

Get the Look

1. Bertch custom cabinets in hickory
2. Wolf double range
3. Floors by Mister Floor
4. Granite countertops



Before



AFTER

Photos courtesy of Don Van Cura Construction

A Spacious, Cook's Kitchen

By: Don Van Cura Construction, Chicago

Location: Hinsdale

Price: \$92,000

Additional contractors: Fred Glinke Plumbing and Heating Inc., Mister Floor, Phil's Electric

Before this Hinsdale family approached Don Van Cura about a renovation, their kitchen couldn't comfortably accommodate the homeowners and their four daughters. "They have an army of girls, and we had to make sure the kids could file in and not knock their mom over in the process," Van Cura explains. What's more, the cramped quarters made cooking difficult. When the oven door was fully opened, it ran into a nearby end cabinet, and so the cook had to stand off to one side when opening and closing the oven. To remedy this, Van Cura ripped out the old stove and installed a double-wide Wolf range (which required a new HVAC system) in a slightly different location. To improve the room's flow, he also opened up the wall to the right of the stove and moved the dishwasher and the sink from the wall counter, where the stove is located, to the kitchen island. The island has more depth, and placing appliances there naturally created more working space for the cook.

Organization was another priority in this makeover. Working with custom cabinets made of hickory, Van Cura provided several unique storage solutions, such as a cabinet with two doors: one door opens from the front, the other from the side. "Now everything is in reach, and the homeowners don't have to go digging," he says. To make the space even more inviting, he installed extra seating at the new island, which is topped with granite—an upgrade from the old Formica counters. He also put in a wood-burning fireplace; its stone facade matches that of the hearth in the nearby living room, which lends a sense of continuity to the first floor. ☐