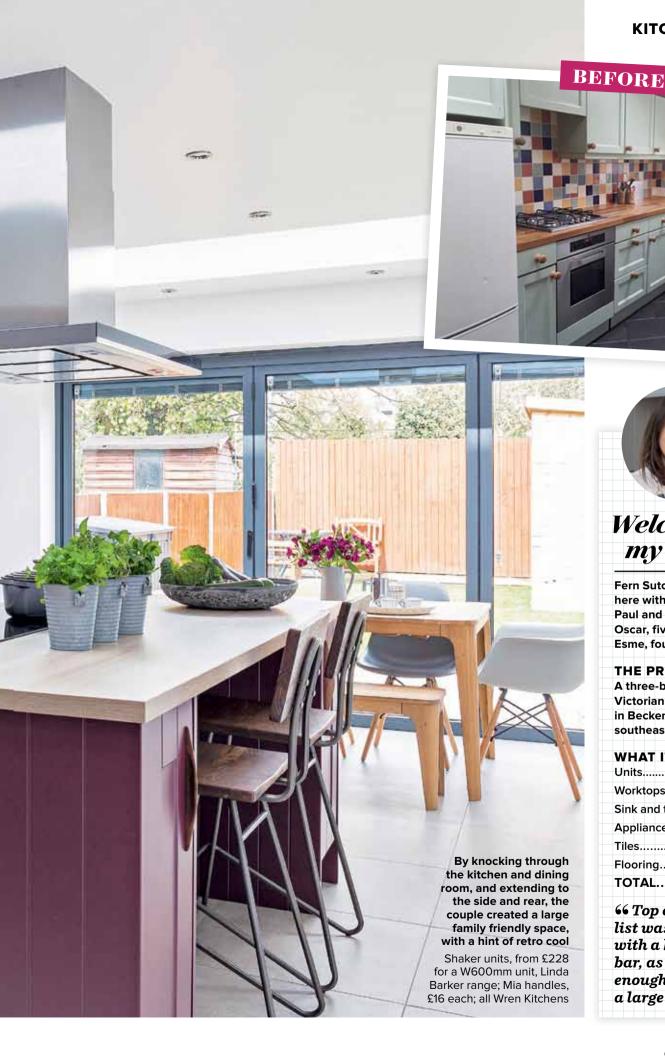


KITCHEN PROJECT





Welcome to my home

Fern Sutcliffe lives here with her husband Paul and their children, Oscar, five, and Esme, four.

THE PROPERTY

A three-bedroom Victorian terrace in Beckenham, southeast London.

WHAT IT COST

Units	£7,022
Worktops	£646
Sink and tap	£650
Appliances	£4,500
Tiles	£300
Flooring	£1,500
TOTAL	£14 618

66 Top of my wish list was an island with a breakfast bar, as well as enough space for a large table 🤊

HOW FERN AND PAUL DID IT

'We lived with our old U-shaped kitchen for eight years before deciding it was time to create a modern, family friendly kitchen that would suit us better. The old one lacked light because the window was tiny, and the adjoining dining space was so draughty, we rarely had meals there. Top of my wish list was an island with a breakfast bar, as well as room for a large dining table. The new space had to be tough enough to withstand

the rigours of a young family. Berry Construction started building work on an extension with bifold doors and two roof lanterns in July 2015. We had the floor and splashbacks laid for about £1,650. The units, designed by Wren Kitchens, were installed in the October for about £2.500 and the whole project was completed by December. We made do with a temporary kitchen in the living room during the build."

BELOW The couple ramped up the colour with an aubergine island unit and yellow patterned tiles to contrast with the elegant grey units

Ottoman tiles, £250 per sq m, Original Style range, Rovic Tiles. Built-in oven, £639: built-in microwave. £599; both Siemens range, John Lewis. Grey oak matt worktop, £150 per m, Wren Kitchens



FEATURE CAROLINE FOSTER STYLING DILLY ORME PHOTOGRAPHS CHRIS SNOOK

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ABOVE From the midcentury-inspired table to the Eames-style chairs, the dining furniture is a Fifties-fest of warm wood and subtle pastels that matches the units and tiles

Ebbe Gehl dining table, £899; bench, £399; both John Lewis. Eames-style chairs, £59 each, Cult Furniture

WHAT WE LEARNED

66 A contingency fund is essential - we discovered that things always take longer and cost more than you expect. We also learned to be braver in our choices - it's worth it to create a kitchen that stands out from the crowd 99