

Beautiful KITCHENS & Baths

Why Details Matter

How to Pull a
Look Together

Worth the Splurge:

- * Showstopping Islands
- * Indulgent Tubs
- * Windows That Wow

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The kitchen's earthy, muted tones, detailed architectural elements, and liberal use of weathered and antique finishes give it the old-world feel that designer and homeowner Arlene Critzos wanted.



Aged to Perfection

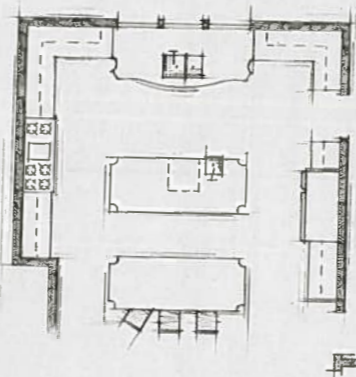
An interior designer infuses her own kitchen with the rustic flavors of the Old World to share with generations to come.

BY CHRIS HAYHURST | PHOTOS GORDON BEALL
FIELD EDITOR EILEEN DEYMIER



Four hundred years. That is the span of time Arlene Critzos can envision whenever she enters her kitchen. Two hundred years back—to her favorite spots in Europe and the old-world traditions she has grown to love as an interior designer. And another two hundred years forward—to her future grandchildren, and their grandchildren, who she hopes will eventually come to love this space that she and her husband, John, refer to as their “forever family home.” The Critzos family lives outside of Annapolis, Maryland, but in their home, you’d almost never know it. Follow your nose to the kitchen, then open a bottle of wine from their collection in the cellar, and you’re transported to Europe. “We wanted it to feel historical,” Arlene says, “with a lot of function—like something you’d see in early France.”

And early France it resembles. To begin, see the intricately engraved, 18th-century French butcher’s counter that Arlene found at auction and that now supports the room’s main sink. The undisputed



Above: The refrigerator wall includes custom pine cabinets in an antiqued bisque-wash finish, built-in slots for cooking wines, and a beverage center with a secondary fridge and a small sink. **Opposite:** Double ovens, a spacious cooktop, and a convenient pot filler make mealtime a cinch. The island is just a step away and includes a deep sink and dishwasher.





DESIGNER INSIGHTS Going Old World

Homeowner and designer Arlene Critzos shares her top tips for creating a kitchen with old-world style.

- **Avoid shiny finishes.** Consider tempered, antiqued, and rustic finishes. “If there’s iron,” Arlene says, “it should be a dull iron. If there’s paint, it should have a matte or weathered finish.”
- **Include natural stone.** Granite or marble are great choices for countertops. Select a honed finish and slabs without big patterns.
- **Pay attention to details.** Handcrafted touches, such as decorative woodwork, thick moldings, and paneled cabinetry doors, add authenticity.



focal point of the space, it’s anchored beneath a trio of windows heavily framed by weathered wood beams. From there, the old-world charm continues with white marble and granite countertops, antique iron sconces, and a carefully assembled array of quiet, aged, and textured surfaces, from the mosaic limestone tile surrounding the room’s dual islands to the terra-cotta backsplash behind the range. Then there’s the hood, which is made of plaster. “It was molded by hand on site,” Arlene says.

It’s a rustic look, a space made to feel—and be—used. And yet it’s also undeniably modern, a high-end kitchen with all the bells and whistles. An avid cook, Arlene says the first island—the one with the apron-front sink—is hers. The second one—with the twirling turned legs and the high-rise chairs—is for everyone else. “We have two children, and their friends are always over, so that’s the diner counter. They can be there while I work.”

Arlene is also a talented gardener, and the meals she prepares often include the vegetables she harvests just outside the door. Indeed, come summer, with the kids home and the garden in full swing, one can easily imagine how this space might hum: rhythmic chopping and dicing, a splash of wine in a pan, and the chitter-chatter of kids helping out and moving about with jobs to do. *C’est la vie!*

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Above left: The ornate design on the prep island’s apron-front sink is similar to that on the 18th-century French butcher’s counter. The countertop is white marble. **Above right:** On the second island, where guests sit, there is storage space for platters and bowls, and it does double duty as a serving station. **Opposite:** An 18th-century French butcher’s counter is the highlight of the space. The piece is capped with a slab of granite precisely cut to match its shape.

