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thesethreerooms.com



End-of-terrace kitchen

THE CLIENT

Flora Fyfe-Graham, 44, a science journalist, and her husband, Alastair, 34, a photographer, live in a Victorian end-of-terrace house in east London with their sons Fraser, nine, and Fred, six. Now that the kids no longer need a play area, the couple would like to reconfigure the kitchen so it has more of a connection with the garden as well as better flow with the rest of the ground floor.

THE SPACE

The couple plan to reconfigure their L-shaped kitchen so the short part of the L comes into the centre of the room. They want to replace the window over the sink with doors to improve flow to the garden (1), swap the current French doors (2) for a window and a storage bench seat, and create an outdoor kitchen. They would also like to add skylights.



THE WISHLIST

1 The couple like natural materials, a mix of textures, and reclaimed and industrial-inspired details. They're keen to be as sustainable as possible. Shaker-style cabinetry, wooden worktops and muted tones are on their wishlist.

2 Flora dislikes integrated appliances as well as nondescript furniture. She'd like an island but doesn't want the sink to be part of it. She would prefer to keep their existing dishwasher, oven, hob and butter sink.

3 Other features Flora and Alastair would like to feature in their new kitchen include plenty of worktop space for preparing food, a large American-style fridge and a wine storage unit, as well as a dedicated area for tea and coffee.

THE MOODBOARD

For your cabinet:
Furniture Supply House
Email: info@furniture-supply.com
Heritage Brass
www.monks.com/heritage-brass



Full Stone 7mm
worktop from
£295. Worktop Express
www.worktop-express.co.uk

THE BUDGET

£20,000, excluding installation

Marble and subway
blue stone egghead
chair, £70 for 24 inches
square, £300
[tarrow-ball.com](http://www.tarrow-ball.com)

The SOLUTION

Lighting The drawing shows the island has built-in LED spotlights with a black trim to illuminate the island below.

Breakfast bar A wooden breakfast bar is a place for casual dining and coffee.

Built-in bins Two integrated containers below the sink are used for recycling and waste.

The designer, Liz le Fevre, projects designer at Brandt Design's head office in Stevenage, has worked in the industry for more than 10 years.

“Simple, matt white Shaker-style cabinetry creates a blank canvas to bring in textures and accents. With that as a base, I then chose the worktops. A Spekva Heart Ash solid wood, with grey undertones thanks to the Vintage Oil finish, ties in with the antiqued silver mirrored glass splashbacks behind the main run of units – a nod to Flora and Alastair’s antique pieces. At the far end, a thicker Crystal White quartz around the sink adds practicality, while different heights create zones and break up the long run of surface.

In keeping with their love of the reclaimed and upcycled designs, I introduced bespoke ceiling shelving, made of black iron pipework with Spekva wood. This creates useful storage in an otherwise dead space. The wide pan drawer on the island also has a hidden internal drawer for cutlery, kitchen roll, spices and even a knife block – everything you need for a great preparation area.

I’ve proposed an L-shaped skylight at the end of the kitchen, with a full-height glass panel door linking to it. I’ve also suggested the new window be a ‘picture’ design, to create a perfect seating area with storage in the bench below.

While Flora and Alastair are retaining their sink, dishwasher, hob, and oven, I’ve included a new Bosch American-style fridge-freezer, modern chimney extractor in black glass and a Blanco Catria tap with pull-out spray in a matt black finish, plus a practical telescopic towel rail.”



THE NEW DESIGN

1 Built-in draining Integral worktop grooves to the right of the sink create a place for pots and pans to air dry.

2 Larder A shelved cupboard to one side of the fridge-freezer can be used to store dry goods, while the island opposite is the perfect place to put down shopping.



NEED TO KNOW

SOURCEBOOK

Design and furniture Brandt Design | 01438 728622 | www.brandtdesign.com
Appliances Bosh | 0244 892 8972 | www.bosch-home.co.uk
Sink and tap Blanco | 01926 685000 | www.blanco.co.uk
Worktops Brandt Design | 01438 728622 | www.brandtdesign.com

THE COSTS

Furniture	£7931.89
Surface	£9205.04
Appliances, wine and tap	£3419.32
Total	£20,556.25

THE VERDICT

Flora says: “We loved this design and think it captured our vision for the kitchen almost perfectly. The cabinetry and worktops look lovely. The textured handles, picture window and bench seat all fit our brief. In particular, we liked the bespoke shelving above the island, which would look great with our existing reclaimed-wood bookcases and add useful storage. Lights on the base are a well-considered detail, while the locations of the wine storage are thoughtful, too. We hadn’t considered an L-shaped lightwell – we will definitely look to include this in our project. The antiqued mirror splashback is a nice idea but probably not for us – I think we will choose something like a textured tile to add warmth. We would also forgo the wall cabinets above the sink.” >

Reconfiguring the kitchen

THE CLIENT

Susannah Behr, a charity worker, lives in a three-bedroom Victorian terraced house in north-east London with her four-year-old son Liam. It was previously owned by Susannah's mother, who is now in a retirement home, so they moved in almost a year ago. Susannah would now like to put her own stamp on the kitchen, which hasn't been renovated for more than 20 years.

THE SPACE

The kitchen is 4.3m long and 3m wide. While there's the potential for a side-return extension, Susannah would prefer to keep the existing layout, which has been extended once. Because of this, a rolled steel joist (1) sits two-thirds of the way along the galley, creating a section of lower ceiling height and narrower width. A large picture window sits at one side (2), while there's a glass door and small window.



THE WISHLIST

1 Susannah loves cooking and has lots of pans and bakeware, so the new design shouldn't reduce cupboard space. She's happy to reuse the hob, oven and extractor and would prefer to spend more on creating a spacious feel.

2 The room doesn't have much space for additional furniture, such as chairs or stools, so it would be good if the seating spot could be retained next to a window. Susannah is often keen to include a good lighting design as the room can be dark.

3 Green is Susannah's favourite colour. She likes the idea of combining the shade with white and black features. Ideally, she would like the new kitchen design to not be ultra-modern, although the look doesn't need to be super-traditional either.

THE MOODBOARD

Feature wall lighting: single spotlight in recessed track, 16W, 200 lighting, darlighting.co.uk



As the kitchen island is 1815, choose a 1815mm sink. showsofdonovan.com

Feature wall lighting: double spotlight in recessed track, 30W, 200 lighting, m-marcus.com/heritage-brass

THE BUDGET

£15,000, excluding installation

The SOLUTION



The designer: Having studied a degree in interior design, Nicole Whyte started at Olive & Barr around two years ago.

"I wanted to create a space that Susannah and her young son will enjoy for many years and a kitchen that was both stylish and functional but still felt sentimental to her. I felt it was important that I didn't make too many drastic changes, so that the kitchen still felt in keeping with the original house but with an updated look. As her favourite colour is green, I opted for a painted finish in Card Room Green by Farrow & Ball. The rich tone works well to reflect the outdoors, making the room feel bigger.

The galley layout is ideal for passionate cooks, as there is plenty of working space either side of the hob. I've positioned two ovens at eye level for convenience and included an induction hob with plenty of cooking zones, ideal for entertaining. Safety was also a big consideration for her young son. The height of appliances is child friendly, meaning Susannah always has peace of mind.

Olive & Barr specialise in Shaker-style kitchens, so I've suggested glazed units either side of the hob and open shelving above the sink break up the wall units and provide an area to display precious items Susannah's mother may have had.

Every detail has been considered to maximise space, from the hidden cutlery drawers to a slimline dishwasher, even down to the integrated bin located close to the door for convenience.

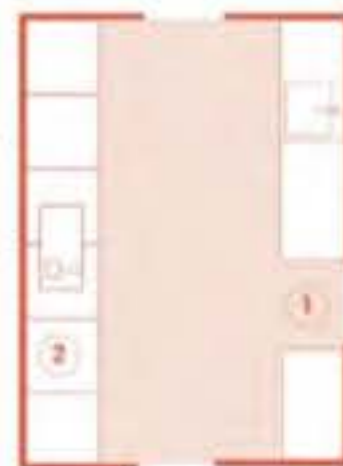
As the space wasn't large enough to incorporate a dining area, I have added a bench seat under the low window to create a small nook to relax."



Pull-out storage Open shelving below the hob (back) provides a convenient space for cookware and plates. **Shelving** Open shelving above the sink allows Susannah to showcase her mum's prized possessions or used potteries. **Flooring** The herringbone pattern offers a look that doesn't lose sight of the room's history.

THE NEW DESIGN

1 Open shelving A floating design adds extra storage without blocking the daylight from a side window. **2 Integrated appliances** Concealing a dishwasher and fridge-freezer behind cabinet doors makes the room feel sleek.



NEED TO KNOW

SOURCEBOOK

Design and furniture Olive & Barr 01884 514 779 www.oliveandbarr.com

Appliances Ecolife 01252 201111 www.ecolife.co.uk; Neff 0344 802 8200 www.neff.co.uk

Sink Borker 01 920 585300 www.borker.com

Tap Lauritzen 0342 6 553 555 www.lauritzen.co.uk

Worktops Cosentino 0800 754 0000 www.cosentino.co.uk

THE COSTS

Furniture	£13,200
Appliances	£3000
Appliances installation	£5675
Total	£3000
	£16,200

THE VERDICT

Susannah says: "I love this new look – the designer has done an amazing job. The colour is great and definitely one I would choose for the units. I really like how the ovens are separate from the hob – and the fact that there's two of them, which will come in so handy when I'm cooking for a crowd. Even though the space isn't any larger than before, I can see how it works better than it does at the moment. It's also interesting to see the flooring choice as that was something I wasn't sure about. Seeing this herringbone pattern in situ makes me think that the room would look great with this style. I'd settled on the idea of tiles for the splashback too, but I can see how this continuous material would be more practical and easy to keep clean on a day-to-day basis." >