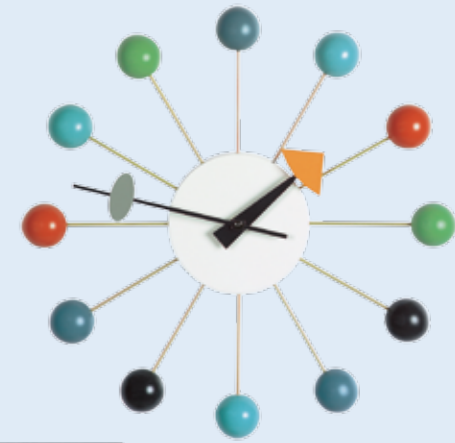


GET THE LOOK

Jennifer thought her parents' George Nelson clock was 'really weird' when she was growing up, but then couldn't resist having one herself. Vitra Ball Coloured Clock, Heal's, £185. 08700 240 780, heals.co.uk

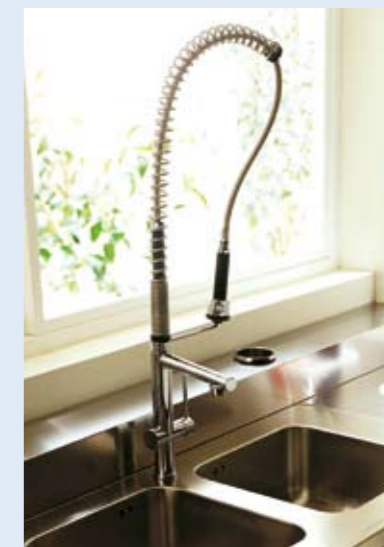


You may not have space for a stove as large as Jennifer's, but you can get all its heating advantages and adaptability from the 914mm Wolf Dual Fuel stove (model DF366), £9,195. 0845 250 0010, westye.co.uk

Wickerwork baskets are useful for storage and make an attractive alternative to boxes. Pair of hand-woven hogla fibre baskets, £16. 0845 330 8900, traidcraftshop.co.uk



This set of magnets, £49, from The Conran Shop, is ideal for storing knives and keeping them sharp. 0844 848 4000, conranshop.co.uk



A tap with a hose is invaluable for getting the sink properly clean. The Gessi Oxygen Hi-Tech 903 Kitchen Mixer tap with detachable pull-out spray costs from £579 from Tapstore. 0845 064 5907, tapstore.com



Jennifer's sons, Liam, 12 (centre), and Riley, 10, have just started to get interested in cooking



Labelling the lids of spice and herb jars means they can be quickly picked out of the drawer

on the rest. It took me three months and three different versions to figure out where to put everything, so there's not a shred of wasted space. Drawers are an advantage as I am short, and they are better than cupboards where things jammed in would spring out when we opened the doors.

How did you decide on your main work surface?

I chose a light-gold composite stone surface that would be easy to clean and wouldn't show white marks (Beige Duna; 020 8965 5007, megamarble.co.uk). Also I like to chop here because there's often someone to chat to and the boys perch with their laptops when they come home from school. I also put in a small sink with a spray, so I'm not going round the corner all the time to the main sink.

The kitchen is very streamlined

The trick was to get all the stuff off the counters so that I can simply wipe them without having to move things – the kitchen stays cleaner that way. My food processor is plugged in and can be pushed back into its cupboard.

How do you cook?

I have a Wolf stove with gas hobs and two electric ovens. It's the best stove I've ever used, with the most adaptable

hobs. I also wanted a wider oven to get two pans in. I don't care if I'm working the rest of my life to pay for it. I've waited 20 years for that oven.

Any drawbacks?

I'm not thrilled with the brick tiling around the splashback. And the lights came with the units – I thought they were flush but they stick out and don't have a nice subtle light. But otherwise it's a joy. A kitchen is such a big part of your life that you might as well cook in somewhere that is really lovely.

JENNIFER'S TIPS

- Go through every cupboard in your kitchen and know ahead of time where you're going to put everything.
- Think about the traffic of your family and how you all use the kitchen.
- Invest in drawers rather than shelves because otherwise you will go back to shoving things in cupboards. With drawers, you can see what's there.
- Have the fan installed to the outside – some kitchen companies install fans over hobs in the centre of the room which just dissipate the fumes around the room.
- Keep counters clear so that cooking and cleaning are easier. Put things away.
- Install plugs at the back of cupboards. It makes the kitchen more streamlined.



The stove is Jennifer's pride and joy. It's so heavy that a crane was needed to lift it to her first-floor kitchen



Jennifer has roll-down doors on her cupboards and has fitted plug sockets at the back of them so that she can store away gadgets like her toaster and food processor



MY KITCHEN Jennifer Joyke

Jennifer Joyke tells **Vanessa Berridge** why she's glad she spent time and money getting her new kitchen just about perfect
Photographs
GEOFF WILKINSON

Delicious new recipes by cookery writer and stylist Jennifer Joyke are frequently featured in *Good Food* – see her lovely summer food on p82. The youngest of nine, Jennifer grew up in rural Wisconsin, learning from her Italian mother to cook for large numbers. She studied business, then worked for a telecoms company.

But when she moved to Britain 20 years ago, she decided to follow her first love. She cooked for a bookshop café and did outside catering before writing cookery books and contributing to magazines and newspapers.

Her latest book, is *Meals in Heels* (£12.99, Murdoch Books). She lives in

Twickenham with her husband, Patrick, and their two sons – her toughest audience.

So why a new kitchen?

When we moved into this first-floor flat, we put in an inexpensive kitchen. After 18 years, we were weighing up whether to move and realised we'd be unlikely to find a three-bedroom house in our price range with such big rooms. So we decided to stay and did the kitchen two years ago.

What were your considerations?

The old kitchen was small so when we got a bigger fridge, we put it in the hall.

But it became annoying having to go out there every time you wanted milk for tea or coffee. So the priority was to get the fridge back in.

We knew our plans would involve structural work and weren't sure how to do it without messing around with the lovely old character of the house. We consulted an architect who suggested expanding out of the kitchen and cutting a hole into the main living/dining room.

What were your other priorities?

I had to think about the flow of movement – once I'd worked out chopping, rubbish, oven, I could start