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Space as a luxury

A tranquil air and sense of refinement have resulted from this remodel

Above: This galley kitchen remodel connects the new workspace more closely to its classic surroundings. Mouldings here echo those found throughout the interior. Designer Nadia Subaran ensured that together with ample storage there was also plenty of free wall space to enhance an airy aesthetic – hence the 1.5ft gap between the substantial hood and flanking cabinetry.

With parallel countertops, no island and often limited room to move, a galley kitchen can be as much about what is left out as what is introduced.

Prior to the remodel, an awkward peninsula and too many hanging wall cabinets both played a part in making the kitchen feel cramped, says designer Nadia Subaran.

“We looked to simplify and lighten the workspace – adding

the dignity and spaciousness befitting a large, classic home.”

With the peninsula and existing cabinets removed, Subaran introduced a run of tall windows along one wall, to bring in more natural light.

The owners had asked for a clutter-free look, so the upper cabinets were extended down to the counter, with convenient appliance garages at their base.

“The kitchen is quite long

so there was already plenty of usable counter space,” says Subaran. “Ceiling-to-counter cabinets also simplify the look and avoid that oppressive feeling of hanging cabinetry impinging on your head space.

“The new kitchen achieves a classic appeal – with detailed hardware and mouldings – but the cabinet doors have a simple, square edge that brings a more modern sensibility.”



Another request was for a Cape Cod-style aesthetic. The simple lines of the cabinetry panels address this as does the custom pale blue tone.

"We painted the large hood white as it would have been overbearing in a colorful hue. Plenty of room was left around this, adding to the airy feel."

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Kitchen designer: Nadia Subaran NKBA, Aidan Design (Bethesda, MD)

Cabinet company: Wood-Mode

Cabinetry: Square-edge Regency recessed, in maple with custom Ice Blue finish

Countertops: Azul Bahia granite

Backsplash: Handmolded ceramic tile

Range: Viking Pro-Style Dual-Fuel

Ventilation: Custom range hood in wood with Best hood insert

Refrigeration: Sub-Zero, Sub-Zero freezer drawers

Kitchen sink: Rohl farmhouse sink

Dishwasher: Miele

Icemaker: U-Line

Lighting: Lucid Barn sconces

Flooring: Custom-stained red oak

Doors and windows: New casement windows at sink; existing at bench seat

Dining furniture: Existing custom bench assembly

Story by Charles Moxham

Photography by Robert Radifera

Above: While the kitchen has been transformed, the casual eating space at the end of the room was retained. This provided the inspiration for the colors of the cabinets and the countertops. The range hood is positioned directly opposite the farmhouse sink – creating a relationship that breaks up the elongated space. Wall sconces add to the impression of free wall space – and to the sense of openness.

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