



KITCHENS & BATHROOMS

STYLE GUIDE



Looking to refresh an existing room, or planning a complete remodel? Our guide has insightful styling ideas for island kitchens and bathrooms with a softly modern mood

KITCHENS FOR COOKS

As focus turns to entertaining over the coming weeks, a kitchen that has been designed for cooking enthusiasts will ensure a successful festive feast

At this time of year, those who seek solace in cooking, who positively look forward to putting on lunch for twenty guests and relish the challenge of a complicated recipe, can really showcase their culinary skills. A hardworking, carefully considered kitchen will help cooks with the preparation of an enticing festive feast, and stand up to the demands of year-round catering.

Designing the perfect kitchen area is a challenge. As with cooking, the key to success is in the preparation. Kitchen design is very evolved and the choices available seem unlimited, so it pays to consult an expert and consider carefully every aspect of the space with which you have to work. There are key elements to every kitchen, which must be considered and that have to fit both the physical space and the demands of those who will be using it. These elements, such as storage, appliances and flow, must also work in harmony with each other.

A well designed kitchen is a joy and will help to ensure tasty end results. With expert advice and a bit of careful planning, even a reluctant cook might discover some seasonal enthusiasm that could last throughout the year.



PREPARATION SPACES

"Chopping boards are some of the most used items in the kitchen. A serious cook will prefer a large block, but these can be quite heavy, and therefore awkward to store and clean," says Andrew Petherick, Director of Artichoke. As an alternative, he suggests a bespoke mounted butcher's block made from end-grain maple, a good looking material that is also extremely robust. As well as resolving the problems of storage and cleaning, creating a dedicated area for cutting ingredients helps to keep the kitchen orderly, and frees up the worktop for other tasks.

Maple butchers' block with stained oak and stainless steel frame and a slatted pot rack below. Complete kitchens from £100,000, Artichoke

Kitchen Style



SOCIABILITY

For the cook who likes to socialise whilst preparing food, an open-plan design where the dining and cooking areas blend into each other is ideal. The cook should be able to look into the room and towards guests when working. "Placing a sleek induction hob on an island, as we have in this kitchen, creates a showpiece where friends and family can gather to watch the cook at work," says Andrew Hall, chief designer at Woodstock Furniture.

Complete kitchens cost from £30,000, Woodstock Furniture



CLEANING

"I strongly recommend having two sinks – it makes the cleaning area much more versatile. Placement areas on either side – one for clean cookware, the other for dirty cookware – are also absolutely vital," says Heidi Westcar, head designer at Culinary Architecture. To keep the kitchen looking sleek, Heidi suggests placing drainage holes directly into the worktop or into one of the sinks, eliminating the need for a draining board. "Taps should be the best quality the client can afford. They are the most used appliances in the kitchen. It is not the item upon which to economise," she asserts. ►

Complete kitchens from £40,000, Culinary Architecture

APPLIANCES

The cooker is the linchpin of the kitchen, so it is worth forgoing gadgets and faddish innovations to splurge on a top quality appliance that will be a pleasure to use and will last for years. For enthusiastic cooks, especially those with large families, Barney Bell of Chalon recommends a range cooker: "The combination of gas and electric ovens makes these ideal for cooking and baking several things at once. Separate panel hobs provide further flexibility and, critically, they are easy to clean."

'Chalonnais' range cooker from £8,425, Lacanche. Complete kitchens, from £30,000, Chalon



STORAGE

For a cook's most important and valuable tools, specially designed storage, such as this knife drawer by Artichoke, is a luxury worth considering. "The design ensures the blades do not touch, whilst concealed cabinet-makers' magnets ensure they do not move when the drawer is closed. It also has a drop-down lid, which stops children accessing the knives and functions as a light-use chopping board," notes Director of Artichoke Andrew Petherick.

English oak knife drawer. Complete kitchens from £100,000, Artichoke

FLOW

"The bigger, the better, is a common misconception. Of course, a large kitchen is lovely, but only if it works efficiently, which means the three most important areas – the wet zone (the sink), the cooking zone and the refrigeration zone – must be within easy reach of one another. It is no good creating a pretty kitchen if nothing is where you want it and the cook is endlessly walking from one end to the other. It will just end up being a pretty kitchen that you hate," suggests head designer of Culinary Architecture, Heidi Westcar.

Whole kitchens from £40,000, Culinary Architecture





EXTRACTION

"Good extraction is a must, but it can be difficult to implement, so it needs to be considered at the start of the project. The first and main questions are: where will the duct go? And where should the motor be located? The shorter and straighter the run, the better," explains designer Tim Wood. A bespoke arrangement is often the best solution. This example has integrated lighting, remote controls and five removable filters that can be cleaned in the dishwasher. Its powerful twin motors are mounted outside, which significantly reduces noise.

Whole kitchens from £30,000, Tim Wood

ACCESSIBILITY

A keen cook will have an abundance of ingredients, so effective storage is vital – everything should have a place yet remain easily accessible. For this, a pantry can be extremely useful. "If your kitchen doesn't have the space for a walk-in pantry, a pantry cupboard is a good alternative," says Debbie Bowden, kitchen designer at Barnes of Ashburton. Matt Podesta suggests including a marble worktop: "Not only does it look beautiful, it provides a cool surface for cheese." He also recommends including an electrical supply for appliances that would otherwise take up valuable space and make the kitchen look cluttered.

English oak and oak veneer cupboard pantry with Carrara marble worktop painted in Hague Blue by Farrow & Ball. Complete kitchens from £35,000, Podesta

FEATURE JENNIFER GOULDING