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Colorful Approach



Starting with exquisite tile, a vacation-home kitchen in Scottsdale, Arizona, takes a fresh approach to Mediterranean style.

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THIS PHOTO: A nice spot for breakfast: Plush orange barstools at the indigo island face the range and its oversize zinc hood. OPPOSITE: Handcrafted floating zinc shelves complement the range hood and provide display space for pretty dishware and collectibles.



IT ALL STARTED WITH A PICTURE

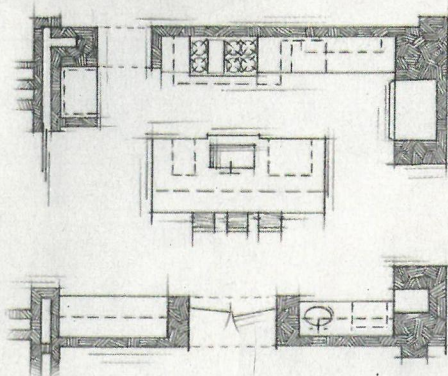
from a magazine—and a couple of trusting homeowners who gave their designers free rein. Interior designers Holly Ogden and Patty Burdick say their clients wanted an elegant and colorful kitchen that would be the focal point of their new home, a Scottsdale, Arizona, retreat they would use primarily for vacations. The homeowners handed over a clipping and asked the designers what they thought. “It was a rather traditional blue and white tile,” Burdick says, “but it really was beautiful, and they just loved it.”

Ogden and Burdick went to work. They took the original kitchen down to the studs, reconfigured the layout to make it more casual, and found a tile company in California that used the magazine image to handcraft a tile for the range wall. “It’s this deep indigo blue on an aged and distressed surface,” Ogden says. “That kind of inspired everything else.”

In fact, that same rich blue can now be found on the kitchen island—a custom centerpiece with a single-basin sink surrounded by soapstone and trimmed with dark walnut. Three cushy barstools welcome family and friends and serve as a regular hangout for the owners’ college-age kids. A bank of beige cabinets, where the homeowners keep much of their dishware, occupies one side of the room. Another wall houses the built-in refrigerator, which the designers installed without a separate freezer. “Usually if you’re cooking on vacation, you’re using fresh ingredients,” Ogden says. “So in this case, they didn’t need a pantry either.”



the plan



Although the wet bar includes a pair of freezer drawers, there is no full-size freezer in the main kitchen—a deliberate choice for a vacationing family who prefer to prepare meals using fresh ingredients. The built-in refrigerator takes up minimal space in the corner, allowing the room’s stars—a custom 22×18-foot-long island and zinc range hood—to command attention.

OPPOSITE: The zinc hood is finished in an antique wash that works well with the wall's distressed ceramic tiles. THIS PHOTO: Steel French doors at one end of the room lead to a patio and an outdoor dining space.







OPPOSITE, TOP LEFT: The rectangular island sink features a polished-nickel bridge faucet. OPPOSITE, TOP RIGHT: The oversize zinc hood was custom-made by a local craftsman. OPPOSITE, BOTTOM LEFT: A pair of brass pendant lanterns over the island adds a circular touch to the mostly linear space. OPPOSITE, BOTTOM RIGHT: Essential herbs and oils are close at hand on a tray next to the range. **THIS PHOTO:** The indigo-blue island includes a handsome walnut countertop on the dining side.



The kitchen connects easily to its surroundings, whether it's the Arizona desert outside or the adjacent living spaces inside the home.



OPPOSITE: A corner bank of cabinets includes a small sink and enough space for the homeowners to fix drinks. FAR LEFT: The indigo island is topped with Brazilian soapstone and a work-ready sink. LEFT: The island and range work spaces are just a few steps from the built-in refrigerator.

DESIGNER INSIGHTS: STYLING WITH SCALE

Designers Holly Ogden and Patty Burdick call this Arizona kitchen “a play on scale.” They started with an idea for a pretty backsplash tile pattern—but had to find a way to make it work in this space, which has high ceilings and is open to surrounding rooms. Here are their guidelines.

- *Go big—and small.* The key to success is varying the scale throughout. The designers began with the tile for the range backsplash, “exploding” their original pattern to fit a 12×12-inch square that complemented the oversize hood. On the opposite wall, for a tighter space around the bar, they used a smaller-scale tile with a vaguely similar pattern but identical colors. Other plus-size items in the space include the light fixtures over the island, the cabinet hardware, and the limestone floor tile.

- *Plan ahead.* Ogden’s top tip for scale-wary homeowners: “Always sketch it out to size on a piece of paper before you pull the trigger.”

What their clients did need, though, was a lot of light and fresh air—a room that felt appropriate to the monumental Southwest landscape. Toward that end, the ceilings are more than 11 feet high, the zinc hood above the range is strikingly overscaled, and a set of steel-frame French doors opens invitingly to an outdoor patio and informal dining area.

Ogden says the homeowners have told them they love how the room turned out—especially the way it anchors their new home. The kitchen connects easily to its surroundings, whether it’s the Arizona desert outside or the adjacent living spaces inside the home. “They like to come down here from Canada for a break from the cold weather,” Ogden says. “They see it as their place to escape.”

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