Burning love
By L.A. Jackson

Call Aaron Hydrick a chilehead, if you want. He has been growing hot peppers for years — to the point that he was asked if he wanted some pickled peppers. The answer was a resounding "yes." Hydrick packs "Bull Durham" and "Bull Durham Supreme" into his tiny plot next to his apartment, which he shares with his roommate and fellow chilehead. He is one of the many New Yorkers who have taken up chile growing as a hobby, and he is always happy to share his knowledge and expertise with others.

Hydrick lives in an apartment with just over 120 square feet, and he manages to fill that space with chile peppers. He grows them in pots and uses a variety of techniques to get the most out of his small space. He prefers to grow his peppers in the balcony of his apartment, which he shares with his roommate and fellow chilehead.

Hydrick's apartment is small, but his love for chile peppers is big. He grows a variety of chile peppers, and he even developed his own hot sauce, which he called "Primordial Potatoes." He uses the heat from his hot sauce to create a variety of dishes, including sauces for pasta and vegetables.

Hydrick is passionate about chile peppers and is always looking for new ways to use them. He recently discovered a new way to use chile peppers, and he plans to experiment with it in the future. He is always on the lookout for new ways to use chile peppers, and he is always happy to share his knowledge with others.

Hydrick is grateful for the support he receives from his fellow chileheads. He says that he is always looking for new ways to use chile peppers, and he is always happy to share his knowledge with others. He is grateful for the support he receives from his fellow chileheads and is always looking for new ways to use chile peppers.

If you want to know more about chile peppers, you can visit www.honeydewfarm.com, where you can find information on the many different varieties of chile peppers. You can also visit his apartment and see his apartment in person. He is always happy to share his knowledge and expertise with others, and he is always looking for new ways to use chile peppers.
The roof

The roof on the house is not a standard pitched roof. Architect Eric Van Mehlman wanted it to appear as if it were a massive wedge shaped object (rather than just a two-dimensional slanted surface) that is split into two halves. Most homes have roofs that are propped on top of the wall frame. Here, shingles are applied to the side of the roof wedge so that the wedge looks like a heavy object rather than just a flimsy protective layer.

The custom porch columns (built by Mehlman) are cut away to appear as though they aren’t there to support the roof. The result is a roof with more of a prominent, heavy presence over the porch.

the plans

An architectural drawing illustrates how the south side of the house – living, dining and kitchen – all become extensions of the same space with few walls between them, as opposed to the compartmentalized private spaces of the north side with several walls.

Placing the kitchen in the center of the house allowed Mehlman to be more flexible in the arrangement of rooms. Had the kitchen been placed in one corner of the house (like most Habitat house designs), a longer corridor would have been necessary to retain the privacy of the bedrooms.

"The design sat in the office for about a year. No one wanted it," said architect Mehlman. The homeowner told him she selected the design because "she could see herself in the space."

architect’s aim

"The design started with how to centralize a kitchen in a 1,000 square foot plan. We were trying to work within the realm of affordability and develop a unique and better product," Erik Mehlman said.

Veta Jay Clark contributed to this story.