

CANADIAN

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Mastering The New
Thin-Crust Pizza

HOUSE & HOME

CANADA'S MAGAZINE OF HOME & STYLE

KITCHENS *with Personality!*

AT HOME WITH
MURDOCH MYSTERIES'
YANNICK BISSON

APPLIANCE GUIDE: THE NEW
FOUR-DOOR FRIDGE & OVENS
THAT THINK FOR YOU

PLUS!

**DRAMATIC MAKEOVER:
EIGHTIES EYESORE TO
BISTRO CHIC**

CHANGE UP

TALK ABOUT COOL: THIS FOUR-DOOR FRIDGE MAXES OUT ON CAPACITY AND HAS A COMPARTMENT THAT CHANGES WITH YOUR NEEDS.

POWER PLAY

Control the temperature setting for each compartment, turn the interior lights on or off and switch to energy-saving mode from this easy-access control panel.



HANDLE IT

Recessed handles look sleek and don't bang into walls, while a special coating wards off fingerprints.

COOL

RUNNINGS
The bottom right door can switch between refrigerator and freezer. In fridge mode, it extends capacity to 32 cubic feet. Samsung T9000 refrigerator. \$4,599. At retailers across Canada.

FULLY LOADED

STOP DISH-DUTY ARGUMENTS IN THEIR TRACKS WITH THESE INNOVATIVE DISHWASHERS.



WATER WORKS A literal wall of water sprays from the bottom of this model to reach every food-encrusted nook and cranny. Run a load with higher pressure and hotter water for the really dirty stuff. Samsung Chef collection dishwasher. \$1,799. At retailers across Canada.



PERFECT FIT

An adjustable top shelf fits awkward and oversized dishes, or just an extra-large load. GE stainless steel interior dishwasher. From \$999. At retailers across Canada.



Supersized capacity and an expandable upper level are great for dinner party cleanup

DESIGNER DEBATE

Stick a Fork In It

WHAT'S BETTER: DISHWASHERS WITH BASKETS FOR CUTLERY, OR A GROOVED SHELF TO LAY IT FLAT?



ROBIN SIEGERMAN
Sieguzi Kitchen & Home,
Toronto

"Basket! Laying everything flat is a pain in the neck. You have to place the cutlery so it doesn't bunch up, or it doesn't get clean."



RICHARD OUELLETTE
Les Ensembliers,
Montreal

"Definitely standing up, because it's one less tray to open. We own up to our laziness!"



NICOLE MAH
Kelly Deck Design,
Vancouver

"Based on our clients' feedback, they prefer when the cutlery lays flat. It seems to clean better."



PHILIP MITCHELL
Philip Mitchell Design,
Toronto

"I prefer flat. I find my cutlery will eventually get discoloured if it's upright in a basket, touching one another."