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# FEEL GOOD FLOW

A breathtaking kitchen in isolation is all very well, but the mark of a truly successful project of this nature is when it is in tune with the rest of the home - both inside and out.





# REAL HOMES

## THE owners

The owners of this beautifully renovated Oxfordshire Victorian rectory with a swimming pool, Chris and Melinda, wanted a beautiful kitchen that invited the garden inside. A traditional country kitchen, but with a twist and offering the functionality to fulfil their family's needs now and in the future.

Photography by: Trevor Richards

As the kitchen features a very high ceiling, in addition to ceiling down lighters, two pendants were installed over the island with two classic wall lights mounted on the panelling. Under pelmet lights and over unit lights were also included, with the added advantage of reflecting light off the ceiling. Lighting was also added to the floating shelves above the sink unit.

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t's not the first time that city worker and housewife, Chris and Melinda, have called on the services of kitchen design company McCarron & Co.

The company had previously worked with the couple on designing a kitchen for their former home in London, so it already had an idea of their likes and dislikes.

Now living with their daughter at a former Victorian vicarage in Oxfordshire built in 1857, Chris and Melinda wanted to move their kitchen to a central position in the house following extensive renovation.

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"They create beautiful furniture for practical kitchens, and you get all your wishes for a kitchen included," serious cook Melinda says of McCarron & Co. "I love being in the kitchen and wanted a kitchen which works for the family on every level, now and in the future."

The brief they set this time was for a beautiful but practical kitchen that invited the property's potager garden inside.

"We had worked together on a previous kitchen in their London house, so many items that were included are a replica of the first kitchen," explains Richard Jackson, co-owner of McCarron & Co. "The kitchen has doors opening onto the garden as the client wanted to enjoy the views of the garden – hence the hob on the island."

The clients were after a clean, classic, unfussy look and went for McCarron & Co's Brompton range with handmade, fine hammered pulls in matt stainless steel.

The design features a special island cupboard with doors both sides to house the Wolf hob and down draft extractor and a corner larder unit with shaped shelves and carcass to accommodate the ducting as it rises from under the floor.







“I would advise you to work with your designer on the functionality...then they should be able to produce an appealing overall look,” says Richard. “If they cannot do this, you are probably using the wrong designer.”

“It is always gratifying when you design a kitchen and it looks fabulous, but the kitchen must function well. It should reduce the wasted time from unnecessary walking - everything to hand.”

**Richard Jackson, co-owner, McCarron & Co.**



The dark stained walnut units complement the factory painted units, "making the kitchen smart yet understated", according to homeowner Melinda.







The majority of the kitchen is in a factory painted finish with some cabinets in a dark stained walnut. The couple needed high specification appliances that enabled them to cater for large dinner parties as well as meeting their own considerable everyday cooking requirements.

Must-have appliances included a Sub-Zero fridge freezer and a microwave-steam-sous-vide oven.

The practical requirements were very specific: more packing space; no Aga; a Thermomix to be stored under a counter but with the ability to lift out easily; electrical gadgets hidden away; electrical sockets under the wall-mounted cupboards; a hob that was in the centre of the island but with no obvious extractor; a cupboard for post.

And housing the hob on the island wasn't without its challenges, particularly because of the need for easy access for maintenance purposes. A bespoke island cupboard with doors both sides to house the Wolf hob and down draft extractor were created as well as a corner larder unit comprising shaped shelves and carcass to accommodate the ducting as it rises from under the floor, as well as varying sized drawers for different storage solutions.

"We wanted to access drawers under the hob area. As we need to get to the down draft for any future maintenance, we needed these to be removal. We also found a hidden space for a key cupboard which works very well." recalls Richard.

The scheme was complemented by a range of ceiling down lighters, pendants, wall lights, under pelmet lights and over unit lighting. The end result is one of tranquillity and fluidity.

## THE designer

"We wanted to house the hob on the island so that, when cooking, the client could get the best views of the garden and retain eye contact with anyone else in the kitchen."

**Richard Jackson, co-owner, McCarron & Co**



“The kitchen is very calm yet extremely functional – it has been beautifully accessorised,” says Richard. “The whole house was renovated so the scheme flows well from one room to the next. These old Victorian houses can be cold and austere – this one is warm and welcoming.”

Chris and Melinda are equally delighted. “The kitchen flows to all other rooms in the house, and most importantly to the garden and terrace.”

They are particularly pleased with how the dark wooden units complement the painted ones, “making the kitchen smart yet understated”, and the absence of worktop gadget clutter. “This is the best kitchen I have ever had the pleasure of owning,” extols Melinda.

## THE details

Kitchen designed by Richard Jackson, co-owner of McCarron & Co, featuring the Brompton range [mccarronandco.com](http://mccarronandco.com)

Wolf ICBDD36 extractor, ICBCG365P/S/L hob and Sub-Zero ICBIT-36CIID-LH fridge freezer [subzero-wolf.co.uk](http://subzero-wolf.co.uk)

Miele H6860BP cooker and DGM6800 steam oven and G6770SCVi & G4780SCVi dishwasher [miele.co.uk](http://miele.co.uk)

Kohler 3352-R-NA sink [kohler.co.uk](http://kohler.co.uk)

Abode Stalto Professional tap [abodedesigns.co.uk](http://abodedesigns.co.uk)