

Decorator's Notebook

Interior Designers On Kitchen Design Mishaps

(NAPSA)—Most homeowners don't design their kitchens properly. In fact, according to New York-based interior designer John Buscarello, many people don't realize that they must plan ahead.

Buscarello offers this example: "An owner purchases a professional range, which requires heavier pots and pans. She buys the pots and pans, but doesn't realize that the cookware won't fit into her residential sink. She purchases a larger sink, but doesn't know that the ordinary faucet isn't high enough to accommodate professional cookware. It's a domino effect."

Below are tips from other leading designers:

Opt for Concentrated Counter Space. Most people focus on an easy work triangle layout (the distance between the stove, fridge and sink). "Not every kitchen accommodates that and the results are tiny bits of counter space," explains Christopher Peacock, owner of Christopher Peacock Cabinetry in Greenwich, Conn. "Ideally, you need concentrated counter space," he says.

Also, don't be influenced by what the neighbors have. Says Peacock, "Laminate is a practical and trouble-free material that is perfect for those who use their kitchen often and treat it as a work-room in addition to a showplace."

That said, Wilsonart International has introduced two laminate series, MetalFX, which features stainless steel styles, and the MesaGranite Collection, which resembles granite.

Don't Play it Too Safe with Color. "Playing it too safe with color is just plain boring," exclaims Ken Charbonneau, member of the Color Marketing Group in New York, who says that neu-



Design-wise, laminate countertops may be better than granite. They're also an economical way to infuse the kitchen with color.

trals are okay for appliances and tiles, but walls, countertops and accessories need color. Laminate provides a range of colors and textures and at \$1.25 to \$1.75 per square foot, it's economical enough to change the countertops down the road.

Invest in Proper Lighting. Kitchens need direct light. Choose high-wattage lights that work on dimmer switches.

Consider Handles and Hardware. Make allowances for clearance when choosing hardware for doors, drawers and appliance handles.

Don't Overlook Dining. "It's important to make the kitchen comfortable for dining or relaxing," explains Charles Faudree of Charles Faudree Antiques & Interiors in Tulsa, Okla. Realize that guests often stay in the kitchen while you cook.

Keep Styles Consistent. "Don't design a Tuscan-style kitchen if you live in a New England home. This is also better for resale purposes," Peacock explains.

To learn more about Wilsonart Laminate, call 800-433-3222 or visit wilsonart.com.