



Rectangles rule the landscape of this kitchen, from the pattern on the rug to the cabinet doors and drawers all the way up to the vent hood. Even the book spines and the shelves of the wine captain contribute to the theme.

A STYLISH TRANSFORMATION SHOWS A
PRACTICAL SIDE WHEN IT COMES TO STORAGE

A PLACE FOR EVERYTHING

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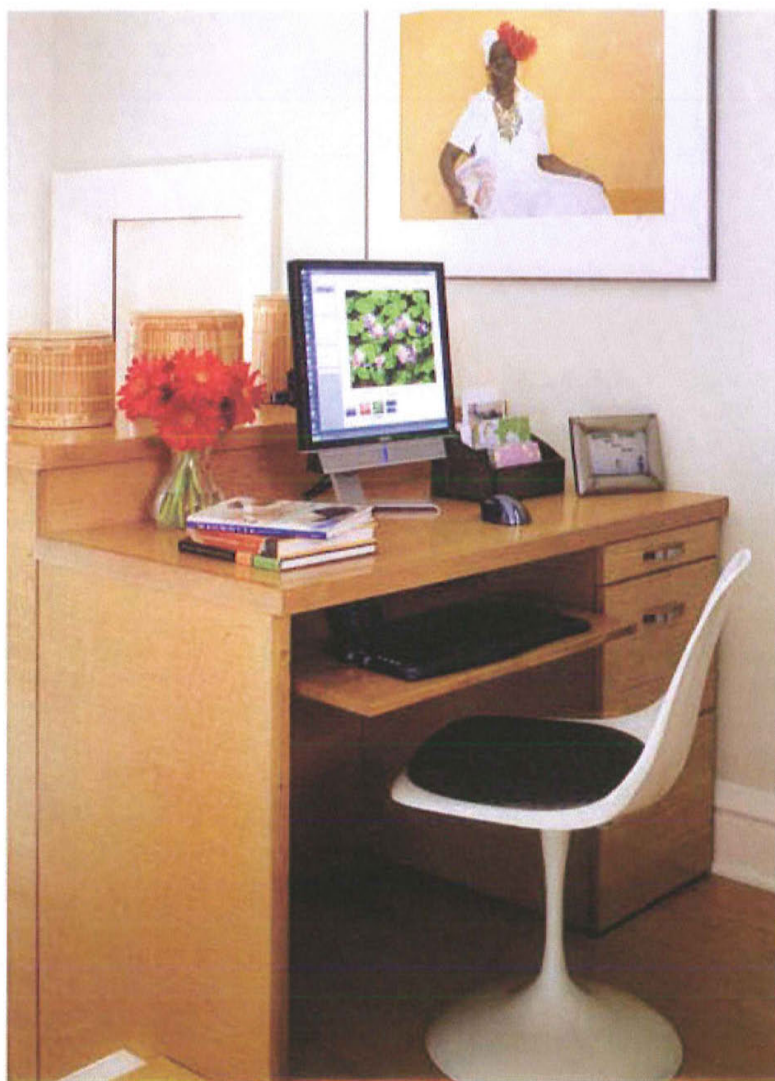
STYLED BY MINDY PANTIEL





ABOVE: Because this sink is undermounted, food scraps can be swept into it easily. Plus, as a single bowl, it can handle big pots with aplomb.

BELOW: Tucked behind the heart of the kitchen but within easy view, this modest desk area employs the same cabinet style found in the main space.



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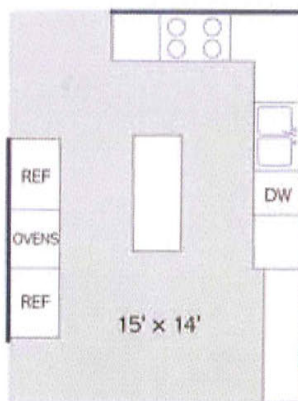
igh school teacher Julie Malek and her husband, Rick Kornfeld, an attorney, found a lot to like about the kitchen of their 1920s Denver home when they bought it. But there were issues. Says Julie, "It was funky but inefficient, very chopped up. There was no flow; the entries were narrow; and there was just not enough storage."

About five years after moving in (they'd put the kitchen redo on the back burner while dealing with the master suite), Julie and Rick enlisted close friend Kristi Dinner, principal of company kd, a local design firm, and got started. The goal: A free-flowing, relaxed space that would be perfect for hanging out, family meals and entertaining, and where daughters Izzi, 13, and Maddie, 14, could do homework or pitch in with cooking.

Essentially hewing to the existing footprint, the team made minimal but telling changes. They expanded into the garage, gaining room for a floor-to-ceiling pantry; added a desk area; and eased access to the dining room with glass pocket doors.

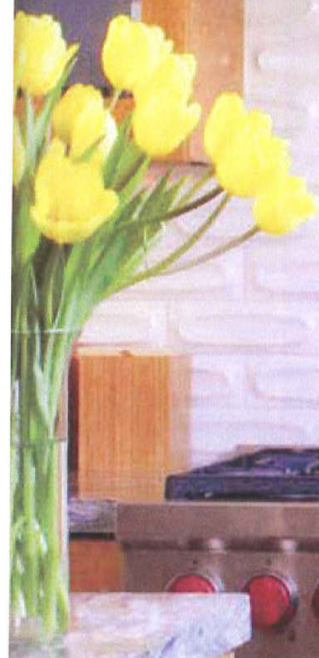
The narrow kitchen originally had a peninsula; "we got rid of it to create a new island," says Dinner. This offers counter space for food prep, open storage for cookbooks and glassware, recycling and trash receptacles at one end, and an eating area large enough for the whole family. Open, airy construction minimized the island's mass and "kept it a little bit lighter," she notes.

Subtly deploying carefully chosen natural materials, Dinner anchored the design with a distinctive gray granite countertop with white accents



LEFT: The corner entrance by the desk area creates an ideal traffic lane through the kitchen. Passersby can grab a drink or snack out of the refrigerator without getting in the way of cooking or cleaning activities.

A hearty, restaurant-style range with six burners and a spacious oven can feed the resident family of four or a slew of guests.





The small patch of countertop on this multi-faceted wall is great for pouring a glass of wine or as a landing area for dishes from the oven or microwave.

The kitchen features light-colored wood cabinetry. On the left, two tall upper cabinets have frosted glass doors. Below them is a countertop with a marble-like pattern, holding a vase of white tulips, a bowl of green limes, and several bottles of water. Under the countertop is a built-in wine cooler. To the right, a multi-faceted wall houses a microwave and an oven. A stainless steel refrigerator is on the far right. In the foreground, a small table with a marble top and metal legs holds a bowl of colorful bell peppers. The floor is made of light wood.

RIGHT: The cool, modern kitchen eases into the warm-hued dining room through a pair of glass pocket doors.

that “looks like a riverbed,” she says. Its patterns tie to the ovals in the handmade ceramic tile backsplash behind the cooktop and to the parallel horizontal grain of the quartersawn wood cabinets, while its colors link to contrasting shades in the backsplash tile behind the sink.

Dinner brought to the table, says Rick, “a very good sense of how we live and what’s important to us.” But, Julie adds, “She pushed us a little bit. At first I was nervous about that granite: It was totally different from my conception. But it is by far one of our favorite things about the room.”

Julie also praises the nifty pop-up shelf for the electric mixer—“I love that!”—and the cleverly concealed power strips beneath the upper cabinets. “You can’t see them; I can plug in anywhere.”

“People cared about this project,” says Rick. “We had a huge dinner to thank everybody, and our builder said to us, ‘You know, everyone says they’re going to do that, but this is the first time anyone’s actually done it.’” ♦



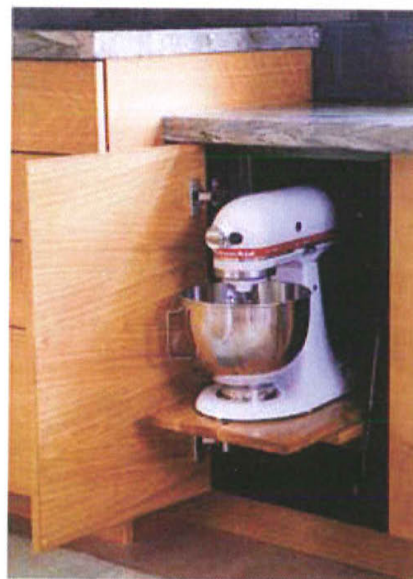
DESIGN DETAILS



WITHIN EASY REACH This set of open shelves keeps glasses handy for doling out refreshing beverages, but more importantly, the shelves are directly opposite the dishwasher, so putting clean glasses away is a snap.



STYLISH AND STURDY Ceramic tiles in a brick pattern help reinforce the rectangular theme while the embossed ovals add some visual pep. Of course, being ceramic, the tiles also stand up to the rigors of kitchen life.



RISE OF THE MACHINE The pop-up shelf for the stand mixer is one of homeowner Julie Malek’s favorite features in this kitchen. Note the lower countertop level, which is ergonomically ideal for kneading bread dough.