

K+B B

DESIGN + INNOVATION + LIFESTYLE



Design Awards

honoring the best in kitchens and baths

KITCHEN AND BATH BUSINESS

WWW.KBBONLINE.COM \$10 U.S.

THE OFFICIAL SPONSOR OF



All in the Family

From guests to kids, meals to homework, this traditional kitchen has room for it all

By Christina Trauthwein



“As in most homes, the kitchen is the heart and soul of our abode,” noted designer Glen Lumia. “And for these clients, this project was no different.” As a result, the homeowners not only wanted their new kitchen to possess great character and to be bright, open and airy—a cheerful environment in which to live—but they also needed it to be highly functional, an easy space in which to work and gather. Furthermore, it was important that the kitchen, which opens onto a great room, flow beautifully into its surrounding spaces. Though perfect for family and entertaining, the setup can be challenging for many designers, as the kitchen and its work centers are suddenly no longer concealed from view but, rather, visible to all. Lumia succeeded in not only satisfying, but exceeding, his clients’ expectations. Upon completion of the project, they said, “It truly achieved all we set out to do...and then some.”

Said Lumia, “An inordinate amount of thought went into creating this project to produce an aesthetically pleasing, timeless and highly functioning space for everyday life, while at the same time, accommodating a sensible traffic flow for entertainment purposes.” Some features of the 16-ft.-wide x 32-ft.-long kitchen include: a buffet server connecting the formal dining room with the kitchen space for holidays and dinner parties, a separate breakfast nook, a large walk-in butler’s pantry, lots of cabinets for storage and multiple appliances to meet every need. Lumia made sure to incorporate enough counter space into the design to accommodate multiple chefs working simultaneously, whether cooking every day meals, preparing large family dinners or gathering on a rainy Sunday afternoon to create homemade pizzas. After

all, “everyone loves making their own individual masterpiece,” said Lumia.

And let’s not forget the kids: The kitchen also accommodates three “junior chefs” who enjoy getting their hands dirty. An additional wish included a small space within the island that could be used by the kids as a homework center or for an informal meal or quick snack without their actually sitting at the breakfast table. According to the designer, the young trio relishes sitting at this raised seating area doing their homework, eating a snack or conversing about their school day while evening meals are being prepared. An added benefit? This raised seating area, which has a beautiful tiger wood countertop, also conceals cooking preparation and mess from the great room adjacent to the kitchen.



sources

Designer: Glen Lumia—Creative Design Construction, Northvale, NJ; www.creativedesignconstruction.net **Manufacturers:** Cabinetry: Crystal Cabinets; Sink: Franke; Fixtures: Grohe; Hardware: Shaub & Co.; Appliances: Viking, Miele; Dispenser/disposal: InSinkErator
Photography: © Peter Rymwid