

# 25 smart kitchen ideas

Your kitchen is one of the most used rooms in your house, so it's important that it's the best it can be. Canadian chefs, designers and kitchen experts share their tips on how to jump-start your kitchen's efficiency. Written by Clare Douglas

**1** "My pantry is organized by ethnic cuisine, with a different basket for each one. It's handy to keep together all the spices and sauces needed to create different dishes. I do the same with my baking supplies. It makes prep time quick and easy." ANNA OLSON, HOST, *SUGAR*, FOOD NETWORK

**2** "Undercounter lighting brightens your work areas, making it easier to see what you're doing." KAREN BARNABY, CHEF, FISH RESTAURANT, VANCOUVER

**3** "When designing your kitchen countertop, incorporate an inserted cutting board close to the stove for easy access and to save on storage space." LUCY WAVERMAN, FOOD COLUMNIST, *THE GLOBE AND MAIL*, AND AUTHOR OF *LUCY'S KITCHEN: SIGNATURE RECIPES AND CULINARY SECRETS*

**4** "Wood flooring is not only durable, but also easier on your back and knees." CHRISTINE CUSHING, HOST, *CHRISTINE CUSHING: COOK WITH ME*, FOOD NETWORK

**5** "For easy unloading, stow cutlery and glassware close to the dishwasher to avoid making unnecessary trips." TRISH MAGWOOD, OWNER, DISH COOKING STUDIO, AUTHOR OF *DISH ENTERTAINS*, AND HOST OF *PARTY DISH*, FOOD NETWORK



**7** "Install an **undercounter refrigerator drawer** close to your workstation. It looks like a deep pot drawer, and allows you to keep ingredients you use often, like veggies, herbs, eggs and butter, right in front of you while you're preparing meals." CHRISTINE CUSHING, HOST, *CHRISTINE CUSHING: COOK WITH ME*, FOOD NETWORK

**8** "For extra counter space, install a swing-up shelf in a lower cabinet. The cabinet should be at least 18 inches wide, with a full-height door that meets the countertop so that when the shelf is upright it's at counter height. The shelf should be able to hold the weight of a food processor or stand mixer, and swing out of the way when you're finished using it." ROBIN SIEGERMAN, INTERIOR DESIGNER, SIEGUZI INTERIOR DESIGNS

**9** "It's important to include an adequate number of electrical outlets throughout the kitchen, particularly on the island." CONNIE BRAEMER, INTERIOR DESIGNER, CONNIE BRAEMER DESIGN

**10** "An extra oven is great if you entertain a lot. It allows you to have one oven for cooking and another one for reheating or baking desserts." ROSE REISMAN, CHEF AND AUTHOR, *THE COMPLETE LIGHT KITCHEN*

**11** "Avoid positioning your cooktop on the island. Because there isn't a backsplash, oils aren't contained in this area, resulting in a hard-to-clean mess." SASHA JOSIPOVICZ, DESIGNER, STUDIO PYRAMID



**12** "To create space on your countertop and above your stove, install a **microwave drawer** in your cabinetry." ROBIN SIEGERMAN, INTERIOR DESIGNER, SIEGUZI INTERIOR DESIGNS

**18** "Save on limited floor space by installing upper cabinets both above and below the countertop. They're just 12 inches deep, while lower cabinets are 24 inches deep." KIMBERLEY SELDON, DESIGNER, KIMBERLEY SELDON DESIGN GROUP, AND DECORATING EDITOR, *STYLE AT HOME*

**19** "Install upper cabinets right to the ceiling for increased storage space. Pull-down mechanisms can be installed for easy access." MICHAEL KRUS, DESIGNER, TACT DESIGN

**20** "Convert a lower cabinet beside your sink into a garbage rollout drawer. It's easy to access and won't interfere with cleanup at the sink." CHRISTINE CUSHING, HOST, *CHRISTINE CUSHING: COOK WITH ME*, FOOD NETWORK

**21** "Any appliance not used in the past two months should be stored in a cupboard to free up space on your countertop." RAFAEL GONZALEZ, EXECUTIVE CHEF, YEW RESTAURANT, FOUR SEASONS HOTEL, VANCOUVER

**22** "Add these extras to your kitchen, if you have the space: a pot filler behind the range or cooktop, a warming drawer, and a built-in coffee machine or wine cooler." CAREY MUDFORD, DESIGNER, CAREY MUDFORD INTERIOR DESIGN



**13** "Corner drawers take up less space than a full rotating shelf and come in different depths to meet your needs." ROBIN SIEGERMAN, INTERIOR DESIGNER, SIEGUZI INTERIOR DESIGNS

**14** "Store dishes in deep drawers. It's much more efficient than keeping them above the counter. I have plates, soup bowls and salad plates in one 24-inch-wide drawer." PAULA ARSENS, DESIGNER, PAULA ARSENS KITCHEN DESIGN

**15** "The cupboard above your fridge is the perfect location for storing baking sheets. Divide the cupboard so that you can stand the sheets vertically." LESLEY STOWE, CHEF, LESLEY STOWE FINE FOODS

**16** "Many companies are incorporating universal design into their brands to address accessibility concerns in the kitchen. Features include lowered cooktops, raised dishwashers, easy-access ovens (at seated level) and automatic cabinets." SHAWN ETTINGER, SENIOR BUYER, KITCHENS & BATH, THE HOME DEPOT

**17** "Make use of the wall space between your upper cabinets and countertop by **hanging large utensils** like whisks and serving spoons. It will save drawer space and keep things within easy reach when you're cooking." MADELINE LÖWENBORG-FRICK, PUBLIC RELATIONS MANAGER, IKEA



**23** "Choose the **same style of container** to store all your dry goods, such as rice, grains, pasta and sugar. Cut the product name and any preparation instructions from the original packaging and tuck them inside the jar top." MARGOT AUSTIN, SENIOR DESIGN EDITOR, *STYLE AT HOME*

**24** "Trust the triangle theory: workstation, stove and refrigerator. Everything will be in close proximity for easy access, and you'll create a controlled space in which to cook." MARK MCEWAN, OWNER AND CHEF, ONE RESTAURANT, NORTH 44, TORONTO

**25** "If you have or are planning to install a central vac, incorporate a vent into the toe kick of your cabinetry so you can easily vacuum up crumbs." STEVE SURACI, DESIGNER, ICARUS DESIGNS WHERE TO FIND IT, PAGE 88