

The

ENGLISH HOME



Celebrating the essence of English style
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LABOURS OF LOVE

Former schoolhouse, Georgian restoration, Victorian terrace

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KITCHEN DESIGN

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Orderly FASHION

The key to creating a calm, ordered kitchen is to invest in dedicated storage for each and every element



swiftly becoming a centrepiece to a main reception room. Often concealed cleverly or lit to create drama and anticipation, these wine rooms are a contemporary way to prevent modern interiors from over-formality, without compromising their interest or lustre.”

Additional built-in storage options include having a carpenter or cabinetmaker build bespoke bookshelves over and around doorways, creating window seats with storage pull-outs below, concealing recycling units within base cabinets or islands and installing tambour shutters at the rear of worktops to hide small appliances from view.

FREESTANDING FURNITURE

Kitchen islands are a wonderful way of introducing multiple storage solutions into any scheme. The options are seemingly endless – deep or slimline drawers for pots, pans and baking trays, vertical pull-outs for serving trays and chopping boards, open slatted shelving for easy access to different-sized mixing bowls, metal drawers for fruit and vegetables, dedicated spice and knife drawers and even built-in appliances such as dishwashers, fridge drawers, wine cabinets and hobs with downdraft extractors. ▶



ABOVE This kitchen features curved drawers and dresser-style cabinetry with glazed and solid doors. *Portobello bespoke kitchen, from £50,000, Mark Wilkinson*

LEFT This wine room is in a zoned-off area and has room for 86 bottles in three independent temperature zones. *From £19,000 at McCarron & Co*

RIGHT Keep dried food and ingredients close at hand with a double-fronted larder cupboard. *Summerville kitchen, from £40,000, Tom Howley*

