

NAPLES

ILLUSTRATED®

FRESH START!

50+

INSPIRING KITCHEN DESIGN
IDEAS, TIPS, AND TRENDS

THE HOME ISSUE



JOAN AND BILL MARTIN

IT'S IN THE BAG
AT HOME WITH
THE FOUNDERS
OF BRAHMIN

naplesillustrated.com



THE BEST OF BONITA TO MARGO
OCTOBER 2017 \$4.95



a fresh Start

50+ INSPIRING KITCHEN DESIGN IDEAS

THIS MODERN COASTAL KITCHEN, DESIGNED BY CLIVE DANIEL HOME, FEATURES AN ANTIQUE MIRROR-TILED BACKSPLASH, A MARBLE WATERFALL ISLAND, AND CUSTOM PENDANT LIGHTING.

LOCAL INTERIOR DESIGNERS SHARE THEIR BEST ADVICE FOR REVAMPING WHAT MANY CONSIDER TO BE THE MOST IMPORTANT ROOM IN THE HOUSE

BY TERI EVANS

THE DESIGNERS

MERCEDES COURLAND

MC Interiors, Naples
(mercedescourlandinteriors.com)

JENIFER DAVISON

Collins & DuPont Design Group,
Naples (collins-dupont.com)

TAMI ESBJERG

Clive Daniel Home, Naples
(clivedaniel.com)

FAITH FIX

Freestyle Interiors, Bonita Springs
(freestyleinteriors.com)

LISA KAHN

Lisa Kahn Designs, Naples
(lisakahndesigns.com)

KIRA KRÜMM

Koastal Design Group, Naples
(koastaldesigngroup.com)

JUDITH LIEGEOIS

Judith Liegeois Designs, Naples
(judithliegeoisdesigns.com)

BETHANY O'NEIL

Bethany O'Neil Interior Design,
Naples (bethanyoneil.com)

LAURA PARSONS

Pure Design of Naples
(puredesignofnaples.com)

JENNY PROVOST

K2 Design Group, Bonita Springs
(k2design.net)

SHARI SUMMERS

Summerfields Interior Design, Naples
(summerfieldsnaples.com)

DENISE WARD

Denise Ward Interior Design, Estero
(denisewardinteriors.com)

FREESTYLE INTERIORS PLACED A FRAMED HOOD AGAINST A DIMENSIONAL TILE BACKSPLASH IN DEEP GREY STONE, WHICH COMPLEMENTS THE TWO-TONE ISLAND IN THIS KITCHEN.



COOKING UP A PLAN

Whether remodeling the kitchen or starting from scratch, the process can be as overwhelming as it is exciting. We turned to the experts for their best advice on what to consider first. Here are three questions to ask before taking the first step.

1 HOW WILL YOU USE THE KITCHEN ON A DAILY BASIS?

It's easy to be dazzled by beautiful dream kitchens, but designers say you also have to focus on how it will work for you and best suit your lifestyle. For example, if you love to cook and entertain in the kitchen, it's important to plan for that. "Having extra seating or a second island, room to add sous chefs, or friends having a glass of wine while you prepare dinner is something to consider," says Lisa Kahn of Lisa

Kahn Designs. And when you envision cooking dinner, think about how much room you'll need to move around in the work zones of a kitchen. "Spacing between the island and perimeter needs to be larger than it used to, as we are now sharing our cooking with others," says Faith Fix of Freestyle Interiors. "Outlet placement should also be well thought out in the backsplash and islands." Make sure you account for the amount of space needed between counters as well. "Too much [space] and the travel distance with a hot pot, for example, is too far," adds Jenny Provost of K2 Design Group. "Too little space and two people cannot work back to back." Four feet is a safe default, she says, but it really depends on the unique functions of each kitchen.

IN THIS OPEN KITCHEN, KOASTAL DESIGN GROUP ADDED A CUSTOM-CAST CONCRETE ISLAND COUNTERTOP SHREDDED WITH SHELLS.





For Zen seekers:

"SELECTING A DIFFERENT MONO-CHROMATIC HUE FOR THE UPPER AND LOWER CABINETS CAN CREATE A UNIQUE TWO-TONE LOOK WHEN THE BACKSPLASH AND COUNTERTOPS FOLLOW SUIT," SAYS KIRA KRÜMM OF KOASTAL DESIGN GROUP. "HAVING THE DARKER TONE ON THE LOWER SECTION CAN GIVE THE SPACE A GROUNDING EFFECT WHILE ELEVATING THE UPPERS FOR A SENSE OF HEIGHT."

KOASTAL DESIGN GROUP CREATED THIS TRANQUIL KITCHEN AS A SECOND HOME FOR A COUPLE TO ENJOY DURING SEASON. THE CLIENTS REQUESTED A STYLISH INTERIOR WITH SOFT NEUTRAL BACKGROUNDS AND TRANSITIONAL DECOR.