

# Top 10 Trends

from the 2010 NKBA Design Competition.

## Concealed Kitchens

David Heide

David Heide Studio, Minneapolis, MN

A kitchen is a room that shows its identity plainly and obviously—but not so with this riverfront penthouse condominium kitchen. With the level of personalization in design at an extreme high, even the more complex spaces in homes are being constructed with multiple purposes and with less intrusion in their presence. Designer David Heide created a sleek and distinctive kitchen comfortable in its own skin. “Our greatest challenge was to create a space with a distinctive identity, but fitting into the overall aesthetic of the open living area,” Heide said. He attributed some of the approach to a European influence, and the subtle orderliness inherent to European design. Harmony reigns between lifestyle, beauty, and multi-purpose function within the larger living space. Upper cabinetry fitted snugly into the wall rather than protruding from it, the refrigerator that blends almost seamlessly into a stainless wall, and an island that hides the conveniently placed wine storage are ways that the designer quietly incorporated functionality into this confidently unassuming and stunning kitchen.



## In-Home Coffee and Wine Bars

Peter Ross Salerno, CMKBD

Peter Salerno, Inc., Wyckoff, NJ

With an overriding theme of flexibility in design, and a heavy dose of lifestyle providing direction, personal spaces are becoming just that—more personal. Attribute it to economic times, a shift in family culture, or simply less conformity on the design front, today’s homeowners are being sensibly selective and intently focused on their preferences when they embark on kitchen remodels or new construction. Coffee and wine bars are often seen as more the norm rather than the exception in today’s kitchens. Designer Peter Ross Salerno, CMKBD says, “Beverage stations are an integral part of a homeowner’s life as they will evolve and grow with the family.” He selected an ample furniture-style piece, which contains niches for appropriate stemware, cups, teas, a coffee/espresso machine, wine storage, and a bar top. It brings the tastes and requirements of the discerning coffee drinker and wine aficionado right into the heart of the kitchen. This comfortably unpretentious beverage station is like the extra slab of butter or the added layer of icing on times spent in the kitchen. Bottles of wine chilled to their optimum temperature, small cups of steaming hot espresso, and the perfect swirl of steamed milk atop a cappuccino are all on hand to offer guests and family members.

