

Utopia KITCHEN & BATHROOM

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TALL STORY

When everyone in the family is of above-average height, creating an ergonomic kitchen is essential



This grand old Georgian house in a West Country Cathedral city was split into five small flats in the 1930s, but has now been restored to its former glory by owners Peter and Jenny. When the final flat became vacant last year, the couple snapped it up to incorporate it back into the main home, providing a generous area for a new kitchen in the process.

The reclaimed flat turned out to have been the original kitchen for the house, with a well and vaulted rainwater storage area under the floor, which has been preserved. The couple had hoped to keep the original flagstones as well, but although they were lifted and restored, in the end they were too uneven to provide a good base for the new kitchen, so Jenny has had them laid as a terrace in the garden and used new, distressed tiles on the floor instead. With a cold finish on the floor, it was essential

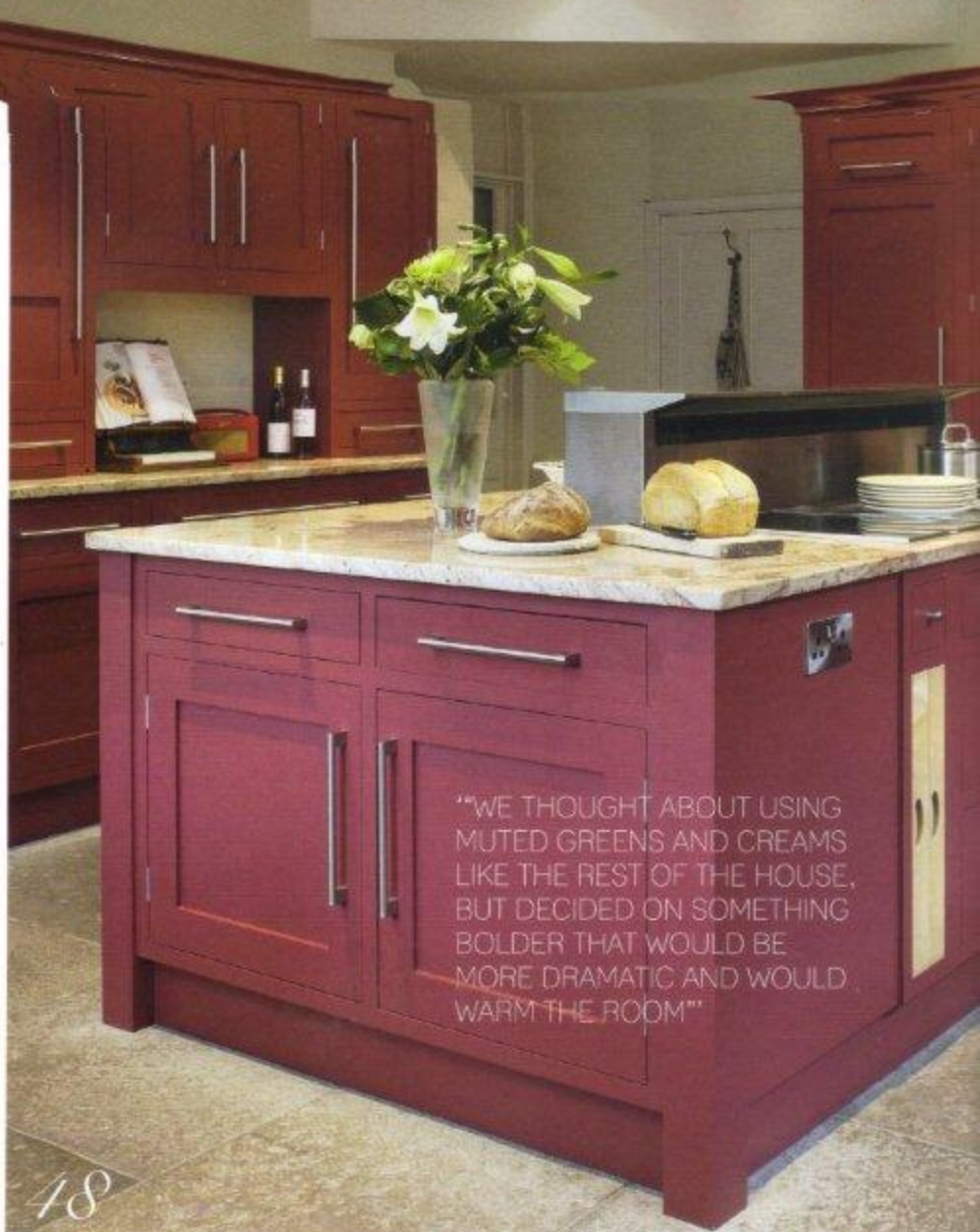
that the new kitchen area had a warm feel to it. "I thought about using muted greens and creams like the rest of the house," says Jenny, "but Peter said he wanted something bolder. He thought it would be more dramatic and warm as it was a room that needed warming up."

They settled on a deep red paint colour, Farrow & Ball Eating Room Red, hand-painted onto simple, Shaker-style Benchmark kitchen units made by Edwin Loxley. For the kitchen design they chose Jonathan Wetton of Somerset-based Mercia Kitchens, who had been recommended to them by friends.

The couple knew that they wanted something with simple lines, and found that working with Jonathan was a relatively easy process. "He had a clear idea of what we wanted and gently nudged us ●●●

"THE NEW ROOM FULFILLS ALL OUR
REQUIREMENTS OF A KITCHEN AS BEING
A PLACE TO COOK, EAT AND SOCIALISE"





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to make food preparation and clearing up more ergonomic and comfortable.

When it came to kitchen equipment a lot of domestic discussion had gone on. "I'd grown up with Agas and had cooked on them all my life," says Jenny, "but Peter really wanted to cut our gas bill." In the end, they selected a range of Gaggenau equipment that they felt would replicate

the functions of a range cooker. "So we can slow cook and make stock overnight in the warming drawer, like the low oven in the range, and make scones on the teppan-yaki instead of using the hotplate," she says. Finally, fearful of missing the warmth that a big range cooker brings to a kitchen, the couple specified a wood-burning stove from Clearview Stoves. "So we still have something alive and warm in the ●●●





kitchen but the gas bill has gone down by a great chunk," says Jenny.

As the main cook in the family, Peter is enjoying all the latest gadgets, including the steam oven, induction hob, teppan-yaki, pop-up extractor and the Quooker boiling water tap. He also specified lots of extra work surface. "We wanted a design that was in sympathy with the room and its period and where everything was in easy reach," says Peter. "We also wanted space for a table that could seat 12 comfortably." The rustic wooden table and assortment of vintage chairs that is in there at the moment look perfect in the kitchen, but are actually a stop-gap. Jenny laughingly admits that the table is actually their old garden table spruced up with a tablecloth.

Now the project is complete, the couple are very pleased with their choices. "Our old kitchen was at the other end of the house and was smaller," says Peter. "The new kitchen gave us the space that we wanted. This is a house that is always buzzing with people, many of them friends of our four teenage children. It offers us much more surface area for food preparation and has become the focal point of the house. The new room fulfils all our requirements of a kitchen as being a place to cook, eat and socialise." ■



Details

Kitchen design by Jonathan Watton of Mercia Kitchens
01749 674 321 www.mercia-kitchens.co.uk

Kitchen units Edwin Loxley Benchmark plain shaker units hand-painted in Farrow & Ball Eaking Room Red
0115 975 8188 www.edwinloxley.co.uk

Gaggenau AT405131 table ventilation, V421110 induction hob, BQ251113 pyrolytic oven, BS271110 steam combination oven, WS262111 warming drawer, YP421111 teppan-yaki grill, V441111 induction wok top, WP400001 wok pan, WZ600001 wok stand, DFCa15e1 dishwasher
0844 892 8986 www.gaggenau.co.uk

Liebherr IG2544 freezer, KB3660arder fridge
0844 412 2655 www.liebherr.co.uk

Frankie Kbc110-20 and Kbc110-55 undermounted stainless steel sinks, Olympus tap in whitecoat
0161 436 6280 www.franke.co.uk

Quooker boiling water tap
020 7923 3355 www.quooker.com

Building work and replin flagstones
01749 342 706 www.ellisandco.uk.com

Clearview Stoves woodburning stove
01588 650 123 www.clearviewstoves.com

"WE WANTED TO CUT OUR ENERGY BILLS, BUT WITH THE WOODBURNER WE STILL HAVE SOMETHING ALIVE AND WARM IN THE KITCHEN"

