

# Kitchens

MOVATO BY PRESENTS

TorontoHOME

DESIGN  
ARCHITECTURE  
LANDSCAPE  
LIFESTYLE

## MARK McEWAN

THE CELEBRITY CHEF'S KITCHEN

## MENU MAGIC

Iron Chef Rob Feenie finesses food in his restaurants

## ULTIMATE KITCHEN TOOLS

Our guide to what you need now

## SLICING AND DICING

Imported high-end kitchen knives are a cook's best friend



HOME AUTOMATION | DESIGN TRENDS INTO 2017 | HISTORIC INDUSTRIAL STYLE



TH  
SPECIAL KITCHEN ISSUE

WINTER 2016

# STREAMLINED STYLE

*Designer creates a kitchen for a family of six that is clutter-free*

BY SUSAN SEMENAK  
PHOTOGRAPHY: STEPHANI BUCHMAN  
STYLING: DVIRA OVADIA

**DVIRA OVADIA FOCUSES** first on functionality in the spaces she designs. When a Richmond Hill family approached her to renovate their 1980s-era kitchen, one of the first things Ovadia, principal designer of Dvira Interiors, did was take inventory. Her clients, a family of six who like to cook, told her they wanted their new kitchen to feel clean and minimalist.

So Ovadia and her team took stock of all the cookware and small appliances, the dishes and utensils and pantry supplies the family uses on a daily basis. Then they designed the kitchen with a spot reserved for every item. "That removed all the clutter from the countertops," Ovadia says. 📖

*"Today's kitchens are no longer spaces strictly for meal preparation."*

*To create a sharp contrast between dark and light, the cabinet doors on one side of the kitchen are stained ebony brown; on the other side, they are painted Benjamin Moore's heron white. (All by Somerset Kitchens.)*



TH  
**SPECIAL KITCHEN ISSUE**  
 WINTER 2016

The homeowners asked for a kitchen that marries modern and traditional styles. Above all, they wanted it to be functional, a place where the couple and their children could gather to do homework, prepare meals and dine. But they wanted the space to be elegant enough to serve as a backdrop for their frequent dinner parties. “Today’s kitchens are no longer spaces strictly for meal preparation,” Ovadia says. “Now the kitchen is the heart of the home. It is used for experimenting with new recipes, but also for entertaining, for family gatherings.”

The key to marrying so many vocations, Ovadia says, is organization. The room was enlarged to 300 square feet by pushing back a wall that separated the kitchen from the dining room and hallway. The recuperated space houses the kitchen’s functional elements, such as the fridge and coffee station, which are hidden behind espresso-toned cabinetry.

*Along the perimeter of the kitchen, in the zone where the cooking, food-preparation and clean-up happens, the countertops are stain-resistant white Caesarstone.*



*“An all-white kitchen might have seemed short on character. So we added a little texture, colour and contrast...”*

The other side of the room went bright, with white-painted cabinet doors, white marble subway tiles on the backsplash and white Caesarstone countertops.

A massive nine-foot-long island topped with Crema Delicato marble from Precious Stone, is the centrepiece of the new kitchen. It runs the length of the room, providing ample seating for entertaining, but also drawers for storage space.

“An all-white kitchen might have seemed short on character. So we added a little texture, colour and contrast in the cabinet finishes and the door knobs and cabinet pulls,” Ovadia says.

For instance, the cabinets have a Shaker profile but the drawers sport flat fronts. To marry the two styles, the drawers are finished with bullnose edges “to add a classic touch,” she says. “We didn’t want anything about this kitchen to look basic.”

TH  
SPECIAL KITCHEN ISSUE  
WINTER 2016

*The backsplash is tiled with two-by-four-inch white marble tiles with subtle veining.*

