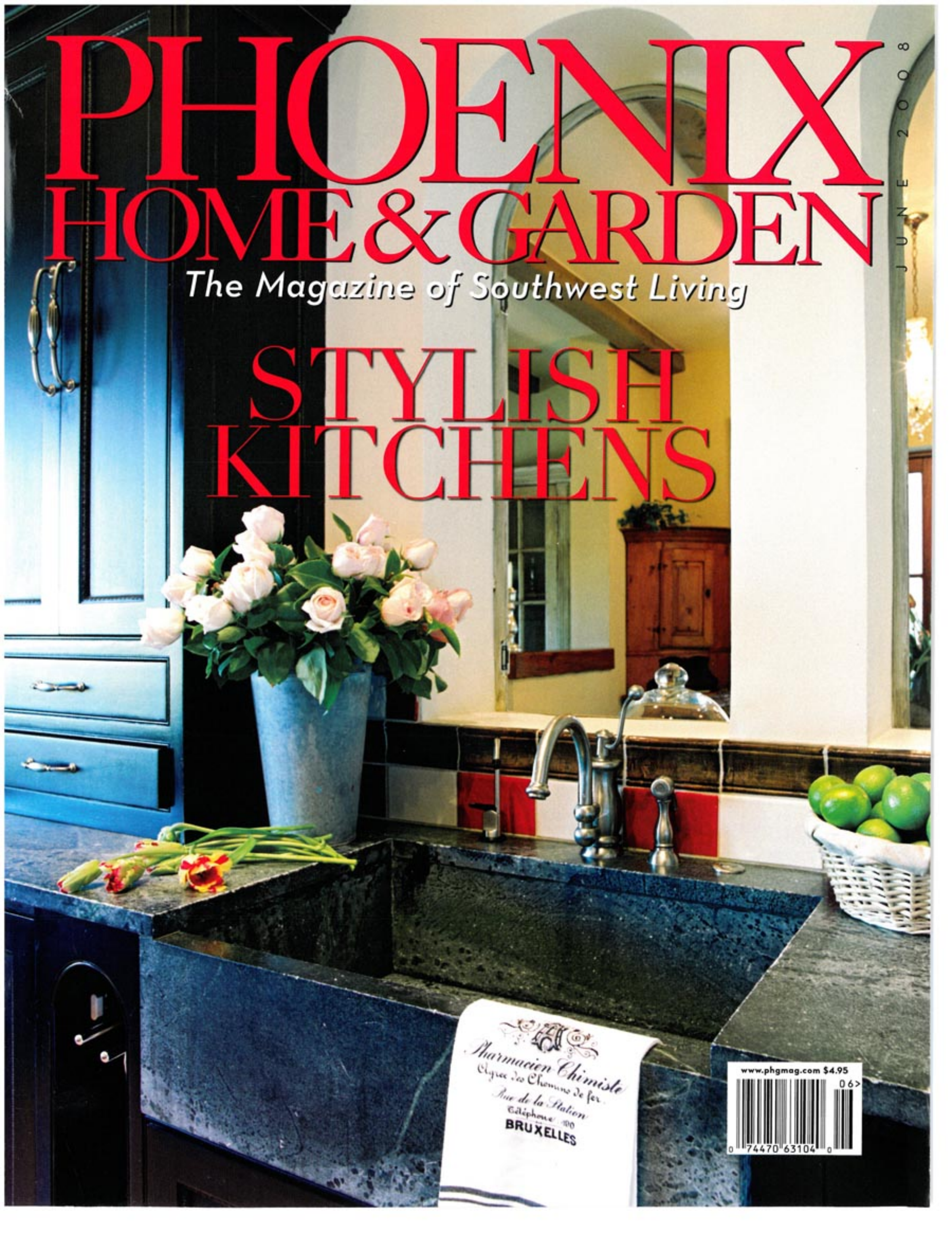


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STYLISH KITCHENS

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Island Fever

The latest designs put these hubs of kitchen activity in the limelight

TEXT BY SUSAN REGAN

Two islands—a small one for food preparation and a larger C-shaped one for seating and entertaining—anchor this Scottsdale kitchen. A stone and glass mosaic on the back wall and chocolate-stained rift-cut oak cabinetry with opaque-white glass inserts add to the design.

Escaping to a fantasy island—a relaxing place to enjoy a favorite pastime, kick back with a glass of wine and delicious meal, or spend time with loved ones—is something most of us have dreamt of at one time or another. This wish is coming true for a growing number of people as ingenious trends in kitchen islands allow “fantasy islands” to become reality in one’s own home.

For example, partners Janet Brooks, ASID, and Angelica Henry, ASID, designed two islands in the kitchen of the north Scottsdale residence pictured above. A center island topped with a honed charcoal granite slab offers ample work space and well-placed appliances for making dinner, while the larger outer island is outfitted with a “planning desk” that has an outlet for plugging in a lap-



Clockwise from above left: A demilune table provides space for serving when set against this furniture-style mesquite island. ■ This unusual island has three levels: a lower work space (not visible), a dining bar, and raised cylinders with glass tops that are illuminated from below. ■ An elevated glass top juts off the side of this granite-topped island, forming a distinct seating area.

top, and bar stools for seating family and friends. "Whether used for entertaining a large group or for serving breakfast for two, this kitchen is beautifully efficient," Henry comments.

Certified kitchen designer Nancy Hugo has seen a lot of changes in islands over the 25-plus years she has worked in the industry, and she says they have become central elements. "Almost all of the kitchens I design have islands. I think it's the greatest design idea since Noah's Ark," she quips. Here and on the pages that follow, we delve into the latest trends in kitchen islands with the help of Hugo, Janet Brooks, Angelica Henry, and Emily Cluff-Brown, director of design and sales

for cabinetry and furniture manufacturer Ellis Woods.

WHAT'S NEW

Hugo suggests thinking of an island as a self-contained secondary kitchen. With this premise in mind, one can understand how designs have evolved to include two islands—each with specific functions—multiple levels, detached tables and more. Following are some of the hottest trends. ■ **Two islands.** Incorporating two islands opens up a number of possibilities, according to Cluff-Brown. For example, some homeowners want to create islands designated for specific tasks—perhaps one for baking, the other for food preparation