

# Worth the wait



**OWNERS** Rosemary and Peter Leech  
**WHERE** Grantham, Lincolnshire  
**BUDGET** £19,500  
**KITCHEN DESIGNED BY** Mark Goodacre

Culinary consultant and professional chef, Rosemary Leech, spends much of her time in other people's kitchens. Her organisational skills are second to none and one of the services she offers is a home visit to maximise the potential of the available space. She takes a firm stance on hoarders, dispatching unused items to the charity shop, and provides unbiased advice on the best cooking utensils, as well as holding Aga demonstrations for new or unconfident owners.

Although Rosemary spends her days telling others how to make the most of their space, until recently, her own kitchen was far from perfect. "Clients would ask in revered tones about my kitchen, expecting it to be wonderful but I was always so busy with everyone else's that there was never time to do my own," she says. For ten years, Rosemary lived with an inherited 1980s pine affair, with badly tiled surfaces and little preparation space, before her patience cracked and she finally decided it had to go.

Having plotted her dream kitchen for a decade, Rosemary was precise in her directions to local cabinet-maker Mark Goodacre. She wanted a well-planned layout with a separate preparation area for her assistant chef, so that she could carry out her Aga demonstrations from home; a free-standing look to suit her Victorian farmhouse; plenty of storage as she is naturally untidy; and, the pièce de résistance, a four-oven Aga with ample prep and storage space for baking trays either side. "I hate it when people put range cookers in the chimney breast but don't leave space nearby for resting hot pans. It can be very dangerous should you need to take a pan off the heat quickly."

A large dresser with fully extending doors was created to hide Rosemary's small appliances, while also keeping them plugged in ready for use. A combi-microwave and induction hob provide back-up for the few days a year that she can bear to turn off her beloved Aga, while an island offers more storage.

Rosemary is regularly amused by where people put things in their kitchens, "usually as far away from where they should be as possible", so she stuck to her basic rule: put it where you need it. The saucepans are near the cooker, the crockery is by the sink, utensils are next to the hob and dry foods are by the fridge. Rosemary Leech Cookery & Cookware Consultancy, (01476) 585535. ▶



## THE BRIEF

A farmhouse-style space with a separate prep area for an assistant chef and a focal four-oven Aga.

## MATERIALS AND FINISHES

Pale hand-painted wood, terracotta flooring, black granite worktops.

## DESIGN TIP

"You can give fitted cabinets a free-standing appearance by painting a dresser or run of units in slightly different shades of the same colour," says Rosemary Leech.

## CONTACTS

**Aga**, (01952) 642000; aga-rayburn.co.uk.

**Combination oven**, Bosch, (01908) 328200; bosch.co.uk.  
**Induction hob**, AEG, 0870 535 0350; aeg-electrolux.co.uk. **Furniture**, Mark Goodacre, (01476) 585269.  
**Sink**, Villeroy & Boch, (020) 8871 4028. **Taps**, Perrin & Rowe, (01708) 526361; perrinandrowe.com.