





# **UP FRONT**

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10 KITCHENS BEDROOMS @ BATHROOMS



Left: The orientation of the island works particularly well at an angle and ensures there is enough activity space for everyone to work and socialise in the kitchen.

Right: The couple incorporated both an induction hob and a gas wok domino hob as they regularly enjoy cooking Asian cuisine.



The owners of this new-build home took plenty of time to plan their kitchen space, enriched with elegant curves and stunning walnut-veneered cabinetry





Right: Stainless-steel handles add a nice contemporary detail to the units. whilst the book-matched walnut delivers warmth and contrast.

Bottom right: A drum cabinet offers additional storage as well as a round undercounter prep sink and tap to provide a useful space for rinsing vegetables.

Opposite page: A kidney-shaped island defines the cook's zone within the large, open-plan space and a ceiling feature that houses the extractor and lighting mirrors the curves below.



Situated to the rear of the house, the open-plan kitchen incorporates a cooking, dining and living area. The Macdonalds were inspired by a visit to Kitchen International's Glasgow showroom, where they fell in love with a large Stoneham display that featured natural walnut units combined with lead-painted cabinetry. "We had wanted to include traditional materials but in a contemporary fashion, and didn't want a design that looked period in style or so modern that it might date quickly. Jeremy explains. "We worked with designer Licia di Pasquale, who interpreted our vision of a stylish kitchen. The design phase was long and detailed to ensure every aspect worked well ergonomically. as well as looking incredible."

Since the open-plan room combined living, dining and cooking, a kitchen layout was required that allowed an easy flow between each zone. The various areas also link together visually by including walnut units in the living space that match the kitchen cabinetry. "The natural book-matched walnut veneer looks just as at home in the sitting zone as it does in the kitchen," Licia comments.

Central to the new kitchen is a kidney-shaped island, which wraps around the cook's zone and includes an induction hob as well as



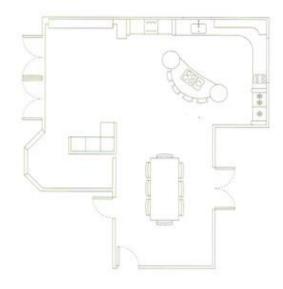


a modular gas hob with a single wok burner. "We particularly enjoy making Asian food so wanted a hob that could accommodate a wok," Jeremy says. "We also needed a powerful extractor that's efficient but quiet as the kitchen is so visible within the open-plan space and this was achieved by fitting an external motor in the ceiling-mounted extractor."

To help accommodate the Macdonalds' storage requirements, curved units have been added to each end of the island, including 60mm granite circular tops. "These units can store a huge amount and are not only functional but decorative as well," Licia says. "I included a small prep sink in one of the drums, whilst the other serves as an extra food or pastry preparation space."

With the entire house built in one go, the couple's greatest challenge was coordinating all the tradespeople involved to ensure each team was working on the same page. Now that the family is happily settled into its new home, though, the Macdonalds have time to reflect on their experience as first-time self-builders. "We allocated a substantial amount of our budget to the kitchen and I believe its success is largely down to the fact that we were unhurried in making design decisions. Every hour spent at the beginning of a project settling on the minute details will be many days saved in wrong decisions later. We took our time and the results speak for themselves."

Below left: Tall columns either side of the housing unit are inlaid with ebony to create pillars that give a freestanding look, with mirored panels adding a furnishing feel. Opposite page: A bespoke Stoneham-manufactured dining table echoes the kitchen cabinetry with the materials used and is made up in natural walnut with a grante top.



# A&O

### Designer Licia di Pasquale says....

What element(s) took up the majority of the budget? The furniture and appliances.

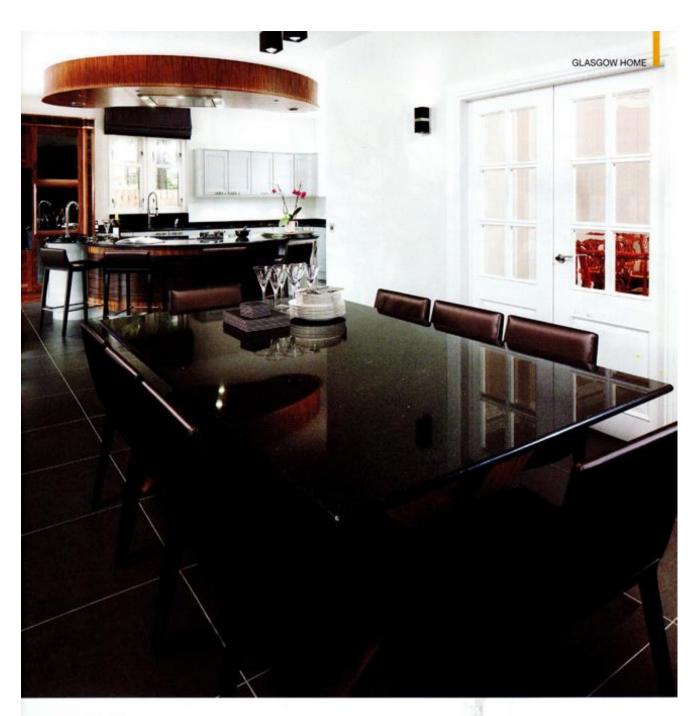
Biggest challenge with the project?

The toughest thing was understanding and communicating the details to all parties involved. When each element of the design was agreed it had to be communicated to the relevant parties – for example, the detail on the granite had to be communicated to the granite manufacturers and similarly the detail on the housing columns were communicated to Stoneham. Then the house builder had to be fully versed with the design to ensure the water supply was installed early for the steam oven and fridge, while extraction had to be incorporated in an early building phase, as well as gas to the hob.

What advice do you give clients on finding contractors/installers? Always go to a kitchen company that has its own installers as they will understand the design and details that you require. And if you do use a sub-contractor for any element, ensure they are guaranteed by the kitchen company.

Any tips for people embarking on a similar project? Give yourself plenty of design time. Every hour spent at the beginning agreeing every tiny detail will be many hours and days saved in wrong decisions later. Don't rush the design and concept stage, as ultimately the success of a kitchen is in the detail!





# SourceBook

# DESIGN

Kitchen Licia di Pasquale of Kitchens International (0141 404 7744 or www.kitchensinternational.co.uk)

### KITCHEN

Cabinetry Stoneham Marlborough natural book-matched walnut veneer combined with lead-painted and ebony macassar, from Kitchens International, as before

Worktops 60mm Sensa granite, from Kitchens International, as before

Appliances Conventional oven, steam oven, integrated dishwasher, four-zone induction hob

and gas wok hob, all V-Zug (0843 289 5759 or www.vzug.com/gb); Deep fryer, Gaggenau (0844 892 8988 or www.gaggenau.com/gb); Fridge and freezer, Siemens (0344 892 8999 or www.siemens-home.co.uk); Extractor, Westin

(01484 421585 or www.westin.co.uk)

Taps Trim Ohrome and Culina-S Chrome, Blanco (0844 912 0100 or www.blanco.co.uk); Modern polished chrome boiling-water tap, Quooker (0808-102-0877 or www.quooker.com)

Sinks Belfast sink and undermounted ceramic sink, Franke (0161 436 6280 or www.franke.co.uk)

Flooring Keope Life 60 x 60cm porcelain tiles,

from Kitchens International, as before

Dining table Natural walnut with a Sensa granite top, bespoke design by Kitchens International, as before

Dining chairs For similar try the Chicago Walnut dining chair in brown leather, Atlantic Shopping (0121 230 1644 or www.atlanticshopping.co.uk) Barstools For similar try the Stratos Walnut stool in brown leather, Atlantic Shopping, as before Sofas For similar try DFS (0808 149 7602 or www.dfs.co.uk)

## COST

Stoneham Kitchens start from £20,000