



# FROM CHAOS TO CALM

By Carly Heung

**A**s a decorator of small spaces, I know that finding storage for your much-needed kitchen supplies is a challenge - that is - if you plan to actually cook and prepare meals in this space. Over the course of my small space endeavours, I've learnt a few tips for designing a modern yet functional small kitchen:

## INTEGRATE APPLIANCES

Custom cabinetry systems with minimalist inspired handles help to integrate kitchen appliances into the natural flow of your kitchen. Integrating kitchen appliances into the design of your kitchen creates a more seamless surface and smooth transitions between storage and counter space, making the room appear larger.





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## ZONING

Divide your kitchen into five zones and group all your items into the zone they belong to so that you can save time finding items you need when you're cooking. The five zones are: (1) cooking, such as spices, oils, cooking utensils, pots, pans and other tools; (2) preparation, including mixing bowls, knives, cutting boards, gadgets, and other appliances (3) cleaning, such as sponges, trash bags, detergents; (4) storage, including food containers, dishes, silverware, glasses; and (5) food, including pantry items.

## STORE VERTICALLY

Use all the vertical space you can find for storage through floating shelves or over-

the-counter cabinets. Some smart storage solutions can double or triple your useable space. For example, try adding shelf inserts or wire racks to store multiple levels of spices, cups, plates, pots and pans.

## FLOAT IT

Take advantage of all the storage space you can make by installing floating cabinets. Modern cabinet doors come with many state-of-the-art opening mechanisms and hinges, creating endless possibilities of innovation when it comes to creative ways of saving space. When it comes to selecting internal systems, companies such as GRASS will add some style and functionality to your kitchen. One of my favourite GRASS designs KINVARO F-20 demonstrates a good example of such a mechanism, creat-

ing smart, easy to open, smooth and safe cabinet that is perfect to store over the counters.

## HOOK IT

To save drawer space, you can use hooks to hang your oven mitts, dishwashing gloves, and other items inside your cabinet doors under the sink.

## MAKE A PANTRY

If you don't have a pantry, buy a standing cabinet or designate a few cabinets/drawers for pantry items. Be sure to store these items in bins or clear containers so you can quickly see what you have.

When things in the kitchen are organized, cooking becomes more fun! As the hub of your home, your kitchen space should work for you, instead of making you work for it.



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