

The ENGLISH HOME



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THE COOK'S KITCHEN

Expert designers and professional chefs offer a range of advice on clever kitchen design, storage ideas and specialist features to enhance the pleasure of cooking at home



Launched recently, the Henley kitchen is designed around deep drawers that provide ample storage for keen cooks.
Henley kitchen, £POA, Neptune



ABOVE A barn-conversion kitchen by Christopher Peters incorporates a pantry cupboard and a wine fridge within the dining space.

RIGHT This larder by Unfitted has a range of shallow shelves, plus a door-hung spice rack.

BELOW Top off a coffee for guests with professional-looking frothy milk.

MFF11 Milk Frother, £179.95, Smeg



DESIGN INGREDIENTS

“Kitchen design is about knowing your kitchen and how you use it,” says Kim Whinnett of Barnes of Ashburton. “It’s always a case of making the ‘triangle’ between the cooker, sink and fridge work efficiently, with everything important within arm’s reach. Creating plenty of worktop space is also a priority. I like to mix materials to make the kitchen more inviting, but always include granite, as it’s perfect for making pastry.”

Serious chefs will want to think carefully about their cooker type, size and style: anything from an eye-level electric oven (with a nearby set-down space) stacked with a steam oven and warming drawer, to a Lacanche ‘build your own’ cooker, to a traditional range with a companion cooker and separate induction hob. Whinnett points out, however, that the somewhat less glamorous issue of extraction is equally important. “A decent extractor, such as one by Westin, with a six-inch duct and a short, straight run to the outside, is vital.” Tierney O’Grady of The White Kitchen Company adds that some hobs (such as those by Bora) have integrated extractors – a relatively recent innovation that saves space and suits awkward room layouts. Another recent trend, very useful for a busy household, is to install two dishwashers but, says Whinnett, a hard-working sink is still a must, perhaps

