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Cooking Spaces: Designs for Cooking, Entertaining, and Living

Helen Thompson

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Helen Thompson : Cooking Spaces: Designs for Cooking, Entertaining, and Living before purchasing it in order to gage whether or not it would be worth my time, and all praised Cooking Spaces: Designs for Cooking, Entertaining, and Living:

0 of 0 people found the following review helpful. Good book!By Allison StupkaI like this book a lot. I am planning a kitchen redo and this book has lots of nice examples. It also feels quite "real" and not a kitchen design book for people without a budget.28 of 28 people found the following review helpful. Wide range of styles, great ideas, good resource listBy Angel LeeThis is a wonderful book showing a wide range of kitchen styles from modern to country and blue and white to classical. It explains design secrets that help you create a beautiful, yet practical cooking space.The book starts out with a short quiz that helps you determine your cooking lifestyle needs. It then discusses backsplashes, flooring, cabinets, storage and ventilation. In addition there are several cook's stories telling all about their history and about their dream kitchens.I like the way the kitchens selected for the book combine aesthetics and ergonomics. The

emphasis is on kitchens that work rather than on the latest technological gadgets. There are tons of ideas that can make any kitchen more functional. There is a great resource list in the back, including website addresses, for finding accessories, appliance manufactures, lighting and hardware. Whether you are a professional chef or want to use your kitchen as a social gathering place, this book can be a great help to you. 3 of 3 people found the following review helpful. Eye opening
By Avid Reader
This book features the home kitchens of professional chefs and other cooking aficionados. Contains great ideas and inspiration for kitchens that emphasize the joy of cooking and eating (not fussy or extravagant).

Chefs know that kitchens are not just about cooking. Whatever your level of culinary expertise, this illustrated book looks at transforming existing kitchens into rooms that are as appealing to the eye and the soul as they are to the palate. It includes ideas for cabinetry, lighting, flooring, storage and dining areas, and photographs of over 100 kitchens designed for functionality and atmosphere. "Cooking Spaces" also features kitchen design secrets from ten world-class chefs including Jacques Pepin, Ruth Rogers and Jody Adams.

Cooking Spaces offers decorating and storage ideas accompanied by colorful photographs. -- Beth Anderson, Timber Homes Illustrated
Helen Thompson offers design advice and shares memories of inspirational kitchens from such renowned chefs as Jacques Ppin. -- Food Wine, October 2000
Thompson skillfully demonstrates how to transform the kitchen into an all-around work space and family haven. -- Wendy Hack, Renovation Style, Winter 2000
From the Publisher
This book shows just how important a kitchen is and gives inspiration on how to design a kitchen to fit your own life.
About the Author
Anna Kasabian has 28 years of experience as a writer, editor and communications professional. She writes about interiors, interior design, garden crafts, home and garden preservation projects, and architecturally significant properties. Her byline appears in Woman's Day Special Interest Magazines, The Boston Globe, Boston Magazine, New England Travel Life, Yankee Magazine's Gardener's Companion, and Boston Elegant Wedding. New work will appear in Coastal Living Magazine. She has also been featured on National Public Radio's Boston affiliate, WBUR, Homestore.com, an online magazine, and as a guest on HGTV.