

*Cabin Kitchens and Baths is the first book to look specifically at the challenges that can come with decorating or remodeling bathrooms and kitchens in log homes and cabins-small spaces, unusually shaped rooms, lighting issues, and more.*

Written by Janice Brewster With their expense and critical importance to a cabin, kitchens and baths are spaces every homeowner wants to get right. A design misstep in these spaces can lead to daily annoyances at best and unsafe conditions at worst. Take a look at our tips below, but also consider working with a kitchen and bath designer. Because design pros configure layouts and specify materials and fixtures every day, they can offer solutions and ideas that might not occur to you. Know what your kitchen budget is? Good, because that number will help you make decisions throughout the design process. Those planning a new cabin have a bit more leeway. While there are no set rules for the best kitchen size, most cabin owners lean toward an open or partially open kitchen. Fortunately, this arrangement can make a small kitchen feel larger. Think about just how open you want your kitchen to be to other living spaces. Do you want the kitchen visible to most of the main living areas, or would you prefer some visual separation? Are there kitchen functions you would like to close off as with a closet-style pantry for food and supplies storage? One way to estimate the right-sized kitchen is to list who will use the kitchen, how often and for what activities. Will you and overnight guests frequently prepare meals together? Do you have pets who will eat in the kitchen? Do you prefer to make meals alone, while still interacting with those not in the kitchen? Your designer should keep answers to these questions in mind when putting your new kitchen on paper. Flooding a smaller kitchen with natural light will make it appear larger. Guidelines published by the National Kitchen and Bath Association can help, too. You can order a copy through the online store at nkba. You must, however, pay attention to building codes applicable to your location. So, the points of your work triangle might include your cooktop, refrigerator and sink, for instance. The NKBA suggests that the total distance between the triangle points should be no more than 26 feet. The guidelines also recommend no less than 4 feet between points and no more than 9 feet. A well-placed work triangle can help you move efficiently in the space and avoid a situation where an island or wall blocks a well-traveled path. The NKBA guidelines also suggest the amount of space that should be allowed around appliances and work centers. Review your design to make sure appliance doors can open fully without being blocked by cabinetry, entry doors or other appliance doors. As your kitchen design starts to jell, keep an eye on traffic patterns through the space. For example, does access to a deck mean that people would often walk through the work triangle? In terms of work space, the guidelines recommend one continuous counter run at least 36 inches long and a total of inches of countertop. Whether you adhere to these guidelines will depend on your space constraints, who will use your kitchen, and your personal collection of dishes, gadgets and tools. A kitchen renovation may be the perfect time to pare down belongings, while keeping in mind what is necessary to feed the typical number of people who spend time in your cabin. Access to outdoor cooking and eating spaces is often critical for cabin kitchens. Some cabin owners devise ingenious pass-throughs to outdoor spaces, while others create mini-kitchens outside to make grilling and eating al fresco more convenient. Whatever option you choose, discuss it with your kitchen designer and visually walk through your plan to see how well it will accommodate meals prepared or eaten outside. Open shelves can make it easier for everyone to put things away. Extra storage should be considered for larger amounts of food. In this situation, will space be needed to store large coolers? Would double ovens help feed a crowd? Keep walkways as wide as possible to allow for more people to work together in the kitchen. Consider adding a small prep sink and possibly an ice machine or small refrigerator near an outdoor living space to help free up traffic in the kitchen. Flooding a smaller kitchen with natural light will also make it appear larger. Is the bath a master bath for two of you to use every day? A guest bath used infrequently by another couple? A Jack-and-Jill arrangement shared by children? For this room, Camp suggests including a larger, standalone shower and skipping the bathtub. In any bath where space is tight, Camp recommends using a wall-hung toilet. Because the water tank is recessed into the wall, the toilet can be squeezed into a smaller space, however, this

type of toilet tends to be more expensive. For the vanity, weigh the need for double sinks versus providing enough counter space and usable storage. And they are deep enough for items like toilet-paper rolls. To make the most of every inch, look for ways to recess medicine cabinets and other cabinets or shelves between wall studs. Those extra few inches can make a cabinet more accommodating for bulky things like folded towels. Does it make sense to compartmentalize the toilet and shower in a shared bath? Try using wall hooks instead of towel bars to fit more towels on a wall and help them dry a bit faster, Camp suggests. Niches, ledges or corner shelves built in to the shower can provide landing spots for soaps and shampoo. Keep cleaning in mind when designing them. Use wall-hung shelves, pegs or baskets to stash necessary objects. Make use of the back of the door for hooks or hanging organizers. If you have a large open space under the sink, add pull-out shelves or baskets to keep items like cleaning supplies or blow-dryers handy but off the countertop. Universal design Planning to retire to your cabin, or just want to make your kitchen and baths welcoming to people of all abilities? Research the fundamentals of universal design. In general, these guidelines cover: Safety, with suggestions like adding grab bars in bathrooms and roll-in showers to make bathing safer. Specify non-slip flooring or tiles. To increase ease of mobility, minimize stairs or level changes. Temperature regulation valves on showers protect against possible scalding. Faucets should be accessible from both inside and outside the shower. Space planning calls for wider walkways about 42 inches minimum and larger baths with at least 60 inches of clear turning radius floor space and 3 feet of space to one side of the toilet to allow for the use of a wheelchair. Clear knee space under sinks in both bathrooms and kitchens allow someone to use them while seated. Lighting guidelines suggest adding layers of lighting to kitchen and baths, with general illumination overhead in addition to task lighting at work centers or mirrors. Consider installing permanent night-lighting fixtures. See also Cabin Kitchen Remodel: S Housing and Urban Development website. Get a checklist for remodeling according to aging-in-place design at nahb.

### Chapter 2 : Cabins Â« Log Cabin Resort & Campground

*Cabin Kitchens & Baths is the book to buy before you design and build your dream cabin. In it you will find tips from some of the industry's top professionals in terms of cabinetry, appliances, architectural details, color, and floor plans.*

### Chapter 3 : Cabin Kitchens and Baths by Esther Schmidt (, Hardcover) | eBay

*Kitchen theme decor sets latest kitchen design ideas,unique kitchen theme ideas where can i buy kitchen cabinets,kitchen island with stools underneath rustic kitchen ashbourne. Cabin Kitchen. These cabinets were made from barn wood and rusted metal roofing.*

### Chapter 4 : custom log cabin kitchen and bath - Fine Homebuilding

*CABIN KITCHENS AND BATHS by Franklin and Esther Schmidt (Gibbs Smith, Salt Lake City, ) This book delivers far more than it promises. First and foremost, it is a chatty but practical and lavishly - illustrated guide designed to lead a cabin or homeowner through the process of designing what most of us would consider the two most difficult.*

### Chapter 5 : Room Ideas â€“ Kitchens

*Cabin Kitchens and Baths is the first book to look specifically at the challenges that can come with decorating or remodeling bathrooms and kitchens in log homes and cabins-s Cabin Kitchens and Baths is the first book to look specifically at the challenges that can come with decorating or remodeling bathrooms and kitchens in log homes and.*

### Chapter 6 : Cabinetry - Kitchens and Baths | Timber Country Cabinetry

*55 Amazing space-saving kitchens under the stairs. Find this Pin and more on My Future Cabin by Ellie Meenk. That*

*sink! Lighting in the Manfredis' guest cabin was created by local tinsmith Michael Felk.*

### Chapter 7 : About Your Privacy on this Site

*With their expense and critical importance to a cabin, kitchens and baths are spaces every homeowner wants to get right. A design misstep in these spaces can lead to daily annoyances at best and unsafe conditions at worst.*

### Chapter 8 : Cabin Kit: Construction | eBay

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### Chapter 9 : Wilderness Creations :: Cabin Books :: Cabin Kitchens & Baths

*Paul Bradham Keystone Kitchen & Bath Asheville, NC. Though packed with modern amenities, this log cabin kitchen uses a palette of woodsy colors and finishes made of stone, wood and metal to create a rustic aesthetic.*