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e started completely from scratch with this room." explains Jane, who doesn't mind admitting that she wasn't exactly bursting with ideas when it came to the planning of her new kitchen.

"We had extended at the back of the house and now had all this incredible space to play with, but I was happy to hand this blank canvas over to a designer because I have no idea about anything like that."

Despite not being confident about her own design abilities, Jane knew what she liked when she saw it and had been impressed by a Tim Moss kitchen she had seen at a friend's house.

"We invited Tim to have a look at the space we had to work with and asked him what he would do with it. I knew I wanted an island, and I knew I wanted to be able to have the hob on the island and be cooking facing out into the dining area, but that was about it. When Tim came back with the plans we were totally happy with what he came up with."

Now that it's fully operational, Jane has



3 things I love about my kitchen **1 THE SPACE. MY SON PLAYS CRICKET** AND USES THE LENGTH OF THE ROOM AS A WICKET! 2 FACING INTO THE ROOM WHEN I'M COOKING. IT MEANS I CAN STILL BE PART OF THE EVENING WHEN **ENTERTAINING. 3 THE UNDERFLOOR HEATING - IT KEEPS A BIG SPACE COSY.**

discovered that this kitchen isn't just a pretty face.

"The design of the working space is absolutely spot on - the classic triangle - but it works so well and that's become more apparent the more I use the kitchen. I did ask for the island to be slightly further away from the run of cupboards than usual," Jane explains, "because I knew that I wanted to be able to walk past comfortably if the dishwasher door was open, and not have the kids under my feet tripping me up if they were round that side too."

Initially Jane did consider not having wall units in the kitchen, but realised that in this case practicality should overrule aesthetics.

"I think Tim would have preferred us not to have them to create a more open feel, and I know what he means,' Jane explains, "but I knew I'd need them. We're too messy not to have the storage where I can hide everything away!"

Tim was also responsible for coming up with the subtle colour scheme for the room.



"He was brilliant. He didn't insist, but so well and that's simply suggested that this would be apparent the more: what he'd do," remembers Jane. "We had visited his studio where he showed us one or two alternatives, but he had a vision and we're glad we listened. I would never have chosen the darker walls in a million years without his advice but I love it. It's different and original and really easy to live with." 🏚

FINISHING TOUCH: NARROW ISLAND

"With all the space we had we could have had a wider island, but we wanted the curved cupboard at the end which restricts the width we could go to. Now that we've got it I'm really glad that it's narrow because I can reach right across when I'm cleaning up and when the kids all sit on one side, so they can easily pass stuff across to me.

become more

I use it."





SEEN SOMETHING YOU LIKE? HERE'S WHERE TO BUY

Kitchen designTim Moss Kitchens Bespoke cabinetry plain framed kitchen with tulip wood doors and frames finished in Farrow & Ball 'Elephants Breath' oil eagshell. Beech venereered carcasses finished in clear lacquer. Worktop Silestone 'Amazon' leather finish Appliances Neff Stainless steel undermounted sinks Kohler Taps 'Atlas' by Abode in b Wall colour Chemise by Farrow & Ball Flooring Travertine tiles Chairs from John Lewis Bar stools Bombo from John Lewis Extension design Chris Jones at Jones Associates. For stockists see page 57

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