

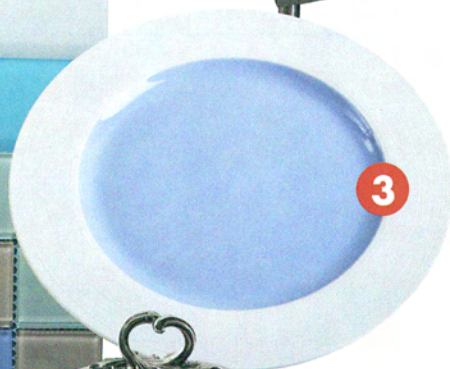
SARA AND ALEC'S KITCHEN

vintage contemporary

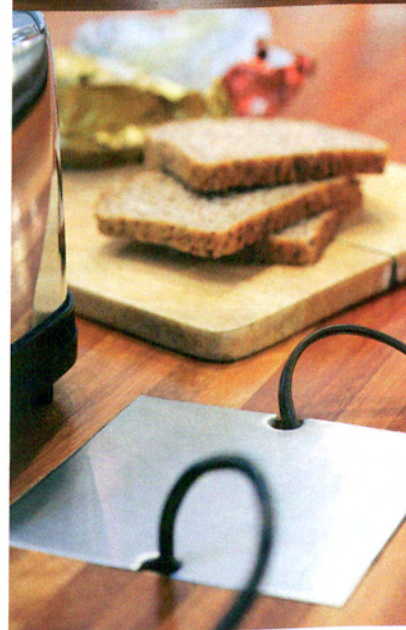


'The kitchen is now the most important, and often largest, space in the home. Ancillary spaces like a study, home office, seating area and/or dining area, lead off the central kitchen space.'

inspired buys



1. Silver-grey travertine from R2 350 per linear metre, Marble Gallery. Glass tiles from R621 per square-metre and glass mosaic tiles mix R594 per square-metre, all Spectiles.
2. Defy 954 5-burner multi-function stove R14 597, AA Furnishers.
3. Grey and white dinner plate R59, Loads of Living.
4. Large silver dome R5 500, On Site.
5. Bamboo chopping board R90, Woolworths



FROM TOP Symmetrical deep drawers next to the stove provide excellent storage, while a shelf above the stove displays pretty crockery; the recessed plug points for smaller appliances are set into the worktop and are disguised with a simple stainless-steel plate

The brief for architect Jane Visser was clear: a practical kitchen, a separate scullery for noisy appliances, a separate pantry and a special place to accommodate Sara's collection of Russian teacups. Jane integrated the kitchen into the main living areas of the house by making it look as though it were part of Sara and Alec's vast collection of art and fine furniture, and by making sure that the proportions and detailing of the kitchen work well with the rest of the house. Granite was used around the stove for both the worktops and splash-back because of its excellent heat-resistant qualities. Jane favoured timber for countertops and chose Salinga, as it's very forgiving and can be freshened up fairly easily if necessary. A hand-painted (rather than sprayed) finish was used on the Supawood to achieve a more traditional look while water-resistant Bison Dura was utilised for cupboards in the all-wet areas.

top tip: 'When designing a kitchen, it's important to plan the work areas and work flow. Obviously the work triangle of cooking, prep sink and counter, and fridge, is important. It's useful to create a special area for making tea and toast – away from the cooking and prep areas. All activities that are to take place in the kitchen should be analysed and then appropriate storage must be designed to accommodate them. Don't focus so much on the finish and look – instead work out the activity spaces and requirements. A clever way to avoid having a fridge or a freezer stare at you across an open-plan kitchen is to integrate it into a wall of panelling that is used to hang paintings.' – Jane Visser

USEFUL CONTACTS

Kitchen design by Jane Visser,
Visser Thomas Architects (Pty) Ltd

☎ 021 423 3241
Project architect and kitchen detailing:
Janetta Lehmsich

☎ 083 647 6460
Main contractor: Beekmans
and Thunissen

☎ 021 797 6239
Joinery: HG Holliday (Pty) Ltd

☎ 021 534 2448

MARIA'S KITCHEN

light, warm and friendly



A double-volume wall of industrial windows in the kitchen sets the mood for the entire house – light-filled with an uncluttered sense of openness. The window-wall provides a mesmerising view onto huge trees and a stream, and serves to bring in the outside. The kitchen is compact and practical with a large, wooden bar-like counter – perfect for preparing food, entertaining, eating and chatting with friends over coffee. It's not hard to see why it's the centre of this home. The kitchen overlooks an open-plan dining and lounge area, which leads onto a sunny courtyard garden on the other side.

Finishes are almost incidental – the counter blends seamlessly with the rest of the house and the cabinet fronts painted green echo the hue of the foliage outside. The quarry tiles on the floor are both practical and complimentary, while the dark Perspex chairs add a contemporary touch. The high counter hides appliances and cooking utensils, while a bookshelf at one end makes clever use of space.

The view of the trees beyond the wall of windows forms a perfect backdrop for the kitchen. A feature was made of the extractor by suspending it from a stainless-steel beam. A scullery leads off one side and a small, intimate lounge leads off the other

USEFUL CONTACT
Wood for kitchen tops: Rare Woods
☎ 021 535 2004

inspired buys



1. Sink by Franke Nobel R1 696, On Tap. 2. Defy 900 T Premium Cookerhood R3 459, Tafelberg Furnishers. 3. Apron by Skinny laMinx R200, o.live chemistry of living. 4. Polished chrome handle R65, Handles Inc. 5. Wood planter R455, House and Interiors. 6. Wooden salad servers R109, Loads of Living

top tip: Wooden worktops must be sealed when installed and then re-oiled twice a year. Sand off burns and scratches

RIGHT FROM TOP Cappuccino time: Maria and her daughter Stephanie spend a lot of their time together in the kitchen; the small and neat splash-back behind the sink complements the large, wooden worktop; the microwave oven, usually a problem to hide, takes pride of place amongst the kitchen bric-a-brac in a panelled wall; a dead space becomes a bookshelf for a substantial collection of cookbooks

