When in Rome

The sale of a business and a sabbatical from work meant that **Ben and Mo** had the rare opportunity to spend six months experiencing life in the Italian capital. Meanwhile, back home their kitchen underwent something of a transformation.

n order for Ben and Mo to create a new kitchen, a lot of disruptive building work had to be completed first. Their contractor estimated that the work, including digging out and underpinning, would take four to five months and, although a temporary kitchen could be installed in the living room, the family were told it would take longer and cost more if they remained in the house for the duration of the build. With this in mind they made the bold decision to leave behind the inevitable stresses and pressure of the building work and relocate.

"The timing was perfect," says Ben. "I had just sold my business and my wife managed to get a sabbatical from work, so we decided to 'up sticks' and went to live in Rome for six months. We got the kids into a school over there, and we enrolled in Italian classes and became Romans for six months. It was great for the kids to experience a different culture and we agreed that it would be much better than sitting around at home being stressed out by builders. It was a bit of a leap of

The hob is a classic example of our indecision! My wife likes cooking and found it hard to say no to a gas hob. but induction is also supposed to be great so we thought why not have both? Then we have the wok burner, which is amazing. great idea! I'm sure to most people things like soft-close doors are standard, but they seemed like a miracle to us – like there's a little pixie in there controlling them for you! SUMMER 2012 | TOP 10 KITCHENS 21



faith in the architect and his team as they were project-managing it in our absence, but we knew them well and trusted them. We did consider moving to Hawaii at one point, but that's an awfully long way to come back and check the colours!"

When the family arrived home after six months, the kitchen room they had created was all ready to be fitted out - just - and so they decided to head to Ben's mums for a further week while the expert they had lined up to complete the job came in to fill the void.

"When we first went into Tim Moss's studio, * the first thing we noticed was the steel mesh that he puts behind the cupboard doors which we thought was a really nice touch. That won us over immediately," says Ben. "Tim's all about good design. It's not fussy or making a big statement, it just 'is' and looks really nice. His style of kitchen was unusual, but not overly designed and it ticked all our boxes."

Once the decision had been made to install a Tim Moss kitchen, the couple were happy to hand over the reins to the man himself.

"We respected Tim's judgment on pretty much everything, from choice of colour to how wide the walkways should be to be functional.

What was also great was that he listened to what we wanted. You do get some experts who are conscientious people but if their way of thinking doesn't mesh with yours, they often produce something you don't want! You need someone whose judgment you can trust, and Tim Moss was definitely that person."

It was also a great relief to Ben and Mo that it only took a matter or days for Tim and his crew to complete the job.

"The whole thing was installed within a week because it had all been built off-site in his workshop," Ben explains.



FINISHING TOUCH: PLATE DRYING RACK

This was actually our idea. We went to Sicily in 2006 and saw these everywhere. It's great because it gets rid of the need for a draining board. You wash your pan, stick it on the rack in the cupboard and close the door. You don't have to dry it and it doesn't kick around on the side dripping all over the place. Tim knows a good idea when he sees it and he created exactly what we wanted.





When it came to all the finishing touches, it seemed sensible to once again put themselves in Tim's hands.

"When he asked us what sinks we wanted, we'd say, 'we want the sinks you think we should have, because you know what you're doing!'. The same applied when it came to choice of taps and what colour should we paint the kitchen - we left those decisions to him to because this is what he does - it would seem churlish not to take his advice. Although I did say at one point for a laugh, 'what would happen if I asked you to paint it red?' He smiled, and said 'I think in that case you would need someone else to design your kitchen!'."

Having happily agreed with Tim's suggestion to go with grey, the result is a lovely calm room with big glass doors across the back that make the most of the lovely view out onto the garden.

"We're so pleased with the way it's all worked out," says Ben. "It's a great space now. Before



we did the extension we had a typical small Victorian galley kitchen which was fine when the kids were little because we could just about wedge them in at the table. Then they kept getting bigger and started inviting friends over for tea. That's when it got a bit tricky. Now there's space for everyone to relax - and grow." fig.

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Kitchen design Tim Moss Kitchens Bespoke cabinetry plain framed kitchen with tulip wood doors and frames finished in Farrow & Ball 'Lamp Room Grey' estate eggshell. Beech veneered carcasses finished in clear lacquer. Worktop Zodiac Gravel Grey Oven Miele H 5681B Microwave Miele H5080 BM Dishwasher Miele G1182 SCVI Fridge Freezer RF201 adux Fischer paykel fridge freezer Induction hob Miele CS1212 Gas hob Miele CS1012 Induction wok Miele CS1223 Sink Kohler Stainless Steel undermounted sinks 3332 & 3331 Taps Atlas Brushed Nickel Wall colour Farrow & Ball Cornforth White Splash-back Low Iron glass painted to match the wall Flooring 11 inch wide oak engineered boards finished with Blanchon white hard waxoil For stockists see page 64