


01 Living in Space *The lowdown:*

 Established in 2001, Living in Space takes a holistic approach to kitchen design, tackling everything from structural design to lighting, painting and even choosing artwork. The company also advises on making homes more eco-friendly. 'We have databases that will tell us what appliances are the most energy efficient and what taps use the least water, and we're soon opening a sector of the office dedicated to green living,' explains senior designer Mhairi Coyle. The company has its own build team and workshops, which only use FSC-accredited or, preferably, reclaimed timber. Although each kitchen is designed to work for that individual client, there's a definite pared-down minimalism to Living in Space's work. 'Kitchens have become dining rooms so they need to be smarter and sleeker,' she says. *Address book essential:* 'I love Dornbracht, particularly its MEM ranges, which are futuristic.' *Material of the moment:* 'Anything recycled or reclaimed. I love going to places like Retrouvius (020 8960 6060, www.retrovius.com) to pick up bits and pieces, such as old dairy lights, which add warmth to modern kitchens.' *Living in Space, 020 7722 3131, www.living-inspace.co.uk*



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02 Extreme Design *The lowdown:*

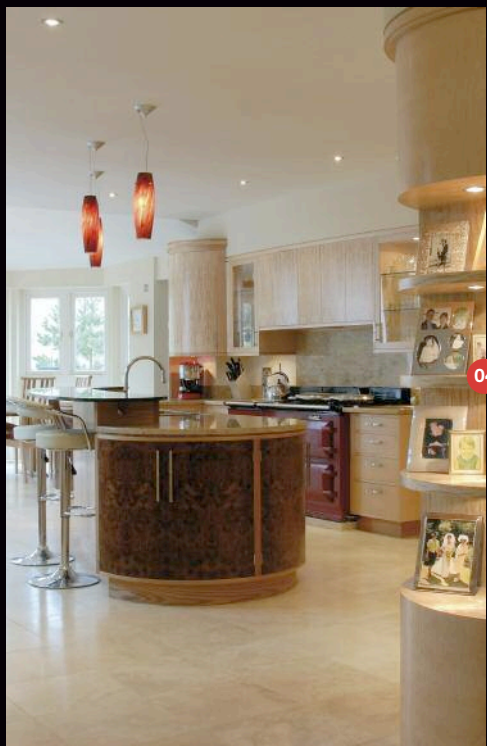
 Extreme Design is a new addition to Kitchen Connection of Ascot and was set up two years ago as a more design-orientated retail arm, specialising in high-end bespoke commissions. Headed by Marcello Cuconato, Extreme Design has established a firm following. Cuconato is also a fine art painter and hand draws every kitchen he creates. 'My colleagues transform my drawings into 3D CAD designs but drawing projects out helps me work through different scenarios,' he says. Extreme Design aims never to repeat a design and it has also had door designs patented. Cuconato is experimenting with leather and suede and is looking at using stone in new ways. 'A beautiful slab of stone can be mounted on the kitchen wall and back-lit to create a piece of artwork that ties in with your worktops,' he says. *Address book essential:* 'Hyperion Tiles (01344 620211, www.hyperiontiles.com). I love its unique range of leather and wood tiles.' *Material of the moment:* 'Stone, wood and leather are the most satisfying materials.' *Extreme Design, 01344 627567, www.extreme-design.co.uk*



02

03 Fine Edge Designs *The lowdown:*

 Colin Morrell studied electrical engineering and environmental science before making the dramatic move to fine furniture. In 1999, he set up his own workshops, first in Hackney and then West Sussex. 'The trouble was I spent most of my time organising the workshop rather than working with clients,' Morrell recalls. So, two years ago, he set up Fine Edge Designs to concentrate on great design. 'Some kitchen designers don't have a clue how furniture is made. I've got the experience to see what might go wrong,' he says. His background has given Morrell a firm handle on the science of using different oils and finishes to achieve the most hardwearing surfaces and he verges on the obsessive when it comes to materials. Morrell uses natural timbers and colourful veneers with a very high-gloss finish for a modern edge. *Address book essential:* 'Conservational Chemicals (01229 588 449, www.conservationalchemicals.co.uk) does a bomb-proof sealant for stone and wood.' *Material of the moment:* 'I'm trying to lead clients towards Corian and warm, grey basalts for worktops.' *Fine Edge Designs, 020 7381 4110, www.fineedgedesigns.co.uk*



04

04 Simon Thomas Pirie

 *The lowdown:* Simon Pirie has a degree in sculpture and an MA in forest product technology. He has been designing for a decade and he recently established his own cabinet-making workshop in Bere Regis. 'There are four of us here and it's a very tight-knit company but that also allows us to be very flexible,' Pirie says. Unlike many niche cabinet makers, Pirie has established a very distinctive style that borders on the ornate. 'It's a bit of a reaction against minimalism. Fortunately, most of my work comes via word of mouth so if a customer contacts me, it's usually because they like my style,' he explains. Pirie likes to use British timber wherever possible. 'There's something very satisfying about making kitchens from wood that has grown nearby,' he says. *Address book essential:* 'Hour Glass (023 9248 9900, www.hourglass.uk.com) are geniuses with glass. They can do pretty much anything I ask.' *Material of the moment:* 'I especially like English walnut but it's phenomenally expensive and can take six months to source.' *Simon Thomas Pirie, 01929 471900, www.simonthomaspirie.co.uk*

TALENT SHOW

Flying the flag for British manufacturing, up-and-coming kitchen companies are returning to traditional cabinet-making techniques, introducing more sustainable production methods and seeking alternative supply routes. We reveal the brightest stars shaping the future of the UK kitchen industry WORDS LINDA CLAYTON



01 Living in Space This kitchen in Finchley sits opposite large glass doors that lead into the garden so muted colours were chosen create a calm, sleek design that would not distract from the main attraction outside. **02 Extreme Design** This patented door has specially designed inset handles with removable insert panels that can be changed to leather, stone or maybe coloured glass if the owner fancies a fresh look. **03 Fine Edge Designs** Crème Marfil marble worktops with a bush hammered edge add natural warmth to a very contemporary kitchen in west London **04 Simon Thomas Pirie** Using highly figured veneers to stunning effect, this kitchen includes burr elm, rippled maple and masur birch