



# Chef's Dream

The desire for improved function prompts the redo of a compact kitchen

TEXT BY SUSAN REGAN ■ PHOTOGRAPHY BY CHRISTIAAN BLOK

*Kristen Magnuson* loves to cook and entertain. Unfortunately, the kitchen in her Scottsdale home was not conducive to her needs, nor could it accommodate her collection of dishes and cooking utensils. "The original kitchen had an inadequate stove and ovens, and extremely limited storage space," she explains. The solution was an overhaul designed by Valerie Borden, Allied Member ASID.

An avid cook herself, Borden recalls her initial meetings with Magnuson: "It's a small space, and we had big dreams." Magnuson desired a separate place





## TIP

Interior designer Valerie Borden suggests installing a few more lights than necessary in a kitchen to ensure that areas are well-lit and work surfaces are not in shadow. Place fixtures on dimmers to adjust brightness and create an ambient light level for entertaining, she tutors.



In its former life (top left), this remodeled kitchen had blond cabinetry, a wall of appliances and a poorly positioned island. Now, Macassar ebony cabinets and streamlined stainless steel hardware establish a clean, Contemporary look (far left). A series of niches displays the homeowner's collection of art glass, while an appliance garage in each corner helps keep counters uncluttered. Interior designer Valerie Borden used glass tile backsplashes to reflect light, creating the appearance of more space. Countertops are granite. The new dining nook/bar area (bottom left) features an art-glass light fixture and a tall wine refrigerator.

*See Sources.*

for guests away from the main cooking area; a work station with two ovens and a larger cooktop; and a dining area that incorporated red leather chairs that she already owned. Borden took the homeowner's three main requests and fashioned a warm, Modern-looking kitchen with ample storage that is well-suited for entertaining.

She began by removing an existing island and appliance wall and relocating the appliances throughout the kitchen. This opened up the room, allowing for expanded countertops that provide more workspace. The addition of Macassar ebony

wood cabinetry that extends to the ceiling increased storage, while the installation of a peninsula established a defined area for guests and created more counter space.

The adjoining dining nook was revamped by turning a nearby closet into a bar with a wine refrigerator. Borden placed the red leather chairs around a new table and unified the two areas with mosaic glass tile backsplashes. Of the finished project, the designer says: "I call it a chef's dream—it has all the bells and whistles, plenty of space, and room to have friends hang out while entertaining." □



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