



LEFT Polished stone has a luxurious appearance and makes a hard-wearing, waterproof worktop, especially suited to use in wet areas around the sink.

ABOVE This worktop has been made by wrapping a thin sheet of zinc around a wooden form or template. It is then secured in place with small, flat-top nails hammered into the edge.

Sinks

Although dishwashers have relieved much of the pressure on the kitchen sink, the sink itself is still a vital part of kitchen equipment. Many busy households still choose to have two sinks, one for washing, the other for rinsing or soaking.

The classic style for the *Kitchenalia* kitchen is the butler's or Belfast sink; this deep rectangular, white ceramic sink with a rounded rim is a classic Victorian design and was often found in the butler's pantry of a grand house or in the scullery and was used for washing large pans. These days it is ideal for coping with more modern equipment such as woks as well as cast-iron casseroles.

Sinks can also be made out of stone; polished black or honed beige granite are both popular. Metals such as copper and zinc are also used – these are generally placed and moulded over a wooden form or base and stainless steel can be used to form an integrated sink and worktop so that it is a single, seamless piece of construction.



LEFT This dramatic alabaster sink might once have been used in a more public space, but here its scale is counteracted by the large wrought-iron wall-mounted lights to dramatic effect.

ABOVE RIGHT A beaten copper sink is unusual. It should be lacquered or finished with a protective coating to prevent corrosion and discolouration and maintain its striking good looks.

RIGHT Many contemporary sinks are made as an integral part of the worktop, especially in materials such as Corian and stainless steel; this early version has been fashioned from zinc.

FAR RIGHT Surrounded by plate racks and a collection of forks, this ceramic sink and its sculpted marble draining boards become part of the overall eclectic look.



LEFT Preserving jars, like this rubber-sealed Kilner jar produced by John Kilner & Co in Yorkshire, England, for more than 150 years, can be used to contain dry goods as well as pickles and jams.

RIGHT, CLOCKWISE FROM TOP LEFT These wall-hung enamel salt pots are popular throughout Europe and often come with a small bone or wooden spoon.

Unglazed terracotta pots can be soaked so that they retain water, which makes them useful as wine coolers and places to store fresh herbs.

Colourful storage can brighten up an otherwise plainly decorated kitchen or pantry.

Choose your size of container to suit the contents, putting small quantities of expensive herbs and spices in compact containers and bulkier ingredients such as lentils and rice in bigger jars.

A set of manufactured storage canisters comes with its own purpose-designed shelf system

