

A PERFECT FIT

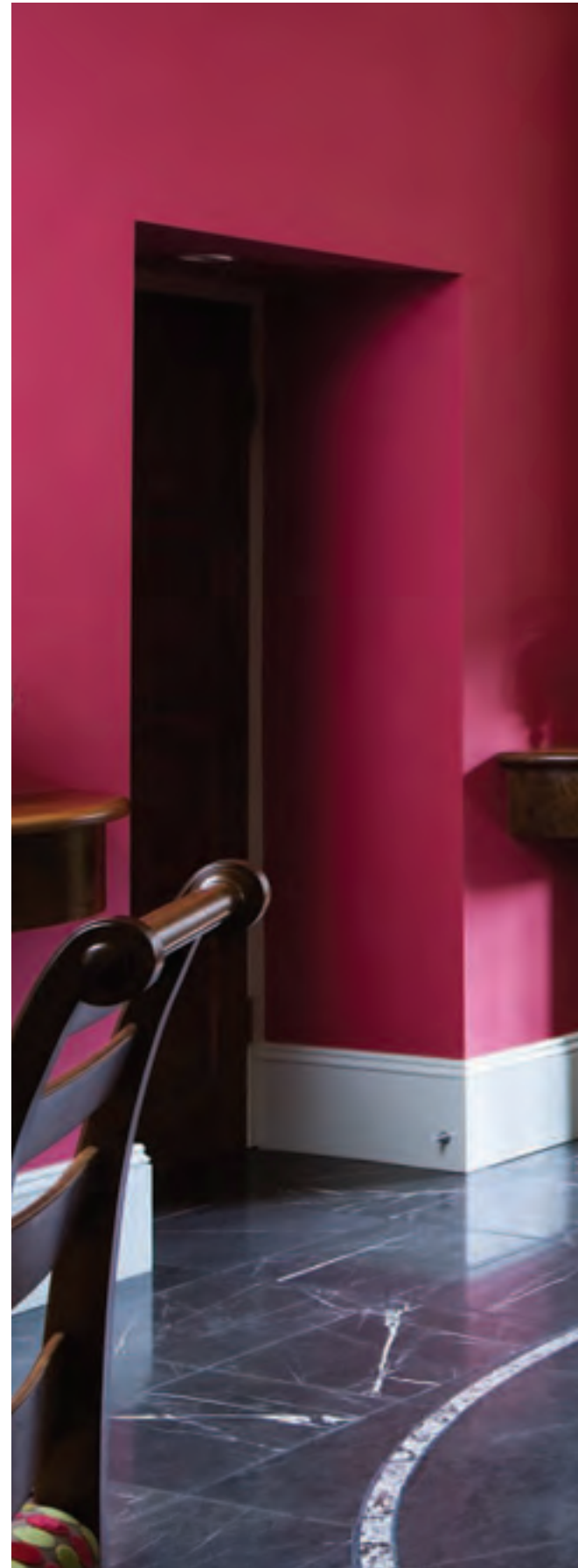
Practical and homely yet glamorous and sociable, this newly extended kitchen is ideal for both family teatimes and fine dining

After moving in, landscaping the garden and renovating the children's bedrooms and bathrooms, the Furniss family decided it was time to refurbish the dated farmhouse-style kitchen in their 1930s Nottinghamshire manor house. "I wanted a lighter look and a seating area for a minimum of six people," says Sue, who lives here with her husband Dave, and their children Caitlin, 13, Nathan, 11, and Charlie, 8. "I also wanted a new four-oven Aga, a large dishwasher, and an American-style fridge freezer to cope with all the family's needs."

Sue and Dave had designs drawn up by five kitchen firms which specialised in bespoke cabinetry. "All but Chiselwood stuck to the traditional notion of a sink under the window, one company said we didn't have room for an island, and only Chiselwood suggested removing the pantry and chimney to create the huge space we have now," says Sue. "We were amazed and delighted when we saw Martin at Chiselwood's designs; in fact we changed

very little from the first drawings. His planning had been so meticulous – down to the granite and handles – and we just loved the whole look he presented us with. It was very easy to decide to go with Martin; we rang him to confirm while driving home from seeing the first plans!"

Martin Holliday, design director at Chiselwood explains, "The client was looking for a traditional but glamorous kitchen and especially liked the warmth of walnut, which they had seen in another of our designs. They had requested a dining area within the scheme, which was placing restrictions on the space they had, so I suggested the removal of a couple of walls to increase the room size. The lighting scheme was created to illuminate a space that only has one window for natural light – it includes ceiling spots, pendants and chandeliers, and lamps inside and across the top of cabinets. These can all be controlled flexibly depending on whether full lighting is required for working, or gentle ambience is wanted for dining." ● ● ●

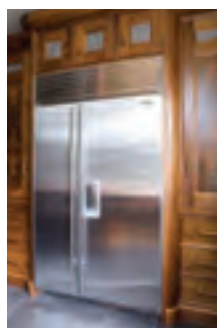






Martin says that the main challenge was the building work to enable the increased space needed to accommodate all the wishes of the client. “Once walls were removed, two storeys above needed supporting, and the floor within the new space needed levelling,” he explains. “The room also had to be designed for the planned conservatory on one end, which will have French doors leading into it from where the window exists now.” However, the Furnisses were very pleased at how smooth and swift the whole process was. “Chiselwood provided the builder, plumber, electrician, fitter, tiler and decorator, which, on such a large project, was worthwhile so that the different companies all worked together in harmony,” says Sue. “We moved out of the kitchen at the end of August and were back in cooking by October.”

The layout centres around a large lozenge-shaped island unit in walnut and burr walnut, which features a sink and preparation surfaces. It also hosts recycling bins, the dishwasher and a Quooker boiling hot water tap. A dining table and banquet seating fill the area where the pantry once was, set alongside a large



display dresser with wine cooler below. To one side of the island there is a large fridge freezer next to generous larder cupboards with mesh panel doors, and to the other is a run of units that incorporates the Aga, a steam oven and microwave. Inside cupboards there is a whole host of natty storage ideas, such as a breadbin drawer with lid, a toaster cupboard complete with granite worktop and electric points inside, and a pinboard door front, which opens to reveal key hooks and letter racks inside.

Thoughtful touches continue through to the utility, which Chiselwood also fitted out, this time with painted furniture. “Martin designed the room with the appliances housed inside the units,” explains Sue. “I wasn’t entirely sure but am glad I listened to him as there is less noise, and I can shut the doors and the room looks immaculate with no ugly machines on show! Martin also designed a tall cupboard for broom and ironing board storage, and even included two large laundry sorting drawers – one for whites and another for coloureds. They were such a simple but brilliant idea – and so useful as with three children, I do a lot of washing!” ●●●



Sue is pleased with many of the concepts that Martin came up with. “He had designed the kitchen in very fine detail, suggesting paint colours for the walls, lighting types, appliance models... we went along with it all really,” she says. “It was a complete package, including the chairs, tiles, taps and everything! My favourite part of the design is the seating area. We had 12 sat around it on New Year’s Eve; the kitchen really is the heart of this house as it is warm and cosy with the Aga. Martin also came up with the idea to incorporate a steam oven, which means I can cook quickly while working around the children’s hectic schedules. And he also suggested the Quooker boiling water tap, which is just the best invention this century!” ●

Details

Kitchen design by Martin Holliday, founder and design director, Chiselwood. Kitchens from £35,000. Chiselwood also supplied the tiles, paint (Loganberry on kitchen carcasses and Sunflower Seed in utility), dining table, chairs, hussar marble floor, Pegasus White granite worktops and Iroko worksurfaces (utility). **01522 704 446 | www.chiselwood.co.uk**

Miele DG5080ss steam oven, H8261-1ss microwave, CS1012 G gas hob, G2872 SCVi XXL 14-placesetting dishwasher & KWT 4154 UG-1 wine cooler **0845 365 6600 | www.miele.co.uk**

Liebherr EVSB483D fridge **0844 412 2655 | www.liebherr.co.uk**

Westin SL 901 extractor **01484 421 585 | www.westin.co.uk**

Aga oven **0845 712 5207 | www.aga-web.co.uk**

Kohler Icerock 3352W sink (kitchen) **0844 571 1000 | www.kohler.co.uk**

Perrin & Rowe Vela LD tap (kitchen) & Ionian tap (utility) **01708 526 361 | www.triflowconcepts.com**

Shaws Belfast Classic sink **01254 775 111 | www.shawssofarwen.co.uk**

Quooker Design stainless steel boiling water tap **020 7923 3355 | www.quooker.com**

Seating upholstery by Christy’s Interiors **01636 816 471**

Verner Pantone Spiral double chandelier over table **0114 255 0075 | www.ponsford.co.uk**

Advice from the designer

“Incorporating storage facilities for ‘non-kitchen’ items can help to keep the room clutter-free, such as areas to keep keys and phone chargers, as very often these things get dumped in the kitchen. Lighting schemes are essential, especially if the space is to be used for dining. Enable variations using dimmer switches or by incorporating several lighting sources, so that you can change the ambiance as needed.” *Martin Holliday, Chiselwood*

