

# KITCHENS & BATHROOMS

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# A PERFECT FIT

HANDCRAFTED CABINETS ARE GIVEN AN INDUSTRIAL TWIST IN THIS CONSIDERED KITCHEN



**FUNCTION AND STYLE**  
*Handmade cabinets by Charlie Kingham are painted in 'Bond Street' blue by Mylands and paired with industrial, worn-in bar stools*





*'It's fine having the prettiest kitchen in the world, but if it doesn't function properly, people won't enjoy it'*

**T**raditional cabinetry, contemporary colours and industrial detailing combine in this kitchen, which was designed by Charlie Kingham for an Edwardian house in south-west London. The property itself has been extended at the back to allow for an L-shape, open-plan living, kitchen and dining area, and the owners approached Charlie, a cabinet maker and kitchen designer, armed with mood boards and ideas. 'They didn't want a handle-less, high-gloss look but wanted the cabinets to have a modern feel,' Charlie says. 'We took the Shaker mentality but kept it simple and added industrial ironmongery. It took a long time to get all the different elements to gel together.'

The cabinets are painted in Mylands' 'Bond Street' blue; the central island, which has a contrasting reclaimed teak top made from old benches in a school science lab, is painted in 'Craze'. The idea is that it stands alone as a piece of furniture so the kitchen looks as if it has evolved over time. 'We are trying to get away from that pastiche of a fitted kitchen,' Charlie explains. Other key features include the larder, which hides the microwave, and next to it, the walk-in pantry with under shelf lighting, a cold shelf made from Welsh slate and a freezer concealed within a cupboard.

Everything has been carefully considered, from the suite of taps in the butler sink to the positioning of the recycling bin and dishwasher on either side of it. 'We find out if the client is left-handed or right-handed. If they are the latter, we usually put the recycling bin to the left for scraping dinner plates and the dishwasher to the right. That way they can stand at the sink and have everything accessible,' Charlie says.

**STORAGE**

*Clever, concealed storage keeps surfaces clear of clutter. The island has shelving for cutting boards and cooking utensils right by the sink, making clean-up easier*



Similarly, the saucepans are in cupboards next to the Mercury cooker and the cutlery and utensils belong in the island so they are within turning distance of the sink. 'These things are so critical to a working kitchen,' he concludes. 'It's fine having the prettiest kitchen in the world, but if it doesn't function properly, people won't enjoy it' □

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BY DIPPY PERLA



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