

Kitchen Design Tips for Great Results

It never feels good to step into the kitchen you just created or re-modeled and say, "Oh I wish I would have..." These are a few ideas guaranteed to bring you happy results and often end up in the "I wish I would have thought of that" category.

- **View.** Consider the work area in which you will spend most of your time and give yourself something to look at. Ina Garten in her [Barefoot Contessa At Home](#), cookbook comments on designing her kitchen food preparation area to optimize the view of her garden and take advantage of the sunlight achieved from a south facing window. I did the same thing in my own kitchen four years ago and everyone who enters makes a positive comment. It works!
- **Location.** Yes a kitchen is the heart and hub of a home but that doesn't mean it goes in the middle. One of the most important determining factors should be proximity to the garage or where you part your car to unload groceries. Nobody wants to traipse across their home to the other side of the house with an armful of grocery bags. I've seen builder spec houses go unsold for just this design flaw.
- **Trash.** Today people rarely throw all their kitchen garbage in one location. Consider your space and if you need room for recyclables, small compost bin, newspapers, etc. Design your cabinetry with these items in mind and plan for a kitchen recycling center.
- **Lighting.** Put lights exactly where you will need them. Don't let the contractor decide where they are located. Mentally live in your kitchen design. Consider what function occurs in each area and includes the appropriate lighting: task, general or accent. One ceiling fixture or a few overhead cans will not give you a happy kitchen.
- **Hardware – pulls, knobs and handles.** Remember kitchens produce dirt and grime as well as fabulous food. Intricate decorative hardware directly under a sink area or cooktop are not a good idea. These areas are prone to drips and dribbles, often that you don't realize until long after they occur. Those long stainless handles that span the width of the cabinet door look great in a magazine but in reality, they are shelves for kitchen dirt and dust. Sometimes all it takes is using the handle vertically rather than horizontally.
- **Backsplash Tile.** Consider the natural focal points such as above the burners or cooking surface for the fancy decorative tile, not all the kitchen walls. The other backsplash walls can have a plain or more simple tile or other wall application. This is a great way to save some money in the kitchen. Remember you don't need eye candy everywhere. On another note the cleanest in appearance and functionality is to run the tile from the counter surface to the bottom of the wall cabinet, forgoing a 3 or 4" countertop material backsplash. This gives you one less surface to dust.
- **Stainless Finish Appliances.** These look great and can go in most any kitchen but they require more time to keep them clean and looking great. If you aren't someone who cleans every crumb and spot immediately, you may not be happy if you select stainless.