

Next-gen cook space

A homeowner reworks her mother's kitchen, creating a cheery, hardworking hub that helps her cater to her own daughter's home life

BY NINA MALKIN • PHOTOGRAPHS BY GREGG SEGAL

→ **FOND MEMORIES** of childhood often feature the family kitchen, but that doesn't mean we'd want to cook there today. For Mikaela Randolph, who inherited the Los Angeles home she grew up in, the L-shaped kitchen, though a good size, didn't function well. A peninsula hemmed in the food-prep area, effectively forming a galley with sink and freezer at opposite ends. And the expiration date had long since passed on her mom's 1987 redo.

To reimagine the room, Mikaela enlisted designer Kelly Finley, who removed the peninsula to allow for an island at the heart of a high-functioning U-shaped cooking zone. At the far end of the room, she tucked in an eating nook with a banquette neatly out of the way of foot traffic. Sleek stainless-steel appliances and custom flat-panel cabinets—pale gray around the perimeter and bright blue for the island—give the room the timeless yet modern look Mikaela was after. “My mom was practical, not trendy, and believed in buying quality,” says Mikaela. “I can just imagine the smile on her face if she could see this kitchen now.”



BEFORE

BEFORE A 1987 rebuild left the kitchen with dark oak cabinets, peeling laminate, and appliances that had seen better days.

AFTER Homeowner Mikaela Randolph and her daughter, Aiyanna, 8, enjoy the remodeled space along with the family dog, Hunny Bear. Electrical outlets with built-in USB ports on the island—“a game changer!” says Mikaela—are one more improvement that brings the room into the 21st century. *Stools: CB2. Pendants: Possini*



homeowner tip

MIKAELA RANDOLPH,
LOS ANGELES

“Open shelving means you have accountability—it keeps you from letting things get cluttered.”

Deep drawers in the island allow back-saving access to large pots. A downdraft vent eliminates the need for a hood, leaving room for sleek floating shelves.

Gray-stained maple floors are light enough to complement the color scheme and dark enough to hide dirt. Cooktop, dishwasher: Jenn-Air. Faucet: Delta. Floor: Jasper

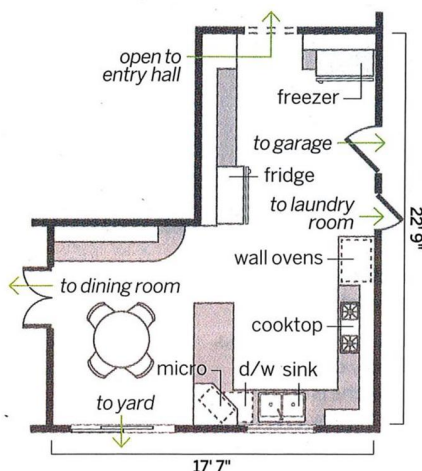


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before

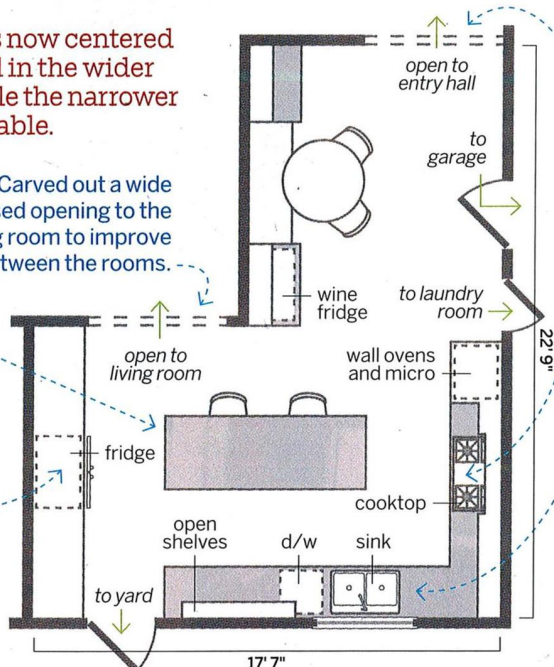
A peninsula turned most of the 336 square feet into an awkward galley.



after

The work zone is now centered around an island in the wider part of the L, while the narrower section has the table.

1. Carved out a wide cased opening to the living room to improve flow between the rooms.
2. Swapped the peninsula for an island with a U-shaped work zone around it.
3. Closed up the dining room doorway; added a wall of cabinets around the relocated fridge.



4. Shifted and widened the opening to the hall and added a banquette to free up foot traffic.
5. Moved the cooktop a few inches to allow a larger landing area next to the wall ovens.
6. Installed new ovens, sink, and dishwasher in original locations to avoid moving plumbing and electrical lines.

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• before + after | kitchen



A banquette with table and chairs offers a place for a sit-down meal or a staging area for entertaining—when Aiyanna isn't there doing her homework, that is. The beverage fridge and its quartz-topped cabinet double as a bar. Wine fridge: Summit. Table: IKEA. Chairs: Overstock



New pantry cabinets are the same height as the refrigerator for visual continuity. Ceiling-high uppers have frosted-glass panels to mask contents while maintaining an open feel. Refrigerator: LG. Quartz counters: Cabinets & Granite Direct

FOR MORE INFORMATION, SEE DIRECTORY, PAGE 102

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