



HARMONIC CONVERGENCE

Redesigning a 1960s bungalow kitchen eliminates the generation gap.

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HONORING THE PAST HAS ITS MERITS, but when outdated design gets in the way of functionality and lifestyle, it's time to update. Designer Nathalie Tremblay and builder Dave Nicholas brought the kitchen of this 1960s Ontario home into the present day—and they did so on a limited budget.

The key, Tremblay says, was to open and enlarge the space without changing the footprint of the 189-square-foot kitchen. To accomplish this, she and Nicholas removed two half-walls that had

ineffectively separated the kitchen from eating and living areas. They also took out a bulkhead in the kitchen to allow for floor-to-ceiling cabinets. Then they improved the kitchen's functionality by creating an efficient work triangle with sufficient storage and work areas.

Custom Shaker-style cabinetry units provide a host of small-space storage solutions: a pullout pantry tower, deeper-than-standard upper cabinets, specially designed drawers, wine storage next to the refrigerator, open cubbies, and pullout bins under the sink. Additionally, Tremblay extended cabinetry beyond the wall, creating a peninsula with space for casual dining.

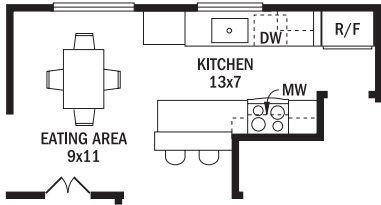
"I love the peninsula with the breakfast bar. It's very efficient because it serves as a food-prep area and storage on one side, and an eating area and gathering spot on the opposite side," Tremblay says. "Since it's two-tiered, it emphasizes the clean lines and gives the room a pulse by bringing dimensional rhythm to the space. It's an architectural element with unique character."

Although this is technically a galley kitchen, it no longer feels like one. Removing a drop ceiling in the dining area helps unify formerly separate spaces and create a more open feel, as does the natural light flooding in through new windows and playing off multiple reflective surfaces. "Finishing the room in a monochromatic color palette gives the illusion of a larger space," Tremblay says. "We also kept the materials and textures to a minimum. The result is a chic, sophisticated kitchen with clean lines that is truly

OPPOSITE: Counter-depth stainless-steel appliances, white quartz-surfacing countertops, and a host of recessed lighting give the space a polished, seamless feel. **THIS PHOTO:** Stained and stunning, new oak flooring grounds the kitchen and surrounding spaces in warmth.







comfortable and timeless.”

Nicholas and Tremblay carefully considered every aspect of this kitchen remodel, because when space is so tight, there’s no room for chance. “The kitchen flows very well now with the dining and living areas,” Tremblay says. “It has separate activity zones but provides good traffic flow. Using a neutral color palette throughout connects all the spaces together and helps create a sense of harmony.”

Since harmony was a major theme of the ‘60s, this home’s new kitchen delivers on multiple levels—and with its emphasis on function, it should persevere for decades to come. **KBI** RESOURCES BEGIN ON PAGE 136.



OPPOSITE: Even on a budget, designer Nathalie Tremblay incorporated opulent elements like this glass pendant over the sink for unexpected touches of custom elegance. **FAR LEFT:** Angular cabinetry pulls and standout light fixtures manage to be simultaneously modern and retro. **LEFT:** A glass-and-marble backsplash supplies visual interest among the neutral colors and textures in the space. **ABOVE:** Using drawers instead of cabinets helps organize the small space. Peninsula shelves are the perfect spot for keeping cookbooks handy.