

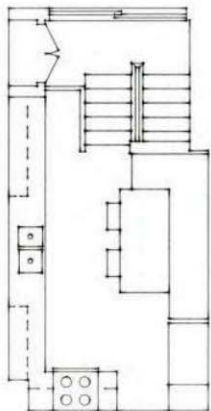
PROBLEM

A dark, cluttered, uninviting kitchen

SOLUTION

Count on a designer to solve the space crunch

FLOOR PLAN
300
sq. ft.



old meets *new*

Convenient storage solutions are at the heart of this Victorian home's kitchen renovation.

TEXT LESLEY YOUNG | PHOTOGRAPHY DONNA GRIFFITH | STYLING MORGAN LINDSAY



ABOVE "There's a good mix of open and closed shelving," says designer Philippe Beuparlant of the renovated kitchen. Walnut-veneered uppers open horizontally and provide access to all the items the

homeowners use regularly but want out of sight. Only the most used dishes were designated for open shelving so they don't gather dust.

DESIGN, Beuparlant Design, beuparlant.ca; **CONTRACTING**, custom

CABINETRY, COUNTERTOP, SMK Construction; Desert Twilight 2137-40 **CABINETRY & STAIRWELL PAINT**, Benjamin Moore; **BACKSPLASH TILES**, Stone Tile International; **MICROWAVE**, Panasonic; **CABINETRY HARDWARE**, Richelieu Hardware; **FRENCH PRESS**, Hudson's Bay.



LEFT The dining table was custom made from vintage table legs and a reclaimed-wood top stained to just the right grey-brown. The banquette's vinyl fabric looks like leather but is easier to maintain.

Vanilla Milkshake OC-59 **WALL PAINT**, Benjamin Moore; **WINDOWS, DOOR**, Pella; custom

BANQUETTE, Beuparlant Design; **STOOLS**, Mi Casa; **FLOORING**, Moncer Specialty Flooring; *Malibu ARTWORK*, Christine Flynn Art; low **SERVING BOWL**, Hudson's Bay.

BELOW The floor-to-ceiling cabinet on the landing houses coats and boots as well as sports equipment and seasonal items like patio cushions.



Tara Ellis and Andrew Bell lived with the cramped and outdated kitchen in their semi-detached Victorian in Toronto for 12 years before deciding it was time to make some changes. Not only was the space aesthetically unpleasant, but it was also a pain in their backs – literally. “The existing countertop was installed below

standard height. I’m six feet tall, and my husband is about as tall,” says Tara. Since a few other rooms in the house weren’t terribly livable either, they called on designer Philippe Beuparlant to oversee a massive renovation. “As for the kitchen,” says Tara, “we wanted a better layout with lots of storage, and I’ve always loved a banquette.”



LEFT The cabinet on the left side of the range houses a pullout bin for recycling. The garbage and compost containers are located under the sink.

REFRIGERATOR, RANGE, RANGE HOOD, Sub-Zero and Wolf; red **FRENCH OVEN,** Hudson's Bay.

BOTTOM Grey grout deliberately draws attention to the unique pattern of the white subway-tiled backsplash.

FAUCET, Axor; yellow **PENDANT LIGHTS,** West Elm.

FOR SOURCES, SEE OUR WORKBOOK



The planning process “One of the challenges I noticed right away,” says Philippe, “was the kitchen’s poor connection to the backyard.” Specifically, the back door in the adjacent mud room opened onto a tall outdoor staircase. His solution was to move the inside stairs that led down to the basement to the back of the house, incorporating a lower landing area that’s level with the yard. This clever approach allowed for floor-to-ceiling storage on the landing. And with the back wall now completely clad in glass, natural light floods the kitchen.

The design decisions While the couple loves a modern industrial feel, they

also wanted to preserve the home’s character. That’s why Philippe chose a clean cabinet door profile and installed crown moulding that matches an existing one in the house. He also played up the heritage aspect by picking a traditional grey-green shade for the cabinetry. A splash of colour comes from mustard yellow pendant lights and tomato red handles on the Wolf range, which Tara tied together with two stools her mother calls “mustard and ketchup.”

The result “Everyone gravitates to the kitchen now because it’s so bright and airy in the day and cozy at night,” says Tara.