

WINTER 2016 | VOLUME 2 ISSUE 2

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THINGS
TO DO
THIS
HOLIDAY
SEASON



GIFT
GUIDE

TRAVEL
LIKE
THERE'S
NO

Mañana

& MARIO
FERRI'S
WINTER
NEWS-
LETTER

SPOTLIGHT

BARACK
OBAMA'S
FINAL
FARE-
WELL

Adele
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BY MELISSA DAVIS | @MELISSADAVIS

As a designer, my job is as much about recognizing how not to design a space, as it is the how to. Most of us embark on a redesign by first pulling inspirational pictures of pretty spaces that have the look that is appealing to us. I myself, usually begin by asking clients to compile images, so that I can start to get a literal picture into what the ideal space looks like to them. It's a very telling process for sure. I get the fun job of finding the common links, feeding into their individual wants and with enough acknowledgements everyone feels like their vision is intrinsic to the resulting design.

Pretty pictures aside, a great design goes deeper, offering solutions to wants, needs and current inefficiencies. Part of my design programming and something I encourage everyone embarking on a project at home in the new year, is to walk through room by room noting what currently doesn't work.

Our relationship with our home is continually evolving. One of the rooms that acts as a social meeting/eating hub is the kitchen. It's function has evolved over the years. As our family, parenting dynamics and relationships have changed to a more watchful and at least attempted engagement of the contemporary parent, so too did our relationship with our kitchen. We want connectedness in our lives and the removal of walls and visual barriers in our home is a physical representation of that.

Toronto-based celebrity designer and contractor **Melissa Davis**, is known for her appearances, creative design and reno work produced for various HGTV shows and services clientele throughout Ontario & GTA. MelissaDavis.com

HERE ARE MY ^{TOP FIVE} OPEN CONCEPT KITCHEN PROBLEMS, SOLVED.

1 PROBLEM: Open kitchens mean unwanted visitors under foot

SOLUTION: Add a drink fridge on the outside edges of the kitchen. This allows both little ones and guests to grab a drink without getting in the way of the chef. Adding pre-dinner nibbles here like cheese and grapes along with juice boxes allows them to fulfill their own hungry requests.

2 PROBLEM: Visual clutter on the counters

SOLUTION: I make a point of planning a place in advance for all the larger items like small appliances and microwaves. Consider putting the microwave below the counter for ease in access by the littler family members while keeping it out of sight.

3 PROBLEM: A utilitarian look of a kitchen kills the cozy feel to adjacent spaces

SOLUTION: Opt for integrated appliances tucked in behind cabinetry and warm natural materials like wood and stone that allows a glance

from the family room to be less of a reminder the pan needs to be scrubbed. If you can't see the mess, you're less likely to be tormented by it.

4 PROBLEM: Paperwork and homework will start to accumulate

SOLUTION: The open kitchen means more of the daily functions will migrate in and inevitably be left on the counter. Plan ahead and add cabinets on the outside of the kitchen designated as homework supplies, magazines and household bills. Allocating a place will help condition the members of the family to pop things away instead of leaving it to be dealt with later.

5 PROBLEM: Fewer upper cabinets

SOLUTION: Open kitchens look best when there is a nice amount of negative space. Planning in a healthy size pantry cabinet easily replaces a full run of traditional upper cabinets and offers a more streamlined look.