

Why didn't I think of that for my kitchen?

Whether it's getting the kids' lunches ready in the morning or baking up a storm, we've found a few must-haves to help turn your kitchen into a gourmet chef's dream!



◀ *Ice, Ice Baby*
Any party planning enthusiast will appreciate the need for an under-counter ice maker! No more last minute ice runs. When designing your kitchen, add an ice maker beside your wine cooler to keep everything in your drink station accessible.
Photo by U-Line, www.u-line.com



▲ *A Little Vino*
The addition of a wine rack built into a kitchen island is such a great idea! This kitchen designed by Martha O'Hara Interiors is a great example of how one can maximize the use of a kitchen island by creating zones. Her design enables patrons of this kitchen to comfortably sit at the adjoining breakfast nook or work on the added counter space that the island provides.

Space Designed by Martha O'Hara Interiors, Interior Design, www.oharainteriors.com; Photo by Troy Thies Photography, www.troythiesphoto.com

Open Sesame ▶

Have you ever dreamed of having all your cookware in one easy to access place? If so, this concept is for you! Whether you are looking for a storage savvy way to hang your lids or a compartmentalized area for your pots and pans, behind these doors is the solution to your kitchen storage nightmares!

Photo by Leicht, www.leicht.com



◀ *Bank On It*
A small ladder hidden away in the kick plate of your kitchen cabinets is a great solution for those of us that are vertically challenged! This foldable ladder fits nicely in this small drawer for easy access.
Design and Photo by Greenleaf Construction, www.greenleafbaltimore.com



◀ *Bookworm*
Store cookbooks or your favourite books in an easy to access bookshelf built into the backside of your kitchen island. This is a great idea for a small condo!
Designed by Dittrich Hudson Vasetti, www.dhva.co.uk; Photo by Will Goddard Photography, www.williamgoddardphotography.com

LOVE THESE *space savers*

Counter tops are often cluttered with small appliances. Here are two solutions we love!



We love this slide-out counter that gives us added counter space during baking sessions!

Photo by ©Kathryn Barnard, 2010, www.kathrynbarnardphoto.com; [rom architecture studio](http://romarchitecturestudio.com), www.romarchitecture.com



This pop-out food processor surface is a great way to keep counters clutter-free!

Lacy-Hulbert Interiors, www.lacy-hulbert.com