

The fir accent strip that runs up, across and down the island is the perfect spot for serving appetizers and drinks. A bold encaustic painting brings striking colour and texture to the dining area.

DESIGN, Jessica Touhey Design, jessicatouheydesign.com; **CONTRACTING**, Bennefield Construction; **Candle CA007 WALL PAINT**, Cloverdale Paint; custom fir **ACCENT STRIP**, Jessica Touhey Design; *Rocky Fire-Opal Coastline* **ARTWORK**, Mary Touhey; **CHANDELIER**, West Elm; **PENDANT LIGHTS**, Pine Lighting.

into the WOOD

They're a little bit country. And they're a little bit modern. These two kitchens prove that the popular styles can co-exist in perfect harmony.

TEXT JENNIFER HUGHES

KITCHEN #1 THE NEW MODERN COUNTRY

SAH
organizing
idea

Small cabinets are less visually distracting and are ideal for concealing basic everyday items.



The clean, modern island has a waterfall countertop in white quartz, with metal stools adding an industrial touch.

COUNTERTOPS, Fir Stone; BACKSPLASH TILES, City Tile; custom fir FLOATING SHELVES, Jessica Touhey Design;
FLOORING, Wide Plank Hardwood; CABINETRY HARDWARE, Lee Valley Tools.

When Mary and Thomas Touhey traded city living for Vancouver Island oceanfront, they had the guidance of their designer daughter, Jessica Touhey. “The house was a time capsule from the 1980s,” says Jessica. But its location and contemporary architecture sold them, and Jessica spearheaded the inevitable renovation. Here, she tells us how she made it all happen.

What were the main challenges with the original kitchen? The kitchen was small, severely outdated and completely enclosed. We took out as many walls as possible to create an open-concept kitchen and dining and living space with views that could be enjoyed from anywhere.

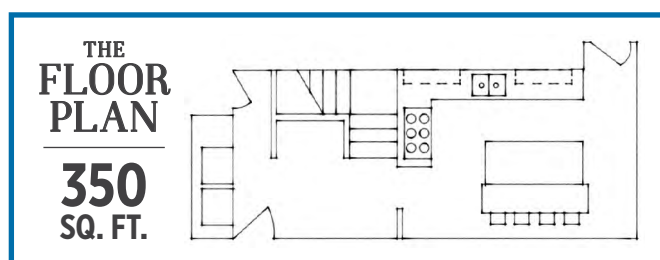
What was your overall vision for the space? We wanted a modern look with a focus on West Coast materials so the kitchen would blend into the natural surroundings.

Where did you save and where did you splurge? The porcelain tile backsplash looks like marble but costs a fraction of the price of a stone slab. We also found interesting lighting from a local supplier that was reasonably priced. One splurge was the waterfall

countertops, which basically doubled our material costs but were so worth it for the overall look.

What’s the one investment piece you couldn’t do without? We invested in a pair of under-counter fridge drawers, rather than a full-sized model, in the main kitchen to maintain uninterrupted views of the outdoors. We then placed a large fridge and freezer in a pantry area just outside the kitchen.

Explain the design decisions behind the island. To provide tons of space for eating and prep, we went with a substantial-sized island. We broke up the large expanse of white quartz with a fir accent strip, which delineates the two areas and adds warmth and interest.



TOP Just outside the main kitchen, a large pantry area features a full-sized refrigerator and freezer.

Frigidaire **REFRIGERATOR & FREEZER**, Costco; *Autumn Leaves* **ARTWORK**, Mary Touhey.

RIGHT The only upper cabinetry incorporated into the design was two unobtrusive white cabinets flanking the window above the sink, with floating fir shelves below.

LEFT “It was important for me to have a six-burner gas range to accommodate cooking for a crowd,” says homeowner Mary Touhey.

BlueStar **RANGE & RANGE HOOD**, Costco.



KITCHEN #2

THE NEW MODERN COUNTRY

SAH
organizing
idea

Open shelving above upper cabinets makes a perfect display space.

Plenty of wood - a barnboard-clad island and ceiling beam, walnut-veneered open shelving and European white oak floors - injects warmth and character into the white kitchen. The oversized island can accommodate up to eight people.

DESIGN, Lisa Canning Interiors, lisacanning.ca; **CONTRACTING**, PERIMETER COUNTERTOP, Black General Contracting; Sun and Star 2061-04 WALL & CABINETRY PAINT, Para Paints; custom **CABINETRY**, SINK, Olympic Kitchens; **ISLAND COUNTERTOP**, Caesarstone Canada; **BARNBOARD**, Urban Tree Salvage; **COOKTOP**, **RANGE HOOD**, Thermador; **STOOLS**, Chair Source; **FLOORING**, Stone Tile International.



LEFT Sleek matte black fixtures and hardware balance the rustic wood elements.

BACKSPASH TILES, Weston Tile; **FAUCET**, Brizo; **CABINETRY HARDWARE**, Lee Valley Tools.

RIGHT The kitchen is flooded with natural light thanks to glass double doors.

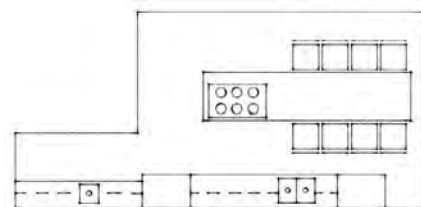
DRAPERY FABRIC & SEWING, Tonic Living; grey **RUG**, Elte; **PENDANT LIGHTS**, Union Lighting and Furnishings.

BELOW A pantry area at the back of the kitchen houses a hot beverage station, a juicer and plenty of storage for the busy family of four. A small sink eliminates trips to and from the main kitchen.



THE FLOOR PLAN

450
SQ. FT.



“We called it the Frankenstein House,” says designer Lisa Canning about the original state of this Toronto home. “There were several types of flooring used just on the main floor, and the layout was a mess.” Busy entrepreneurs Donna Bishop and Stephen Keith brought Lisa in to make the space work hard *and* look good. Here, the designer explains how the project came together.

What were the main challenges with the original kitchen?

The owners love to entertain, but their long, narrow house had a choppy layout, which didn’t lend itself well to that. We removed every wall and post we could to completely open up the main floor. We saved space by eliminating the dining table and installing a large island with stools instead.

What type of kitchen did you want to create?

The goal was to build a warm and inviting kitchen with a hint of rusticity. This family is very eco-conscious, so that was also a consideration that drove a lot of the design decisions.

Where did you save and where did you splurge?

We invested in custom cabinetry to ensure we used every available inch of space, and all the handmade barnboard accents were

also pricey due to the skilled labour involved. Using inexpensive subway tile for the backsplash saved costs, but it’s a classic choice that works well with the look regardless.

What’s the one investment piece you couldn’t do without?

The powerful six-burner gas cooktop was really important for Donna to have. The home is such a hub for friends and family, so the function of the range was a big factor. We also made it a focal point in the island.

Explain the design decisions behind the wooden accents.

We wanted to inject warmth into the new kitchen, so we used wood wherever possible without making it look too country. The walnut-veneered open shelving along the top of the upper cabinets gives the kitchen a more relaxed, restaurant-like quality.

