

**WORKTOP  
DETAIL**

The island's drop-down extension provides extra work space when needed. Its perfectly crafted hinges are not only functional but they also make an interesting design feature

# Natural SELECTION

*Bespoke cabinetry shows off the beauty of the olive ash woodgrain in Alison and David Streatfeild-James's kitchen*

**FEATURE** ANNABELLE GRUNDY • **PHOTOGRAPHY** COLIN POOLE



**RAW MATERIALS**

The new kitchen has a natural, mellow feel that reflects its tranquil seaside location. Multi-toned ash furniture and slate elements are set against walls painted in China Clay from Little Greene, which allows the textures and woodgrains to shine



**Kitchen  
FACT FILE**

**THE FAMILY** Alison Streatfeild-James and her husband David, both barristers, live with their children Tom, 19, Amelia, 17, Elizabeth, 15, and Christopher, 13  
**THE HOME** An extended 1920s, five-bedroom bungalow in Cornwall  
**THE CABINETS** Bespoke solid ash furniture

**PRICE GUIDE**  
**£30,000**

for a similar Scott Woyka kitchen, cabinetry only

**W**ith four teenage children and demanding careers, barristers Alison and David Streatfeild-James lead full and hectic lives.

Breaks at their Cornish holiday home revolve around relaxing, entertaining guests and enjoying all its coastal location has to offer.

However, soon after they bought the property seven years ago, they realised the kitchen – where they spent much of their time – didn't make the most of the pretty harbour

view, nor was it particularly suited to their informal style of living and entertaining. 'Everything in the kitchen was facing away from the view, unless you were doing the washing-up at the sink,' recalls Alison.

'The previous owners were a couple, so it wasn't geared towards big family gatherings, either,' continues Alison. 'We have lots of friends and relatives who live nearby, so there can often be 12 or more people of all ages, sitting down to eat together.' This was

a major consideration when they asked local furniture maker Scott Woyka to design a warm, wooden scheme with a laid-back charm. 'Scott had already produced a couple of pieces of furniture for the house and I'd been impressed by his thoughtful approach and workmanship,' says Alison. Plus, the idea of working with a small Cornish firm, rather than a large kitchen company, really appealed to the couple.

Although Scott specialises in one-off pieces, he was keen to take up the challenge, ►

### Advice from the OWNERS

**DO** spend time thinking about how you'd like to use the room, the type of cooking you'll be doing and anything else you might want from the design. A new kitchen is a major investment so it's important to get it right.

**DON'T** just opt for big-name kitchen companies – try and seek out local furniture makers, too. Scott was so passionate about the project and he came up with an original scheme.



**COASTAL VIEW**  
A deep windowsill looking out onto the harbour has been transformed into a breakfast-bar area. The Mollie stools are from Taste Kitchen Studio



**WORK AREA**  
All the cooking equipment, including the built-in Gaggenau ovens, is concentrated in one area. A prep sink, used for washing fruit and vegetables, sits neatly in this corner

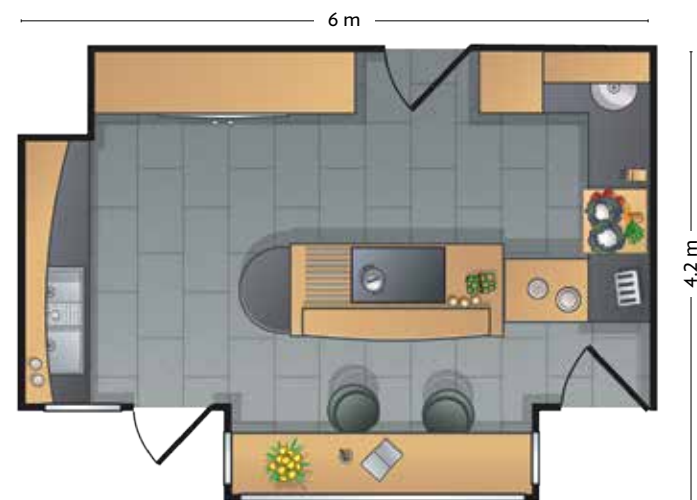


**STORAGE OPTIONS**  
Crockery and glassware are conveniently stored close to the main sink and Siemens dishwasher. The fridge freezer with combined wine cooler is by Liebherr

and recommended using native ash timber in a simple, linear style that would show off its multiple tones and elegant grain.  
In terms of layout, the couple decided to knock through to the adjoining small utility room and re-orientate the whole room to face a long window that overlooks the harbour.  
Then, with Scott's help, they devised an attractive, functional scheme, featuring a host of clever design touches, including an

ingenious fold-down 'flap' at one end of the island. As well as showcasing Scott's excellent craftsmanship, the island extension also creates free-flowing space around the unit when lowered, and connects to an adjacent counter when raised, providing an extra surface and serving area. 'It's such a brilliant idea,' says Alison. 'When Scott suggested it, I had complete confidence it would be beautifully engineered and work

perfectly.' The island workstation itself is handmade entirely from ash and houses an extra-wide oven, an induction hob and integral metal rods where hot pans can be safely rested. 'The rods are easy to remove for cleaning, too,' adds Alison.  
While David, an adventurous cook who's always willing to try out new recipes, prepares meals, Alison, a keen baker, uses the semi-circular, slate-topped surface attached to ▶



*'The slate worktops are organic and beautiful, though they do scratch easily. A damp cloth removes most marks, but it's not the most practical choice'*

the other end of the island for pastry-rolling. 'I find it really useful because it doesn't obstruct the main cooking area,' she explains.

The couple contacted another local specialist, Taste Kitchen Studio, to discuss sourcing appliances. The owners, Sarah and Stephen Crothers, were so helpful and knowledgeable that not only did we ask them to supply our appliances, but also to project manage the plumbing, electrics and

installation,' says Alison. Two single ovens, a steam oven and a large side-by-side fridge freezer with built-in wine cooler provide ample cooking and chilling capacity for large gatherings, while a semi-integrated dishwasher eliminates the daunting task of doing the washing-up afterwards.

As it's the family's holiday home, Alison and David were not able to be in Cornwall all the time, which meant the project took two

years to complete in total. They didn't mind, though, and managed to avoid the most disruptive parts of the renovation. The couple's patience, however, has been richly rewarded as they're now the proud owners of a well-built, timeless kitchen that has become the heart of their holiday home.

'It's just a lovely room to be in,' smiles Alison. 'Entertaining guests is always a great experience. It's what time off is all about.' □

#### ISLAND

A variety of storage is provided on both sides of the unit, which features bespoke cherrywood bar handles. A piece of solid ash has been crafted into a ledge to conceal the cooking area



#### DESIGN FEATURE

As well as offering more worktop space, the island extension also creates a useful serving area for when the family dine alfresco. The digital toaster is by Cuisinart



## SHOP THE LOOK

#### CABINETRY

■ Bespoke **olive ash** furniture. A similar kitchen by Scott Woyka, cabinetry only, costs **£30,000**

#### WORKSURFACES

- Two-inch **pale ash**. Price per sq m, approx **£395**
- Three-inch **ash**. Price per sq m, **£525**
- 30mm **Cornish slate**, Delabole Slate. Price per sq m **£663**

#### SPLASHBACK

■ **Lacquered glass** in Ivory. Price per sq m **£180**

#### FLOORING

■ Traditional Random Slab **slate**, Delabole Slate. Price per sq m, **£146**

#### APPLIANCES

- Built-in **single oven**, Gaggenau **£4,590**
- Built-in **single oven**, Gaggenau **£2,680**
- Built-in **combination steam oven**, Gaggenau **£3,465**
- Five-zone **induction hob**, Gaggenau **£1,735**
- BlancoCampo II 05 EM ceiling **extractor**, Blanco by Gutmann **£4,800**
- Built-in **warming drawer**, Gaggenau **£705**
- Integrated side-by-side **fridge freezer with wine cooler**, Liebherr **£4,341**
- Integrated **dishwasher**, Miele **£1,279**

#### SINKS AND TAPS

- BlancoClaron 500 IF undermounted **single-bowl sink** in stainless steel, Blanco **£494**
- BlancoRondo Sol-IF undermounted **round-bowl sink** in stainless steel, Blanco **£130**
- BlancoLinus-S monobloc **mixer tap** in brushed steel with pull-out spray, Blanco **£364**
- Diagon monobloc **mixer tap** in brushed steel, Abode **£245**
- Combi 2.2 Design **boiling water tap** in brushed chrome, Quooker **£1,155**

#### FINISHING TOUCHES

- Mollie **bar stools**, Taste Kitchen Studio, each **£900**
- Digital four-slice **toaster**, Cuisinart **£60**
- For a similar **radiator**, try Veronica Decorative Heating, Bristan **£318**
- China Clay acrylic **satín emulsion**, Little Greene. Price per 2.5 litres **£27.50**

FOR STOCKISTS, SEE PAGE 136