



STIRRING UP...

personality

Creating a livable,
comfortable, and
stylish space

By Lynn Fenwick B.I.D.

Otto and Suzanne's dream home took months of planning. A considerable portion of that time was dedicated to planning their kitchen. It only makes sense, since people spend approximately 1,325 hrs per year cooking and eating![†] Their design style reflects their lifestyle. They lead busy lives and when they come home they want their spaces to feel relaxed and timeless. We interpreted their style to be Traditional based classic lines with innovative detail.

[†] Economic Research Service/ USDA







The Kitchen

Suzanne likes traditional, but clean lines are important. Overall, she was looking for a functional kitchen and a space that encourages gathering. Suzanne had a specific idea in mind as far as zoning:

- * The cooktop was to have a designated space with room to prepare, a spigot for easy pot filling and storage niches for spices that would make them easily accessible when cooking.
- * A center island for everyday eating. The island was to be a place where the family and guests alike could gather without being underfoot. This was also to allow enough room for a second chef.
- * An area for entertaining and a serving area open to the dining room but separate from the work triangle.
- * A desk close to the kitchen where the children could work on the computer and include a place to display and arrange their daily activities.
- * The pantry was to be off the back entrance and easily accessed from the kitchen. The pantry was more to store bulk items and allow for the clutter of everyday life to be hidden.

The cabinets are custom designed. Fenwick and Company used a flat panel design with a detail on the face of the white cabinets as a 'nod' to the traditional. The white cabinets are then mixed with a shaker panel island and a curved millwork wall in a contrasting stain. The bulkhead enhances the visual weight of the island. Lighting the curved tray bulkhead in the ceiling reiterates the use of curves in the wall, millwork and details throughout the home.

The Tyndall Stone brings the material used on the exterior of the home





cohesively to the interior and creates a textured wall that unifies the kitchen area with the casual eating area. The use of Tyndall also allowed for a wood fired pizza oven, compliments of the contra flow masonry heater!

The backsplash in the cooktop area is a mixture of a slightly undulating white tile with a hint of efflorescence to the finish, and a listel in a tone darker, separates each tile. The backsplash in the curved millwork area is a small mosaic that co-ordinates with the cooktop backsplash. No one ever said that all backsplash tile must be the same in a kitchen!

The counters are also dissimilar. The center island is highlighted with a quartz based product. The counters flanking the island are in a granite with considerable movement in the stone.

The 24" x 24" floor tile has a subtle pattern reminiscent of limestone, but with the durability of porcelain. The grout is slightly contrasted to reveal the ashlar pattern.

The only request from Otto was that he wanted a salt water fish tank as a separation between the kitchen and the great room. The fishtank is an irresistible magnet for the home owners and the guests. The casual eating area in the kitchen is perfectly positioned across from the fish tank so the visual at mealtime will always be interesting!

The overall effect is a kitchen that can work hard and doesn't sacrifice style for function. With the variety of materials and details, it continues the themes of the rest of the home; livable, comfortable, and uncluttered yet visually compelling.



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