HOME REMODELING TRENDS

Home for the Holidays in Naperville

The stockings are hung by the chimney with care and the stove is seeing much more baking time than previous months. The holidays are around the corner and kitchens all over town will be getting good use over these family-friendly, party hosting, dinner serving times! There is no better moment to focus on current kitchen trends than now.

What can make a kitchen not only beautiful but a functional space? This "heart of the home" can be an amazing workhorse that makes the holidays even more enjoyable than they are now. Looking beyond color and style, a kitchen can be a marvelous space!

Kitchen cabinets cannot be ignored. These are one of the most important components of a kitchen. Obviously, the color and door style can lend a certain feel to the space, but most importantly, they can provide a systematic storage approach to any kitchen. Clients are opting for many more additions that a silverware organizer. Many kitchens now include the following things as their standard: multiple trash pullouts, cookie sheet dividers, spice rack pullouts, cutting board pullouts, pantry storage racks, under-sink storage shelving, lazy susans in base and upper cabinets, rollout trays in base cabinets, and much more! Homeowners are also choosing to take cabinets to the ceiling in 36" or 42" upper cabinets and installing 15" deep upper cabinets that increase the overall storage capacity of cabinets.

Kitchen appliances are just as important if not more important than cabinets. Appliances are thoroughly researched vs. the one-piece micro/range combo frequently stuck in kitchens in the past. Double convection ovens, a separate built in convection microwave, and a large 5 burner cooktop are a popular cooking combinations in many homes, while other homeowners are finding that a large professional range does just the trick. Wide counter-depth french door refrigerators and separate dishwasher drawers are also adding practicality to every day use. Another big contender in the appliance category is ventilation systems. Whether using a wall mounted hood or a downdraft system located in the cooking unit itself, designers are specifying units that have the capacity to keep the "cooking smells" away from new pillows in the living room.

An overlooked area of kitchen importance is LAYOUT! If a kitchen includes all of the above items, it will not work if the layout is lacking. Some designers are straying away from sticking simply to the "work triangle" or what was originally drawn on the architectural plan. A kitchen layout will only work if it applies to the homeowner and how they work in the space. Clearances in aisles should be ample and should be designed based on the number of people typically in the kitchen. Focusing on a zone approach is a popular way to achieve the proper kitchen layout. Cooking zones, preparation zones, cleaning zones, storage zones and staging zones are customizable areas that can be designed to fit a family and a home perfectly. A "preparation zone" is a perfect area for cutting the Christmas sugar cookies and what a better place to store cookie cutters than the "storage zone". The holidays are a time to be enjoyed and a good kitchen can definitely help!

Casa Bella Kitchen and Bath Remodelers is located at 15 W Jefferson Avenue, downtown Naperville. This full-service, one- stop-shop for all of your remodeling needs, offers everything from developing a layout for your space, to product selection and managing the installation. Jessica A. Gomes (pictured) a graduate of the Interior Design program at Illinois State University, has been working at Casa Bella for three years and oversees the company's project design and sales. Jessica works directly with clients to design creative solutions that satisfy their needs. Call (630) 718-1440 for more details or visit the showroom today.