

**tip • ONE**

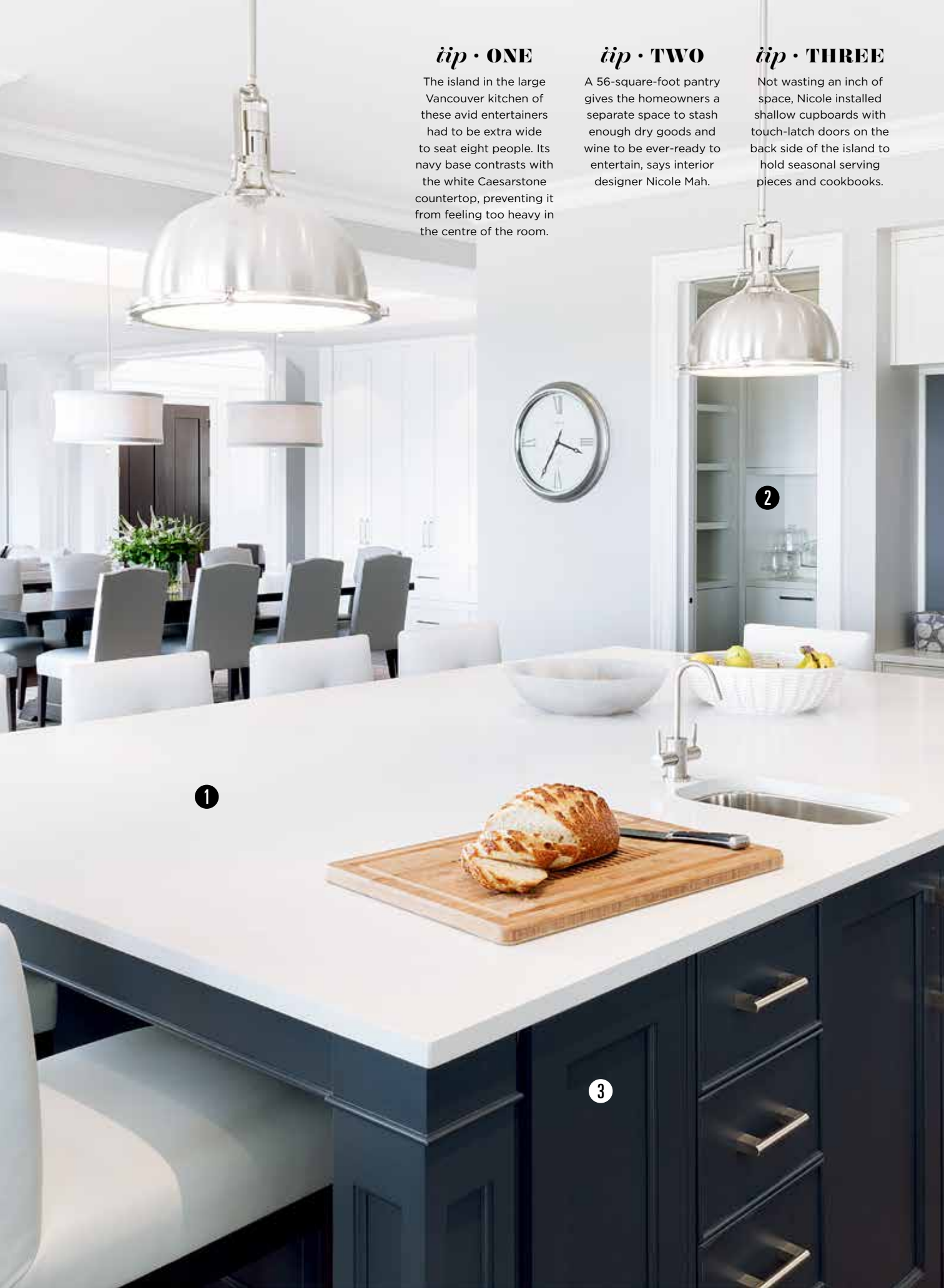
The island in the large Vancouver kitchen of these avid entertainers had to be extra wide to seat eight people. Its navy base contrasts with the white Caesarstone countertop, preventing it from feeling too heavy in the centre of the room.

**tip • TWO**

A 56-square-foot pantry gives the homeowners a separate space to stash enough dry goods and wine to be ever-ready to entertain, says interior designer Nicole Mah.

**tip • THREE**

Not wasting an inch of space, Nicole installed shallow cupboards with touch-latch doors on the back side of the island to hold seasonal serving pieces and cookbooks.



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# THE ENERGETIC ENTERTAINERS

TEXT BETH HITCHCOCK | PHOTOGRAPHY BARRY CALHOUN



“Timeless transitional.” That’s how interior designer Nicole Mah of Vancouver-based Kelly Deck Design describes the gourmet kitchen she designed for a couple with two young children. On the wife’s wish list: a white and grey kitchen with room for kids to do homework and plenty of space for guests to gather. The husband craved professional-style appliances to bring an industrial edge to the space. “This was really about creating a kitchen that was integrated with the rest of the home,” says Nicole. “Family

and friends are important to this couple, and entertaining is a priority here.” It’s no surprise, then, that the centrepiece is a deep island that seats eight. Navy paint sets off the island’s pillared legs and a Carrara marble basket-weave backsplash with platinum insets shimmers in the background. “The homeowners wanted something enduring, so this kitchen is classic with a slight contemporary twist,” says Nicole. And there’s no doubt their guests will be swooning over it during the many soirees to come.



**tip • FOUR**

The simple profile of the white upper cabinetry keeps the kitchen looking timeless and orderly while letting the more decorative elements shine. Industrial pendant lights with a nautical vibe were one of the homeowners' must-haves.

**tip • FIVE**

Having three faucets in the main kitchen area – one on the window wall, one in the island and a pot filler over the range – makes it convenient for multiple cooks to comfortably work and clean up together in the space.

**tip • SIX**

The abundance of lower cabinetry along the kitchen's perimeter provides space for garbage and recycling pull-outs, an integrated dishwasher and dividers for storing and organizing tall items, such as serving trays and baking sheets.

**tip • SEVEN**

The kitchen's built-in desk area features a television that connects to the home's security system and has computer access, so it can display recipes. The dark accent wall makes the TV's presence feel unobtrusive.

**tip • EIGHT**

A grey self-healing corkboard corrals notes and lists. "The homeowner likes everything clean and hidden away, but this allows her to pin up cards, photos or the kids' artwork in an organized manner," says Nicole.

**tip • NINE**

A 45-square-foot secondary kitchen contains an additional cooktop and sink, making it easy to seal off the space to hide messes or cooking smells when the homeowners are entertaining.



**tip • TEN**

White storage canisters with brushed steel trim disappear against the Carrara marble and platinum basket-weave tile backsplash and white Caesarstone countertop for a clean and fresh aesthetic.

