

predicted for the 1990s, including an island for ealing and food preparation. To maximize space and reduce clutter, appliances are concealed by an appliance ga rage (center). The rounded counter (right) pulls out onto a spice rack. Designers are prediciting that kitchens will combine the functions of food preparation and family and social gathering and will be used as information centers.

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Kitchens will serve as social hub As a result, kitchens will be de-signed to accommodate more than one chef, Patterson Johis to the rise of kitchen islands and perinsulas that increase the surface area for discontrained and and the surface surface area for the surface area for yours wants help, that island will have a second sink, 'she says. Working cupies seeking time with their children will demand de-signs that don't cut them off from the family. Joy Schrage, a home cenomist with Whirlpoel, suggests that the ideal home will have laun-dry appliances in the kitchen rather

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By Kate Ennis special writer

The old saying, "No matter where I serve my guests, they seem to like my kitchen the best," is being taken to heart by architects, interior de-signers and appliance manufactur-ers as they look ahead to the coming decade.

decade. Recent trends in kitchen design, such as built-in eating areas and ad-joining living rooms, indicate that kitchens will increasingly serve as the social hub of the household, ac-cording to Ann Patterson, editor of Kitchens & Bathrooms magazine.

than the basement "so you can toss in a load while you're cooking." Architect Barry Sugerman, who has his own firm in Miani, prediets that the kitchen increasingly will be-come a communications center for the household where messages, stored deetronically, will be left and received by members of the family as they pursue their work and leisure schedules. The kitchen he envisions will have a computer that contains data on kitchen inventory and ac-counts.

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"EVERY FOOD item will have a bar chart you run past your comput-

er that will order it for you directly from the store. The store will then-deliver it to your home," Sugerman

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deliver it to your home," Sugerman predicts. "Microwave ovens can be made to read bar codes on food packages so that the cooking time and tempera-ture are automatically entered. Mi-crowaves can also be equipped with sensors that detect molsture levels in food and shut off when the food is cooked, thus suring energy. Assuming that water conservation may be a major issue in the '90s, Whitpool has developed technology to recycle wastewater from clobke washers and dishwasher for reuse.

