

SPECIAL ISSUE Co-Published with the American Society of Landscape Architects

GARDEN DESIGN

11 best gardens

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our annual design program

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Classical Chinese Garden

Our Favorite New Pots

Beautiful Bulbs in
Your Living Room

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The
OASIS AWARD
for Outdoor Kitchen Design

All That and Then Some –

A private Virginia retreat for outdoor cooking, dining and entertaining



Jon van Allen

2007 Oasis Award Winner

When our Oasis Award judges viewed the winning entry from Jon van Allen of McHale Landscape Design in Vienna, Virginia, the response was unanimous: This is an inviting space that makes you want to spend time outside.

“He created a room that’s usable many months out of the year,” said landscape architect and chef J’Nell Bryson. And Pete Georgiadis of Kalamazoo Outdoor Gourmet commented, “The space is a perfect retreat, balancing the formal style of the home with a casual and inviting atmosphere.”

The project, in Great Falls, Virginia, is located in a region that has long been an attraction for those who love the outdoors. Nearby Great Falls Park is filled with natural wonders enjoyed by hikers and day-trippers. River

East Coast Pool Pavilion

Well-appointed outdoor kitchens are becoming popular in all climates. The above concept is designed for a milder climate in Virginia with screens and outdoor heaters to extend the entertaining season.



Bend County Park and the Village Green also host locals and visitors on lazy Saturdays and festivals that mark the seasons.

Van Allen’s clients won’t have to go farther than their own backyard to experience nature at its finest, where an amenity-packed outdoor cooking and dining pavilion awaits. Constructed out of pressure-treated lumber concealed with veneer and designed with a dark gray slate roof to pair with a Georgian colonial house, the pavilion is situated on a five-acre parcel surrounded by rolling hills and woodlands.

“My clients asked for an outdoor kitchen completely separate from the house, roofed and screened, complete with a fireplace, flat-screen television, dining and informal seating area,” says van Allen. Clearly, they got everything they asked for and more.

The pavilion is on axis with the house and pool, and while it in no way clashes with the formality of the architecture, “It was the client’s desire to relate to the home architecturally but be a bit more relaxed in layout and finishes,” says van Allen.

The kitchen is completely self-sufficient: no running back to the house for last-minute fixings. Outfitted with Kalamazoo’s Custom Outdoor Kitchen Collection, the space includes their flagship charcoal, wood and gas hybrid grill with other top-of-the-line equipment such as the two-drawer

Unity

While the outdoor kitchen is separate from the house, the design implements materials and similar colors to create a sense of continuity between the two spaces.



Site Plan

The pavilion is on axis with the house and pool. The symmetry of the pavilion extends to the footprint of the formal garden to one side and the activity areas to the other. The site plan draws people from the house to the pavilion.

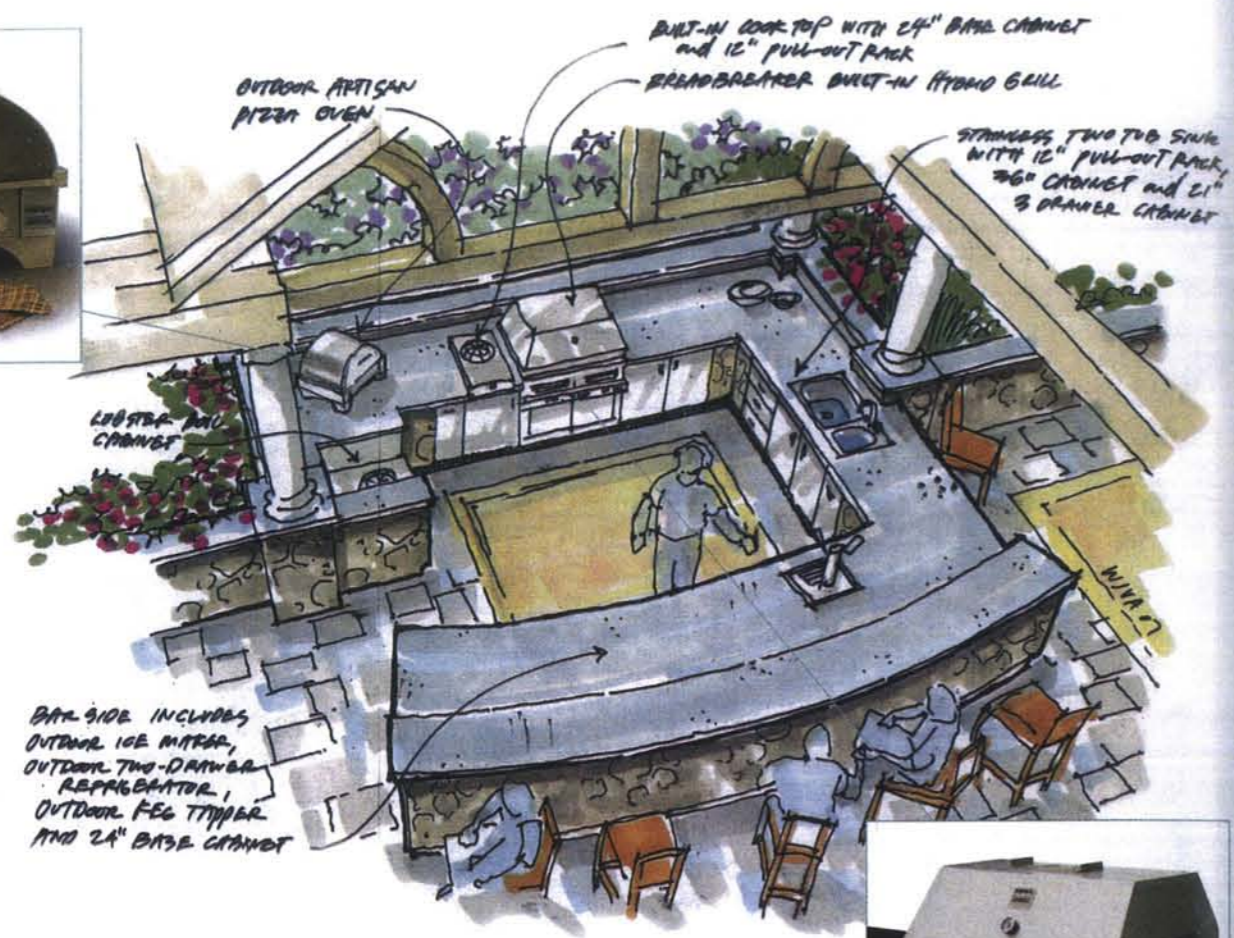


Artisan Pizza Oven

The stone in this oven delivers superior heat transfer characteristics and the low, arched top reflects radiant heat back to the pizza for even baking from both the top and bottom.

Complete Kitchen

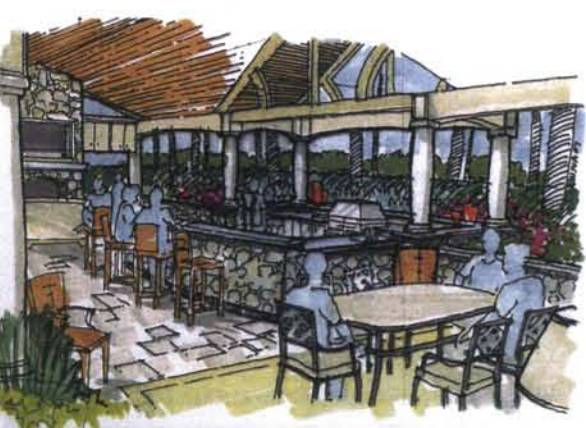
The kitchen is full of amenities any chef would appreciate, and the layout keeps the cook engaged in the party.



refrigerator, lobster boiler, keg tapper, ice maker, wok cook-top and pizza oven. The kitchen also uses Kalamazoo's stainless steel cabinetry for maintenance-free storage.

"The outdoor kitchen is a destination in itself," said *Garden Design's* editor-in-chief Bill Marken.

A formal dining area complements the kitchen, and a comfortable seating area opposite the dining area gets cozy by the fireplace. Two Kalamazoo outdoor wine chillers



(one for white varietals, one for red) in the dining area buffet offer easy access while entertaining. Outdoor rugs, fine furnishings, heat lamps and ceiling fans — every detail has been attended to. Underfoot, Pennsylvania flagstone set in a random Ashlar pattern brings the richness and warmth that only stone's natural gradations can.

The full range of accoutrements transforms the pavilion into the ultimate party pad. "I can see my clients using the space so many different ways," says van Allen. "They can have a romantic dinner by the fireplace, smoke cigars with the boys and watch a game, watch the derby while sipping on mint juleps, have friends over for a formal dinner or just throw some dogs on the grill and pizzas in the oven for a kid's birthday party."

So many living spaces could have led to a monolithic project that takes over the site, but as designer Sandy Koepke noticed, "Jon did a nice job with scale. It is a large space to design with, but he made it work."

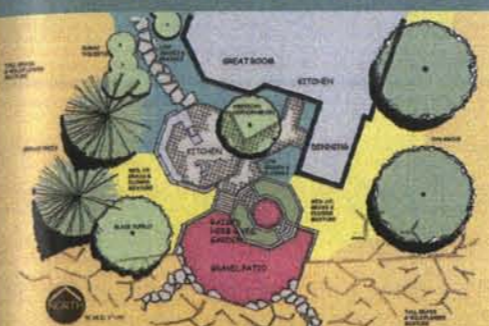


Built-In Hybrid Grill

Every outdoor cooking technique is at your disposal with 100,000 BTUs of main burner power and the revolutionary hybrid grilling drawer system (below) that enables cooking with any combination of charcoal, wood and gas. The deep-hopper cookbox design eliminates the hassles of cleaning the grill, making the outdoor kitchen all the more enjoyable.



Honorable Mention



Pod-tastic: Graduate student Michael Garrett of Champaign, Illinois, designed a cluster of outdoor spaces that opens up to the natural space beyond it. "Imagine if Midwestern suburban living was transformed into a panorama of prairie and savannah landscapes," he noted in his entry. With an outdoor kitchen at its core and an herb garden within easy reach, "It has a nice overall layout composed of pods that encourages movement from space to space," said Bill Marken.



Kalamazoo Outdoor Wine Chiller

Features vinyl coated full-extension shelving that prevents shifting and slippage of the stored bottles; and glass doors that protect varietals from ultraviolet light while displaying the contents of the undercounter wine storage cabinets in all their beauty. Each 24" unit shown above can hold up to 42 bottles of your favorite varietals.

Enter your original concepts in 2008

The 2007 Oasis Awards delved into the ever-growing and relatively young field of outdoor kitchen design. Thanks go to the judges for this year's competition: Bill Marken, editor-in-chief for *Garden Design*; Sandy Koepke, interior designer and outdoor room specialist; J'Nell Bryson, landscape architect; and Pete Georgiadis, president of Kalamazoo Outdoor Gourmet. To enter next year's Oasis Awards, submit a conceptual design for an exterior residential room

appointed with pieces from Kalamazoo's Custom Outdoor Kitchen Collection. Visit www.OasisAward.com to view details on next year's Oasis Award entry process. The winner(s) will be recognized in several ways including: announcement in the October/November ASLA Residential Awards issue of *Garden Design* magazine, exposure through *Garden Design* at the 2008 ASLA conference, a feature on www.KalamazooGourmet.com and a feature on gardendesign.com

