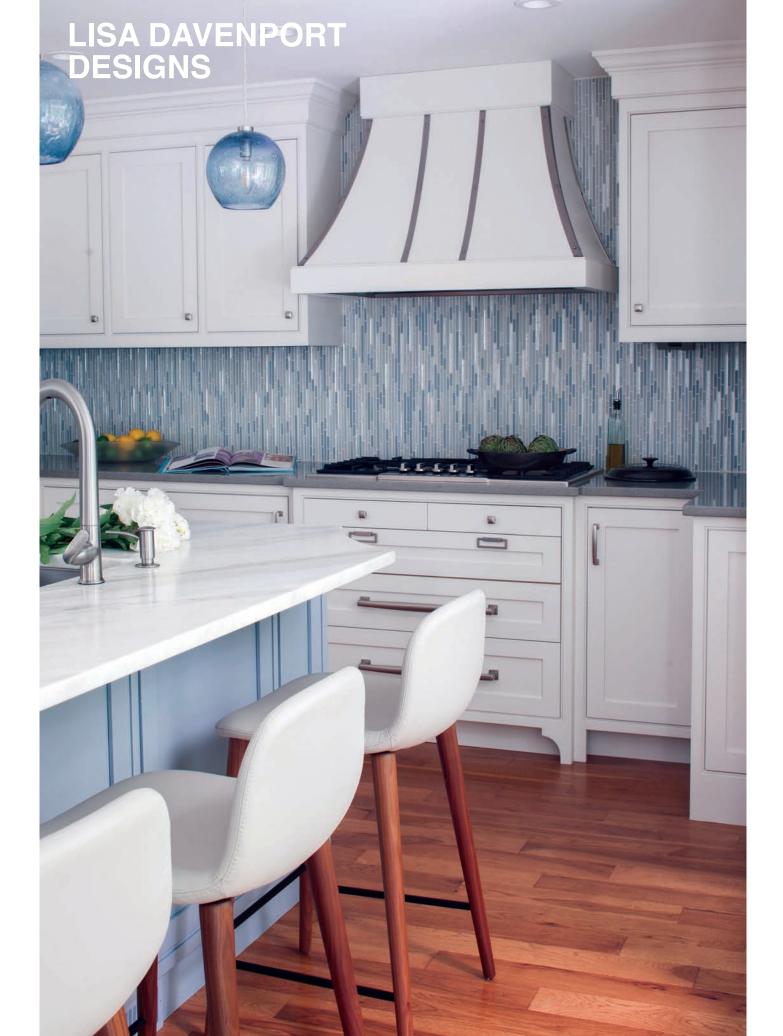
DESIGN +DECOR

CONNECTICUT NEW JERSEY NEW YORK









esigners and artists often employ optical illusion to great effect. Lisa Davenport of Lisa Davenport Designs, however, incorporated some features in this kitchen remodel that qualify as wizardry.

Charged by her client with providing more light, improved counter space and an attractive island centerpiece, Lisa set out to achieve these goals through what seemed to be rather counterintuitive choices. "For this kitchen, we actually closed off an entry to create a more open design," she says. "Rather than remove walls, we actually closed one and added an eight-foot window."

But sometimes bold moves lead to particular challenges that require design know-how and a little magic. "While closing the entry from the foyer, we were faced with the challenge of the refrigerator and wall ovens flanking the entry to the basement," she explains. "We embraced the challenge and hid the entry behind a faux second refrigerator cabinet, and added some additional storage via hanging shelves on the back side of the door."

The actual footprint of the kitchen was quite small, but thanks to delightfully original details, the space does not seem cramped or cluttered. One particular focal point is the custom range hood. The sweeping hood was framed by stainless-steel strips that follow the natural flow of the shape. The verticality of the stainless outline creates the illusion of more height. The final result is a modern

edge to an otherwise traditional form.

Having provided the space with sufficient natural light through the addition of the window, Lisa chose beautiful custom handblown pendant lights by artist Tory Glover to illuminate the island area. The muted and ethereal blue color is echoed in the backsplash tile from Streamline mosaic and the accents in the island, made from Calacatta Carrara. The choice of white cabinetry from Nayaug & Co creates a visual expanse that contrasts with the verticality of the backsplash. The overall feel is bright, tranquil and spacious.

Kitchens are made to be lived in and used, so practical storage solutions were also incorporated. Separate drawers for utensils free up precious counter space. Pullouts provide a spot for pantry items that do not require refrigeration. Yet the coup de grâce of Lisa's whimsical yet practical wizardry was to incorporate a baseboard vacuum. The clients greatly appreciate this touch—with a sweep of the lever the crumbs just disappear, like magic.

Resources:

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