

## TIPS from the PROS

**WHEN DAVID HEIDE, ALLIED MEMBER ASID, ATA ASSOCIATE, TAKES ON A PROJECT, HE FOLLOWS THE HISTORIC** aesthetic of the structure while also meeting the homeowner's modern-day needs. His brilliant use of woodwork and extensive knowledge of architectural design have made him one of the go-to designers for custom kitchens.

**Q:** Are cabinets one of the first elements for establishing a kitchen?

**A:** From a planning perspective, we typically begin by selecting the appliances. These are the key features of any kitchen, and their size and function inform the rest of the layout. The second step is countertop selection. This is one of the most expensive and permanent parts of the kitchen, and it guides the overall aesthetics and color palette of the space. Buying stone is a bit like buying a painting—there really needs to be an emotional reaction to it. You have to find it compelling and beautiful. Once we've established the appliances and countertops, we move on to cabinetry.

**Q:** You are known for the custom cabinets you design. Have you ever worked with anything off the shelf? Ever checked out Ikea?

**A:** We have worked with off-the-shelf cabinetry, although we typically find that it doesn't offer us the aesthetic and functional flexibility needed for our projects. When remodeling, we typically take design cues from other areas of the house. It's so much easier to match the scale and aesthetics of the existing residence and to fit the designs to the particular layout if the cabinetry is designed specifically for the space. That said, I do have Ikea cabinets in my own basement laundry room. That space simply has a different aesthetic, and the Ikea products work just fine there. Ultimately, it's about putting the right product in the right place and about finding the right cabinetry for the context.

**Q:** In a sound bite, why go custom? Does it cost that much more than noncustom work?

**A:** With custom cabinets, the look and function are tailored to exactly what you

want. You're using them every day, and you can see, feel, and appreciate the quality. This is not somewhere to cut corners.

**Q:** What are some trends in cabinetry? Are people still mixing woods?

**A:** We don't pay a lot of attention to design trends—our work is about developing the right design for the homeowners and their residence. Our goal is for our designs to transcend time and look as fresh and compelling in twenty or thirty years as they do now. There are always new ways of subtly adding clever function and modern conveniences, so we do keep

up with some of these developments.

**Q:** If people have the space, would you suggest a walk-in pantry?

**A:** Yes, if there's the space and if we're able to integrate it in a way that fits the aesthetics and scale of the rest of the kitchen. A butler's pantry can serve as a catering kitchen since you can't seem to keep guests out of the main work area. ■

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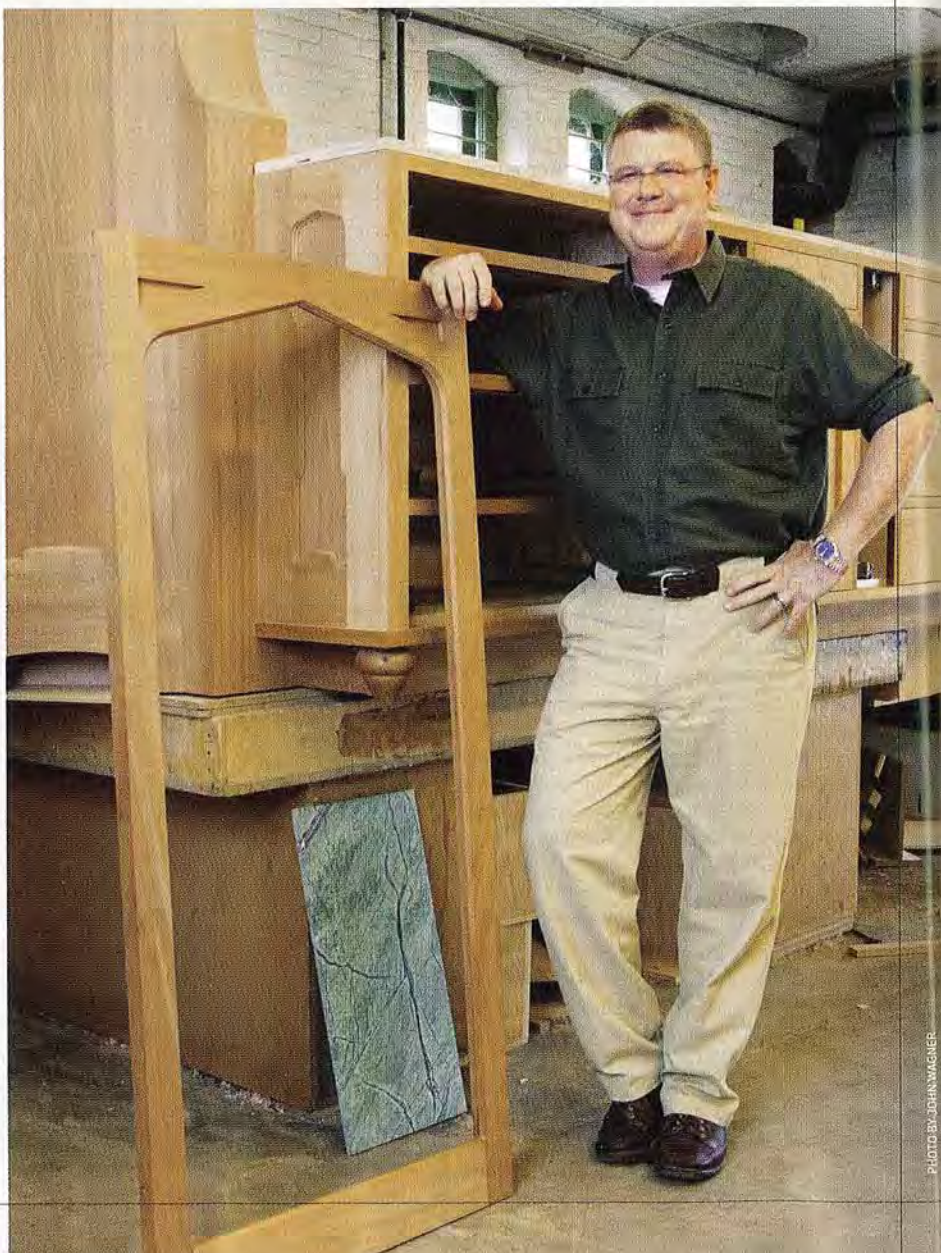


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