

PHOENIX HOME & GARDEN

The Magazine of Southwest Living

Kitchen & Bath
IDEAS



A Cook's Kitchen

*Eat-In Culinary Quarters Offer
Bells, Whistles and Charm*

BY ROBERTA LANDMAN PHOTOGRAPHY BY MARK BOISCLAIR

WHILE MANY SAY THEY

can't wait to get out of the kitchen, a Phoenix-area woman wants just the opposite. In fact, she loves being in there, and often spends mornings cooking and baking gifts of food for family and neighbors. The cozy setting was designed specifically for her culinary needs and the way she likes to entertain—with guests dining in the kitchen. “I remember that was how it was in my mom’s house,” she remarks. “There is nothing more welcoming than a set table.”

Such earthy materials as wood, used in flooring and elsewhere, and the brick of a barrel-vault ceiling, lend the open-concept kitchen a warm, inviting mood. The lady of the house worked with interior designer Lissa Lee Hickman to gain the Old World ambience she wanted in materials, custom cabinetry and more, and with the home’s architectural designer, Gary Wyant, to achieve a functional layout.

With up-to-the-minute conveniences, including an eight-burner professional-style range top, and an out-of-the-ordinary layout, “This is definitely a cook’s kitchen,” says the designer. “Its sep-



arate baker’s kitchen is really unique.” Located next to the main kitchen, the area contains two 30-inch ovens installed at counter height, and plenty of storage. (See “Dinner Is Served.”)

If she had to pick one favorite thing, the homeowner says it would have to be the glass-front refrigerator. “Although my husband will still stand with the door open to see what’s inside,” she quips. ■

DESIGN TIP

CONSIDER USING A LIGHTER COLOR PALETTE IN CABINETS AND OTHER ELEMENTS IF THE KITCHEN DOES NOT HAVE WINDOWS. THIS VISUALLY EXPANDS THE ROOM AND PREVENTS A “HEAVY FEELING,” ESPECIALLY WHEN NATURAL ELEMENTS SUCH AS STONE AND BRICK ARE INCLUDED IN THE DESIGN SCHEME.

INSTEAD OF USING ALL ENCLOSED UPPER CABINETS, TRY INCORPORATING SOME OPEN SHELVES, WHICH ARE BOTH FUNCTIONAL AND AESTHETICALLY PLEASING.

A KITCHEN ISLAND CONSIDERATION: IF YOU ENTERTAIN A LOT AND, AT TIMES, HAVE MORE THAN ONE COOK DOING PREP WORK, THINK ABOUT INSTALLING TWO FULL-SIZED SINKS WITH ONE SERVING AS A VEGETABLE-WASHING BASIN.



FULL VIEW IMAGE & INFO

While welcoming and attractive, this also is a "serviceable" kitchen for a homeowner who loves to cook, points out the designer. An eight-burner gas range facilitates the culinary aspects, and materials for backsplashes and countertops are "easy-to-live-with," she notes. "You just wipe them down." Reclaimed-oak plank flooring contains old-time saw marks and knots.



FULL VIEW IMAGE & INFO

Replete with a counter-height brick fireplace and barrel-vault ceiling, this eat-in kitchen invites casual dining. At its hub is a large center island with dual dishwashers and apron-front sinks, which makes the room very functional, notes designer Lissa Lee Hickman. The vintage-looking table attached to the island is a custom piece. Lending Old World nuances are painted and glazed cabinets, a hammered-copper range hood, and iron pot rack-style chandeliers.

A Cook's Kitchen Additional Views



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Additional Views

