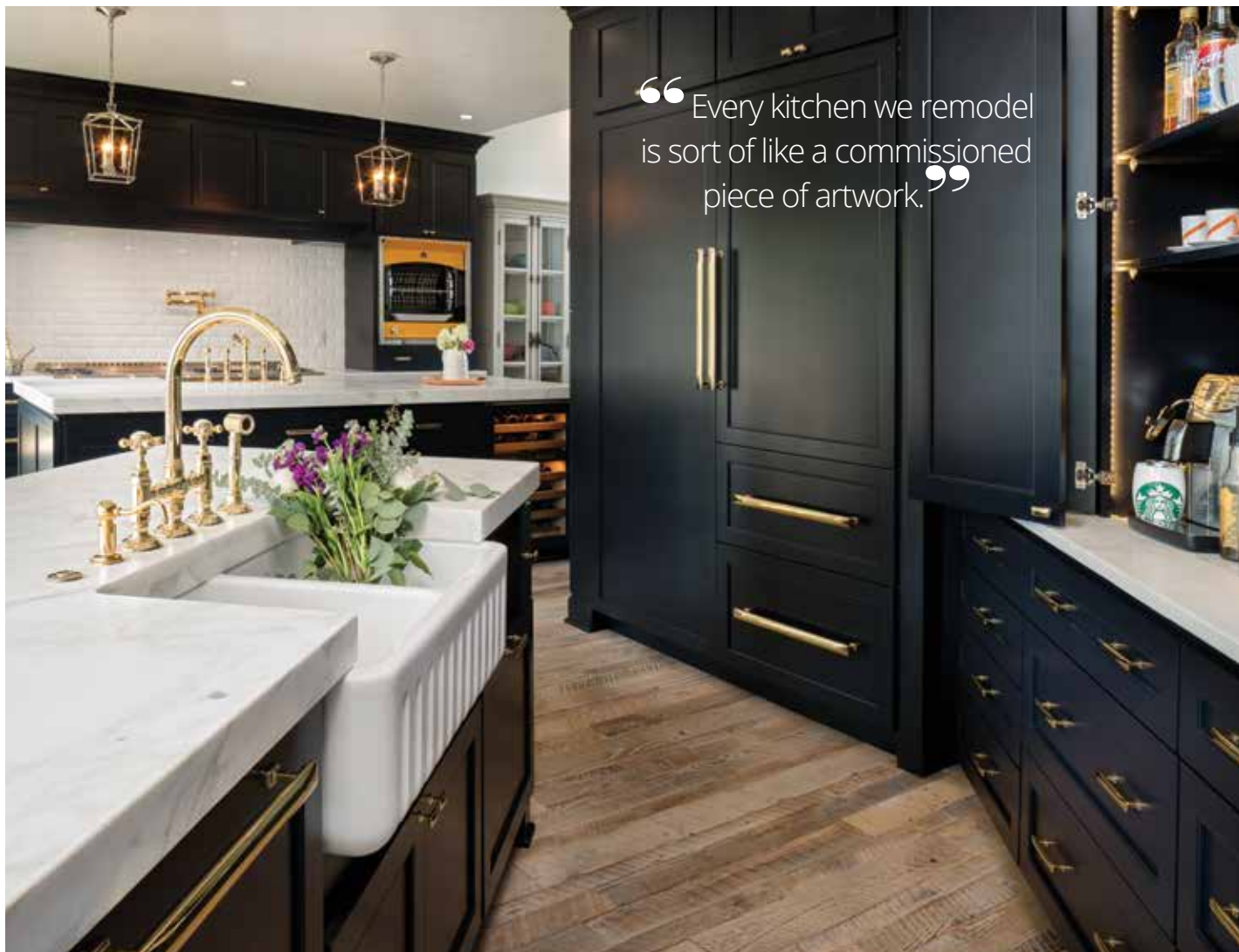


As a residential design-build remodeling firm, most of our projects involve the kitchen in some way.

From minor cosmetic changes to complete redesigns, kitchens are our most sought-after remodeling project. Arguably, the kitchen is the most important space in the home because every member of the family uses it in some way every day. When we begin working with a client to develop plans and make material selections, we spend a great deal of time early on getting an understanding of how that client visualizes their ideal kitchen. Sometimes it's as simple as correcting a few things in their current kitchen that aren't working, or we go to the other extreme and start from scratch with a design that opens up the kitchen to other public spaces in the home.

Every kitchen we remodel is sort of like a commissioned piece





“Every kitchen we remodel is sort of like a commissioned piece of artwork.”

of artwork. You, the client, tell the designer what your style preference is -- traditional, contemporary, transitional, modern farmhouse, or eclectic, for example -- and they pull together the components to suit you. The combinations of cabinetry, countertops, backsplash tile, lighting, hardware, flooring, appliances, and paint colors are endless, so you're assured your project will be one-of-a-kind. With that said, we have had lots of practice figuring out what works and what doesn't. You have abundant freedom and choice, but I've come up with a list of essentials for you to strongly consider:

Proper Trash and Recycling Placement – Nothing is less glamorous than trash, but nothing is more critical to an efficient kitchen design than proper (and hidden) placement of the refuse collector.

Attractive and Functional Lighting – High-quality dimmable LED undercabinet lighting coupled with stylish decorative lighting are key features that often get overlooked.

A Storage Plan – We never design kitchens with a random catch-all junk drawer. Everything must have its place, and a new design is the opportunity to give everything a proper home. Think pullouts, hidden racks, and drawer organizers.

Properly Scaled Appliances – A large kitchen will dwarf a thirty-inch range and hood, while a small kitchen looks cramped with a forty-eight-inch professional-grade one. Choose appliances that fit your needs but are properly scaled to your space.

One Feature Item – Pick one part of the kitchen that you want to be uniquely yours. Maybe it's an exotic stone countertop, bright blue cabinetry, or a unique tile design behind the range; perhaps it's a custom-designed range hood or creative, open shelving. Whatever it is, make it a conversation piece that sets the tone for the rest of the kitchen. ♦

BRAD LITTLE is the president and CEO of Case Design/Remodeling of Charlotte. For more information, visit CASECHARLOTTE.COM or call **704-759-3920**.