

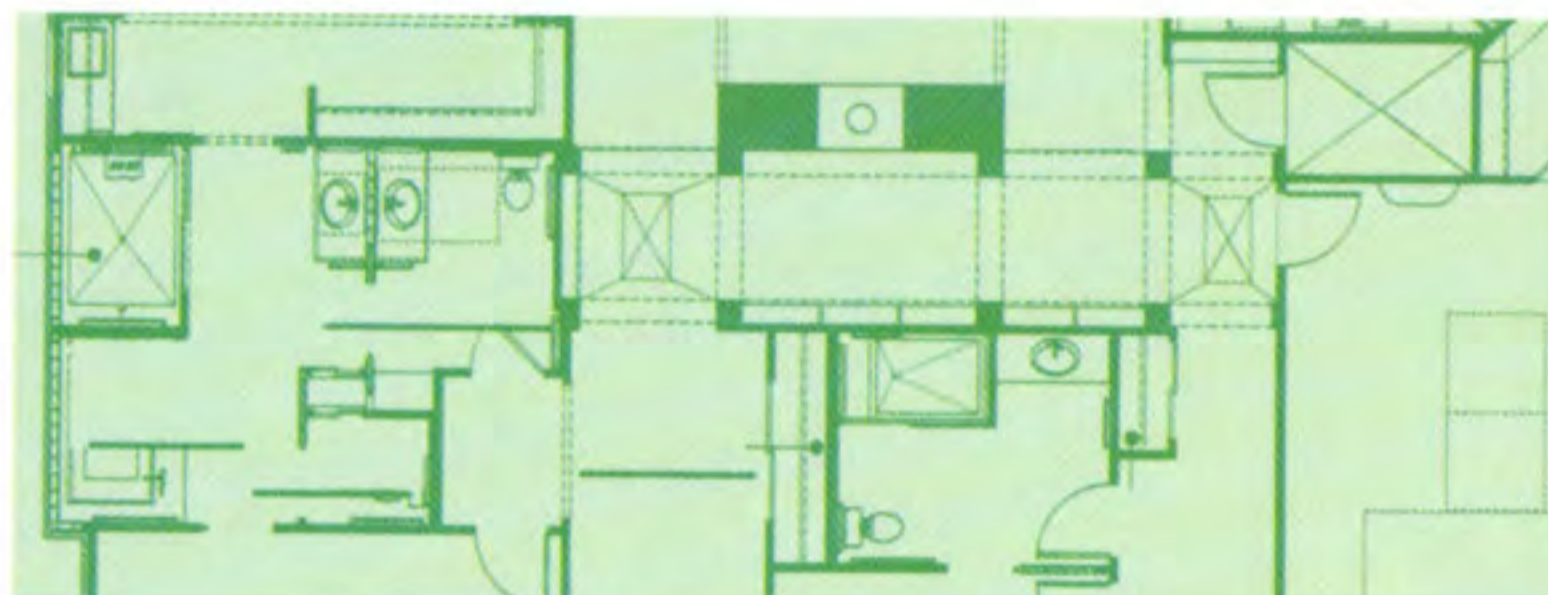


Universal Design for the Home

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Great-Looking, Great-Living Design for All Ages, Abilities, and Circumstances



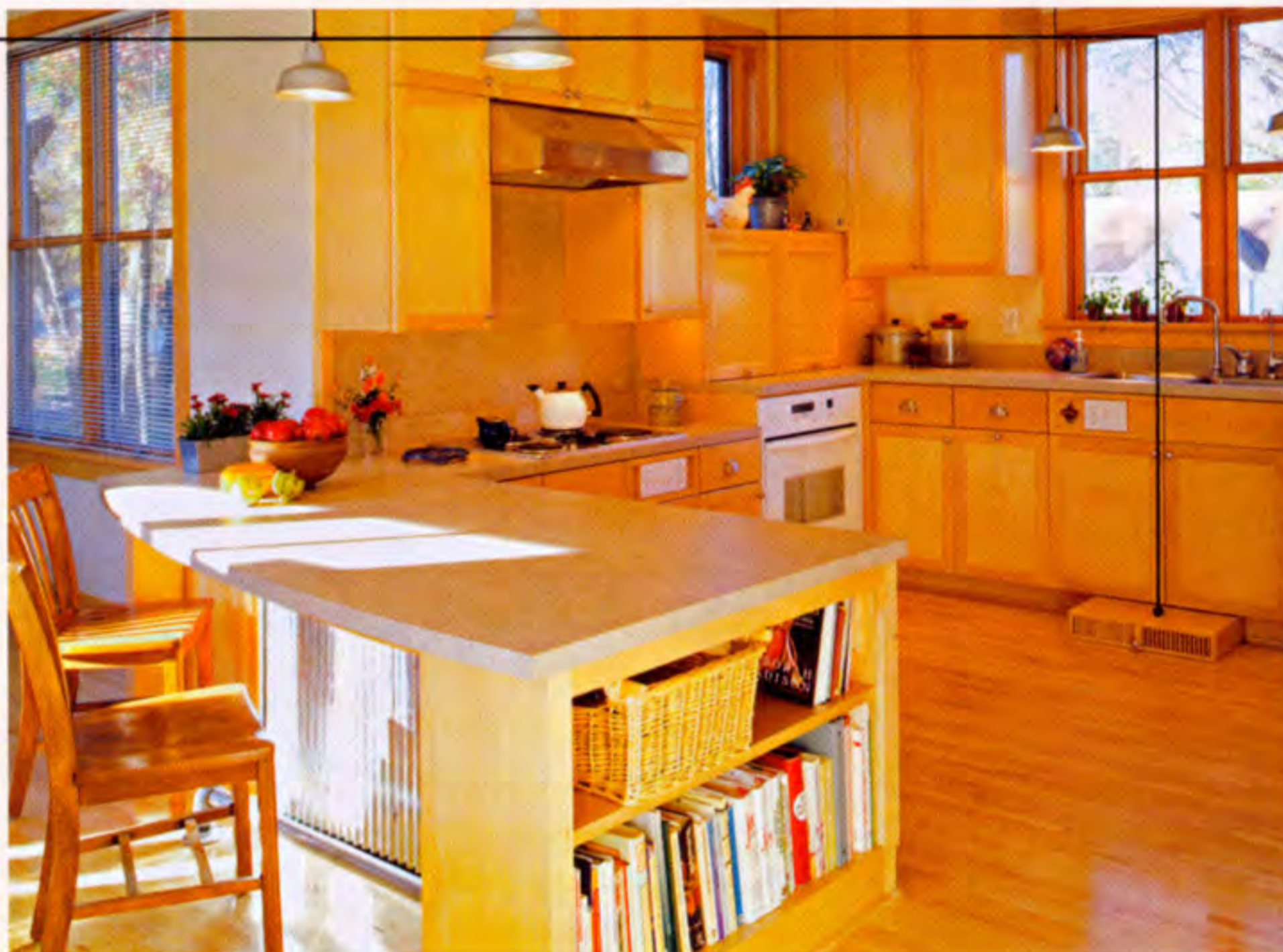
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GREAT IDEA

Steps Away

Small children can't reach the kitchen sink, and a stool parked in front of the sink becomes an obstacle for everyone else. What to do? One idea is to attach a slim fold-down stool to the inside of the cabinet door under the sink; the stools are sold by cabinet accessory companies. Or create a pullout step like this one in the toe kick. It is sturdy, easy to use, and virtually invisible when put away.



either by creating an open area with a protective panel or insulation over the rear-mounted pipes or installing a removable cabinet unit. To save money and hassle, be sure to run the kitchen flooring into the opening, even if it will be covered for now by cabinetry. For a seated user, the sink should be about 4 inches (10.2 cm) lower than standard counter height. It's easier for everyone to reach into a shallow, say, 6-inch (15.2 cm)-deep sink, and the shallow sink allows more legroom. Single-lever faucets tend to be easiest to use for both young and old.

Side-by-side refrigerators put both refrigerator and freezer sections in convenient reach of all users, and have the added advantage of absorbing little floor space when the door is open. Stow small appliances in counter-height appliance garages, or mount some on retractable shelves.

All-Out Storage

Design the storage system throughout the kitchen for maximum capacity and clear, open access to items, using full-extension drawers and shelves, pullout cabinets, vertical slats, adjustable shelving, and such storage wonders as pull-down, fold-out, and revolving cabinet inserts that bring otherwise hidden or inaccessible items into reach. Attach the top cabinets at a lower-than-standard 15 inches (38.1 cm) above the counter to bring them into reach, and carve out a deep toe kick under lower cabinets to provide wheelchair toe space. Put storage where it's most convenient—dishes near the dishwasher, cooking utensils near the cooktop, knives by the food-preparation station—to streamline tasks and minimize moving

around. Capture every available space, from narrow dividers between cabinets—a great place for vertical pullouts—to slim shelves along the countertop backsplash. And don't ignore the space under raised appliances; they make handy spots for cookware drawers.

Contrasting colors for flooring, kick plates, cabinets and counters enliven the kitchen, while providing organization and visual clarity. Of course, bright, nonglare lighting is a must. A mix of broad-reaching ambient lighting, task lighting, and natural light from windows and skylights is the recipe for safe, satisfying sessions in the kitchen.

Gardener's Delight

This backyard system was designed with active as well as armchair gardeners in mind. A covered pathway from the garage and house connects to a sunny terrace and to a level, open-air path flanked by easy-access flower gardens. The path merges with the graded yard, where clay soil provides a firm surface. Galvanized planters and raised concrete beds bring garden patches into comfortable reach of the gardener, whether seated or standing. Admirers can enjoy the garden from the terrace, or from the porch, which was built onto the garage instead of the house to capture a great view without blocking light to the living spaces.



◀ Distinguished by corner posts, smooth stone pavers, and overhead trelliswork, this spacious outdoor room will enjoy both fresh air and shade when vines cover the arbor.

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