



LEFT AND ABOVE: The original galley kitchen was short on space – 80 square feet. The new kitchen by Jennifer Gilmer Kitchen & Bath Ltd. streamlines the same space with built-in appliances and maximized worktops. A breakfast room was also added, supplying extra space for special occasion items.

OPPOSITE RIGHT: More than 500 pounds of canned goods can be stored in the pantry pull-out of this curly maple and lacewood kitchen built by Amazing Grain Woodworking. A full extension pots and pans drawer adds order to the kitchen's many conveniences. "Our goal was to give the customer maximum storage in a small kitchen without losing the elements of space and art," says Robert Greene, owner of Amazing Grain Woodworking.

OPPOSITE FAR RIGHT: DeSantis Designs Inc. designed and built Connie Slack's kitchen to display her personal crafts as well as to utilize the height of the room to organize those less used items.

Photographs by Bob Narod

## KEEPING ORDER

*Ideas from Ania Gaguine, designer at Jennifer Gilmer Kitchen & Bath Ltd.:*

- ▶ Set up a good work "triangle" area where food preparation, storage, and cleaning can all be done.
- ▶ Store items logically, as close as possible to the space you would likely use them (pots and pans are kept close to the range, and so forth).
- ▶ Use cabinet accessories such as roll-outs, pull-outs, tray dividers, appliance garages, spice racks, and cutlery inserts.
- ▶ Layer items in cabinets and cupboards. Don't waste that vertical space.
- ▶ Get rid of items that are bulky and seldom used (think novelty appliances and dishes for specialty foods – these are the culinary equivalent of trendy clothing).
- ▶ Put things away immediately after use.