

SURFACING

This kitchen boasts all-pine everything, save for the rubber floor, which is durable, waterproof, and less likely to smash a dropped glass.

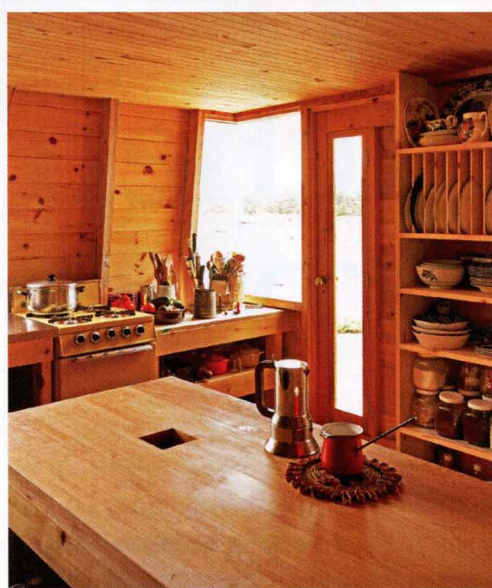


All together now

When architect Adam Thom was designing a new family cottage to share with his aging mother on Georgian Bay, he had one thing in mind: togetherness. “I spend a lot of time with my mother up there,” he says. So he asked himself: “How do we share the work and socialize as we do it?” He opted for a generous kitchen with plenty of prep space and open shelving.

“A kitchen has to accommodate more than one person cooking at the same time so that it’s a pleasure to spend time with family and friends while you’re making things,” says Thom. “A kitchen island is helpful, because two people can work on different sides of it.” That usability is the same reason he opted for open cabinets—with everything on display, guests can easily pitch in. If they don’t already know where the big pot is, they can spot it pretty quickly.

Even in an open kitchen, Thom warns, you’ll want *some* closed storage space. “There are always brooms and mops and buckets and weird things you don’t want to look at.” He hides bottles of cleaning products beneath the sink, behind a panel with disguised hinges and an inset handle for a sleek look. >>



Useful custom details enhance this space. A hole in the island counter lets food scraps fall into a hidden compost bin below. Vertical slots form a plate rack in the cupboard that allows damp plates to dry and makes them easy to access.