Episode 30: Kitchen Design Essentials

Kitchen Design Layouts and Location

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Hello,

Frances Cosway: Hello everyone. And welcome to the next episode of kitchen design essentials. Last episode, we talked about what you need in your kitchen and how you go about working out all the storage requirements that you have. I am really excited today to be talking to you about kitchen design layouts, and where is the best location in your home to have your kitchen.

I am also very excited to introduce our first guest on the kitchen design essentials, which is Fabieli Fontana. I am very fortunate to have you on the White Pebble Interiors team. She practiced interior design in Brazil and has been in Australia now for over three years. She brings all her interior design talent to the White Pebble Interiors.

We are fortunate to have her. And I am very, lucky today that she is volunteered her time or should I say agreed to be on the podcast today to share her knowledge.

We can basically have a chat about kitchen layout and location. We have been working on lots and lots of different kitchen designs, particularly over the last couple of months, with all sorts of different layouts and locations in the space, in the home itself. And working out, what is going to be the best storage requirements. And, for each of those kitchen, individual kitchen designs. So, what we are going to kick off with ease, working out and determining how. To decide the best location, in your home, for the kitchen. So firstly, welcome Fabi today.

Fabieli Fontanta: Thanks Francis. Thanks for the lovely introduction and thanks for having me. I'm so glad to be back.

Frances Cosway: Oh, I'm very excited to have you. Fabi and I are always in the studio and on zoom chatting about Kitchen Design and should we do this or should we do that? And we're always bouncing ideas off each other, which is awesome.

And so I suppose we're just going to be bouncing ideas off each other today in terms of, you know, what we should consider for not only the location, but also the design layout. We' got two topics we're going to cover today. So who knows how long this will last, but I'm sure there'll be lots of meaty insights for you.
So Fabi tell me, where do you think, or what determined do you think the best location in a home for a kitchen?

Fabieli Fontana: We have been talking about this before and there are some standard things that we should always consider, like, the natural lighting, the other rooms that we are signing as well. But I think every space is unique.
So, it really depends on, we should consider it. All the minimal details that needs to be a kitchen, all the other rooms that need, that are going to be forth and all the briefing that the client is going to bring for them to think about. What is the better position.

Frances Cosway: So maybe we were talking about this quickly offline, just in regard to you know I was sort of saying that I've got a preference for kitchens to be located at the edge or the side of a house, with like you were saying good access to natural light, over having your kitchen, you know, internally, I suppose, right. In the middle of a space where it's difficult to get natural light.

And I think, as you were saying now, it's you don't want to inhibit the creative process of working out what's the best location for your kitchen. If you're going to say to the architect, Oh, it must be on the side, you're then going to inhibit the ability for all the other aspects that flow within the entire space of the home could be affected by making that strict requirement.

Fabieli Fontana: Exactly, exactly. And another thing is the internal position that you have, A fable to have your kitchen, because sometimes we are talking about layouts for name kitchens, new homes, but most of the times we are talking about renovations and these could be a kitchen in apartment. So we not always have all the space available.
Think about how the ideal kitchen could be. So, what I think we always need to think is how can we make it better? How can we make things work the best way that they can with the conditions that we have.

Frances Cosway: Absolutely.

Fabieli Fontana: Because sometimes we usually talk about natural light and this amazing to be able to get natural lighting a kitchen, but sometimes you just. Don't get natural light where you can change his place, but he's still can get some other source off good lighting and you can get some natural lighting coming from all the rooms that most of the kitchens today are integrated. So you can still get some natural lighting coming. So, yes, one of the, the points that

we were talking before to consider, one of the first things to consider is to actually be able to get some natural light.But I think what I try to say is if you can't use, you can have a good kitchen.

Frances Cosway: Yeah. And I think that's a really important point that you can be so fixated on. You know, trying to get this natural light and making sure that it's, it's going to be in a position that, you get the natural light, but then that might actually impact other areas of the house. There are some amazing artificial lighting and at the end of the day in every kitchen will need artificial lighting anyway, but there's also other things you can do.

And I know we've been working on plans where we've had, solar, Sorry, sunlight's you know, in the kitchen area to provide additional light because the house is not getting, all the kitchen areas, not getting as much natural light as what would be ideal.

So there are other ways to get natural light and other lighting sources in, So, I suppose if we are talking about natural light and we are considering, you know, if we've got that flexibility in the floor plan to do that, my preference is always, and this is a little bit, this is my preference and I know other people have different views on this.

I really like a South facing or a kitchen that is positioned on the South side of the house. So the side of the kitchen or whatever is. And the reason I like that is because in my own kitchen is on the South is I don't have all this massive glare coming in. Either if it's facing East, I'm going to get a lot of the kitchen we flooded with morning light, which I know for some people is really important because then they're waking up to lots of sunlight.

I don't need to wake up in that situation. So I'm happy having a South facing kitchen because a South it's positioned on the South side of the house because I don't have the glare coming in all the time.=

I certainly would try and avoid West because you're then going to get a really hot, hot kitchen. With all that really strong afternoon sun coming in, in the afternoon. And that would just, you know, create such issues with trying to prepare your evening meal. And you definitely are going to need some sort of shade on the window. So definitely try to avoid the West side.

Some people really like the East cause they want to wake up to that beautiful sunlight. I'm a bit of a South side kitchen sort of girl. So I don't know whether you've got a pro if you've got a choice, what would you choose, Fabi?

Fabieli Fontana: I don't really like to have this on my face with morning.

Frances Cosway: So you are a South girl.

Fabieli Fontana: Yeah

Frances Cosway: But I do have clients that, you know, we've had clients that have said, I really want my kitchen to positioned on the east so that they can get that morning light. And so these are the things to think about is. You know, do you want to be in the kitchen in that morning sunlight? Fabi and I don't. So, we don't

want an East facing in, in any side kitchen, but I know other people that's really important for them. But I think the key here is avoid the West--that I suppose is the key one there.

And you know, talking about location that we've just been talking about. I think the other thing that's really important is around how your kitchen is located in terms of access to the outdoors. And I mean that from a are you going to have a servery that goes to the outdoors, which is such an awesome thing.

And we're seeing it more and more that our clients are wanting a servery window to go outside. But if that's not possible, it's just that, that linking and that ability to get outside easily and linking to the outdoors, linking to your dining area or linking to an outdoor eating area.

Fabieli Fontana: You really meet to try to imagine how things are gonna work in your house, how you are going to walk around and how it's going to be this transition between the rooms. And really try to avoid, that the kitchen is, a flow to a run away to go to many places. You don't want to be working in the kitchen and someone is crossing your way all the time because they need to get somewhere else. This something that really needs to be considered when designing a layout kitchen as well.

Frances Cosway: Yeah, I think that is really important because it is such the hub of the home. You need to be conscious of how it's flowing to, to other areas and that it will sometimes be that in between space.

I mean, the other thing that I, you know, there was a kitchen that we designed not that long ago, that had these amazing views and, you know, it was facing South, which was great for the kitchen, not necessarily for the living, but the other thing in terms of where's that kitchen going, and even the one that we're working on in Tasmania is.

What are the views and obviously being able to, and how does that then determine the orientation of your benchtop? I mean, I don't want to bench top an Island bench that's going to face into the kitchen. I want to be able to have an Island bench where we're facing out and looking out over where the children are playing or the outdoor space or the pool law, you know, the view.

So I think it's really important to orientate your kitchen in terms of the shape and how it's. Where you're going to be prepping food or where you're going to be standing when you've got guests or seating that you've actually can still see what's going on in the rest of the house, rather than being inshallah and facing inwards.

Frances Cosway: What are you? Yeah, almost a given isn't it, it's just almost a given. And I think, and this is going to lead to the other area that we wanted to talk about today, and that is getting the space and the location right in the home. For those of you who have followed me for a while, been at some of the events that I've ran, all my webinars.

You know, what Floorplan is King, you know. It's so important that, you get the design of the kitchen, the layout of the kitchen right because it's very difficult to change that later without going through a massive renovation. And if the footprint's really good, sometimes it is only just a cosmetic update later on.

And we work on a lot of kitchens where I know you were talking about renovations before, but. You know, the footprint's really good, we're just cosmetically bringing it up. Today, we might be removing cupboards and making them drawers, but the footprint great. Floor plan is always King. And that's why I hop on so much about it time and time again, that really spend the time on analyzing how that's all going to work, the locations, right. The flow is right, before you even start getting into the details of all the other bits and pieces.

Fabieli Fontana: And we were just talking about the views and the windows, and not necessarily that you need to have a bigger window at the kitchen to be able to see actually this beautiful view, when you were working in the kitchen, it doesn't need to be.

Our window exactly in the kitchen or the kitchen doesn't need to be, located in the best view. Because as we talked before, if the spaces are integrated use to get the view from the kitchen, but to look into, to the whole place, through the whole place. So keep the windows is another thing that we have been discussing a lot recently because the, the size of the windows of the windows are not really placed. It can compromise the, the space, the design, the storage space that's around that tweak as well.

Frances Cosway: We have been altering quite a few. gee, we don't, we won't let this podcast be taken over by a discussion about windows, but it is really important because Fabi and I have been working on quite a few kitchens recently where we have had to alter the windows because of the not only, has it affected the storage, but it's affected the aesthetics it's affected the usability. And, and as Fabi was saying, just having windows in another location still allows you to work in the space and look out over the views by access to windows in the living area or somewhere else in that space. But we've definitely had to alter windows to make sure that the kitchen.

Fabieli Fontana: Well, because this is part of the layout and many times this is not the loop, but as part of the layout, it's just, you know, it doesn't matter where the windows are in. It really does.

Frances Cosway: It really does. And I suppose that also comes down to when we do a Floor Plan Sanity Check, we are looking at the windows and their impact on spaces. And, you know, I'm just thinking about another job we were working on Fabi, where we actually got rid of a window because it was actually going to be too much, too many windows. And then we really sacrificed so much storage in that space. And once we explained it to the client, they were like,

yeah, we've got all these other windows we don't need that particular window.

Fabieli Fontana: And not only windows actually doors as well. We just move it a door to another position that made the difference to gain so much more storage space.

Frances Cosway: So it's always in the details and how that's, and that's the eyes that we're looking at. So let's talk about, and I think that that, covers off sort of the location and the things that you need to think about when you're working out the location in the space. Did you have anything else to add on that area? I think we've covered it off. I think we've been pretty generous on that spot actually.

So the other thing that we wanted to chat to you about was some of the key design kitchen layouts, and there's, we'll go through them all, but there's an L shaped kitchen, the galley kitchen, a One-walled kitchen, U-shaped kitchen. You can have a U shaped kitchen with an a M. A separate Island.

And so we just wanted to run through some of the different shapes and unknowing the, kitchen design master class. I've got visuals of all of these and, and also in the webinar that we run on these, you know, you can say the visuals, but just to go through what some of the advantages and disadvantages are of each of these spaces.

And again, you know, we were talking about this offline, that. You can really make any of them work, but obviously if you've got a bit more extra space, you've got a little bit more freedom with the type of shape that's going to work for you and, and, and not necessarily be restricted, but sometimes you are restricted, especially in apartments.

It's very common to have a galley style kitchen or a one wall kitchen in an apartment because it's space saving. So, why don't we start with a galley kitchen? It works well with a little Island bench. I mean, a galley could also be called one-walled because the kitchen is literally just down one wall. So, it's completely lineal.

Or you could have it with, with two sides. So you've got a long one wall and then you've got another piece of bench that's parallel with that one wall. And that's also called then a galley. And I know that it’s really popular in Europe. I don't know whether that was popular in Brazil.

Fabieli Fontana: Especially for apartments, small apartments. One of the good things with the galley kitchen is that, Oh, we don't have any corners, so we don't lose space. It is usually a small kitchen. So yeah, it's most for smaller spaces.

Frances Cosway: But you're right not having that corner cabinetry is almost space saving in a way. You don't look at these finicky little, corner cabinets, but I mean, we find solutions with that. But yeah, that is one of the big advantages and you're working in a lineal space. And I think if you've got the galley, the traditional galley where it's not just one-walled, you then just very easily can

turn around and access both those benches very easily. And that can be quite a good space.

The other thing, with a galley is instead of having this Island bench, which, you know, people are really big on Island benches in Australia. It's sort of like the, almost like a must have. But if space is tight, I think one of the other solutions is you've got your one-walled kitchen, and then you're using a dining table that is acting almost like an Island, but then it is also your meals and prep area. And you could have that dining table at a traditional dining table height, which means you can sit at the table to prep or you could have a table that's slightly higher and it, you standard benchtop height. And then your, you've got some stools or seats are a little bit higher, so that is an option for those that would love an island bench, but that it's really tight on space and you can then use your dining table as a double up. And I think that that works really well and it can look amazing. I've seen some really beautiful instances of that working.

What about L shape? I'd have to say Fabi, that's my favorite. And I think we work a lot with, L shapes. What do you think about L shapes?

Fabieli Fontana: It's one of my favorites as well. I think it works. Really? Well, there are so many ways that you can place the appliances and it's just, just easy layout to work. It's easy to make the triangle work.

Frances Cosway: I mean, that is, as we say, an L shape is an L. It is literally an L. You genuinely have a floating or floating. You've got a separate Island bench and then you've got L-shaped cabinetry going around. I think the other way it works really well Fabi is because you can have a walk-in pantry or a Butler's pantry come off really easily of an L shaped kitchen.

I find that the Butler's works really well. Coming off an L shape, also comes off really well of a galley. The thing I really like about the L shape is it open at both ends conversing. And I know we'll talk about U-shaped. You can get in from both sides, because the Island is effectively an all in bench, so you can move around and access the kitchen really easily.

And as you were saying, you can have your wall ovens at one end with the fridge, you can sort of place them at either end of the kitchen, which either is going to work better in that particular floor plan. Maximizing storage, and the use of drawers again, you can minimize your corner cabinetry, particularly if you have the walk-in pantry coming in, into that kitchen or coming off that kitchen in that corner area, it means that you are effectively cutting out that corner cause you've got a door going off into the walk in pantry.

So. Yeah, I, I love, the, the L shape. I've got an L shape. We work with so many old shade kitchens. So yeah, I love it. Yeah.

Fabieli Fontana: It's, it's very versatile and it eliminates traffic. It, because it is an L shape these and the whole way that you are gonna have a traffic to some someplace else. So, it's, it's also nice to. Work with multiple pool cooker

cooks, not wanting one person working in the kitchen. You can, create, instead of one zone even choose on working out on L-shaped. Yeah.

Frances Cosway: Particularly when you've got a wider, gap between the Island and the rebench. If it's more than the standard, 1.1, and there will be a whole episode on key measurements to know. But, I suppose your standard is 1.1. And if you know, in advance, which is how we would design, how many cooks are regularly going to be in the kitchen. And if you know what he's going to be more than one at any given point, you can just make that space a bit wider so that you have got that flow like you're talking about those zones are easily accessible. And that's when, you know, we're looking at a plan this week where we'd make at 1.3, so that you've got that easy flow between those different zones.

Okay! U-shaped. So, I find, and it really depends on how this is laid out. So how about you kickoff on U-shaped?

Fabieli Fontana: It can be very similar to the L shape actually. So there are two ways to see the U shape, so you can have a U shape with, the cabinets, the bench tops, and then still have, iron bench floating. Or you can have it all in once. I think when you have all in. In one, two grand in one, There is one thing that we don't really like that you get much more corners and especially if it is a small kitchen, it's not the best layout because you are, you end up losing lots of storage or it's just harder to access these storage.

But it works very well for larger spaces. So if it's a big house, our U shape can works fairly well. And then you're going to have free storage and everything that you need.

Frances Cosway: With the floating Island.

Fabieli Fontana: Yes.

Frances Cosway: So you've got like, if you can visualize it cause we can't draw for you and show you pictures, but, you know, you've got like a big U and then you've got these floating islands, so you've almost got three massive benches and then this big floating Island bench.

It does work really well. I think the, I suppose the more traditional U shape, which I feel, used in, older style houses where they're trying to get some sort of Island bench or bench in there that's not that that is, you know, sticking out protruding. It can be quite, tight.

So some of them I've seen where in between you've got a good two meters, so you can get lots of different people in there or different moving around, but then there's only one entrance and exit. And I think that that's where it gets quite tricky that you get restricted. And if that entrance is only a meter and often it is.

It's like, you know, kids getting in there and the dogs in there and, you know, you're trying to get it. And then the fridges on the end, and it's just, it's just like a massive traffic jam and it's not great for a family area. And I find that those U shaped kitchens are just really quite painful. And all you want to do

is just have two accesses in and out of that kitchen, what you're talking about with the floating Island works beautifully because you still have, you know, two accesses in and out of that space and it's difficult. I suppose I've mentioned that it is difficult to move around with one person.

However, if you have got that, it is a U, but you've got that, wider area that wider, space in the middle. And it is at least it's not one and a half meters and I think it may work, but I still find that it's the access point in and out that really becomes the problem.

Fabieli Fontana: Yeah.

Frances Cosway: I'm so not a massive fan, but I think back to Fabi's point, right at the start is don't be, I think the takeaway here as well is be aware of the different shapes of kitchens, but don't be maybe as prescriptive to your, you know, to the architect and if you are getting the interior designer to really design that kitchen.

Let them come up with a creative solution for you in terms of, you know, we do a Kitchen Deep Dive with our clients so that we understand how many appliances they have. How many cooks are there? What sort of cooking are you doing? Is it regular cooking? Is it lots of baking and you making preserves, you need three meters of bench to roll out your pastry. If we understand what your requirements are in your kitchen, we are going to come up with a solution. Then that's going to meet those requirements and you shoot with an Island could work perfectly for you. It's just so that you get an understanding of the different types of kitchen shapes and what are some of the advantages and disadvantages of those. So you can actually go back and challenge. Okay. Well, is this going to work for us in the way we're living? But it is important to give your designers the creative license, to come up with a solution for you because you know, they are used to designing these things on a daily basis.

I just wanted to, and then I'll hit you with the doozy, but I just wanted to touch base on a couple of other things. We get asked a lot about the kitchen triangle, and sometimes people can get so fixated on the kitchen triangle that, the kitchen's not really. It's going to work without them being so fixated on the kitchen triangle, I think is what I want to say. And I think one of the rules of thumb is ideally the triangle needs to be up to seven meters cumulative so that you're not working more than seven meters between all the different things that you need to get to.

I'm a big fan, or I know we both work off the proviso that the fridge should be on the corner. And we're going to talk about this a lot anyway, in other episodes that the fridge is at the end of the kitchen and not in the middle, so that you can. Have you visited in the kids and everyone access that fridge really easily.

So, but some people will come back to us and say, I know I need the fridge in the middle cause it's part of the triangle. Well, then it can impact so many other things. And again, it comes down to good design. And as long as all the

things are easily accessible and it is not masses of steps in between the areas that you need to access. I think that that is sufficient, but you, what are, what are your thoughts on that Fabi that the fixation on kitchen triangles?

Fabieli Fontana: I think I have gone from traditional kitchens where one person was the main coat to anew. We are kind of changing the way that we use to live or to work things at home.

So I feel like a kitchen now is more of a multi purpose space with multiple cooks or it's not one tryin go anymore. It's more of a multiple zones where we can work and solve things. So as you said, you don't really need a triangle to. To make it work for you. You really need to need to think about how things are going to flow, how you are gonna, how you, you want this working for you.

Frances Cosway: And I mean, that's the key thing. And you know, obviously the focus here is always on forever homes. Stop worrying about what everyone else does he make kitchen and how you might get ideas about things that you see in someone else's kitchen. Got, I really liked that, but then it's also working out. Is that going to apply to you? And is that going to work for you rather than thinking about what everyone else is doing and what they've got?

Fabieli Fontana: Exactly. As you said before, engaging, engaging a professional and getting some professional help it helps to think on that space in a way that you wouldn't think since the beginning, because if you engage someone at the end of the process, sometimes you just. You can't make some changes that would make it so much better. So if you think of engaging professionals from the beginning, because we are really talking about, overall, ways that a kitchen can be signed, but when you look at, any particular kitchen, you are going to see the ways that that kitchen can be designed. So it's, I mean, we are talking, we are really talking really overall. A way of how to do things.

Frances Cosway: Well, we're also looking at how things, flowing into other spaces as well. Like we were talking right at the start. It's not just looking at the kitchen in isolation. And I think that for me is an element that gets missed when you just go to a kitchen designer. You know, a kitchen design company, they are just looking at the kitchen in isolation. They're not looking at the flow necessarily to the other spaces and how does that window impact the other space? And so all the things that we've been talking about is all about the home in total,

Fabieli Fontana: How it's going to impacting the views, how it's gonna impact and the way that you.

Frances Cosway: I mean, we were even talking about the window treatments in certain areas and how that's not going to really work in that space. So why don't we change the particular window so that it's going to be in an area that means we don't need to get a window treatment for that particular one of the orientation, so we are looking at it in a holistic view.

One other thing I just wanted to, to mention here, and that is that I really feel it is very important though, that there is no foot traffic, a hallway running through your kitchen. And I actually, live with someone that lived in this situation and I couldn't work out cause it was a really large house. I just couldn't work out why it was designed like this and that it was, it was actually a U shaped kitchen. And then they had the whole high running through, the kitchen effectively. On the other side of the hallway, on the other side of the kitchen was the ovens and the pantry. The fridge was in the UW and I just couldn't work out why, and I felt it was really dangerous for her toddler child that you'd actually have to cross the whole way to get to the oven and cross the hallway to get to your pantry and all the appliances that you needed. So, I think that that is really critical that you don't have a hallway running through the kitchen because that is a thoroughfare and it is quite dangerous if space is really tight. I think the only thing that could be on the other side of that hallway space would be a fridge.

But ovens. And I mean, this lady that I lived with, she had a steam oven and a normal oven, and every time she opened it, it was like, This is in a thoroughfare and I'm really worried about her, her toddler. So I think that that's really important that, you don't want thoroughfare and dogs and kids under your feet in a hallway and you can expect they are going to go be going through that space. cause it's a thoroughfare. You don't want that in the middle of your kitchen.

Fabieli Fontana: Yeah, totally agree. We need to talk about safety. I said, well, the first thing really, so it's not really, it may be, was working the, the way that towards for her, but looking.

Frances Cosway: I could never work it out. Yeah. Does that mean we need to do a whole podcast now on safety? Maybe that'd be a bit dry. I don't know if anyone had listened to a whole podcast just on safety.

Now I'm going to hit you with a doozy cause I'm really interested and I know we spoke a little bit about this offline, but you know, your Brazilian background. I mean, it's so exotic and I just know from a European Perspective. I took some of my knowledge to the UK and, and Amsterdam in terms of, there were things that I loved about Australian kitchens. And when I renovated in both those countries, I brought that to those, those, those spaces that I renovated. Cause I felt those things are really important.

One of them being a bath, but that's completely off kitchen topics. So is there anything in that you see in Brazilian kitchen or in Brazilian kitchen design that you think- “Wow, we should have this more in Australia”.

Fabieli Fontana: I don't think there is really.

Frances Cosway: I think they just not eating Brazilian jackpot.

Fabieli Fontana: They're pretty similar the process of designing a kitchen really. But I think a funny fact is that we have been talking about the stones and stones. Yes. And then I mentioned with you that we do use lots of natural stones in Brazil, even for Kitchens because we actually produce natural. We have like

lots of natural stones in Brazil. So this is cheaper in there. Then he's a constituent stone, for example.

And it's totally the opposite in here. So I was really surprised when we were talking about stones or the first, and you told me that the constituent stone would be most cost effective for a project than actually the natural stone.

Frances Cosway: So natural stone is more cost effective in Brazil.

Fabieli Fontana: Yes it is.

Frances Cosway: Wow. Wouldn't Aussies love to have that. You just have these beautiful. On natural stone. But I suppose we are going to talk about bench is actually in another episode because it's such a big topic. But I do remember Fabi and I in the studio and I was showing her a stone that I thought was beautiful and it's natural stone. And she said, Oh, that's like bargain basement.

Every it's the most common sort of stone you'd get in Brazil. And it's just so interesting actually. How different cultures and, and different countries, embrace different materials.

Fabieli Fontana: So, but it's also about what actually you have a favorable course.

Frances Cosway: Yeah. And of course, yeah, because it's available in Brazil as in it's the natural resources there, it is more accessible.

And so, probably more, more cost effective too. So, I, I was, for my listeners out there, I was hoping that Fabi was going to have these, Oh, we do this in Brazil and then it was going to become this massive fad in Australia because it was so awesome that they did it in Brazil.

And we're talking about, the lift up mechanism for cabinetry though. And you said that that was quite, it was reasonably common in Brazil, opposed to just normal hinged.

Fabieli Fontana: Yeah, I tried, I used to specify a lot, but I think it was just a personal preference. What's of resilience. Signers used to specify it a lot. I'm not sure if they still do, like, it's been three years since I left Brazil. Maybe, maybe it feels longer.

Frances Cosway: Yeah.

Fabieli Fontana: Maybe it is not such a common thing anymore. It does change everywhere. It changed here. It changes all the time. So, things that we use to a specified few years ago. Well, it's like..

Frances Cosway: Yeah, gloss, you know, 10 years ago it was huge. And now gloss is definitely not the way to go. Although I still see on a lot of on groups that, they're really keen on gloss. So that'll also come out in another episode on cabinetry, all the different finishes and there's so many new finishes coming out all the time. So we've got a whole episode just on cabinetry.

So, what's been lovely chatting to you, Fabi. I know we chat a lot in the studio, but, it's sort of good for, I think for listeners to hear how two interior designers are. You know, chatting about, and this is really what we do on a daily basis when we're looking at designs and coming up with, okay, what's going to be the ideal solution. We're sparring with each other and going, what about this? Or what about that? Not out like this for this reason. And

then, you know, you sort of getting these, you're not just getting one view, but you're really getting the power of different minds working together to come up with the optimum solution.

Fabieli Fontana: It is so nice where we both look out a floor plan and have like a very similar idea. And then I was thinking the same thing.

Frances Cosway: Great minds we say, but, but it's also good to get the different view on different things. So, well, listeners..

Fabieli Fontana: Thanks for having me here.

Frances Cosway: This lovely. Fabi, you'll be back on one of our other episodes. We're going to talk about, some of the key mistakes, that people make and how to avoid them. And it's really interesting because that's where Fabi and I actually going to talk about a lot of the things that we see with women, we're going to reference, what we've seen with particular clients. they'll obviously remain anonymous, but their floor plans and what we've actually been able to pick up early on, again, what we were talking about earlier about the holistic approach, but what, because we were engaged so early on in that design process, what we're able to change to make the outcome for them so much more superior than what it would have been if we had, have been engaged too late. So we're going to go through that on a whole episode on some of the key mistakes. So, you know, listen out for that one.

So I beat you farewell today! Next week, of course, we're back with Kitchen Design Essentials. And we're going to be talking about the builder's insight. And, I've actually got a very special guest day, a builder coming on who's going to talk about from a builder's perspective, what goes wrong and really discussing some of the oversights that occur when planning out your kitchen and, and also some of the things that really just blow out cost-wise because the builder hasn't been engaged early on.

So that's going to be really interesting, getting a builder's perspective on your kitchen design. So until next week, have a great week and I'm sure. Don't forget we do at kitchen deep dive, and that's a way for us to really analyze, how we can design your kitchen.

So that's all just part of the service that we provide when we are designing a kitchen for you. Bye for now, everyone. Bye.

END OF TRANSCRIPT

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