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Real-Life Kitchens & Baths™

BEST BLOGGERS' TIPS p. 30

remodel for less!

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SAVE: *customize with beaded board*

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french connection

A Francophile outfits her kitchen to reflect her passion for making pastries.

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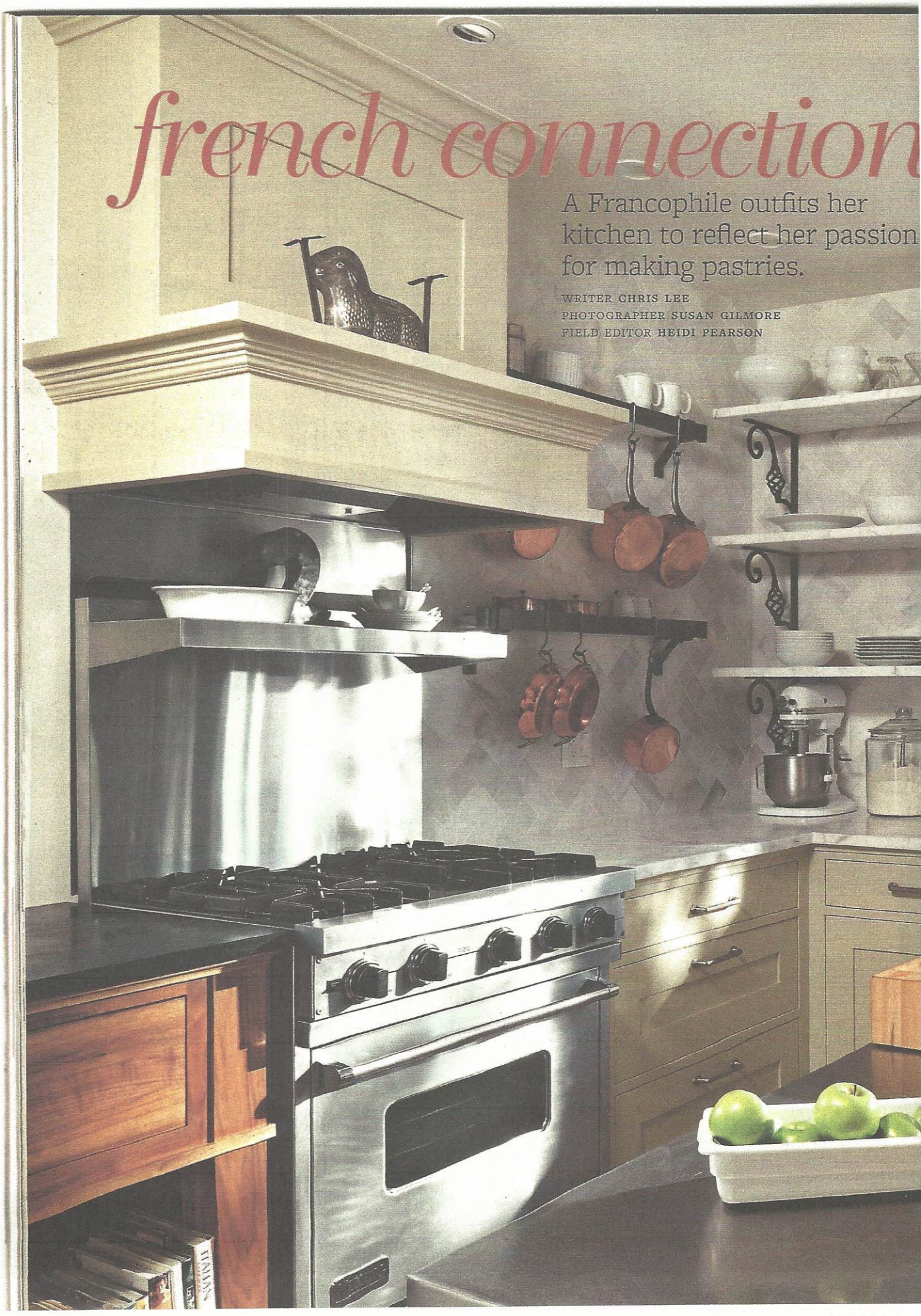

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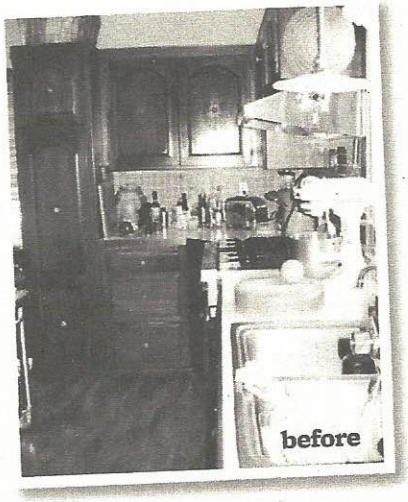
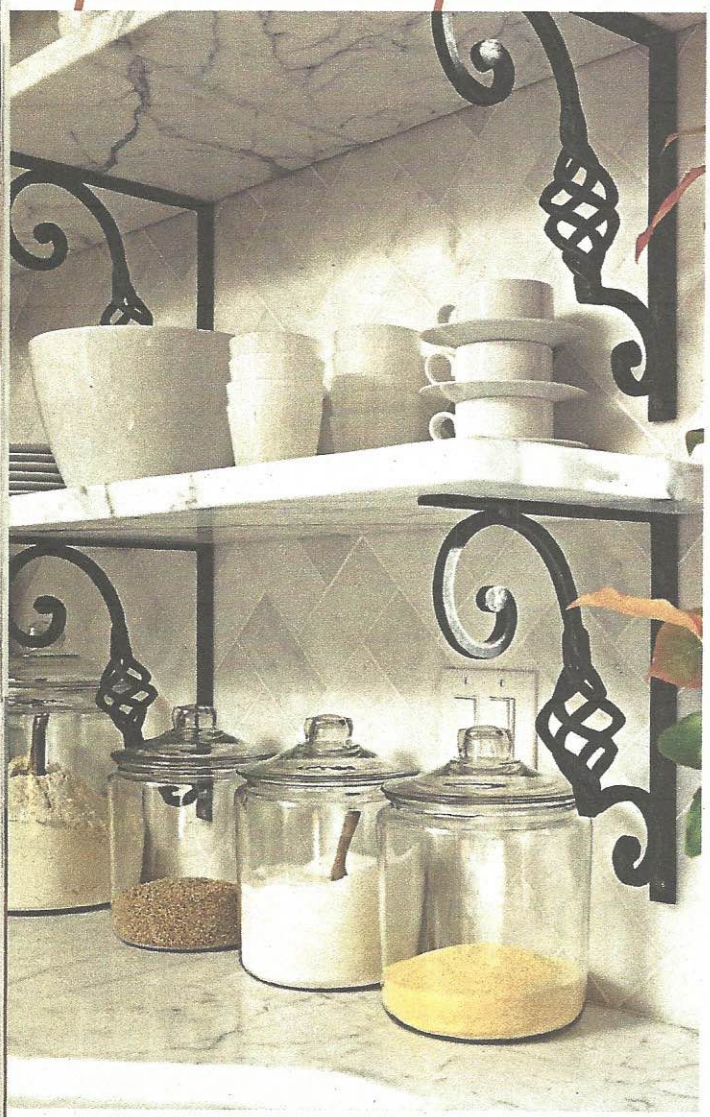
The size of Eileen Troxel's kitchen didn't change, but the space feels larger with new windows, expanses of marble countertop and wall tile, open shelving, and light-color paint.



parisian patisseries inspire Eileen Troxel.



From croissants to tarts, she loves preparing and serving all things

French. So when it came time to redo the inefficient kitchen of her 1928 St. Paul home, she knew the look she wanted. Eileen, an accomplished cook and pastry artist who blogs about her avocation at Living Tastefully (*livingtastefully.com*), collaborated on the design with architect Kathryn Olmstead, a longtime friend who works at Laurel Ulland Architecture in Minneapolis. The two created a functional, compact space that is no larger than the original 170-square-foot kitchen yet includes everything Eileen needs. "My kitchen is proof that you don't need a huge space to have a good, working kitchen," Eileen says. "If the space is designed well, it will function well."

Olmstead replaced windows installed poorly in a 1970s remodel, removed dark cherry cabinets and installed painted custom cabinetry, and tore out worn linoleum and laid oak flooring. She moved the range to the west wall from the north wall, gaining a longer stretch of marble countertop near the sink, and added a black walnut table with a honed-soapstone top next to the range and above an existing radiator.

Eileen stayed within her remodeling budget by hunting for the best prices on the countertops, the Carrara marble tiles for the herringbone-pattern backsplash, the unfinished steel brackets for the open shelves, and the cabinet hardware. She also reused several items, including an 18-year-old pro-style range, a custom-made stainless-steel table (a thick butcher-block slab was added to create a taller surface), the light pendants over the sink, and the faucet.

She now has a more efficient space, thanks to drawers designed for specialty items such as custard cups and tart pans, platter racks, and spices. Her collection of copper pans hangs from unfinished steel hooks within reach of the range, and marble shelves display the dishes she loves next to the sink—ready to serve the delicious results of her baking.

RESOURCES BEGIN ON PAGE 110.

Personalize your kitchen by displaying your favorite collection, such as copper pans.

THIS PHOTO: The range was moved to give Eileen a longer expanse of countertop and a spot for her beloved espresso machine. **OPPOSITE:** Iron shelf brackets pop against the white Carrara marble tile of the backsplash.