

Canada's **HOME IDEA BOOK**

RENO+DECOR

EXPERT RENO ADVICE | SUSTAINABLE GARDENING**{ ACCESSIBILITY
WITH ADA COMPLIANCE**

Inspired
kitchen
appliance
ideas
by **Billa
Appliances**
on page 23

**FIVE
DESIGNERS**
SHARE EASY UPDATES
TO MAKE YOUR KITCHEN
COOL AGAIN

SPRING
floral
WALLPAPER
TRENDS

APRIL/MAY 2022

\$4.95

05



0 56698 70467 6

PRODUCT SHOWCASE: HOME INSPIRATION

contents



FEATURES

14 AROUND TOWN

KARE Toronto

16 EXPERT ADVICE

What you can expect from your interior designer

19 HOME FINDS

Kitchen design ideas and products to love this season

27 HOME INSPIRATION

Easy updates to make your kitchen space look cool again

50



19

46



32 GREEN THUMB

The importance of trees

34 DESIGN EXPERT

Easy access with ADA-compliant kitchens

38 HOME LIFE

Create a workable home office

42 STYLE FILE

When classic meets modern

46 HOME LIFE

Spruce up your space with spring-inspired floral wallpaper

50 IN THE KNOW

The new kitchen — baked-in beauty and function

54 TIPS & TRICKS

Deciding whom to hire

60 BEFORE & AFTER

Sunrooms are the new comfy design accessory on your home

RENO+DECOR MAGAZINE PRESENTS

Design Intervention

AT THE 2022 NATIONAL HOME SHOW

"I am pleased to have collaborated with RENO+DECOR for the upcoming 2022 National Home Show feature – **Design Intervention**. My design concept for this year's show is to be about the journey of the design through the eyes of a designer, where the vision starts from a sketch and turns to reality. You will see a gradual transition between the fully sketched interior effect to full realization where the interior is complete (a transition in between with some areas still "sketched" and some details already "real"). We want our guests visiting the booth to have a chance to experience being in a designer's sketchbook or designer's vision process.

– **Designer Diana Rose, dianarosedesign.com**



The National Home Show is back and takes place at the **Enercare Centre**, this **April 15-24**

Be sure to visit the **RENO+DECOR** booth #4018 from 11 a.m. to 5 p.m. everyday

Our Design Intervention booth will be the backdrop for design and decor experts offering free 15-minute consultations to our guests. Bring along your photos, samples and floorplans to ensure you optimize this opportunity to receive expert design advice.

MEET OUR DESIGNERS



ANNA LOLOMARI



REBECCA HAY



CHRISTINE DA COSTA



GLEN PELOSO



JANICE FEDAK



KATE DAVIDSON



AMANDA AERIN



KRISTIINA ROOSIMAA



STEVEN SOUTHGATE



TERRY EDWARD BRICELAND



MARIA PERKETA



CATHERINE LUCIE HORBER



LINDA MAZUR



NATHALIA HARA

THANKS TO ALL OUR SPONSORS



The new kitchen

Baked-in beauty and *function*



Bolder trends are moving into the territory of the all-white kitchen

by DIANA ROSE • photos MIKE CHAJECKI IMAGES

Has the long-standing trend of the all-white kitchen finally fizzled out? I've recently seen some bolder trends bubbling up to the surface, as is the case in this dramatic kitchen design, which became a showpiece in a brand-new build that I recently undertook with my team. The

ask: A sophisticated space, anything but common white or neutral. Here's where we went with it.

We were starting from the ground up, and as a designer, that's an ideal scenario, giving us complete flexibility with our design direction. As with all our projects, our clients – in this case a young professional couple with two young children – guided the concept

for the space. They were big on entertaining and, like the thoughtful hosts they were, they wanted their space to make a big splash. At the same time, their busy lives demanded practicality and integrated ease.

We looked to high-contrast elements to make the statement our clients were hoping for. We maintained the light, contemporary

pro-tip

If you'll be sharing meals at the island or breakfast bar, allow 24 inches per person to accommodate each place setting with some wiggle room for elbows. If the island will also function as a prep area, factor in a four-foot-wide path around it for foot traffic.

colour palette of a gentle hint of grey, and dressed it up with high-contrast black elements. These included the dark-veined marble countertops and backsplash, and an amazing dark obsidian range with chrome inserts that echoed the hue of the central island – an instant focal point and natural gathering place within this open-concept kitchen and living area.

When planning your kitchen (and hopefully you're working with a professional designer), choose your focal point first. Then, plan everything else around it. In most kitchens, the main focus is the range hood and island, which anchor the entire composition, and are organic attractions from both a style and function perspective. Choose something that stands out, but still aligns with the overall esthetic of the space.

The kitchen island requires some special consideration, since it's a central element, physically and in terms of use. Determine what the primary purpose of your island will be in your kitchen, since it can serve many different functions, from food preparation, dining and entertaining, to storage. Not only will this inform the specs, but it will affect other aspects of your kitchen as well.

In this kitchen design, we maximized the island by satisfying all three.

Our clients requested a raised breakfast bar to visually conceal the cooking clutter at counter level



tip:

If your island is dark, try to use a lighter floor tile to create contrast and make the island "pop."

when entertaining guests. This allows visitors to sit and still contribute to the conversation, removed from the mess.

While we're talking function, storage is a recurring theme in this kitchen design, and this was a high priority for us. The kitchen can get cluttered quickly with all the action it sees on a daily basis. To get ahead of the mess, we included features such as built-in spice racks, pull-out garbage bins, extra-deep pots-and-pans drawers tucked underneath the cooktop, and a Lazy Susan in corner cabinets that maximize every inch while keeping kitchen essentials conveniently on hand.

Last, but not least, lighting was an important consideration – natural and artificial. Aside from functional

necessity, lighting also creates ambience and highlights thoughtful features. Avoid blocking natural light that streams through windows and doorways, keeping sightlines open. Then, get creative with your lighting plan. Along with standard pot lights, add pendants, under- and in-cabinet lighting and even wall sconces, to add interest.

In this kitchen, we went against traditional upper cabinets window-side for that very reason, opting instead for a simple stone ledge.

A new kitchen is a big investment. Ensure you're working with a professional designer so all your wants and needs are "baked in" the design plan.



Diana Rose is the principal and creative director for Diana Rose Design. Nationally published, she is known for creating tailored interiors that enhance and complement your lifestyle. Servicing Toronto, the GTA, and Muskoka
[@dianarosedesign](mailto:dianarose.design)