

CHARLOTTE URBAN

HOME

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CELEBRATING INSPIRATIONAL DESIGN AND PERSONAL STYLE





C A T H E R I N E
W H I T N E Y



#TRENDINGNOW

*One of the best
design quotes
I've found:
"Fashion is
temporary, but
style is eternal"*

— Yves Saint Laurent —

When meeting with clients, many homeowners ask if their selections are trendy. By definition, the word trend is “a general direction in which something is developing or changing.” To me, trendy is what’s very popular right now. However, that does NOT mean that it will be out of fashion in a few short years; white was once trendy, but now it’s classic. Let’s be honest, we get bored with certain colors, fabrics, materials and shapes, right? Unfortunately for most of us, remodeling the kitchen when we get bored is not an option, so well thought out selections are critical.

Here are a few critical selections to consider:

■ **Cabinetry selection** for your renovation is perhaps the biggest single expense involved in your kitchen planning. Well-built cabinetry should have a lifetime warranty on the entire product. A painted or stained cabinet should have a catalyzed conversion varnish with a lifetime warranty. The hinges should be soft closing and glides should be full extension – also with a lifetime warranty. The factory that you choose should be involved in an Environmental Stewardship program.

■ **Bold appliance colors** can be overtly trendy, while stainless steel is an elegant choice that stands the test of time. It can be used in any home style easily. Colorful appliances are a fabulous focal point but be prepared to embrace it for a LONG time!



■ **Countertop microwaves or large portable appliances** should be avoided for a less cluttered look. Large drawers with heavy-duty glides and non-skid mattes are the perfect place to store these useful accessory appliances out of view. Your contractor may be able to provide wiring inside the cabinet for easy use. Microwave drawers are now designed to fit into a base cabinet or can be designed into a pantry cabinet.

■ **Appliance garages** in the vintage “roll top” tambour design are just that... vintage. After a few years of use the roll top becomes difficult to raise and lower and tends to look outdated. There are many solutions to concealing appliances and electronics, including pocket doors and various lift systems. Each has a unique application.



■ **Backsplashes.** For many years, the standard height of a backsplash has been 18" high. Lately, this has been modified to around 20", which accommodates the new coffee stations that are currently popular. Another new option includes skipping the countertop-matching 4" backsplash and opting for a full height backsplash using a complimentary material such as glass, metal, stone or ceramic tile. This additional height gives the kitchen an open feeling without losing valuable storage space.

■ **A successful lighting plan** consists of layers of lighting, all on dimmers. The areas of lighting include ceiling light focused on the walk spaces, pendants over the island, interior cabinet lighting for glass front or open cabinets, under cabinet or task lighting, and toe kick lighting. Lamps and sconces are also wonderful elements, if you have the counter or wall space.

■ **Countertop materials** are one of the most exciting selections in your kitchen or bath design. The price depends on the availability and size of the project. Manufactured Quartz, Quartzite, marble, concrete, walnut, stainless steel and concrete are among the most popular. Each comes in different thicknesses and a variety of colors and edge patterns.

■ **Hiring a professional** becomes more important the older I get – after all, time is money and when you hire a professional, you are paying for years of training and experience. Charlotte has a deep network of local and international design professionals.

Let 2016 be the year that you design the kitchen of your dreams!

Catherine Whitney is the showroom manager and designer at South End Kitchens. She has 30 years experience in the kitchen and bath industry and works diligently with clients every step of the way. For more information or to schedule an appointment, call 704-379-1770 or email Catherine at catherine@southendkitchens.com. The design studio is located in the historic Meeting Hall building at 1500 South Blvd, Suite 101-A. You can also visit South End Kitchens at www.southendkitchens.com.