

The advice hub

Professionals from the industry point you in the right direction

Indoor outdoor living

Create the illusion of light, space and freedom by combining the outside with the inside. **Paul O'Brien,** business development director, Kitchens International tells you how

More and more we see customers wanting to blur the boundaries and bring the outside in, or vica versa.

The best and quickest way to do this is to create a glass 'wall', by using huge glass doors that open onto a deck, garden or balcony, or by building a kitchen within a conservatory - type extension. In Britain's unpredictable grey climate we like to have light and a feeling of the outdoors without the harshness of the elements, so glass is the natural option.

In terms of layout, use wall units for the 'internal' area of the kitchen, keeping storage and food items away from the glass and site the central kitchen island towards the doors or the glass extension. This helps create an organic flow, acting as a connective channel between the cooking area and the more relaxing living dining area.

Site your white goods carefully – position them conveniently and try to create a bank of 'feature storage' in its own right, that's still positioned conveniently to serve the kitchen and social space.

And finally – don't forget the heating! To keep large rooms warm, underfloor heating is worth considering, but do plan ahead. Don't site it under your fridge freezer, for example, and ensure if access is needed, it can be reached.



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This large open plan Poggenpohl PP kitchen with glossy black Parapan doors creates dramatic impact. The Zodiaq Charcoal Black island contrasts well with the light and garden outside. From: £20,000. **0845 074 0022 www.kitchensinternational.co.uk**

Top tips

- Using a similar type of flooring (materials or colour), both inside to out will help create flow between the areas.
- Plants and foliage inside can reflect the outside too keep them green and leafy and large
 small plants will get lost in the grand scheme.
- Furniture is vital natural beige units will blend in well with the natural colours outside or in a contemporary roof garden or balcony use white to create contrast.



Poggenpohl's +Segmento kitchen in shiny black Parapan is a sleek, contemporary urban kitchen. Large floor to ceiling doors and windows bring the outdoors in. From £20,000. **0845 074 0022 www.kitchensinternational.co.uk**

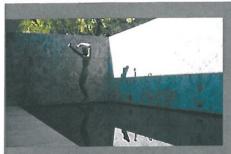


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design talk

Jp-close and personal with designer Hugh Jamieson

ıgh Jamieson, Principal Designer for At Home Interior ₃sign Consultants **01223 832429 www.athome-interiors.com**



Where did you study? Wellington College, Berkshire

What was your first job?
Delivering flowers to the rich and famous in New York.

What was your first design job? 6-bedrooms of the George Hotel, Stamford, Lincolnshire.

How long have you been designing? Since school, we were allowed hangings for our rooms.

How do you start a project?
I like to get the 'nuts and bolts' right before considering fabrics or colours.

What do you consider the most important thing?
I remember that the design is for my client and not for mel

What is your favourite interior? Ely Cathedral and also the Gherkin, but for very different obvious reasons.



HUGH'S TOP FIVE DESIGN TIPS:

The real interior design skill is to give the client the scheme they want rather than the one you want them to have

To listen and extract the bones of that scheme from your client

Never give up when you think a design is not possible due to building restrictions, there is always a way round



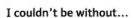
Choose at least five colour palettes to create a layered colour scheme

Try and personalise a space to bring in warmth and personality

From black and white portraits to fabulous linen here are a few of Hugh's favourite things...

My favourite place for design inspiration... Grand Hotel Central,

Barcelona, for the rooftop infinity pool.



Mac book pro and iPhone to communicate with friends, family and work – also to co-ordinate projects and subcontractors.

My pet hate in home decor is...
All things contrived and over decorated interiors.

What's your least favourite chore? Ironing!

My favourite design ever is...

The Desalto extending glass dining table designed by Andreas Weber – it's Italian and fabulous.

I've got my eye on...

Having just installed solar panels I'm now ready for my sedum roof.

My interiors address book secret is...
For fabulous linen, the boutiques at Cortina d'Ampetzo in the Dolomites.

My best ever home buy...

Cavernous fridge freezer with plentiful filtered cold water and ice.

What do you collect?

Black and white family portraits which I will assemble into a collage and hang in a well-sited place.

My favourite building...

Mies van de Rohe Pavilion, Barcelona. To think it was built, taken down after the exhibition then brought back again by popular demand and rebuilt!

My perfect dinner party meal would be... Outside in the warm summer evening on the beach – relaxed.

What sort of cook are you?

I enjoy BBQ's best but am told I make a good Hungarian Goulash.

What was your most extravagant home purchase?

A bronze by Vincenzo Gennario mixing the traditional Madonna and child on one side with a modern orb on the other side.

Who would be your dream dinner guests? Stephen Hawkins, Jeffrey Archer (both clients), Sir Anthony Hopkins and Elizabeth Taylor.

What are you working on at the moment? A Grade II listed Cambridge townhouse, a modern Cambridge new-build townhouse and a Norfolk country house and garden.