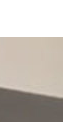




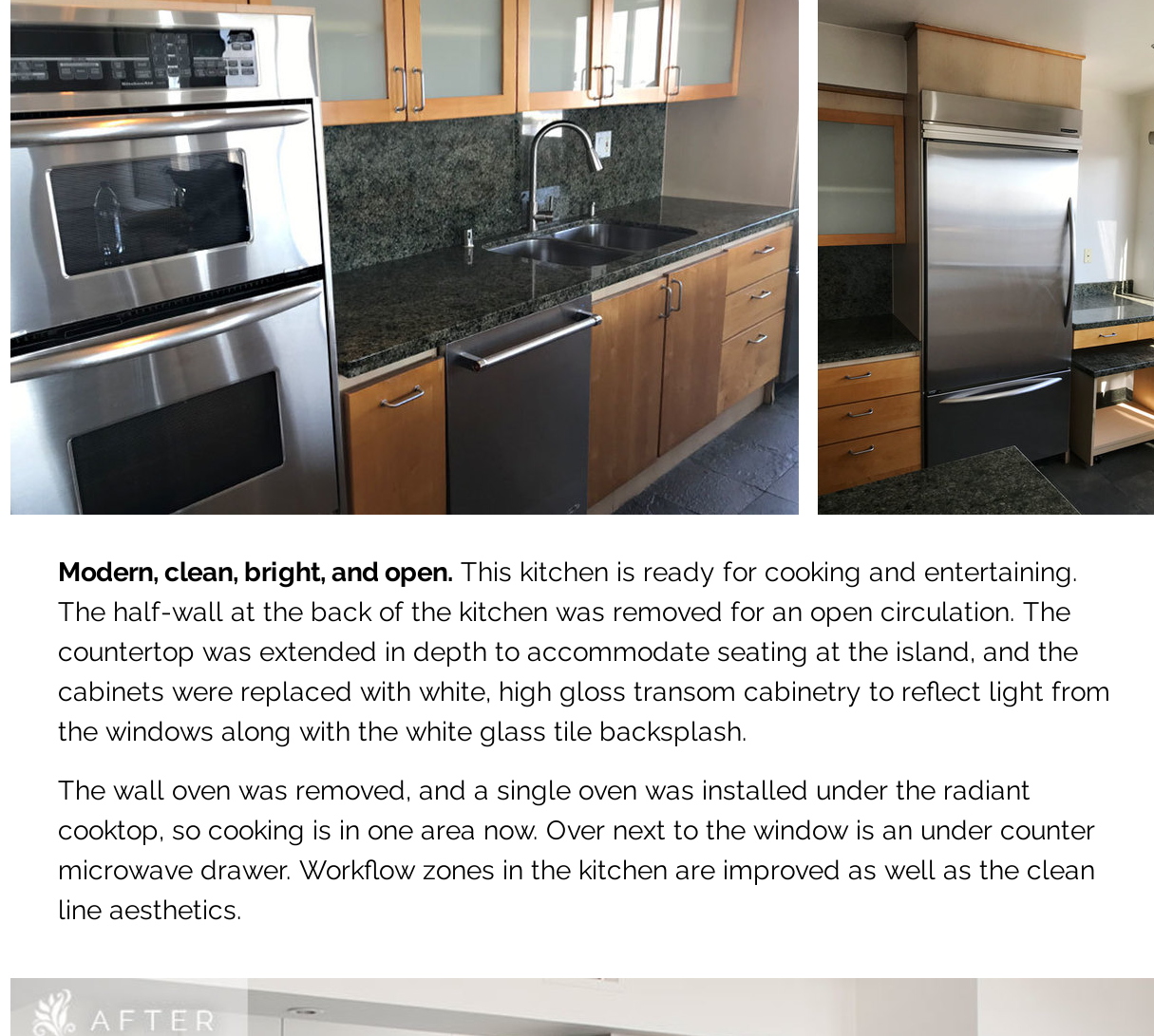
**Let's look at a few kitchen design projects by Lauren Jacobsen Design**  
Kitchen transformations are one of my favorite remodels because they change the lives of every homeowner, every day. Nothing feels better and makes as big of an impact. Nothing.



#### Modern, Minimalist Design

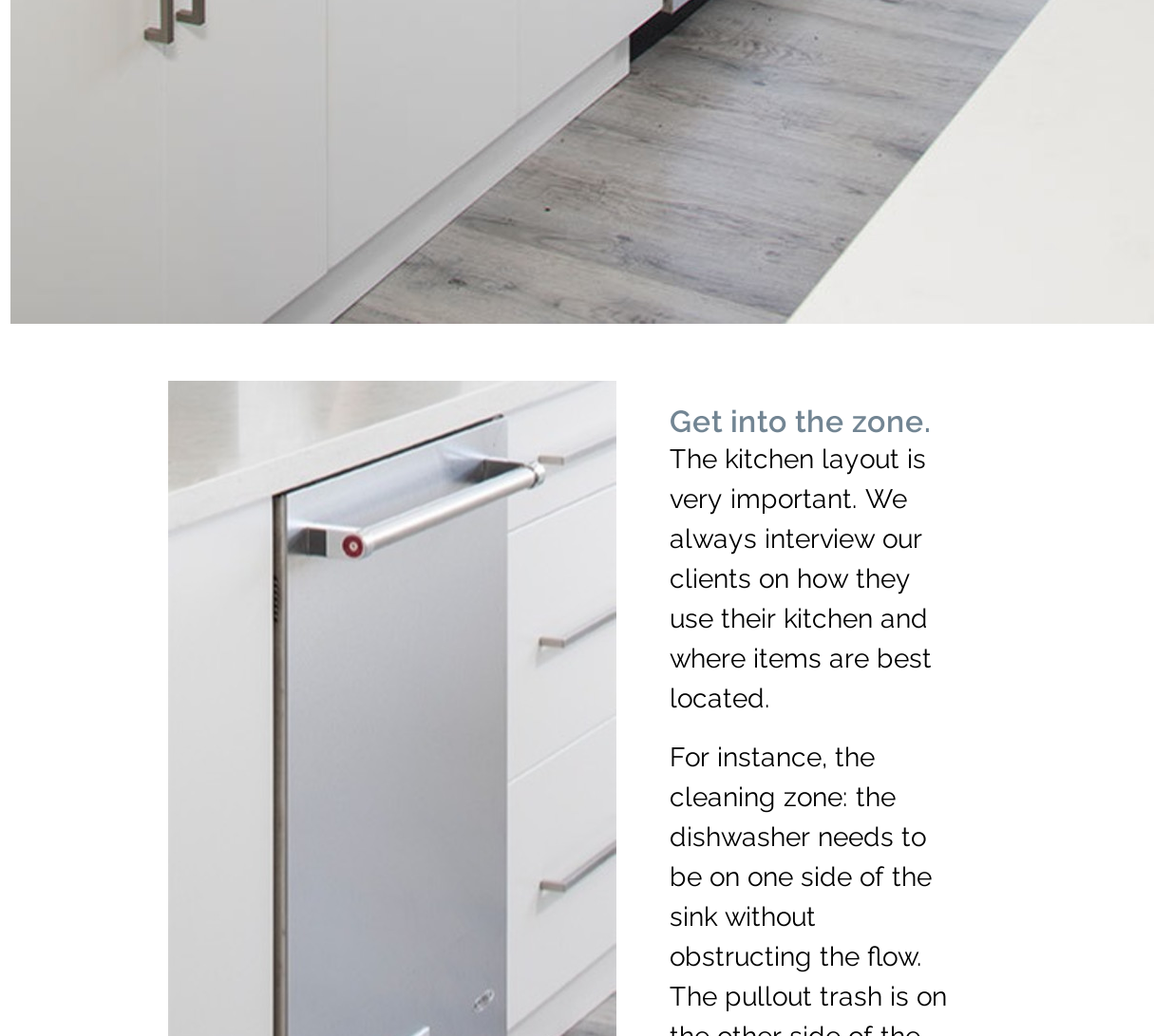
This was the before on a recent project with good "architectural bones" but not the finishes. It was dark, and a bit mismatched, no wow factor, and the layout was not very functional for this smaller narrow type of space, but we saw the potential for a modern, bright, open galley kitchen.

Our client had requested to paint the existing cabinetry, add a new countertop, and change the vent hood as it was blocking the view. It may seem like that would be the economical way to go, but often it is not. The labor involved in sanding, priming, and re-finishing existing cabinetry can get very expensive. You could have installed all new cabinetry. So after sharing the cost difference, our client opted for new. I think you will see it was the right choice.

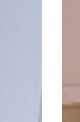


**Modern, clean, bright, and open.** This kitchen is ready for cooking and entertaining. The half-wall at the back of the kitchen was removed for an open circulation. The countertop was extended in depth to accommodate seating at the island, and the cabinets were replaced with white. High gloss transom cabinetry to reflect light from the windows along with the white glass tile backsplash.

The wall oven was removed, and a single oven was installed under the radiant cooktop, so cooking is in one area now. Over next to the window is an under counter microwave drawer. Workflow zones in the kitchen are improved as well as the clean line aesthetics.



Get into the zone. The kitchen layout is very important. We always interview our clients on how they use their kitchen and where items are best located. For instance, the cleaning zone: the dishwasher needs to be on one side of the sink without obstructing the flow. The pullout trash is on the other side of the sink. The function of this placement is to scrape, rinse, and load.



#### Mid-century Emergency

I call this kitchen an emergency because I swear, the cabinetry was hanging on the walls by sheer will. We arrived on the scene in the nick of time. This kitchen had not been touched since the 1950s.

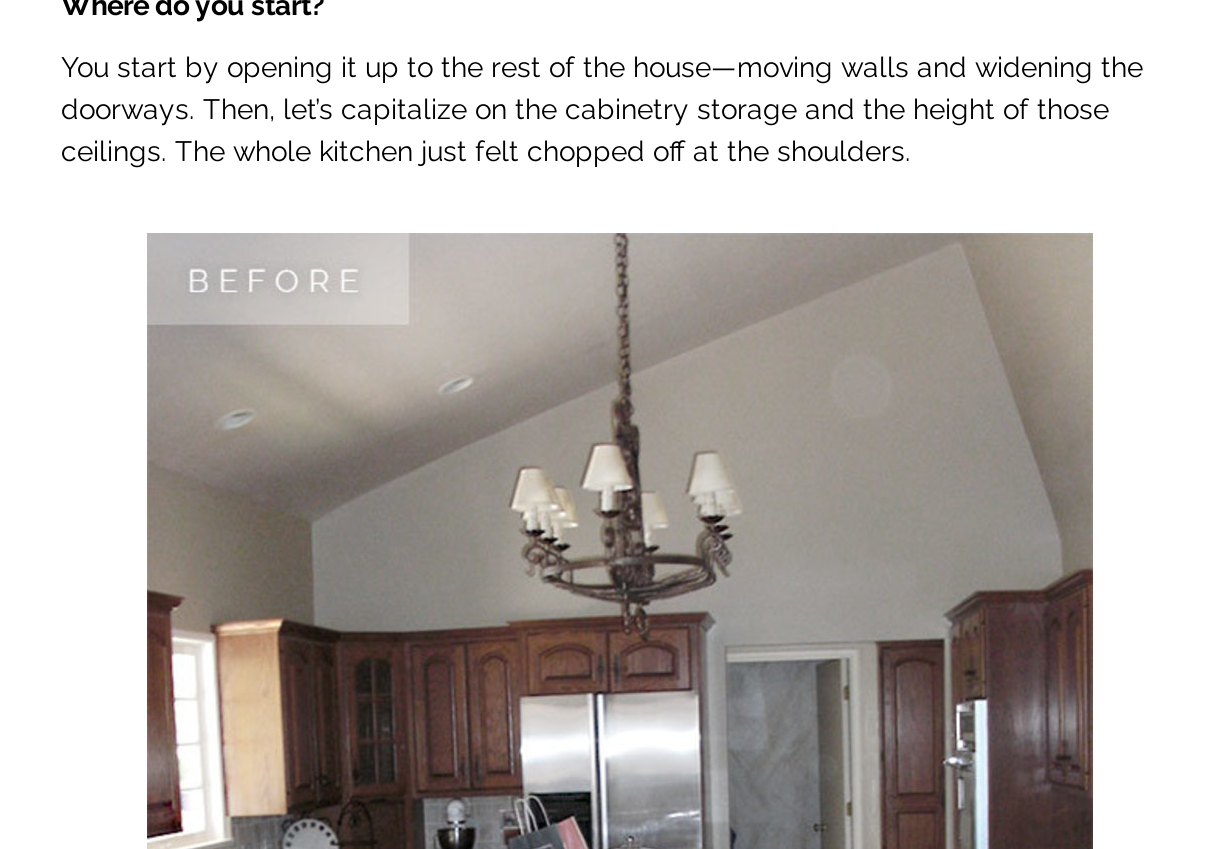
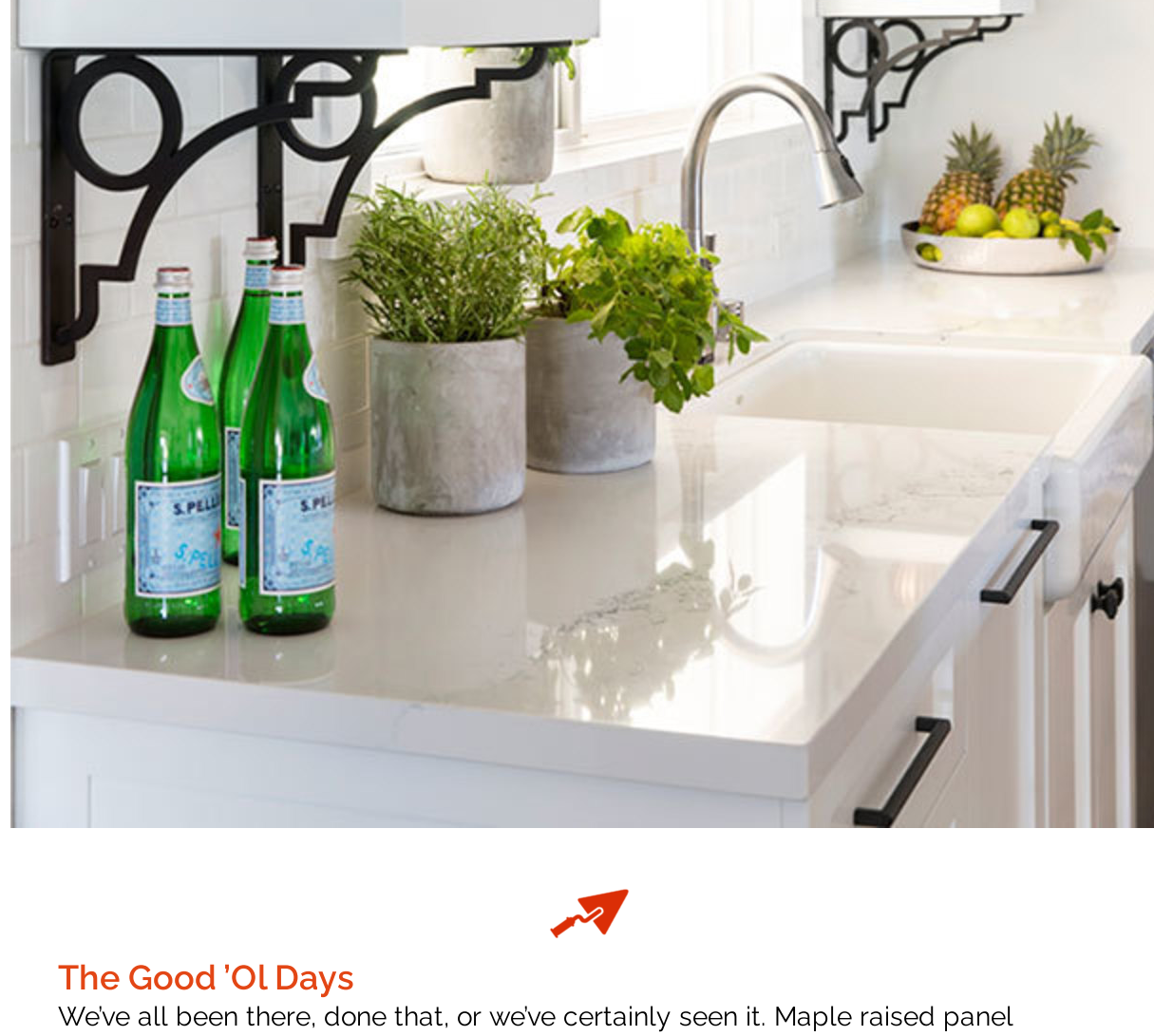
Our client wanted a whole new kitchen. As a matter of fact, once she saw the design, she expanded the project to almost the entire house. We teasingly named the project Connie 2.0 because it was going to be an all new lifestyle for her.



#### This was a complete makeover.

We took out a bar that faced into the adjacent family room. It had two pass-throughs, one to the pool outside, and the other was this tiny opening to the kitchen. It was what we call "dead space" or space that is non-functional. Square footage is expensive these days, so every bit of it needs to have value.

We closed the walls, added a door on the kitchen side, and made a walk-in pantry. The newly added island was designed for friends and family and included an under-counter beverage center, which keeps everyone free and clear of the cooks workspace. We also had USB ports, so charging phones and working from laptops is easy and charging convenient. This homeowner now has a kitchen that will never go out of date again.

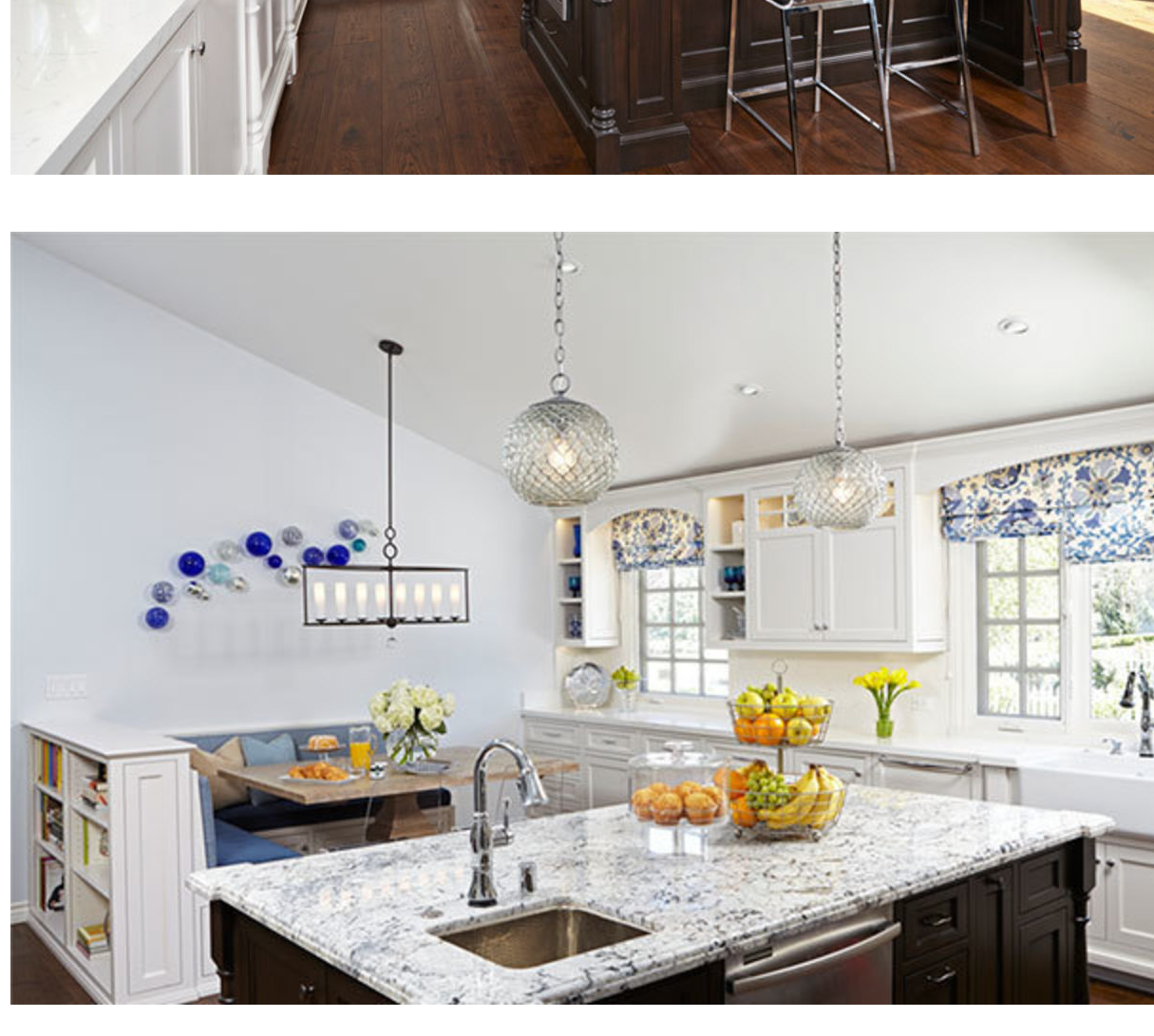


#### The Good 'Ol Days

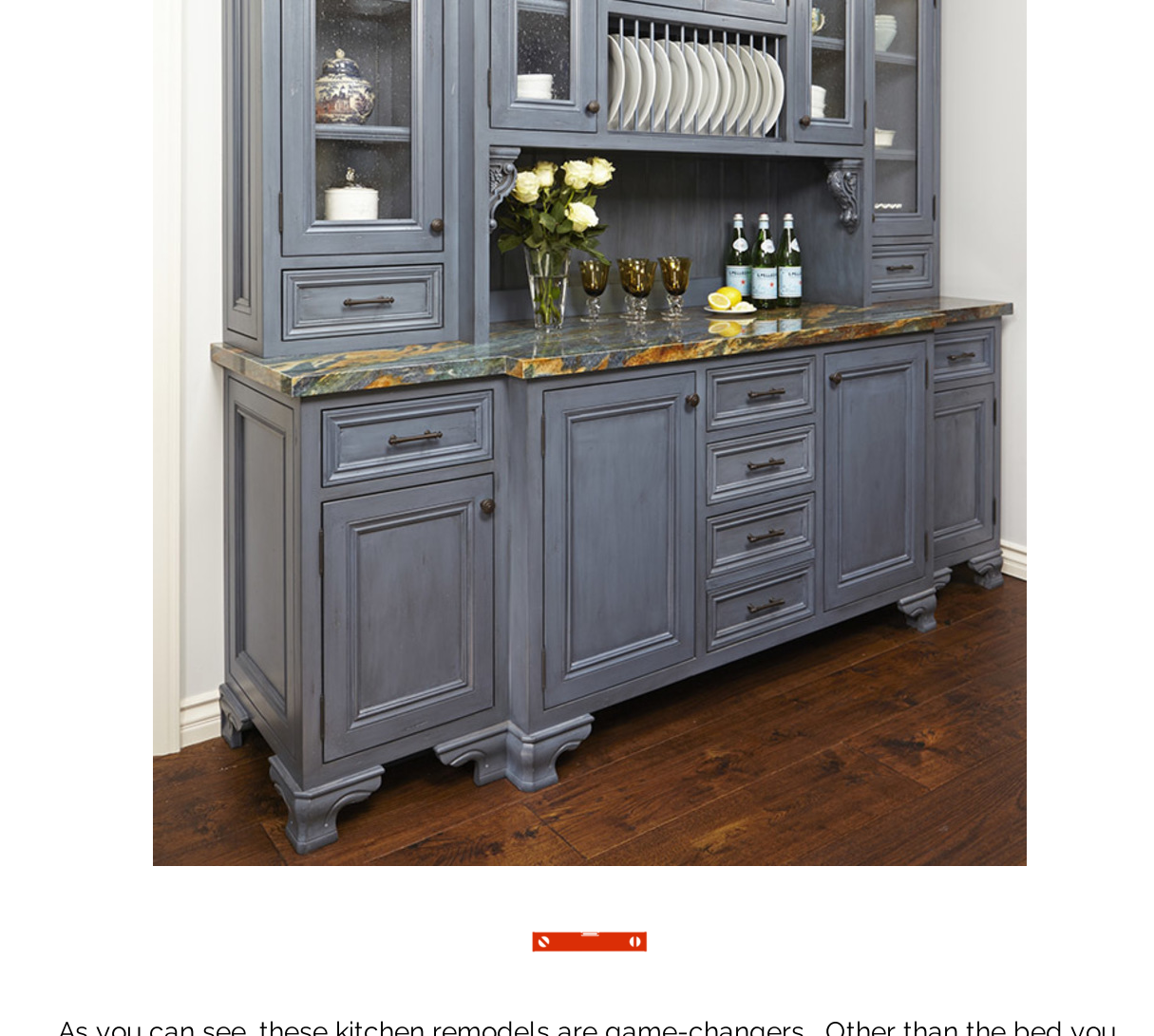
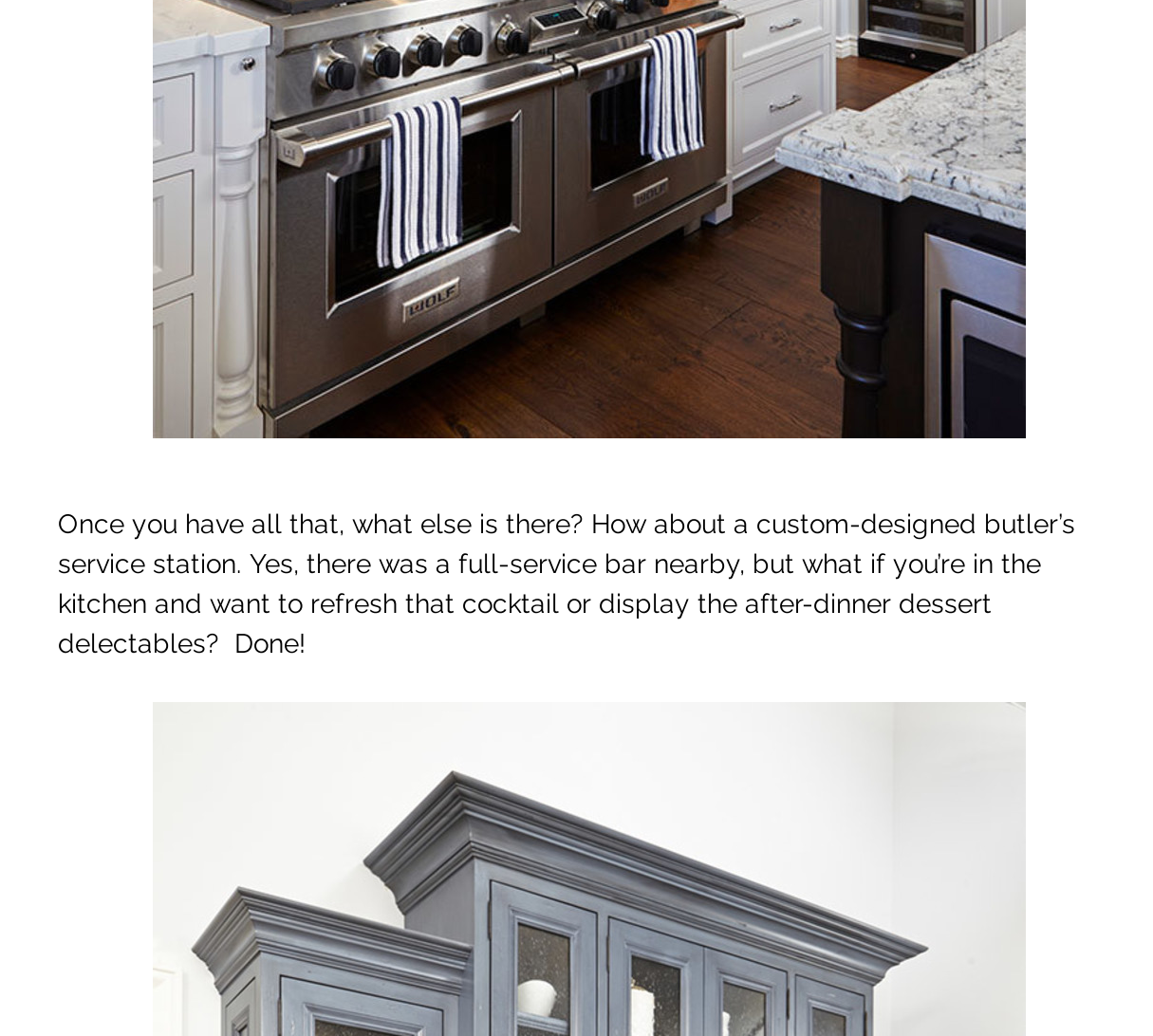
We've all been there, done that, or we've certainly seen it. Maple raised panel cabinetry. It has sooo been popular. Personally, I think the chandelier pretty much sums up the time period.

#### Where do you start?

You start by opening it up to the rest of the house—moving walls and widening the doorways. Then, let's capitalize on the cabinetry storage and the height of those ceilings. The whole kitchen just felt chopped off at the shoulders.



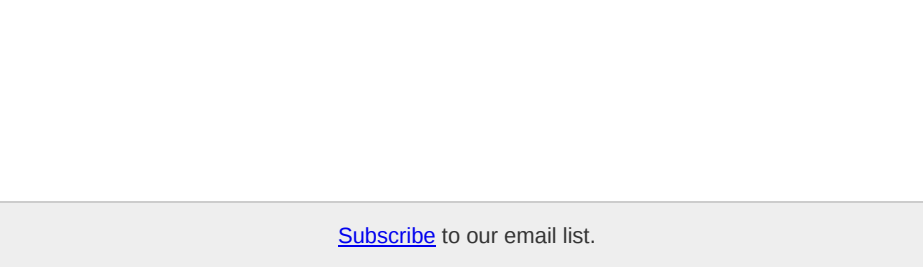
**Space for everyone was important, as the kitchen will become the center point for the family.** Creating height with cabinetry extended the visual lines and enhanced the tall ceilings. Added to that priority is that these clients like to cook — seriously cook instead of "looking" like they can cook.



A chef-style kitchen with a full suite of Wolf and Sub Zero appliances was a must. Countertops and storage for days. Entertaining delightfully, mandatory.



Once you have all that, what else is there? How about a custom-designed butler's service station. Yes, there was a full-service bar nearby, but what if you're in the kitchen and want to refresh that cocktail or display the after-dinner dessert delectables? Done!



As you can see, these kitchen remodels are game-changers. Other than the bed you sleep in, this is the room that gets used every day. How it works or does not work affects how you live. It can be a wonderful gathering place for family and friends or a place you are too embarrassed to even cook in.

The minute we finish a kitchen and our clients use it for the first time, and it's as if we have not only remodeled their kitchen but also their soul.

**Change your kitchen. Change your life.**

