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LET'S COOK!

Kitchens to welcome your Christmas guests

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Local kitchen makeover experts are here to help with your Christmas gatherings with their advice on how to decorate the heart of your home this winter



e're pretty sure that at the top of everyone's Christmas list this year is spending time with friends and family. We all remember what a wash-out last year was!

A fire burning in the grate, lights twinkling on the tree, the scent of pine needles filling the home... they all add up to the perfect festive atmosphere. But as we all know, the kitchen is the heart of the home, especially at Christmas time! Whether it's sipping a sherry while basting the turkey or chatting to visitors as they're roped in to prep the sprouts – no matter how fabulous the rest of your home looks, the kitchen is the one room people are sure to gravitate towards.

So we asked some of our favourite kitchen designers for their tips on creating the perfect family- and guest-friendly kitchen for Christmas.



Charlie Smallbone at Ledbury Studio

Charlie Smallbone, who started his kitchen design business in Devizes back in the 1970s, advises practical, hardwearing surfaces, with the option to update through changing the paint on cabinets when you feel like a change. But, he says, efficiency is key, particular with all the hard work guaranteed to take place over the Christmas period!

"When planning a family-friendly kitchen always think about efficient working patterns. Where is your hob in relation to your sink and fridge? You don't want too much space between the key working areas of your kitchen. Have you got sufficient work surface surrounding the hob and oven so that there is somewhere to place hot pots and pans? And if you are going to put hot dishes directly onto the worktop, then you'll need to choose a material that can cope with that.

"If possible, open up your kitchen to the garden with patio doors. For parents with younger children, it allows them to prepare dinner and keep an eye on what's going on in the garden. And as kids get older, easy access to an outside space where they can blow off steam is always a benefit.

"A practical consideration for a family kitchen today is somewhere to work for both











adults and children. We include USB points and charging sockets for phones and iPads on the island or wherever they're required. And you need somewhere to sit in the kitchen – whether that's a stool or round a table. It should be comfortable enough to spend a morning or a whole day there if you want to.

"As hard working as it is aesthetically pleasing, the beauty of an island is that it provides additional space for food prep and storage – essential for a family kitchen. And by incorporating a breakfast bar, it can be used for casual dining too.

"The secret to a successful island is thinking ahead: how it will be used, its position in the kitchen, and the all-important material used for its worktop." ledburystudio.com

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