

TREND #5: EVERYTHING BUT THE KITCHEN SINK

The kitchen is being called into service more than ever before as an all-in-one space for work, fun, entertaining and, yes, even cooking. Besides larger and better-equipped kitchens, today's home designs have upped the amount of pantry storage for those buying in bulk – and even feature delivery doors for receiving grocery orders, meal kits and other packages.

From sourdough starters and chemistry experiments to stockpiles of sparkling water and Zoom presentations, kitchen use went into overdrive this past year. For many, all this time spent in the kitchen reawakened their love of cooking and baking, so look for bigger and better kitchens to emerge in 2022. At [Parkside of Glenview](#), an enclave of luxury single-family homes in Glenview, Ill., by [Lexington Homes](#), Julia Child wannabes are designing true chef's kitchens complete with oversized islands that can accommodate at least five bar stools, double ovens, six-burner ranges with pot fillers, extra-large refrigerators, butler's pantries with a beverage fridge, walk-in pantries and an additional area for a table with chairs for dining or tackling various non-cooking projects.



As the popularity of online shopping for everything from clothing and household items to groceries, meal kits and more continues to grow, separate delivery doors and package areas are a new design solution to help manage package arrival and keep them safe from weather and package bandits. [Morgante Wilson Architects](#) designed this delivery vestibule with a door adjacent to the main entry that opens from the outside for receiving packages, and a second interior door that locks from the inside so the home is secure and purchased goods, including groceries and meal kits, can easily be whisked to the kitchen.

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