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TOMORROW'S KITCHEN TODAY





**Carlisle**  
Wide Plank Floors®

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SINCE 1966

# FORECAST

*Style, tastes and trends*



## SPACE SAVIOR

GOURMET RESULTS IN A SMALL KITCHEN BEGIN WITH COMPACT EQUIPMENT CAPABLE OF FULL-SIZE POWER

WORDS | **ROGER KAMHOLZ**

PHOTOGRAPHY | **STEVEN J. CONWAY**

It's in tight quarters where smart design triumphs and poor design falters. This is especially true in small kitchens, which must not only serve as gathering and dining areas but also as workspaces, requiring dedicated components for storage, creative cooking and clean-up. In some kitchens, in order to open the silverware drawer, you first must open the dishwasher; or when you open the fridge, you also close the entrance to the kitchen. ("Measure twice, cut once," goes the wise old carpenter's adage.) In others, the appliances are so big, little countertop space remains for prepping ingredients.

But small kitchens are not doomed to be cramped or full of annoying quirks. In fact, a small kitchen can thrive as both a social and functional space. Scott Davies, marketing manager for Fisher & Paykel, notes that the manufacturer has been designing kitchen appliances that can fit into ever-narrower envelopes while delivering the same level of power and versatility customers have come to expect of the brand. "Not every kitchen can—or needs to—accommodate a 4-foot-wide gas range," Scott says. "For the twice-a-week chef, that's probably excessive. Likewise, the CookSurface may be one of our slimmest, most innovative and versatile products ever, but it's not the right solution for all customers."

Scott explains that Fisher & Paykel's 24-inch Gas Range can be a perfect fit for a small kitchen, particularly those where the range placement is predetermined by existing gas lines. "Our 24-inch range follows established

precepts of height and depth; it's just a narrower appliance," he says. "This gives designers more freedom to add cabinet storage, more counter space—whatever feels right." Its clean, pleasing design and brushed stainless steel surfaces also blend well with an array of contemporary color palettes and cabinetry.

Good looks aside, the 24-incher's culinary prowess is sure to pass muster with demanding chefs. The cooktop features four powerful burners, sized to accomplish a range of culinary tasks: A pair of semi-rapid burners are great for multipurpose use; the simmer burner is ideal for low-heat applications; and the powerful wok burner can sear, sizzle and stir-fry with the pros. The convection oven offers 2.5 cubic feet of cavity space, excellent fan-assisted heat distribution and several precision cooking modes.

Lukejohn Dickson, a Georgia-based kitchen and bath contractor, recently installed the Fisher & Paykel 24-inch range in the kitchen of a one-bedroom carriage house. As the secondary living space to a larger, historic mansion, the carriage house and its kitchen needed to be comfortable and functional while the unit filled in as a temporary home during the main house's extensive rehab. "They didn't need a full-on kitchen," Luke says of the homeowners, who travel frequently and only stay in the carriage house a few days a month. Their aim was to create a kitchen that's "tasteful but efficient, with good quality products," he says. After reviewing the space and meeting with the owners, Luke recommended the Fisher & Paykel range to anchor the new kitchen area. "The 24-inch allowed us to fit within the footprint of the kitchen space, which is fairly small," he explains. The resulting space, flanked by south-facing windows, feels roomy, airy and bright—with the range as its handsome centerpiece.



Good looks aside, the 24-inch range's culinary prowess is sure to pass muster with demanding chefs. The cooktop features four powerful burners, sized to accomplish a range of culinary tasks...



# SOLUTIONS

*Seamless living made simple*



## CASTLE IN THE AIR

CARLISLE WIDE PLANK FLOORS TAKE SKYSCRAPER ELEGANCE TO NEW HEIGHTS

WORDS | CAITLIN GARIBALDI  
PHOTOGRAPHY | MIKE CALABRO

A truly remarkable location is a gift to any builder or designer because it opens up a wellspring of inspiration for the project. When Chicago builder Pat Haggerty began work on a penthouse in the city's iconic John Hancock Center, the floor-to-ceiling windows provided mile after mile of material for the imagination. From the vibrant neighborhoods of the city's North Side to the placid expanse of Lake Michigan, and from the skyline's towering silhouettes to the streets bustling in miniature below, each panorama offered new stylistic touchstones to explore.

The challenge was to create a unified look for the penthouse that would complement the staggering views while also bringing an intimate and comfortable feel to the living space. One of the key elements to this design was the floor, which laid the groundwork—so to speak—for this sky-high masterpiece.

Carlisle Wide Plank Floors, a company dedicated to creating extraordinary spaces, provided the solution. "We went with a walnut floor, which is usually stained very dark," says David Genest, director of marketing for Carlisle. "Instead, this floor has a clear finish and a foot-worn top surface treatment, which makes the wood look a little aged, and also accentuates its character."

The lighter finish and foot-worn surface treatment give the walnut floors a warm and welcoming appeal, while Carlisle's signature wide planks open up the rooms and add to the airy feeling of the penthouse. "It's a very dramatic space," David says, "and the wide planks really contribute to that drama, but the rich grain and natural finish stabilize it, too."

Wide plank flooring comes from a centuries-old tradition. Settlers in New England used "heartwood", or planks cut only from the center of the tree, to create sturdy and beautiful floors that were built to last. Most wide plank floors were originally made from pine, though Carlisle draws this tradition into the 21st century with species like hickory, ash and cherry—all of which can be stained to a wide range of shades. Carlisle even creates floors from reclaimed wood—the rich, strong planks that paved the halls of the nation's first great homes.

This variety of styling options makes Carlisle floors suitable for any room and any purpose. Carlisle recently laid down a floor at the Fisher & Paykel kitchen showroom in Elk Grove, Illinois. The showroom, which serves as a center for cooking classes, definitely sees a lot of tread. However, the wood—a brown maple stained with a clear, water-based polyurethane—retains its stunning appearance. "This is a very versatile treatment, one that would look great in a rustic cabin or a semiformal space like this," says Eric Boos, design consultant of Carlisle Wide Plank Floors.

With any project, Carlisle places the utmost care on the quality and integrity of lumber used. "We only work with small sawyers who are interested in growing perfect trees," David explains. "The trees need to be grown very straight and must be allowed to reach full maturity because we use basically the whole tree." These uncompromising standards speak to the quality of Carlisle Wide Plank Floors, as well as to the respect for natural resources that has guided the company since its founding in the early 1960s.

From the heart of the forest to the top of the John Hancock Center, quality wood makes an impact that will last for many years to come. The penthouse unfolds from room to room, the deep grain of the floors and the stunning views inviting lively parties and quiet moments of reflection alike. For this home, the location is just one of the things that make the place hard to top.



Carlisle Wide Plank Floors  
lend character and elegance  
to any room and any space.

# INNOVATIONS

*A sneak peek at tomorrow's cutting edge*



## COLD PLAY

THE FISHER & PAYKEL COOLDRAWER OFFERS FIVE MODES FOR PERFECT REFRIGERATION

WORDS | **ELLI THOMPSON**

PHOTOGRAPHY | **STEVEN J. CONWAY**

The invention of cable TV transformed the way people thought about television. Five basic channels soon turned into hundreds, with each channel focusing on and delving deeper into a certain theme, such as sports or entertainment news. In a similar stroke of genius, Fisher & Paykel has altered the world of refrigeration with its new CoolDrawer. Instead of the traditional refrigerator and freezer temperatures, the CoolDrawer offers five settings to cover every nuance of refrigeration. But whereas the expanse of cable includes many channels you could do without, the CoolDrawer's multiple settings truly enhance your life, by preserving nutrition and easing preparation. That it altered the traditional big box in the process is merely form following function, though brilliantly at that.

**Freezer mode** Subzero temperatures make this mode perfect for storing all kinds of frozen treats, meats and more. This mode can preserve ice cream while you're waiting to serve guests or turn a CoolDrawer into extra storage if your regular freezer is already full. A special Bottle Chill function drops the freezer to its lowest setting for 15 minutes to rapidly chill beverages. But don't worry about forgetting them there. After 15 minutes, an alarm will sound until the drawer is opened. Additionally, the Deep Freeze function keeps frozen food at its best for longer periods of time.

**Fridge mode** Most fresh foods keep well in this mode. Think extra storage for milk, juice or eggs. Fruits and vegetables also thrive on this setting, especially with the use of the humidity-controlled storage bins. The bin covers trap moisture droplets, preventing condensation and preserving fresh produce longer. This ensures you get the most vitality out of these nutrient-rich foods.

**Chill mode** Colder than Fridge mode but not quite at Freezer mode, Chill mode is best for highly perishable food, such as meat and fish. Think ahead to your next dinner party. When the platters of shrimp cocktail and crab legs are ready to go but your guests haven't arrived, this mode will keep the meat fresh and chilled to just the right degree, right up until the moment of serving.

**Pantry mode** Finally, a place for all those misfit foods—the ones that you can never seem to win with. Place a loaf of bread on the countertop and it can go moldy within a few days. Put it in the fridge and it becomes hard and stale. Pantry mode provides a cool, stable environment for these “in-between” foods, prolonging their freshness without damaging their quality. This setting is ideal for fresh produce such as avocados and tomatoes.

**Wine mode** Maybe you don't have the space for an entire wine cellar, but now you can have the same benefits as one. The CoolDrawer's Wine mode provides optimal conditions for both long-term and short-term wine storage, using a controlled temperature to preserve the highest quality of any bottle. Short-term storage temperatures can be customized according to wine type, with a cooler setting for whites and a slightly warmer setting for reds.

Once you've selected one of the five modes, several other options allow for customization. The unit's Use & Care Guide offers detailed recommendations for how to store any kind of food or drink in order to get the very most out of it. And with its convenient form factor, you can place CoolDrawers wherever they suit you best. Just as with cable TV, once you've experienced the possibilities of the five-mode CoolDrawer, regular refrigeration will start to feel very...basic.



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WORDS | ELLI THOMPSON PHOTOGRAPHY | MIKE CALABRO

# IN PERFECT HARMONY



With Fisher & Paykel's modern and efficient appliances on hand, two designers and a chef team up to create a feast that's as pleasing on the eyes as it is for the soul



**“HEY, GET OVER HERE AND HELP SLICE THESE STRAWBERRIES,”** JOKES MICHELLE HESS TO HER FRIEND WENDY SHERIDEN. “IT’S ABOUT TIME YOU STARTED CONTRIBUTING.”

“You mean I can’t just relax and sip this wine all night?” Wendy laughs back.

Michelle and Wendy, the dynamic duo behind the Oak Park, Illinois-based interior design business Spruce, are preparing a meal with the help of a Chicago-based personal chef Dacia Lange. As Michelle and Wendy begin chopping up a rainbow of fresh vegetables and fruits, Dacia does her thing on a Fisher & Paykel CookSurface—just one of the many Fisher & Paykel appliances in this showroom kitchen at the Avanti Gallery in Glenview, Illinois.

Although today involves cooking with friends and a discussion of kitchen design, Dacia’s “thing” is usually much more complicated. Having an extensive background in the culinary arts, Dacia decided to merge her skills with her interest in natural health and wellness to start her own business. In the fall of 2009, Dacia launched Pharmacy Foods, a service where she prepares customized meals for clients using fresh, organic ingredients. This process involves assessing a client’s special diet needs—such as allergy restrictions or vegetarianism—and going to that client’s home to fix the meals.

“I think it’s important that people pay attention to what they put in their food,” Dacia says. “Food has that sort of power. People feel better in general when they feel a connection to what they’re eating. It feels great to know that I’m helping people experience something like that.”

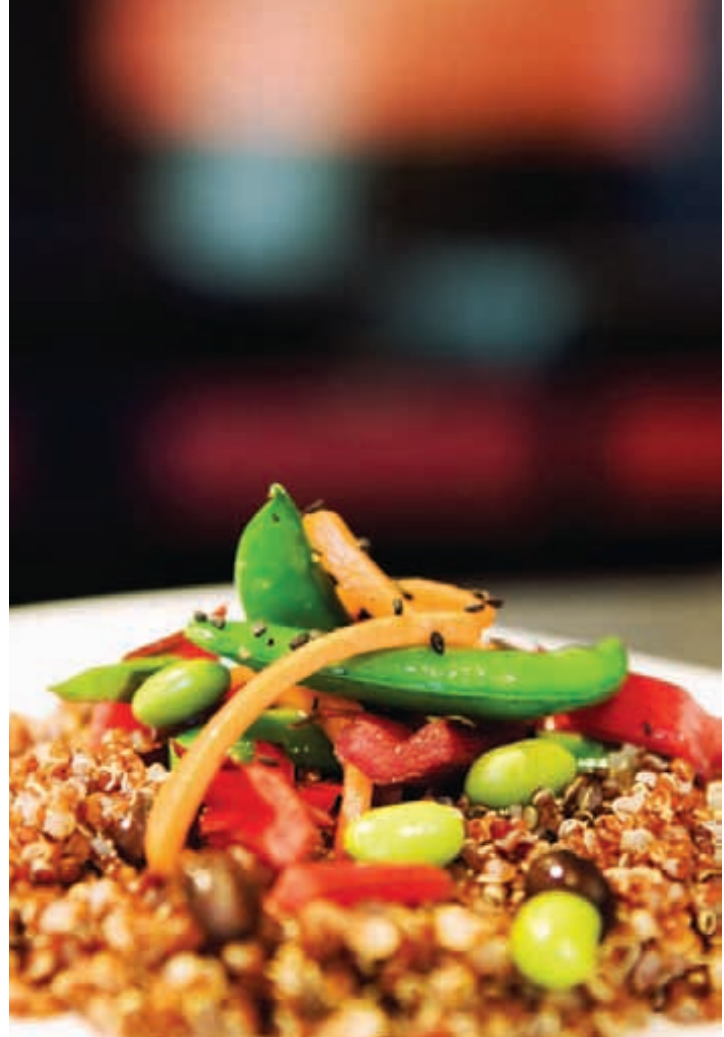




Offering this service requires a great amount of flexibility, as kitchens come in every shape and size imaginable. But on an evening like this, in a model kitchen outfitted in streamlined Bamax cabinetry and equipped with Fisher & Paykel appliances, the process is more therapeutic. The functionality of this kitchen affords Dacia more time to focus on what's going into her food rather than how to cook it.

"As a chef, you want a kitchen with a lot of counter space and drawer space, like these big drawers underneath the CookSurface," Dacia says as she stirs the now sizzling vegetables. "The Wall Oven is great, too, because there's no bending over involved."

Comfort and easy access are part of the philosophy behind Fisher & Paykel's extensive line of products. The CookSurface has retractable burners, pan supports and control knobs. Its unique three-in-a-row burner configuration eliminates the potential for injury that comes with reaching over front-row burners on traditional stoves. The self-cleaning Wall Oven makes baking easier, as well. Although it's packed with state-of-the-art features, such as a multi-function knob that allows you to choose a particular style of cooking (roasting, warming, broiling, baking), the oven's size doesn't take up unnecessary space or overwhelm a kitchen. This means that even the most compact kitchens can get the benefits of advanced cooking appliances.



"Food has that sort of power. People feel better in general when they feel a connection to what they're eating."

"A bigger kitchen does not necessarily mean better; you just have to use the space efficiently," Dacia says. "You don't want to be running around. Everything should be within reach. You get frustrated if you can't find stuff"

As designers, Michelle and Wendy quickly note how the bell peppers in the stir-fry coordinate with the kitchen's woodwork and the vase of bold, red flowers that Michelle, a former floral designer, arranged above the cabinets. There is a photographer here after all. Yet, for as appreciative as Michelle and Wendy are about the aesthetics, they are quick to say that the utility of a space is most important when designing a kitchen.

"You think function first," Michelle says. "There's always room for visual design elements. Make it work first and have fun later."

It's clear that this kitchen has achieved both goals. It offers not only convenience, but also energy efficiency. The AeroBurners on the CookSurface improve heat-up times over conventional stoves without using any extra energy. The French Door Ice & Water refrigerator's Active Smart system adjusts the temperature according to climatic conditions and daily use, eliminating unnecessary energy consumption. With Fisher & Paykel's eco-friendly appliances, Dacia has been able to quickly and lithely take raw produce and turn it into something beautiful and delicious.





Pairing a unique cabinetry style with modern appliances isn't difficult in this kitchen, where the Fisher & Paykel cooktop, oven and refrigerator blend seamlessly into the overall design.

At the same time, the kitchen is a feast for the eyes. The countertops and cabinets don't resemble the sometimes clinical feel of a modern kitchen. This one is as comfortable as any other room in the house. The counters have footings on them, making them "read like furniture," notes Wendy, who's now fully immersed in the cooking process. The furniture style can be credited to Bamax, an artisanal company from the Treviso area in Italy, about 30 miles north of Venice. This company treats its cabinetry and furniture building as an art form and feels that every room in the house deserves equal attention.

"They build a kitchen the same way they would build a bedroom or a living room," says Gene Revzin, president of Avanti Gallery. "Kitchen cabinets are as much a piece of furniture as a dining room set. People spend most of their time in the kitchen, and Bamax's crafting pays tribute to that."

You would think pairing this unique cabinetry style, which Bamax calls "Shogun," with modern appliances would be difficult. But this isn't the case here, where the Fisher & Paykel cooktop, oven and refrigerator blend seamlessly into the overall design.

"Fisher & Paykel appliances are incredibly functional, yet so clean and simple," Michelle says. "You don't need to have an ultra-modern kitchen for them to fit in—they can work with anything."

Wendy agrees and walks over to the Wall Oven to showcase the point.

"The smooth stainless steel of the oven echoes the pulls on the cupboards," she says. "I'm not sure whether the oven inspired the cupboards or the other way around." Gene says this versatility is at the heart of Bamax. "The interrelation between style and function is natural in this product," he says. "It seems like it evolved by itself."

Looking beautiful is one thing, but matching core material quality to that level is another. The bamboo inlays in the show kitchen's cabinets give a nod to renewable resources. And the woodwork, which Gene describes as "timeless oriental," contains no artificial materials. "It's as real as it gets," he says with admiration.

Gene may have to be added to the guest list the next time these three women gather for dinner. As one who appreciates authenticity, he would really dig Dacia's cooking. As she finishes her chef duties, a mouthwatering spread appears: chilled asparagus soup with a radish and onion sprout garnish; garden salad with shaved fennel, strawberries, roasted blue potatoes and walnuts in a tarragon mint vinaigrette; and a stir-fry of asparagus, red chard, portobello mushrooms, julienne carrots and organic soybeans with tangy ginger mustard sauce, served over red quinoa.

As Dacia begins to pour the green asparagus soup, Wendy and Michelle's faces light up, no doubt appreciating the precise and intricate aesthetics of the finished fare like only those with a knack for design can. The stir-fry is a shockingly bright mixture of color. And in the way that Gene describes Bamax cabinetry—"You look, and you just know it's phenomenal"—our taste buds have discovered the same rarity in the results of Dacia's pure cooking. There's no question that the untainted state of the ingredients has made this meal a cut above the rest.

The fine cabinetry; the smooth, energy-efficient design of the appliances; the color coordination within the room; and the thought behind the delicious, nutritious food have all come together in blissful harmony. Despite their different areas of focus, Wendy, Michelle and Dacia have effortlessly teamed up to create a lip-smacking result—even if Michelle still won't let Wendy off the hook.

"Clean-up duty is all yours," Michelle teases, raising a glass to the gorgeous, wholesome and successful dinner.

# CulturePop

Fisher & Paykel's legacy of innovation got a boost from the corporate culture established by its founders



WORDS | **RANDY HESS**

**EVERY COMPANY HAS A CULTURE**, even two-person companies. Of course, when Sir Woolf Fisher and Maurice Paykel first wrapped their heads around a new way to build washing machines, they probably had no idea that the culture they were establishing would grow to include some 3,300 employees and reach customers in more than 60 countries. They were simply exercising a pioneering spirit that comes naturally to New Zealanders. More than 75 years later that spirit endures, having launched a corporate culture that continues to challenge conventional appliance design and production systems.









"It's absolutely true," says Laurence Mawhinney, Fisher & Paykel's president for North America. "Our history is extremely important to us, as it laid the foundation for the company we are today. However, we know our continued success will be based on our forward thinking. We consider ourselves to be 75 years young because we continue to take a fresh approach with our business. And, really, that is Maurice and Sir Woolf's enduring legacy."

So what defines a company's culture? Obviously, many things contribute, but the main ingredients have to be people, their ideas and their values. An ongoing commitment to research and development encourages people to develop innovative ideas. Valuing collaboration, harmony and practicality creates an environment that allows people to work together without the usual barriers of hierarchy and functional silos.

It's attributed to Fisher & Paykel's value set that the company has amassed more than 400 patents and more than 100 awards for industrial and innovation excellence. "The intellectual property we've accrued is central to Fisher & Paykel's

At its most basic, Fisher & Paykel's *raison d'être* can be simplified to its essence: Great food and design.



success," Laurence says. "We earned our first patent in 1954, and our continual striving for innovative solutions to domestic needs led us to earlier game changers like SmartDrive. More recently, our modular hits like DishDrawer, CookSurface and CoolDrawer have empowered kitchen designers and their clients to re-imagine how a kitchen can work. It has allowed a revolution in how that space is conceptualized, right from the first blank sheet of paper."

Today, those innovative products are being manufactured and sold around the globe, with factories in New Zealand, Italy, Thailand, the United States and Mexico, and sales in more than 60 nations. "It's truly humbling to see how in the last two decades our tiny appliance company at the edge of the world has evolved into a worldwide brand," Laurence says. "The key to that growth has been how well we understand the customer, and how highly differentiated our products have been, so that they provide a great experience for that customer."





Fisher & Paykel's *raison d'être*? Food is a necessity, the proverbial (and actual) fuel of life. But reducing it to simple nutrition steals its potential for changing the way we see the world. As a creative outlet, social lubrication, sensual experience, heck, as a transformative event, preparing, sharing and enjoying food is truly one of the great pleasures in life. It is a daily reminder that we are interconnected with each other and the world at large. Whether it's mid-week convenience or gourmet weekends with family and friends, great food is one of life's real luxuries.

Great design offers similar satisfactions. We are a species that makes things, after all, and quite well at our very best. Superior design is instantly recognized and appreciated for its functional and aesthetic value. It contributes to our sense of well-being and, not coincidentally, makes our lives easier. Fisher & Paykel employees are inspired to be working at the axis of food and design, and it shows in the company's serial product brilliance. "Excellent food and excellent design are both sensual pleasures," Laurence explains. "Both appeal to the regions of the brain where we process emotions, contentment and delight. Of course, there's engineering, food science, market research and all those hard disciplines in what we do. They define who we are. But there is also artistry. Developing and delivering designs that improve peoples experience with food is a very satisfying endeavor."



## 8 THE EIGHT TENETS CENTRAL TO FISHER & PAYKEL'S APPROACH TO INNOVATION:

- 1. Kitchens with heart** — People are now living, socializing and entertaining where they formerly just cooked. Kitchens are now the heart of the home.
- 2. Fit with the kitchen** — Every detail of Fisher & Paykel designs should carry meticulous attention to function and detail to both please the eye and soothe the senses.
- 3. Respect/love of food** — It's all about excellent food, so the role of the appliance is to preserve health-giving properties and enhance flavors and textures. The performance of the appliance must contribute to achieving great food.
- 4. Sense and simplicity** — As technology and our lives grow more complex, the use of technology must become easier. This requires smart ergonomics, simpler decision-making and reduced complexity.
- 5. Empathic design** — Brilliant design starts with a clear understanding of the customer's perspective. It's great to give customers more functionality and aesthetic grace than they require, but you can't skimp on meeting their needs.
- 6. Design freedom** — Fisher & Paykel puts customers and their project designers or architects in control, with modular appliances that allow them to design the kitchen they desire without the limitations of traditional designs.
- 7. Precious resources** — Respect for the environment begins with efficient use of water and energy throughout the life of the appliance. Good design and material selection ensures easy recycling at the end of a long life.
- 8. Authenticity** — If your brand values are the map for your product development, you end up with products that mirror the integrity of your brand, rather than just products with a brand plate stuck on them.





# BEAUTY on the BEACH

The Idea House draws equal inspiration from traditional and modern design, making the Texas seaside home the picture of casual sophistication

WORDS | ELLI THOMPSON PHOTOGRAPHY | JEAN ALLSOPP



**WHEN DREAMING UP THE PERFECT INTERIOR** FOR A HOME, YOU MAY FIND YOURSELF LOST IN RADIANT VISIONS OF COLOR, TEXTURE AND LINES. THE IMAGINATION CRAVES THE AESTHETIC—THE SMOOTH SURFACE OF A MARBLE COUNTERTOP, THE STRIKING COLOR OF A LAMP, THE INTERESTING SHAPE OF A LIVING ROOM CHAIR. BUT BEHIND THE BEAUTY OF ALL THOSE ITEMS, THERE NEEDS TO BE SOME BRAUN.

The design team for *Coastal Living* magazine's Idea House on the beach in Galveston, Texas, chose state-of-the-art Fisher & Paykel appliances to provide the home's reliable base. From there, they could feel free to let their imaginations run wild. Whatever classy, beachy decorating schemes they could think up, the solidly engineered and sleekly designed Fisher & Paykel appliances were sure to fit in.

For this Idea House project, *Coastal Living* selected the newly developed community of Beachtown, a throwback waterfront neighborhood that combines the historic grace of Galveston's East End with the fun and fancy of the beach. Although décor featuring traditional beach touchstones like driftwood and shells pay tribute to the salty sea, the designers didn't want to lose the sense of distinction that defines the area. When seaside cottage meets clean modernity, the look becomes timeless. And when gorgeous appliances provide a dependable backbone, enjoying the place becomes effortless.

The classic and current are joined no more seamlessly than in the living room. "I wanted the house to look more 'evolved' than 'decorated,'" says Atlanta-based interior designer Susan Bozeman. "This room has a great mix of old and new with the contemporary paintings and slick rope chair, and then the crusty shell box. It reads as collected rather than stylized."

The color scheme fuses the old and new, as well. Soft and sandy tones keep the room grounded in the traditional, while bright aqua lamps and pillows intricately designed with images of sea life add a modern twist. This decorating strategy goes beyond entertainment for the eyes—it also has a spatial effect, opening up the room and engaging the sea as a design element. "At the beach, you don't want your vision to stop anywhere," Susan says. "It should go straight through to that fabulous view off the porch."

Soft and sandy tones keep the room grounded in the traditional, while bright aqua lamps and pillows intricately designed with images of sea life add a modern twist.





The kitchen also embraces the Idea House's shoreline location. Smooth white cabinets and open shelving give the room an airy feel, reflecting the vintage beach cottage look. Yet, this laid-back architecture has crossover appeal, playing well with innovative appliances by Fisher & Paykel.

The flat, electric cooktop on the kitchen island runs 16 inches deep, freeing up counter space without relinquishing cooking capacity. Increasing efficiency, the HiLight high-speed ribbon elements ensure quick heating and even temperature control. Hot surface indicator lights remain on after burners have been turned off until the cooktop has reached a touch-safe temperature, proving that Fisher & Paykel appliances provide the necessary functionality underneath their sleek design.

The French Door Ice & Water refrigerator boasts its own superior set of features. Adjustable glass shelves, a bottle rack, gallon bottle storage shelves and a roll-out freezer door put this model at the top of its class. The refrigerator's Active Smart™ system consists of two variable fans that provide faster cooling and freezing, and regulate temperature throughout. The

system takes into account climatic conditions and daily use as it adjusts the temperature. So when this Idea House inevitably holds a chic dinner party, the refrigerator's temperature adjustments guarantee everything inside stays as fresh as possible, no matter how often the host may open and close the doors.

Humidity-controlled bins preserve food more thoroughly by channeling condensation from fruits and vegetables to the back of the bin, where it evaporates instead of dripping back onto the produce. Finally, halogen lights conserve energy while still maintaining the brightest possible illumination. All this ingenuity stays masked behind the appliance's elegant exterior.

When the entertaining ends, the Idea House's other rooms have no shortage of efficient gadgets that make day-to-day tasks a breeze, all enveloped in quaint décor. The laundry room features a vintage-style faucet and beaded-board walls that bring to mind a simpler time, with a hanging cabinet in muted blue and green as the focal point. "We wanted it to look like a found object," Susan says.



The Idea House is the perfect dwelling for a well-heeled beach bum who appreciates a bit of refinement. And with stunning Fisher & Paykel appliances that run with the precision and power to get the job done right every time, there's not much of anything to stress about.

But the Fisher & Paykel washer and dryer, while extremely easy to use, are the opposite of basic and bring a sophisticated element to the room. The Eco Active wash system re-circulates water and concentrates detergent during pre-wash for better results and less energy use. Eighteen specialty cycles ensure that any level of filth gets properly cleaned and clothes are protected from damage. Auto-lint disposal avoids another potential hassle.

From the airy kitchen and master porch to the chic, retro laundry room, the design team chose colors, materials and furniture that invite relaxation and enjoyment of the fantastic surroundings. And that's exactly what planner Tofigh Shirazi had in mind when he conceived Beachtown. The Idea House, with its openness and connection to the sea, reflects the overall attitude of the community. "This project doesn't have any gates," Tofigh says. "It's open to the public, and we like it that way."

Although most certainly part of a greater community, the high quality of the materials used in the Idea House dials it a few notches up from the average beachside abode. This makes the Idea House the perfect dwelling for a well-heeled beach bum who appreciates a bit of refinement. And when the stunning appliances run with the precision and power to get the job done right every time, there's not much of anything to stress about.

The purpose of the Idea House project is to spur inspiration; so at this point, feel free to let yourself go and start imagining your own magnificent version of this ahead-of-its-time gem.





# TALL ORDERS WELCOME

Fisher & Paykel's new  
Double DishDrawer Tall gives  
new meaning to deep cleaning

WORDS | CAITLIN GARIBALDI



## **BIG MEALS ARE THE STUFF THAT HOME GOURMET**

DREAMS ARE MADE OF, WHETHER THE “BIG” DESCRIBES THE NUMBER OF GUESTS, THE NUMBER OF COURSES, OR JUST THE IMPORTANCE OF THE OCCASION. IT’S A CHANCE TO LIVE LIFE TO THE FULLEST, TO CELEBRATE AND SPEND TIME WITH FRIENDS AND LOVED ONES BY INVITING THEM TO SHARE AT THE TABLE. SO IT FOLLOWS THAT EVERYTHING ABOUT A BIG MEAL—THE CHINA, THE RECIPES—TENDS TO BE A LITTLE BIT SPECIAL.

The truth is, though, that big meals make big messes. The dishes that pile up at the end of a dinner party can be enough to take the shine off of anyone’s afterglow. But for hosts who want the most out of their entertaining experience, Fisher & Paykel has the solution: the Double DishDrawer Tall.

The latest in Fisher & Paykel’s innovative DishDrawer series, the DishDrawer Tall combines the original DishDrawer’s signature top-loading convenience with a deeper tub and an array of extra features. And like its predecessor, the DishDrawer Tall comes solo or stacked. A dishwasher perfectly matched for your most elaborate dinners, the DishDrawer Tall makes quick work of plates, pots and glassware so you can focus on that fabulous meal.

Large platters, soup tureens and baking dishes are standard fare for the DishDrawer Tall’s spacious tub. The world’s first variable water pressure dish-cleaning system gives the DishDrawer Tall the power to clean the toughest cooked-on grease or sauce off those baking dishes—or lipstick off the most delicate pieces of stemware. The adjustable racking system accommodates long-stemmed wine glasses, plates and silverware. Without the racks, the DishDrawer Tall has enough room for extra-large items that are cumbersome to wash by hand, like a punch bowl or even a vase.

Fisher & Paykel’s revolutionary DishDrawers have a sleek, modular design that makes them easy to install anywhere. A DishDrawer Tall at the bar, for instance, allows you to refresh your supply of clean glasses without leaving your cocktail party. Wherever you choose to use it, Fisher & Paykel’s DishDrawer Tall adds a measure of convenience and efficiency that makes entertaining that much more enjoyable.

The DishDrawer Tall’s versatile interior allows for easy loading, but it’s the customizable wash cycles that ensure every dish gets the care it deserves. Nine sophisticated cleaning cycles provide the right touch for everything from crystal to crockery. Heirloom pieces that you’d never dream of throwing in the dishwasher are gently handled in the Delicate cycle, while the Heavy cycle easily tackles the toughest cookware.

Smart solutions set the DishDrawer Tall apart, giving you total control with refreshing convenience. Intelligent load sensing ensures that each run gets the right amount of water, and a fan-assisted dryer leaves every dish spot-free. One particularly ingenious addition to the DishDrawer Tall is the flow-through detergent dispenser, which pumps water through the detergent chamber at the beginning of the cycle, improving performance and eliminating detergent burn.



Smart solutions set the DishDrawer Tall apart, giving you total control with refreshing convenience.

All the advantages of the DishDrawer Tall multiply with the Double DishDrawer Tall, a heavy hitter with combined room for 12 formal place settings. The Double DishDrawer Tall provides a myriad of options to make washing even easier. Run both drawers together to tackle an extra-large load, or customize each drawer with a separate cycle to take care of a wide range of dishes at once. Run just one drawer on those nights when the festivities are considerably cozier—a true half-load uses less water, detergent and energy.

Fisher & Paykel always makes the conservation of energy and resources a top priority. Eco wash cycle options on this Energy Star appliance allow for minimal water usage, sometimes as little as 1.95 gallons per drawer. The DishDrawer Tall is ultra quiet and can be set with delayed starting times.

The challenge for hosting a large party has always been the same: Make sure the guests have everything they need, while leaving time for yourself to actually enjoy your own party. Fisher & Paykel’s Double DishDrawer Tall takes the dirty work out of managing a large meal, so your soirée can stretch uninhibited into the late hours of the night. With your afterglow intact, you’re free to start planning for the next big meal, where good food and great company converge at your table.



The double configuration allows you to run a small load that saves energy. Or run both drawers at once, customizing by dish type.





# Coastal CHIC

WORDS | **ROGER KAMHOLZ** PHOTOGRAPHY | **STEVEN J. CONWAY**

With undercurrents of eclectic style, Mark and Anna-Marie Bartlett's new kitchen in their relaxed Savannah home captures the couple's passion for the sea



**AMONG ITS MANY DISTINCTIONS,** SAVANNAH, GEORGIA, HAPPENS TO BE AMERICA'S FIRST PLANNED CITY. ITS GRID IS VINTAGE 1733. THE AUTOMOBILE WASN'T YET EVEN A FANTASY; TO GET AROUND, THE EARLIEST RESIDENTS HAD TO HOOF IT, BE IT ON THEIR OWN OR WITH THE HELP OF ACTUAL HOOVES. THE ORIGINAL CITY PLAN FAVORED COBBLESTONE STREETS, BROAD SIDEWALKS AND NUMEROUS "SQUARES"—SMALL PARKS THAT PUNCTUATE MAJOR BOULEVARDS, CARPETED IN GREEN, SHADED BY LIVE OAKS AND USUALLY ANIMATED WITH THE BUBBLE OF FOUNTAIN WATER. WITH MUCH OF THAT VISION STILL INTACT TODAY, SAVANNAH TRULY REWARDS THE ROAMER.

Mark and Anna-Marie Bartlett—a true pair of roamers if ever there were any—fell prey to the city's lulling charms more than five years ago. Mark, who hails from Yorkshire, in England, and Anna-Marie, originally from Pretoria, South Africa, make a living as members of the 13-person crew that operates *Plan B*, a 170-foot-long globetrotting motoryacht. When I make contact with Mark and Anna-Marie, they're docked in Bonaire, a tiny island in the Netherlands Antilles, located off Venezuela. *Plan B* had recently completed a four-month stint at a shipyard in Miami, Florida, Mark tells me, and now the yacht is island-hopping the Caribbean and Gulf of Mexico en route to the Pacific Ocean.

"I came to the town on a yacht that stayed for yard work and fell in love with Savannah," he says. "A lot of us yachties have settled there." As crew, the Bartletts are called away from Savannah for sometimes months at a time. "Getting back is great," Mark continues. "It's a very slow and peaceful city where people are friendly and you can go for a nice walk. In many ways it's a cross between America and England; there's a good variety of stores and bars, and you can walk everywhere, which I really like. It's the sort of city where people don't just say good morning, they actually stop and chat."



Savannah's well-preserved downtown captures the historic beauty of the early 1700s. As America's first planned city, its broad sidewalks and squares favor the roamer.



Although vintage furniture and light fixtures grace the Bartletts' home, the kitchen's modern lines and state-of-the-art Fisher & Paykel appliances reflect Savannah's forward-thinking design.

The Bartletts' gracious blue house, tucked away on a quiet street amid Savannah's historic downtown, is always a welcome sight for the couple. From the street, the house reads like many others in a city that has preserved its heritage well and, as a result, often feels frozen in time. But one look inside the house—particularly at the handsomely remodeled kitchen with its gleaming Fisher & Paykel refrigerator—and it's clear that Savannah's design legacy is hardly stuck in the past.

"The house was in a sorry state beforehand and really needed gutting, especially the kitchen," Mark says of the two-story building, which the Bartletts bought in late 2004 and later rehabbed with the help of Savannah Kitchen & Bath. "I found SKB in *Savannah* magazine," he recalls. "One of their kitchens was featured in an article." The Bartletts felt SKB's modern approach mirrored their own personal style. Lukejohn and Amy Dickson—the husband-and-wife team who operate SKB—had gained a reputation for successfully blending the hallmarks of historic Savannah with the clean geometry and slick surfaces favored in modern design.

"One of the problems with Savannah is that it's mostly quite traditional American style, which does not suit me very much," Mark continues. "So I asked Luke to come and look at the project. He and Amy came up with plenty of very good ideas."

Between them, Luke and Amy have a firm grasp of the business and its intricacies. A graduate of Savannah College of Art and Design, Amy brings a talent for interior design, furnishings and décor to SKB projects; Luke, who has a background in construction, oversees the technical and engineering side of the enterprise. Their offices and showroom space, which Amy fre-

quently reimagines as trends shift and new products become available, provides a glimpse at the firm's range, not to mention a survey of the latest and greatest in residential culinary hardware. For instance, the mocked-up Fisher & Paykel kitchen features a Fisher & Paykel CookSurface, CoolDrawer, a 36-inch gas range and a French Door Ice & Water fridge.

For the Bartletts' rehab, Amy worked closely with Anna-Marie on selecting a color palette, while Luke and Mark connected over the project's physical demands. "Luke and I think alike and are more technical—I'm an engineer and have been involved in construction of large yachts for a while, so we speak the same language," Mark says. "I think it's important to have common ground with an interior designer, and their tastes are very close to ours."

The kitchen takes cues from Savannah's prevailing style trends; the clean, modern lines of contemporary kitchen design; and, in subtle strokes, the couple's own personal and professional passions. Tiles on the kitchen walls between the floating cabinets and countertop are long and thin and a pale, watery blue. The horizontal bands evoke a blissfully calm sea—the yachtsman's best friend. Playing off the blue are the warmer natural tones of the wood cabinets and flooring. Even the galley layout of the kitchen is reminiscent of being onboard a yacht—though this kitchen certainly feels much airier and open than those you might find below deck. When I ask Mark if the maritime references were deliberate, he laughs. "No, that's pure coincidence or at least not a conscious choice." Although, he adds, "some of the fixtures are from yachts, literally, including most of the light fixtures. But the blue tiles were selected for their strong horizontal component"—the couple wanted counterpoints to the verticality that slender, high-ceilinged Savannah houses are known for.





The Bartletts turned to Savannah Kitchen & Bath for help in remodeling their kitchen, and Fisher & Paykel appliances were the obvious choice based on their fingerprint-resistant finish and unmatched technology.



“Savannah is the sort of city where people don’t just say good morning, they actually stop and chat.”



Unmistakably, the focal point of the kitchen is the Fisher & Paykel French Door Ice & Water refrigerator—as much for its looks as its culinary importance. The pair of French doors provide expansive access to the chilled contents within, and there is more than 20 cubic feet of storage space between the fridge and freezer. This fridge also features a new technology from Fisher & Paykel: EZKleen Stainless Steel. With the invisible EZKleen coating, the exterior surfaces of the fridge are much easier to maintain compared with conventional stainless steel.

“The fridge was always going to be very important visually—right in the center of the house and viewable from every room—so it was vital that it looked the part,” Mark explains. “There was no room for a chest freezer in a garage, so the kitchen fridge had to be large enough and have a freezer. This meant that we had to go for a counter-depth unit that would not interrupt the line of the cabinets. And it ought to be stainless, to provide a focal point and relief from the wall of cabinets. The Fisher & Paykel unit fulfilled all of our needs aesthetically and functionally—form and function came together better here than any other manufacturer.”

But, according to Mark, one element stood out as the clincher: “What sealed the deal was the fingerprint-resistant finish. No one else offered that. Working on superyachts, you’re plagued with acres of polished metal—which looks great right up until someone touches it. I don’t want to spend my time off polishing more of it.”

To enliven the rest of the living space, the Bartletts mixed vintage 1960s bar stools with contemporary furniture—found at 24e, Savannah’s mecca of modern décor—and a playful light fixture that illuminates the dining area. “My style tends to be a bit too masculine and stark,” Mark says. “These little elements were to bring that side down and add focal points to the rooms—conversation pieces, if you like. Anna-Marie found the light fixture at a local showroom. It’s called Sputnik, for obvious reasons.”

The Bartletts couldn’t be happier with the outcome. “SKB really came through for us,” Mark beams. “Working with Luke and Amy was very easy and stress-free. They both have great ideas and listen to what the client wants, but also—and it’s rare with designers of any sort—really know about the mechanics of making it happen.” The Dicksons kept the project on schedule and within the budget, in spite of the amount of work to be done, much of which is now unseen, such as rewiring, re-plumbing, foundation work, wall removals and more. Now the Bartletts not only have a smart, welcoming space that they relish coming home to, but also one that’s simple to maintain and attractive to renters. What’s more, for these two far-flung travelers, they own a piece of Savannah that truly feels theirs.

# PLAYING IT COOL

Fisher & Paykel's cutting-edge CoolDrawer makes a good first impression, quickly becoming the focus of a friendly first date

WORDS | ELLI THOMPSON PHOTOGRAPHY | MIKE CALABRO







**FIRST DATES CAN BE NERVE-RACKING**, TO SAY THE LEAST. AS ONE PERSON TRIES TO SELECTIVELY REVEAL THINGS, THE OTHER IS HOPING TO FIND OUT AS MUCH AS POSSIBLE. A GAME OF TUG-OF-WAR ENSUES—EACH PERSON GIVES A LITTLE AND THEN DESPERATELY TRIES TO TAKE AT LEAST SOME OF IT BACK. EVERY WORD SEEMS TO BE UNDER ANALYSIS, EVERY GESTURE UNDER A GIGANTIC SPOTLIGHT. IT CAN BE DOWNRIGHT EXHAUSTING. YET, FIRST DATES ARE OFTEN NECESSARY AND *SOMETIMES* EVEN ENJOYABLE. THAT'S PRECISELY WHY PEOPLE KEEP GOING ON THEM, AND WHY I AGREED TO A BLIND DATE SET UP BY A FRIEND. BENEATH THE SURFACE OF AWKWARDNESS, THERE'S HOPE FOR AN UNFORGETTABLE TIME.

Of course, certain things are guaranteed to ease the tension, such as, say, a good drink and, as I discovered recently, a good locale. In my case, the drink was a Cosmopolitan and the prime setting, my date Andrew's sleek, inviting kitchen, decked out in Fisher & Paykel appliances.

Let's start at the beginning. We tried the whole dinner thing early. Sure, the restaurant was nice—exactly what you'd expect for a first date when impressions are important. The white tablecloth was crisp and a candle in the center gave off a warm glow. At the same time, though, with the sound of clanging silverware drifting through the kitchen doors and across the room, it wasn't all that quiet. We ordered wine but didn't receive it as promptly as we had hoped. Needless to say, after finishing dinner we were eager for a change of scenery. Andrew suggested drinks at his place. Skeptical? So was I. That is, until we arrived.

Fisher & Paykel's streamlined appliances, like its new CoolDrawer, fit perfectly in any kitchen.





Stepping into Andrew's kitchen was like entering an alternate universe. It was blissfully quiet, for one. Now nothing could distract me from choosing my words with care and sounding nothing short of flawless, witty and in control. (If only...) The whole look of the place made it more inviting than the restaurant. A smooth marble island stretched down the middle of the room and was lit up by a series of hanging lights. A Fisher & Paykel French Door Ice & Water refrigerator elegantly lined one wall. Assuming the beautiful and spacious fridge to be the keeper of our cocktail supplies, I was quite surprised when Andrew instead reached for a drawer below the island's countertop.

The drawer, I found out, was a Fisher & Paykel CoolDrawer, and it was stocked full of choice ingredients to make only the most fabulous martinis. Did he have this planned all along as a way to sweep me off my feet? In no time at all, Andrew had whipped up a chilled, gorgeous Cosmo, right before my eyes.

Impressive. But what impressed me even more was the ingenuity behind the CoolDrawer. As the world's first multi-temperature drawer, it completely changed my notion of what a refrigerator could do. Better than a traditional fridge that has one or two temperature settings, the CoolDrawer has the option of five. Andrew had set it to Chill mode so that the vodka, cranberry juice and ingredients for alternate martini choices were at their absolute best just when we needed them. A Wine setting caught my eye and got me thinking that perhaps we would have had more luck uncorking a bottle here before dinner.

"Isn't this thing awesome?" Andrew asked, clearly seeing he'd wowed me. "It's not only really fun, but also practical. It has turned out to be a lifesaver more times than you'd think."

As Andrew started shaking up a dirty martini for himself and I sampled an olive, I couldn't help but ponder the seemingly endless possibilities for using the CoolDrawer, which extend well beyond a date night like this. A Pantry setting allows you to keep fresh produce and bread at hand when preparing a meal. This is important, I've learned, because as food sits out at room temperature, the levels of nutrients, vitamins and minerals drop. With the ability to customize the drawer's conditions according to food type, you no longer risk losing any of your food and drinks' healthful benefits.

Andrew and I talked over our martinis, and the discussion quickly led to music. We debated for a while over which band was better: Coldplay or Kings of Leon? To settle the score, we figured we had better hear a selection of both. Before leaving the kitchen, Andrew made a smooth move and switched the CoolDrawer to Freezer mode. He then replaced the martini ingredients with a container of vanilla bean ice cream and some berries.

"It's the easiest thing in the world to switch between modes," Andrew said as we headed into the living room. "But you feel so powerful because it's all within your control."

In Freezer mode, the drawer provides plenty of room for meat, bread dough or any range of frozen treats. On the night of a large gathering, not only does the drawer's additional space provide some relief, but its convenient location under the island also aids the quick assembly of whatever you're serving guests.



The CoolDrawer makes it a breeze to switch between various modes of refrigeration.

With our musical genius debate in full swing and tasty tunes filling the air, I began to see the potential for another date. Would it be this much fun the second time around? Could our conversation extend beyond music and refrigeration? But as much as I was trying to focus on the date, my mind kept wandering back to my love affair with the CoolDrawer. I imagined the great addition it would make to an entertainment room such as the one we were in or the dining room just a few feet away. Installing a CoolDrawer in a wet bar or at a counter near the dining room table would make social gatherings a cinch. Constant trips back and forth to the kitchen could be avoided entirely, as everything necessary would be within easy reach.

An hour later and with no firm consensus on the best band ever, Andrew suggested we head back into the kitchen. I, of course, was all for it. After all, when the senses are on high alert from the energy of a first date, what better place to be than a kitchen, where martini glasses glisten and the CoolDrawer glides open to reveal all the delicious makings of a sundae? Although the jury's still out on our music debate, at least we can both agree on the brilliance of the CoolDrawer.

After a night that exceeded my expectations, I may have changed my mind about the nature of the first date. Given the proper setting, you can find out a lot about a person. I'm sure you're wondering...will there be a second date? If it involves a CoolDrawer and a Cosmo, then yes. And sure, Andrew can be there, too.







# HOUSE {ON THE PRAIRIE}

A Fisher & Paykel kitchen and beautiful Winnipeg, Manitoba,  
prove there's nothing plain about the Plains Provinces

WORDS | JENNIFER CHESAK PHOTOGRAPHY | MIKE CALABRO





**A BARGE CARRIES FREIGHT ALONG THE RED RIVER AND** A STRING OF CANADIAN PACIFIC RAILWAY CARS CLACKS SLOWLY THROUGH TOWN BEFORE RUMBLING OUT ONTO THE OPEN MANITOBA PRAIRIE. SEMI TRUCKS FOLLOW SUIT, SPINNING THEIR WHEELS DOWN THE TRANS-CANADA HIGHWAY. ANGLERS AND HUNTERS FLY IN ON COMMERCIAL AIRLINES ONLY TO FLY OUT AGAIN ON SMALLER CRAFT. WINNIPEG HAS LONG BEEN ONE OF CANADA'S LARGEST HUBS AND A JUMPING-OFF POINT FOR COMMERCE AND RECREATION. BUT THOSE WHO CALL IT HOME HAVE PRESERVED ITS RICH, DIVERSE CULTURE AND HAVE BUILT IT INTO A CITY THAT'S A DESTINATION ALL ITS OWN.

Natives of the Assiniboine and the Cree First Nations were the earliest inhabitants of the region. In 1812, the first European explorers arrived, eventually making it the western node of a fur trade rivalry between the Hudson Bay Company and the North West Company. Over the years, myriad cultures have left their footprints, not to mention their recipes. "Winnipeg has a great mix of ethnic communities," says Lori Thorsteinson, who specializes in custom home building in the area with





her husband, Derek. Culture converges in Winnipeg at the Forks, a gathering place downtown where the Assiniboine River flows into the Red. Aboriginal groups were active at the site 6,000 years ago. Today it's a place for celebrations, market vendors, recreation and exceptional restaurants.

Winnipeg's vibrant history as a transportation and cultural nucleus turned hot urban community is reminiscent of one of the most important rooms of a home. "The kitchen has always been a hub," explains Lori. She and Derek own Parkhill Homes in Winnipeg, and Lori has been noticing a trend as of late where customers opt out of formal dining rooms and ask for open kitchens with eat-in nooks instead. "Kitchens over the past five to 10 years have become a social area," she adds, "where people entertain and cook."

Open kitchens must operate as a living and lounge space as much as they do a labor space. That means creating a room that blends with the rest of the home's style—a difficult task without the right pieces. Lori sends her customers to Coast Wholesale Appliances for a selection of Fisher & Paykel products that are as functional as they are sleek. "Coast Wholesale looks after all of our customers," she says. "They do the installation, their service people



Winnie-the-Pooh is named after the town of Winnipeg. A statue commemorates the bear at the Assiniboine Park Zoo.





Health- and earth-conscious choices have changed the way people build and design.

are great and they know their products. Fisher & Paykel looks nice in any space, and the innovation is incredible.”

Lori attributes technology changes in kitchen appliances to men getting behind the counter more often. “Cooking used to be thought of as a female job,” she explains, “but males are participating, and it’s starting to take shape in the appliances. We’re seeing some men completely redesign the kitchen, and years ago, you never would have heard of that.” The cooking-show explosion and trends in healthy eating, Lori adds, have also played a role.

Health- and earth-conscious choices have changed the way people build and design. Lori and Derek focus on constructing green homes and encourage their customers to incorporate Fisher & Paykel appliances not only for their looks but also for their energy efficiency. A Parkhill show home in Winnipeg’s Royalwood neighborhood, for example, has a Fisher & Paykel Double DishDrawer. Owners can run more frequent, smaller loads, saving resources. “Water and energy conservation are always at the top of our list,” says Lori. In addition to the DishDrawers, this particular home has a Fisher & Paykel Side by Side Ice & Water refrigerator and a 36-inch Gas Full Oven.

Beyond the kitchen, Lori and Derek incorporated low-flush toilets, water-conserving showerheads, energy-efficient heat-recovery ventilators, triple-pane windows and natural products throughout. The slate fireplace, granite countertop and hardwood cabinets all add to the home’s sustainability while creating an earthy palette to match.

Although a show home now, the stylish abode will someday provide a peaceful and cozy residence to anyone who appreciates what the area has to offer. “I’ve been fortunate enough to travel all over the world,” says Lori, “and as crazy as it might sound, I really enjoy the winters here. We hike, ski, skate, play hockey and snowmobile. Plus, we have great new businesses and restaurants cropping up



all the time. We’ve seen more and more sushi places and vegetarian and organic options. There’s more ethnic food available than ever before.”

Every August, Winnipeg hosts Manitoba’s Folklorama, a multicultural festival featuring demonstrations, storytelling, food, music and dance. Events and urban essentials like coffee shops, five-star restaurants, beautiful landscaping and river walks make Winnipeg a top-notch city.

Trains will always rumble through it, and it will always be a stopover for oodles of outdoorsmen, but that’s part of Winnipeg’s deep heritage. Just as the kitchen will always be the heart of the home, Winnipeg will continue to pulse as the heart of Canada’s beautiful Manitoba.



# INTERVIEW | LUKEJOHN & AMY DICKSON

QUESTIONS | ROGER KAMHOLZ PHOTOGRAPHY | STEVEN J. CONWAY AND BAILEY DAVIDSON

LUKEJOHN AND AMY DICKSON OWN AND OPERATE SAVANNAH KITCHEN & BATH (SKB), AN INNOVATIVE CONTRACTING AND INTERIOR-DESIGN FIRM BASED IN SAVANNAH, GEORGIA. LUKE, THE PRESIDENT AND SENIOR DESIGNER, AND HIS WIFE, AMY, SKB'S CREATIVE DIRECTOR AND DESIGNER, FREQUENTLY REFRESH SAVANNAH'S CLASSIC OLD HOMES WITH A CLEAN, MODERN SENSIBILITY.

**Neue: Does your unique relationship—as a couple and as business partners—change the dynamic of the workplace?**

■ LD: Yes, the dynamic certainly changes. We work every day to respect the boundaries of our professional and personal lives by staying focused on our clients and their needs.

■ AD: Yes, being a couple certainly does change things. The advantage of being a couple is that we are passionate about the success of our business and the relationships we form with our staff and clients. I feel passion keeps us motivated, whereas for other partners it's just a job.

**Neue: How would you describe your design philosophy?**

■ LD: My focus is to enrich and create change in homes and lives through improved design and strong client relations. After all, design requires a client or end user, and a satisfied and happy client enables me to continue to design.

■ AD: Freedom and comfort are the underpinnings of all my best design work. When clients feel better about their space and free to express their style in it, I have succeeded.

**Neue: From where do you draw inspiration?**

■ LD: I get my inspiration by surrounding myself with a strong team, positive staff and quality craftsmanship. My basis for these inspirations is rooted in my faith, which my wife and I share together.

■ AD: I draw inspiration from a variety of sources. Music and art inspire me continually. The people and places I find in travel inspire me the most.

**Neue: Savannah is full of beautiful historic buildings and homes. How does that influence your aesthetic and your work?**

■ LD: I really enjoy the eclectic mix of old, original materials and textures mixed with contemporary products. The combination is raw and pure because it is unexpected.

■ AD: Savannah is a beautiful city and a city with depth. Everywhere you look there is lush foliage and moss covering exquisite architectural details. There are layers of history and design in even the simplest buildings. I find that the beauty and the history have helped me appreciate juxtapositions more and "safe" design less. I strive for simplicity so that the historical details already present are not overshadowed.



“I really enjoy the eclectic mix of old, original materials and textures mixed with contemporary products. The combination is raw and pure because it is unexpected.”

**Neue: What are some ways to successfully integrate modern styling with a more antique backdrop?**

■ LD: Older architecture in Savannah is based on very strong design principles of form, function and proportion. This actually makes it more of a seamless transition with the modern styling that beautifully complements older spaces and environments. I enjoy letting these older spaces inform me what they want to be coupled with—in terms of modern products, textures and functions.

■ AD: Antiques can be finicky and can require more care, so it is good to mix up materials and take advantage of modern conveniences.

**Neue: Have you found that Fisher & Paykel appliances can “live well” among the more vintage, ornate details one finds in Savannah kitchens?**

■ LD: Absolutely. Our clients' reactions to Fisher & Paykel products in their older homes are actually far more positive than with traditional product lines. The modern styling of the appliances makes them feel connected to both the old homes and to the modern world, which creates a more dynamic and enriched lifestyle.

■ AD: Fisher & Paykel products have combined function and design. The styling of details, like knobs and controls, and attention to detail and finish make Fisher & Paykel a smart complement to more ornate pieces.



The DishDrawer® Tall.  
Made with big dishes in mind.



Love entertaining, but not so keen on having to wash your large serving platters by hand? Here's a quick heads up. The DishDrawer® Tall was designed just for you.

With an extra inch and a half in height, it handles big dishes with ease. And with all the features you've come to expect

from a Fisher & Paykel DishDrawer®, including easy-slide drawers and ergonomic loading, it's also easy to fall in love with.

More great thinking from Fisher & Paykel.