

## 2011 kitchen design trends

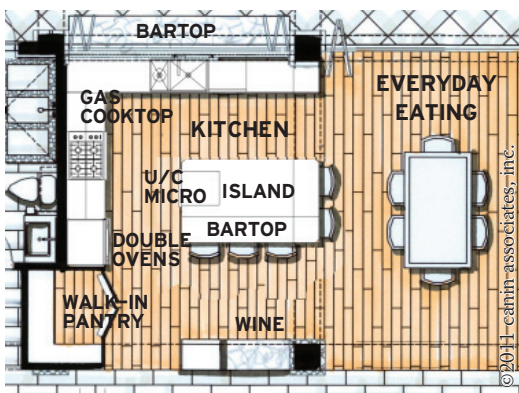
"The kitchen is the place where we all like to gather and where everyone ends up." As a residential design professional, this is a statement I hear most often from homeowners. The kitchen is one of consumers' top concerns in new home plans and it is usually the first room they want to make larger and fill with upgrades. What's hot in kitchen design right now? Check out these kitchen design trends for 2011:

- Trends are leaning toward simplistic modern design with clean, sleek styling
- Consumers still prefer stainless steel appliances, but energy efficiency has become a top concern, so homeowners are prioritizing energy efficient appliances. Double drawer dishwashers are a new popular item. They save water and cut wash loads in half
- Base cabinets with drawers instead of doors – the drawers offer more storage capacity and are easier to store and grab items
- Walk-in pantries with ample shelving and organizers
- Microwaves above the stove saved countertop real estate, but for most people they are hard to reach and can be fairly dangerous. Microwaves are now moving to kid and accessible-friendly below-counter locations
- Multi-burner gas cooktops
- No more backsplashes – the new preferred look is glass and stone tile that runs straight up the wall from the countertops to the wall cabinets
- Granite and quartz are top choices for countertops
- Wine refrigerators and wine racks

### What do consumers say they want?

According to the recent Better Homes and Gardens 2011 Consumer Preferences Survey, design features consumers most want in their kitchens include:

- One everyday eating area in/near the kitchen
- No wasted space/efficient design
- Plenty of storage
- 78% of survey respondents want upgraded features and fixtures - such as granite countertops, wood flooring, faucets and lighting fixtures



- Natural light ranks high, so windows are important to have, and are even better if they open to a view

### "I want an island"

Islands are one of the most requested features in new kitchens. Remember, if it's the place where everyone likes to hang out, do it right:

- Be sure to keep at least 42" between the island and the perimeter cabinets/countertops
- The bar top should be the same height as the rest of the island
- Social experience - design the bar top for friends with a minimum 16" depth, enough for place settings or space for kids to do homework
- Provide three or more stools

Kitchens are now considered the social center of the home – the place where friends and family gather. According to the National Kitchen & Bath Association, \$15,000 is roughly the average that will be spent on a kitchen remodel this year. Make every dollar count in your new kitchen and design it with your needs and enjoyment in mind.

### Do you have questions about home design or remodeling?



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of research in custom home design, remodeling and home building has led Tony Weremeichik, Principal of Canin Associates' Architectural Design Studio, to be a strong advocate for home buyers and home owners to get the best design and construction value for their money. He leads clients and builders through a well-orchestrated design process that provides his clients with the utmost attention and creative design solutions.