"Nothing changes your life as much as a new kitchen does." So says Lucy Delius who now has a kitchen that's totally transformed how she and her family use their home

Words: Rebecca Shepherd Photography: Lind & Cumings Design Photography



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## Sofia Bune Strandh, CEO, Sola Kitchens: PROJECT LOWDOWN

"The brief was to create a spacious kitchen with lots of storage and light. At first, Lucy and I were struggling with the length of the design because she wanted to have a dining table towards the garden. When planning this scheme, there couldn't be full-depth units at the front because they'd have taken up too much floor area and the island was going to come too far down the room. Instead, I created very tall and narrow cupboards - they're only about 30cm deep, so take up hardly any space, but have lots of storage. Another must was to install a big wine unit, because Ed was in the wine business, and Lucy also knew she wanted a Quooker tap for easy access to boiling-hot water. We had the fitting colour matched to the Buster + Punch handles and plated in the same brass shade. That was nice to do - you don't see this very often. But it's the colour scheme that I love the most about this project - the Shaker-style cabinetry, painted in Farrow & Ball's Oval Room, works so well with the brass."





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othing changes your life like a new kitchen," laughs nutritional therapist Lucy Delius. She and her husband Ed live in a newly refurbished five-bedroom Victorian terraced house in Kensal Rise. "Whether it's working, hosting supper clubs or cooking for the boys, it's now where I spend all my time – it really is the heart of our home."

After the pair purchased the property, moving from Fulham, they instantly set about decorating the upstairs and plotting out their plans for the ground floor. "Previously, the house was used as a rental and was in fine condition, but the side-return back passage hadn't been done. At the front, the property was full width but it went narrow at the back". And as their two sons Otto, four, and Caspar, two, arrived, so did the need for a sociable family space. "We lacked a proper kitchen and, in fact, it was the one room where Ed and I agreed on everything design wise." Here Lucy explains how the space came together...

#### Where did you start with this project?

We applied for planning permission to add a side-return extension to the kitchen – which went through straight away, because everyone around here has done this – and the works started a month later. We already had a party wall agreement, too, as our neighbour had the same done a few years ago.

#### What did the works include?

We completely ripped out the old narrow kitchen – very basic cream cabinets that came with the house. The extension widened the space, but we actually made it slightly shorter by adding a utility and pantry at the front. We also included an amazing glass roof and large doors to let in lots of natural light

#### How did you choose your kitchen designer?

On Instagram, I saw a Sola Kitchens design and thought it looked so cool, mixing traditional design with modern tech, so I got in touch with them. Our designer Sofia was so inuitive, too – we were worried because we wanted an island, table, lots of storage and space. Another kitchen company we initially approached said it wasn't possible, but Sofia made it happen.

#### What were your kitchen must-haves?

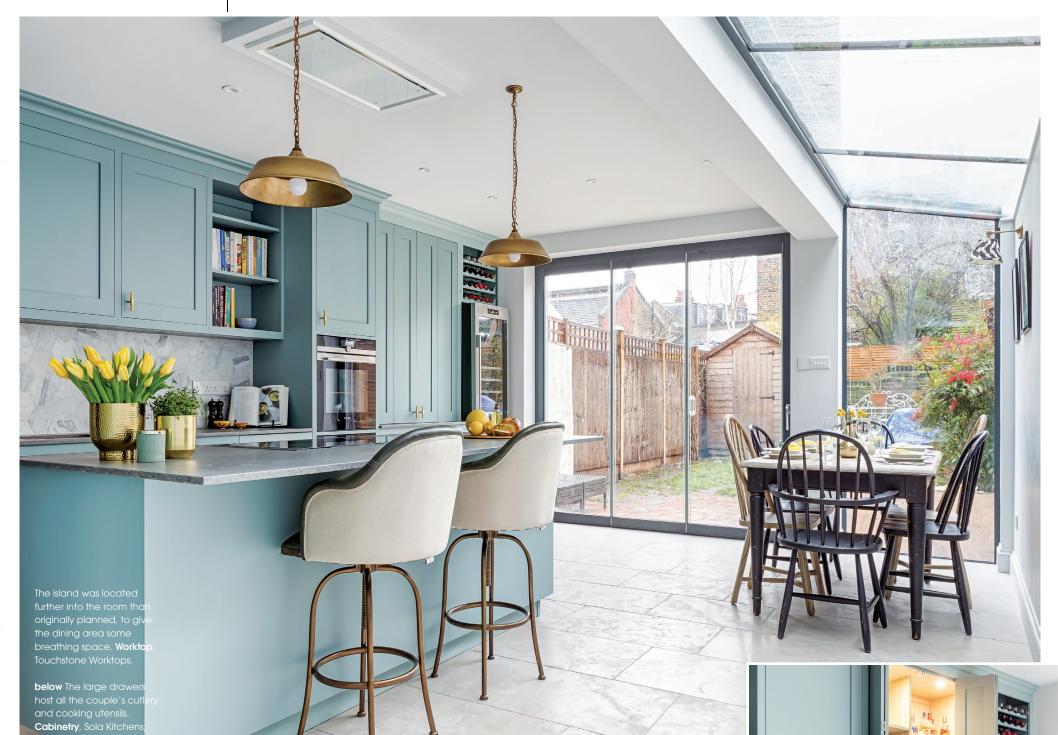
Ed and I love food and entertaining, so wanted a big open space where we could have friends over and I could host supper clubs as part of my nutritional therapy business. We also wanted an island where the boys can do their homework when they're older – right now they use it to watch me cook. I really wanted to bring them up around food, because it's such a big part of what I do and what our family is about. Our brief to Sofia included lots of cupboard space, too, because I've got so much stuff – from mixers to Le Creuset pots. I actually gave her a list of all the bowls, plates, and around 100 cookbooks I needed to store. Ed used to sell wine, so we needed a full-length wine cabinet to store bottles. Another non-negotiable for me was a boiling-water tap, because I drink a lot of herbal teas.

#### Why did you go for this layout?

It was all about fitting everything in. We were worried about the depth, because of the new utility room, so to make sure we could fit in an island and a big dining area we had narrow bespoke cupboards made to store all my glasses and crockery. This way, the island could come a little further up the room. When planning the layout, Sofia took me on a cooking journey. She was talking through what to keep and where – all my oils, pots, pans, utensils and cutlery. While busy at the hob, I can turn around to use the sink or load the dishwasher. You don't have to move from the island – it's so ideal.

#### Where did your design inspiration come from?

Ed and I had a long time to gather our ideas and get it right. We knew we wanted a Shaker-style kitchen because it looks modern, yet traditional. At first we were set on dark green cabinetry. For years – even right up until the day we were due to put our order in – we had decided on this shade. Ed and I loved the colour and thought it looked so elegant, until I visited someone who had a dark green kitchen and thought it felt old fashioned. I also started to question whether it would sap all the light out of our space. So, I started researching again and came across this amazing image of a San Francisco restaurant Kelly Wearstler had designed in a beautiful blue with brass touches. It felt so serene. I saw it and knew it was my colour.



# SOURCEBOOK

Kitchen design Sola Kitchens 020 3405 6799 solakitchens.com Flooring Mandarin Stone 020 3475 8805 mandarinestone.com

3475 8805 mandarinestone.com **Glazing** Frameless Glass Curtains 01732 848088 fgc.co.uk

Appliances Siemens 0344 892 8999, siemens-home. bsh-group.com/uk

Wine storage unit Fisher & Paykel 0800 0886605 fisherpaykel.com/uk Tap Quooker 0207 9233355

quooker.co.uk

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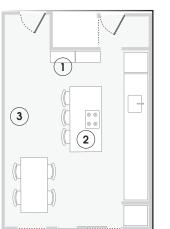
Sinks Alveus 01342 834 003 alveus.co.uk For full stockist information, The sinks, from Alveus, and boiling-water tap, from Quooker, have been colour matched to the brass handles. Lucy loves the unusual sinks and says she "knew if we were doing brass, everything had to



Lucy and Ed added a side-return extension onto the back of their five-bedroom Victorian terraced house so the property would be the same width at the front and the back.

1 Cupboards The cabinets at the front of the kitchen are only 30cm deep – ideal for storing cookbooks, glassware, and crockery.
2 Island Placing a hob on and barstools around the unit creates a sociable design for family time as well as dinner parties.
3 Glazing The extension has a full glass roof and lets the natural light flood in.

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