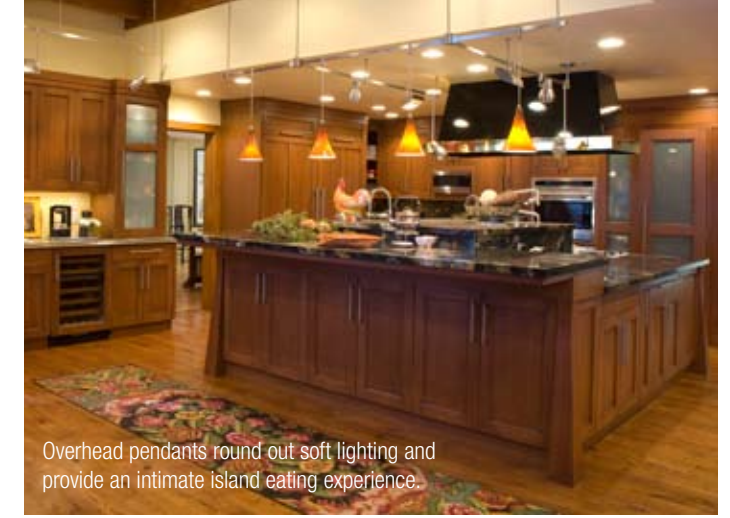




The multiple workstation island helps traffic flow while providing an intricate focal point for chopping, prepping, baking and storing.

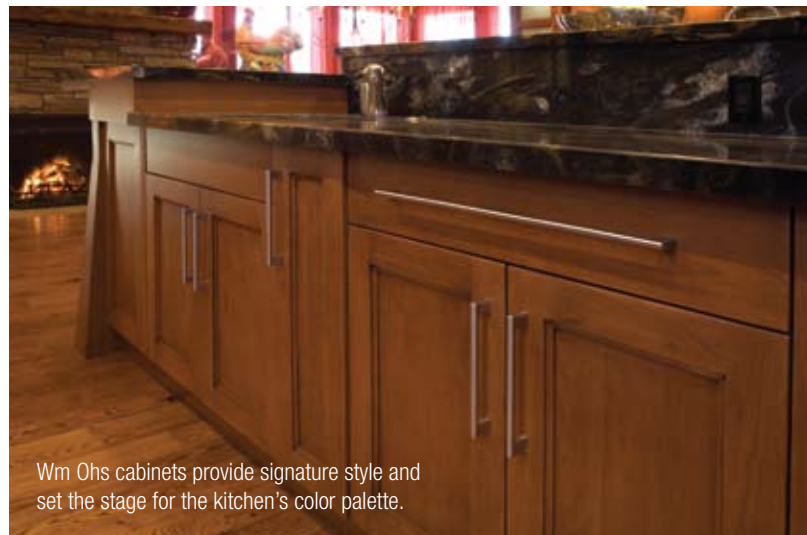


Granite countertops accent a contemporary style.



Overhead pendants round out soft lighting and provide an intimate island eating experience.

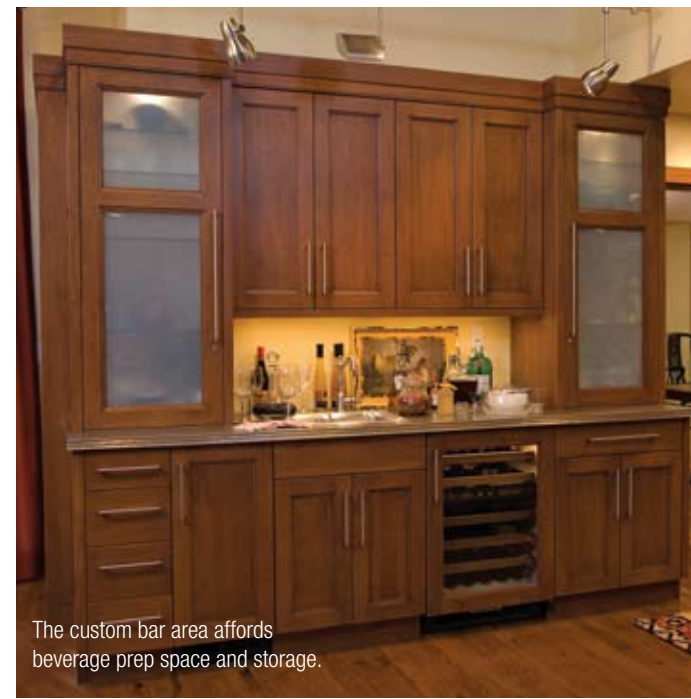
Jackson Hole Cabinets Entertaining Perfection



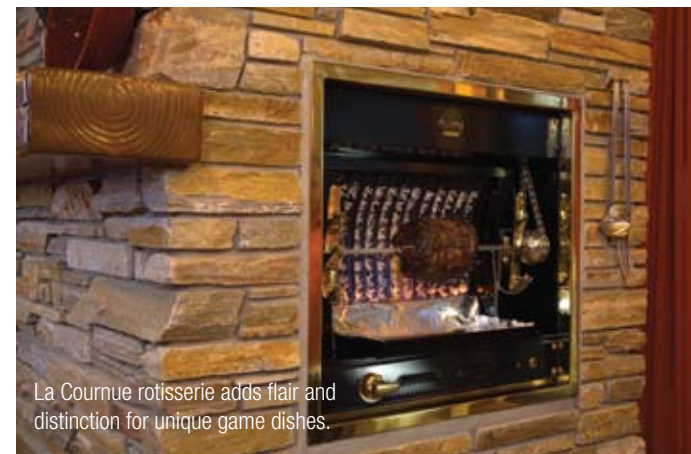
Wm Ohs cabinets provide signature style and set the stage for the kitchen's color palette.



La Courne range offers versatility in a cast iron French masterpiece.



The custom bar area affords beverage prep space and storage.



La Courne rotisserie adds flair and distinction for unique game dishes.

Blessed with a gourmet chef's touch, Susan Schiffler expects perfection from her culinary workspace. She turned to Helen and Eric Green of **Jackson Hole Cabinets** and their refreshing designs to execute her vision. The plans were intricate and the dream seemed far from reality, but Helen and Eric delivered. The result turned conventional kitchen approaches upside down, but you don't have to take our word for it. *Homestead* caught up with Susan for a tour of the new space.

Homestead: What made you realize you were ready for a new kitchen?

Susan: I spend more time in my kitchen than any other space in my home, hands down. I knew I needed a space with equal amounts of function and style that complemented my diverse cooking moods.

Homestead: How did Jackson Hole Cabinets get started on your complex project?

Susan: Well, Helen and Eric are great in that aspect and have developed a unique design-driven approach. I was surprised because I expected to be asked for a wish list of ideas. Instead, my first task was simple. Cook. They traveled to my home and watched me cook to understand my style, and formulated a plan around my needs.


Homestead: From the looks of your space, Helen and Eric's extra efforts paid off?

Susan: Absolutely. After I initially met with them, I knew I was in good hands. They truly wanted to help me build my ideal kitchen instead of selling me on their ideal kitchen.

Homestead: What did your ideal kitchen include?

Susan: Well, we started with Wm Ohs cabinetry and developed a floor plan incorporating three workstations, a bar and formal prepping area. Helen and Eric brought the entire project together by suggesting, sourcing and organizing all the moving pieces. I am able to prepare an intimate dinner for 2 or a party of 40, and accommodate a wide range of cooking styles.

Homestead: Have you enjoyed the new space?

Susan: Let's just say it's pretty tough to get me out of the kitchen now. 

Jackson Hole Cabinets
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- + Exclusive cabinetry and design concepts for every room of the house
- + Based in Jackson Hole, serving customers across the country
- + Representing Wm Ohs cabinetry, La Courne appliances and more