



BIZ Q&A

James Horsfall, Bath Kitchen Company

Now in its 30th year, James Horsfall shares the secrets to Bath Kitchen Company's longevity

Tell us about coming up in the family business. Did you always know you'd join Bath Kitchen Company?

It was never my plan to join the business, but after living abroad for a number of years, on my return I started working part time with my dad, who started the company, and worked my way up from there. This is our 30th year designing and making kitchens in Bath, and I couldn't be prouder to be part of this legacy.

What was apprenticing with your dad like?

It was an amazing opportunity my dad gave me, allowing to work with him, and I got to know him so much more though it. Our working style complemented each other, and he took great pride in passing on his wisdom

and knowledge, which I'm incredibly grateful for.

What's your role now?

My role is director of Bath Kitchen Company. I create every design and oversee every project, making sure that each client is happy from start to finish.

Talk us through a working day...

There isn't always a typical day for me. I'll spend hours in the studio designing, then meeting new people and looking at their homes. I go to visit building sites to see things progressing, and also manage the installation of our projects.

What should people look for in a kitchen design company?

When deciding on a kitchen designer for your home, look for a company with a lot of experience, and a proven

track record, somebody who isn't in a rush, and is willing to give time and thought to each stage of your project – that person will ensure that your dream kitchen is brought to life.

Can you tell us about a project you really loved working on and why

I created a kitchen where most of the units were made out of mirrored brass, and this was a very fun project. It was nice to have a challenge, and something different to do, as there are no limits to what we can make. We've also been recently asked to design furniture for an orangery, which includes a hidden bar.

What do you consider the most important elements of

a well-designed kitchen?

The harmony between functionality and design. It should be a space that equally feels like you have everything at your fingertips to cook, and also the aesthetics to entertain. We recently had a client who returned from holiday, and when they walked in the kitchen, they just smiled and felt they were home. The kitchen is the core of the house, and it should naturally draw the family together.

What's your own kitchen like?

After recently getting married, we are about to start our own renovation project in a beautiful Georgian townhouse. At this stage we're playing around with dark and moody cabinetry, bold calacatta oro marble, and some aged brass finishes. My wife is an interior designer from Sydney, and her love for light and open-plan spaces is something we hope to bring into our home.

What are some of the biggest kitchen trends we should be on the lookout for right now?

The use of bold marble and quartzite is still very popular, and vibrant use of colour. Green and darker hued cabinetry are making a splash, along with the use of oversized lights. Using materials and products that are eco-friendly and sustainable is always in style.

Who would be your dream client?

My dream client would be chef Yotam Ottolenghi. I'm a huge fan of his cook books, and I love his enthusiasm for colourful, healthy food. When I saw him cook at his last book launch, I could see that his passion and creativity really came through. I can imagine he'd want to be a big part of the design process to create the perfect cook's kitchen.

For more: Bath Kitchen Company; 7-9 North Parade Buildings, BA1 1NS; tel: 01225 312003; www.bathkitchencompany.co.uk

Bath Life
BUSINESS CLUB

Bath Life

BUSINESS SURGERY

Bath Life
Presents...

Virtual one hour sessions, all free to attend

Search *Bath Life* on LinkedIn for upcoming dates and registration

If you would like to get involved, please email events@mediaclash.co.uk

