

For interior designer Kim Scodro, her kitchen's sophisticated spin on a utilitarian French kitchen feels just right. "You know how some things just feel comfortable to you?" Kim says. "That's what French style does for me."



OLD-WORLD *appeal*

Textural materials give this new Arizona cooking zone the warmth of a well-loved French kitchen.

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**DESIGN
STRATEGY**

ATTACHING A TABLE TO A KITCHEN ISLAND CAN BE AN EFFICIENT WAY TO UTILIZE AVAILABLE SPACE AND BRING A COZY MOOD INTO YOUR WORK ZONE. PLUS IT'S A COMFY SPOT FOR COFFEE AND CASUAL MEALS.



SPLITTING HER TIME BETWEEN CHICAGO AND SCOTTSDALE, ARIZONA, has allowed interior designer Kim Scodro to lead a bit of a double life. When she and her husband, Bruce, are in their downtown Chicago apartment, they enjoy an urban lifestyle and eat out most nights at restaurants that are within walking distance. In their Scottsdale house, they're content to stay put. "We are in the kitchen constantly, whether it's just us or we're entertaining," Kim says.

For all the differences between their lives in the Midwest and the desert, one thing is the same: character. Kim wanted her Scottsdale home—especially the kitchen where she envisioned everyone congregating—to have as much warmth and character as her postwar apartment. "I wasn't going to do something that didn't bring a patina into it," she says. "In a prewar building it comes naturally, so the challenge was to do something in our house that didn't seem forced."

For inspiration, Kim drew upon family travels to Europe, visiting a different country each year to expose their two sons to other cultures. "Their kitchens are so different than they are in the U.S.," she says. "They aren't worried about a perfect work triangle layout. They cook amazing meals in kitchens that are a little worn down but still productive. That 100 percent influenced this kitchen."

Working with architect Erik Peterson and builder Tanner Luster, Kim brought a mix of rough and smooth surfaces into the large space. "There are so many textures in this room," she says. Plaster-finish walls add a bit of movement, while wood ceiling beams make the room seem less cavernous. Glazed cabinetry has depth that painted wood wouldn't. Marble countertops will eventually show wear—and that's the point. "Marble isn't durable, and you have to embrace that it's going to be a mess—that it's going to get stained and spotted," Kim says. "That's the beauty of it."

As for function, the kitchen comes up big on that end too. The cooking zone with a six-burner French range and the island, with a table attached to it, anchor the center of the room so Kim and Bruce can be part of everyone's conversations



OPPOSITE Classic bell jar-style pendants above the island help bring down the scale of the room, even though they're mostly clear. "Hanging two large pendants actually worked better with the scale of the room than hanging three smaller ones," Kim says. **ABOVE** In cream, gray, and black, the hand-painted cement tile backsplash draws interest without overpowering the room.

when they're cooking. Glass doors on cabinets and the refrigerator make everything seem approachable and accessible. "There's nothing to hide," Kim says. "I don't want things to seem untouchable or precious. I want everyone to feel welcome the minute they walk in the room."

So when laughter and conversations ensue over a casual fajita bar or during one of Kim's marathon baking sessions, she considers that a sign of success. "You can have the best kitchen in the world, but unless you fill it with people you love to be with, what's the point?" she says.

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ABOVE A glass refrigerator door suits the ultra-organized designer. "This says 'Grab something and make yourself at home,'" Kim says. **ABOVE RIGHT** To gain additional serving space, Kim built a countertop into an expanse of cabinetry. Glass panels keep the upper cabinets from looking too imposing. **RIGHT** The window above the apron-front sink slides open to allow Kim and Bruce to pass food and drinks to guests on the patio. Topiaries strategically placed outside the window green up the desert landscape. **BELOW** A refrigerator drawer (one of two) in the island is especially useful when the Scodros entertain.



THIS PHOTO As much as Kim says she loves "baking, baking, and more baking," she admits her selection of the French La Cornue range in matte black was a lot about looks.