



“There are no great things, only small things with great love. Happy are those.”

–Mother Theresa



GOOD THINGS, Small Packages

By Tara McLellan

I don't know if Mother Theresa was a good cook or not, but her idea surely applies to small kitchens, as well as a few other things. It's not the size of the kitchen that matters, it's how you fill it, how you organize it, and how you use it.

Small kitchens offer homeowners and cooks a unique challenge: how can I make my tiny kitchen work for me? In fact, the best kitchens, and the best cooking, don't have to come from grand spaces with all the high tech bells and whistles (although they are fun). The best kitchens are those that are designed from the heart and with the personalities of those that inhabit it. The best kitchens are those that are well loved and well used. Now, how do you find the right design, the right color scheme, and the right organization plan to make that kitchen home?

The first step in pulling together your small kitchen is simple: assess your needs as a cook. Ask yourself how you want to use your kitchen. Are you a weekend chef warrior? Do you cook large

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