

LUXURY HOME[®]

M A G A Z I N E

ARIZONA



Casual
Rustic

Elegance.
Contemporary.
Tuscan.

These are some of the descriptions or terms that my clients often use when trying to describe the style or look that they want to achieve in their new home. Most of the time, my clients know what they like and often have some great ideas. However, what will stump my clients involves understanding how to manage those ideas, picking and choosing, filtering and categorizing. One of my jobs is to sift through their ideas and pictures, trying to understand exactly the “look” they want and incorporate those requests with my design ideas. I embrace their ideas and find ways to implement them into my clients’ grand scheme.

The kitchen is one of the most important rooms in the house. It is truly the “heart of the home”, and should be attended to with great research and consideration. When working on a kitchen design, form always should follow function. This is one of the areas of the house that my studio along with my client will dissect and rearrange until the kitchen functions mesh with their lifestyle and entertaining requirements. Because of the kitchen’s importance, I try very hard in my design scheme to add drama and significance. The cooktop/range is usually the center of attention with the hood acting as a focal point. These appliances should be placed where they





are not only functionally correct, but also where they are viewed best by all who enjoy the kitchen activities. Providing for specific task areas in the kitchen is also important when laying out the kitchen. There should be the cooking area, a prep area, and a clean-up area. Of course in the cooking area, we would find the cooktop/range, ovens, microwave, and many times a warming drawer. These should be placed in close proximity for convenience to the cook and ease of use. A prep area will usually include a prep sink with

disposal, and related utensils, again within easy reach and relatively close to the cooking task area. It is usually a good idea to place the clean-up area away from the cook and prep area so that when more than one cook is working in the kitchen, they are not underfoot of each other. If the kitchen is large enough and the layout allows, a baking area can be a very nice addition to the kitchen. This, of course, should be close to the ovens and prep area. ■

ARTICLE BY
Debra May Himes, ASID, IIDA, LEED AP
dmhdesign.com
480.497.2699

PHOTOGRAPHY BY
Dino Tonn

Buyer's tip:

The kitchen is probably the most important room in the house. It usually is expensive to renovate it, so inspect the kitchen and make sure that it will function the way you and your family will want to use it.

Seller's tip:

Make sure your kitchen looks spotless and spacious. Potential buyers will check out your appliances and cabinets, they should be clean and make the buyer feel they can move in immediately. Another little hint - make sure your dishwasher is empty.

