



Keen to create a kitchen big enough to entertain guests and clients, Jana and Geoff opted for a vast island crafted in solid oak. Hand-painted cabinetry complements the pale wood. For a similar mint shade, try Green Parrot 6 by Dulux

A solid oak island is a stunning focal point in the Whitfields' home of American cedar

# CENTRE STAGE





▲ Two wooden pull-out mesh baskets in the island provide ample space for Jana to store her fruit and vegetables. They also allow more room in the fridge for the family's chilled foods

▲ To fill a small gap in the bank of cabinetry, designer Keith crafted these beautiful oak trays that are perfect for carrying afternoon tea into the garden or lazy dinners in front of the TV

**MY BEST BUYS:** 'The induction hob and extractor. As well as being stylish, the extractor is also extremely quiet – in the morning after a party, there are never any lingering cooking smells. The dishwasher is also very quiet and doesn't disturb our guests' conversation'

For more great curvy kitchens see our gallery on page 136



▲ Two wet areas are housed in the island along with the sleek hob. Opposite the preparation side of the workstation is a built-in dresser with three smart tambour units

▼ This compost bin is ideal for peelings and has an airtight seal to keep in odours

The curved edge of the solid oak worktop neatly follows the soft contours of the drum cupboard underneath, while the worksurface is the perfect place for Jana to prepare vegetables. Set behind the island, hand-painted cabinetry houses a double oven, forming a clever working triangle between the sink and prep area



**B**uilding a house from scratch is definitely one way of achieving the home of your dreams. For Jana and Geoff Whitfield, both company directors, it also enabled them to create an open-plan space that would be suitable for corporate entertaining. 'Geoff's parents left us some land when they passed away and as we liked environmentally friendly American cedar houses, we designed one and had it shipped over from Boston,' recalls Jana, who shares the newly built home with Geoff's teenage sons, Matthew and Richard. Once the construction was under way, Jana could concentrate on the large area she had planned to use for the open-plan kitchen and dining space. 'I love alfresco-style entertaining and wanted to incorporate the feeling of outdoors in the kitchen,' she explains. The couple approached several kitchen companies but found that many were not prepared to make curved cabinetry. 'Finally, we came across local company Stephen

Anthony Design after seeing an advertisement in an issue of *Beautiful Kitchens*,' explains Jana. 'We went along and were introduced to designer Keith Simmonds.' Despite having few opportunities to create round kitchens, Keith said he would relish the challenge, so he and Jana set about putting together an open-plan layout. Keith designed a flowing scheme crafted from solid European oak mixed with hand-painted furniture in a soft mint shade. To overcome the lack of wall space available, he designed a boomerang-shaped island topped with dark Suede granite and a section of oak with a concealed bin. Now Jana can chat to guests or clients while they enjoy a drink at the nearby dining table or take a stroll around the garden, which can be accessed from the sliding glass doors. 'I love the way the kitchen flows,' smiles Jana. 'I simply take food from the fridge, take it to the prep station, move along when it needs cooking and wash-up at the sink at the other end of the workstation.' **BK**



As the layout is open-plan, Jana and Geoff were keen for the kitchen to merge well with the rest of their house. The curved display area at the end of the island helps to make it look more like a beautifully crafted piece of furniture than a kitchen unit. For similar glass decanters, try Rossi at Wineware

“My top tip for successful kitchen planning is to do your research and don't rush into any decisions. Think about your daily routine and how you use your kitchen and make sure that's incorporated into your design, otherwise the room won't work for you”

JANA WHITFIELD



## DESIGN & CABINETRY

- Keith Simmonds at **Stephen Anthony Design**, The Workshop, Southleigh Farm, Southleigh Road, Havant, Hampshire PO9 2NX (02392 486478) [www.stephenanthonydesign.com](http://www.stephenanthonydesign.com)
- Bespoke solid oak furniture with hand-painted tulipwood cabinetry and frosted glass units

## WORKTOPS

- 30mm Suede granite. Price per sq m **£325**
- Solid oak. Price per linear m **£260**

## SINKS & TAPS

- GAKI I039 Galassia undermounted single-bowl ceramic sink, Franke **£247**
- 2 x GAKI I017 Galassia undermounted half-bowl ceramic sinks, Franke, each **£192**
- 2 x Top Lever monobloc mixer taps in Silk Steel, Franke, each **£151**

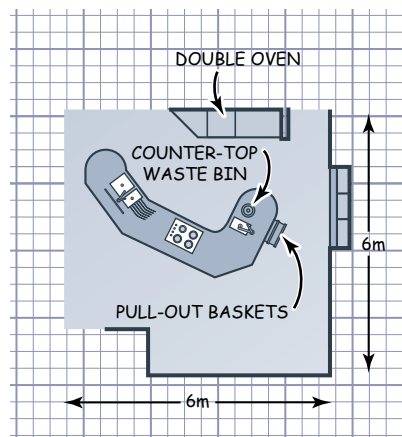
## APPLIANCES (shown)

- D57014 built-in double, multifunction oven in stainless steel, AEG-Electrolux **£680**
- T4483 four-zone induction hob, Neff **£826**
- Island extractor in glass and stainless steel, for similar try DHD365X, De Dietrich **£1,050**

## APPLIANCES (not shown)

- Fully integrated fridge, AEG-Electrolux **£445**
- Fully integrated dishwasher, AEG-Electrolux **£560**

☎ For stockists, see page 146



## GUIDE PRICE

- Starting price for a Stephen Anthony Design kitchen **£20,000**

FEATURE DEBORAH OSBORNE-WALKER PHOTOGRAPHY MARCUS PEELE