



Alison and Ian's converted stables in Northumberland

KITCHEN FILE

Design

Martin Scarth at Broomley Furniture, West Broomley Farm, Stocksfield, Northumberland NE43 7HR (01434 682226)

Worksurfaces

Verdi Butterfly granite, £287 per sq m, Marble Arts

Flooring

Philharmoniker Ravel wide plank oak, £54 per sq m, Edwards of Cheshire

Appliances

Millennium oven, £1029, Stoves; H7871 combi-oven, £628, 8991 extractor, £594, both Neff; 6560G gas hob, £558, and 6310DK ceramic hob, £362, integrated dishwasher, all AEG; fridge, Smeg. All supplied by Broomley Furniture

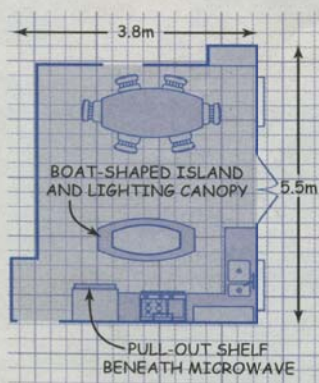
Sinks and tap

S02 sink, £362, Polished Metal Products; Philippe Starck tap, £218, available from CP Hart. Supplied by Broomley Furniture

PRICE GUIDE

£22,000 Total spend

KITCHEN LAYOUT



1

The traditional stone stableblock where Alison and Ian Mackenzie live contains a surprisingly contemporary kitchen. Cool cream walls offset the contrasting sycamore and black walnut units. It's kitchen 'take two' for the Mackenzies. They originally converted the 19th-century building 12 years ago, fitting the former tack room with grey painted units, white worktops and a grey and white checked floor. The layout was divided into two thirds workspace and one third dining area – which proved to be not the best balance for a growing family.

'When we moved in we had four young children,' says Alison. 'We needed a room where they could be around when I was cooking. We thought a small table would be enough and we could have the rest of the room for preparing. Also, one of the things I didn't realise is that when you are cooking you want things to be close, within easy reach.'

When they decided to rework the space, they also took the opportunity to reinstate a door into the garden and opted for a radical refit. This time Alison was clear. 'I wanted it to look more like a dining room we also cooked in, and not make it too cluttered.'

She and Ian visited design companies to check out the possibilities. Martin Scarth of Broomley Furniture emerged as the clear favourite and the couple were particularly drawn to a small piece of furniture he had made in sycamore and black walnut.

'What impressed us was that he was obviously someone who was a craftsman and understood the ►

1 Alison chose the Stoves' oven because its generous capacity is perfect for cooking for a large family. As they live in the country, Alison chose AEG hobs, combining both electric and gas burners – handy if one supply is cut

2 Pale sycamore frames black walnut in the contemporary kitchen. Rather than fix lights into the ceiling, Martin Scarth designed a black walnut lighting gantry which mirrors the shape of the working island



2

Striking mixed woods

Ian and Alison Mackenzie decided on a truly modern kitchen made from contrasting coloured woods for their traditional stable block

COFFEE AND CREAM





1



2

1 & 2 Sycamore drawers beneath the stainless-steel microwave oven hold Alison's cutlery and pans. The walnut pull-out shelf above the drawers acts as a useful extra workspace

3 The lines of the solid sycamore and black walnut table echo the shape of the island and the curved lighting gantry hanging above it. The table was made by Broomley Furniture and the dining chairs came from Barker & Stonehouse

wood. He didn't push us. He came and looked at the kitchen, gave us some ideas and went away. I hate pushy salespeople; his laid back approach suited us.'

As they talked over plans, key design themes emerged: long, low shapes and blocks of deep colour within light frames. 'We wanted to put some curves in and bring the kitchen up to date. That's where the idea of the curved island came in. The light mirrors the shape of the island and when it came to the dining table, it had to be the same shape.'

Storage was carefully planned. 'Before we started I went through all the cupboards and threw out stuff I didn't use,' she explains. 'I was pretty ruthless but it had to be done. There's no point in a kitchen like this filled with lots of things you don't need.' The result is a more compact working area, with wall-hung units kept to an absolute minimum.

Another priority was to choose practical appliances. One downside of country life is the occasional power cut, so Alison has both gas and electric. The oven was

chosen for its generous scale. 'I used to have a tiny oven,' she says with a smile, 'which meant that if we were doing a Sunday lunch my mother, who lives next door, had to do the Yorkshire puddings!'

The combination microwave oven is a useful alternative and a slim slide-out tray beneath it serves as handy extra workspace when needed.

Martin designed extra special details for the kitchen including the lighting gantry and the button-shaped handles. 'They look like big chocolate Smarties,' says Alison. 'They are very tactile, nice and smooth. It's that level of detail that really makes the difference.'

Where to buy

AEG 08705 350350 **Barker & Stonehouse** 0191 261 6969
Edwards of Cheshire 01925 631678 **Marble Arts**
 0191 375 7545 **Neff** 08705 133090 **Newcastle Lighting**
Centre 0191 256 7256 **Philippe Starck at CP Hart**
 020 7902 1000 **Polished Metal Products** 01291 650455
Smeg 01235 861090 **Stoves** 0151 426 6551



4 The curved island takes centre stage, combining storage with clear preparation surface and separating the working and dining areas

5 The double sink was another must for the Mackenzies' large family. Oak shutters made by Broomley Furniture screen the kitchen windows

6 The contemporary glass light fitting came from the Newcastle Lighting Centre. It is a stunning addition to the room echoing the lines of the island and the dining table, which sits below it



'We wanted to put curves in to bring the kitchen right up to date'

