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A classic Wellington kitchen is given a taste of modern, yet timeless colour

A love of colour and fun was at the heart of the design brief given to architect Mona Kruse Hurnen when it came to giving this beautiful Wellington Arts and Crafts kitchen a makeover.

When the owners had purchased the house. it was still almost all original, complete with a Shacklock stove installed in 1910.

Though the small kitchen functioned well, and still had an original wood-fired oven, the owners wanted to create a country-style kitchen that was open-plan and catered to their love of cooking and entertaining.

There was also a clear directive to be bold, Mona says and for each room in the wholehouse renovation to be a stand-alone colour, "while still reading together as a whole".

For the kitchen that colour was elegant and timeless Resene Artemis on the cabinetry above the rangehood and around the windows. It creates a beautiful accent against the walls in fresh Resene White Pointer and ceiling in Resene Half White Pointer. All timber features in the kitchen have been removed, carefully restored and re-installed alongside the new colour scheme as part of the renovation.

The owners' choice of Resene Artemis was influenced by how it worked with the palette of the rest of the home, as well as the splashback tiles.

The biggest challenge of the kitchen design was getting the balance right between the original features, and inserting more modern elements, Mona says. The highlight was

IN MONA'S WORDS

Describe your cooking style.

Mona: Being Danish I get asked this often although I try not to limit myself to my own cultural boundaries. I try and cook in the moment with whatever is on hand, making the most of seasonal ingredients and those I can source locally, or better yet foraged and grown in my garden. I am renowned amongst friends for my elderflower cordial in summer months. It is fragrant, refreshing and perfect for sipping with soda water. I use an old family recipe.

What is your favourite part of this kitchen?

Mona The large island. It allows for

company and conversations while cooking and preparing meals for family and guests. This is a foodies' kitchen, with ample storage, bench space and a lot of natural light.

- What recipe from this issue of Dish would you like to cook and why?
- Mona The Lahmacun Turkish lamb flatbreads. I am partial to Turkish food because of the fresh herbs and ingredients. It is inherently healthy, nutritious and is generally built on seasonal availability of fresh fruit and veggies - delicious! Lamb is also a favourite for my children and always goes down well.

Resene Half White Pointer

ation with **R**

he combination of muted

White Pointer walls and **Resene Half White Pointer** eiling, gives this beautiful Arts and Crafts kitchen a

ene Artemis on the cabinetry, wall and window frames with the off-white of the Resene

classic finish.

blue Re

Resene White Pointer

Resene Artemis

"seeing it all come together on site after many months of planning".

Another standout aspect of the kitchen is the personality that has come from including the owners' collection of personal items; another part of the design brief to Mona. "They wanted to create something to house their eclectic collections from many years of renovating houses and living in many different locations. The result is a colourful 'hello' to the world."

Reflecting your own tastes rather than imagining what some future owner might like is an important part of a successful kitchen renovation like this, Mona says. "Make it for yourself, not for resale. Your home is where you spend a lot of time, and it should be for you and what you enjoy. Do not be afraid of some more bold elements."

TOP TIP: *Refresh old melamine* cabinetry with Resene Laminate and Melamine Primer, before painting topcoats in your chosen Resene colour.

