

I love the way the lights are discreetly tucked away in the ceiling space. These lovely little uplighters are very soft, so at night they illuminate the interior without being too bright.

# Open house

**Camilla and Edward** have successfully created a kitchen which perfectly unifies their indoor and outdoor space.

Stepping into Camilla and Edward's light, bright kitchen is like taking in a big breath of fresh air. The clean, crisp, white island provides the perfect backdrop to the skilfully framed views of the pretty garden and vibrant green lawn beyond. The feeling of space and openness is further enhanced by a set of sliding folding glass doors that run the length of the room.

"When we decided to go ahead with the building work I knew I wanted the kitchen to feel as much an extension of the garden as it was of the house," says Camilla, "and I realised this would mean using as much glass as possible."

With her ideas sketched on paper Camilla was ready to hand over responsibility for the final plans to architect Simon Whitehead who then designed an extension that incorporated everything on her wish-list.

However, before Camilla could enjoy her bright and airy kitchen there was a lot of digging and a lot of mud to contend with.

"Victorian houses typically have tiny foundations," Camilla explains, "so they had to ▶

The bar stools are from Skandium and I love them because they're extremely comfortable and they go up and down a lot, so work well for kids and adults.



dig down quite deep to create the footings for the extension. There was a huge flood at one point which caused a collapse of the clay they'd dug out which was disheartening, but in effect it only put the builders back a week."

Apart from the inconvenience of a minor landslide, the building of the extension went relatively smoothly, and it was then over to Camilla to think about the kitchen and its finishing touches.

"Because life can be very complicated I knew I wanted to be able to put away as much as possible which meant incorporating loads and loads of storage space, (including four bins for recycling), to keep everything out of sight. I also wanted lots of work surface and that's why the island is huge. Now when we have a summer party with all the doors open it looks and works like a massive bar which is great!"

Camilla was also keen to have work space either side of the sink and oven so that if her and Edward were simultaneously prepping for a dinner party they could be at either end of the island to prevent them constantly bumping into each other.

"I nicked that idea from *Masterchef*," laughs Camilla. "I'm sure it saves a lot of arguments and stress!" ▶



Corian is a revelation. I'm finding it really easy to keep clean despite being bright white. In the past I've had stainless steel work surfaces which I found really difficult because they scratch, I've had granite which always seemed to look greasy to me, and I've had wood which you're always having to oil, but the Corian seems to be brilliant - I haven't found a downside yet

**great idea!**  
"We've got an upstand on the Corian worktop where it meets the back wall and rather than spending money on tiles or a glass splashback, we painted the space above with bathroom paint which is easy to wipe clean."



I wanted colour in the dining room so it would feel more cosy in the evening. It's a Neisha Crosland wallpaper called Merlin. I chose a green to go with the garden



The tap is detachable and great for cleaning out and filling tall vases

With a terraced house Camilla didn't haven't the luxury of a utility room and so all the appliances had to be housed in the kitchen.

"Simon helped me map it all out and he was very good at making sure everything was in the right place and looked good too. Between us we tried to make the space make sense and ensure that it would work well in all seasons. That's why we put the dining area at the other end of the room. We ummed and aahed about it for ages, but I'm sure we got it right because it feels cosier eating there in the winter, and in the summer we often eat at the outdoors table. Also, because I'm in the kitchen most of the time, I wanted to be the one enjoying the light and the views into the garden which I never get tired of looking at, whatever the season."

## Finishing touch: shelving

"I've always wanted to have shelves for pictures because it drives me nuts when you have to makes loads of holes in the walls for picture hooks. With the shelves we can change the frames and the pictures as often as we want and they can be all sorts of different shapes and sizes. It works really well, especially with a young family, because you can regularly update the photos as the children grow. It also means that this space can be something of a blank canvas and you can change the look and feel of it without having to change the whole kitchen."



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**Kitchen** designed by Simon Whitehead Architects. **Urban Lineaire kitchen, Ilma Spring tap and Corian worktop** with moulded sink (Glacier White) all supplied by Magnet. **Dining chairs** from Habitat. **Oven, hob and extractor** by Smeg. **Fisher & Paykel Fridge Freezer** from John Lewis. **Calendar Clock Big Flip White** from The Conran Shop. **Nespresso 190 CitiZ and Milk Coffee Machine** by Magimix, Cream, from John Lewis. **Oiled Oak flooring** from Ambience Hardwood Flooring. **Bar stools** from Skandium. **Wallpaper Merlin, Plough Green** by Neisha Crosland. For all stockists details go to page 65



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