latemore design

qbcc 1055247 abn 39 010 895 682

building designers

www.latemoredesign.com.au



grange qld 4051 ph: 07 3356 9051 m: 0416 023 183 Peter Latemore

59 chermside st





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Peter Latemore's Perspective on Where to put your Kitchen & Bathroom

(And other stuff)

Home Show asked me to talk about Kitchens + Bathrooms.

It was put together this week – hope you like it. My talk is about overall house planning suggestions, with a bit of an emphasis on important spaces like kitchens and bathrooms.

You'll see my practice's work along with some of a colleague's.

Kitchen History	Separate until WW2	Kitchens were separated to some extent as a safety measure against fires from wood fired cookers. Kitchens were hot for the same reason – wood fired range.
	Brought into House	The kitchen moved into the house when electricity came in the 1940's-1950's. Some places it was the 1960's.
	Eat in	Kitchens were always eat-in but separated to some extent till 1990. 1950's brought full cabinetry. This was in an L shape usually, and all timber and Formica

More Kitchen History	Pantries Appliances	Most older houses had one, as a walk- in, so you did not have to visit the grocery shop a lot. Back when, a lot of food was delivered by the proprietors, butchers, milk, fish, fruit and vegetables. Fewer people had cars. These transformed the use of kitchens. Things like mix-masters, freezers, toasters, jugs.
Bathroom History	Dunnies	The old backyard earth closet. You often dealt with snakes, redback spiders, chickens, and a long walk. These were standard until the 1960's in Brisbane, when Clem Jones sewered Brisbane. Some properties had septic.
	Bath	Before town water in the 1960's, having a bath was a cumbersome action. You brought water from the tank, some heated on the stove. There was usually a steel tub, until claw- foots arrive. The left-over water went on the garden. Bathing was every 2 nd day at the most, and everyone shared the water.
	Back to the Future	Let's discuss the now.
Kitchen Shapes	Kitchen now a big feature	All kitchens are like cafes now, and a very major feature of any house. Kitchens these days are around \$30k to \$50k on average, but some I've dealt with exceed \$100k. In todays money, a kitchen in the 1950's would have been \$10k to \$15k.
	Most Common	These are from my experience.
	Shapes	You can create different options from using different shapes.
	Galley / Island	Good for working, serving, eating. Needs space on island side.
	U / Island	Essentially Galley with more bench. Needs more area. More on this house soon.
	U / Peninsular	Somewhat classic, without the raised servery of 1990's. Lots of continuous bench, easy to use.
	Parallel	Corner cupboards, face out? A Galley really. A throughway – great for accessing deck in addition to nearby space.

Pantries	Butler's	I am not talking about a pantry
		cupboard within the kitchen.
		All my butler's are from this talk's
		examples.
		It is great to have butler's – try it. They
		always have a sink, often a 2 nd
		dishwasher, fridge, microwave.
		These hide mess and makes your
		kitchen a showcase. Really good for
		other appliances, because you only
		want the toaster and jug in the kitchen.
Arrangements	Kitchen close to Dining + Living	This house has a U kit.
Anangemenis		All spaces are open to each other.
		Note clerestory windows – bring in lots
		of light.
	Same house, plan	Major reno in Enoggera.
		Powder room is near but separate.
		Very important to try to get both.
		Living Spaces are in a grid of 4 – living,
		dining, kitchen, outdoor.
		Note the separated extra living – good
		idea for most households.
		Good separation of Kitchen from Beds.
	Linear	Long house on acreage in Brookfield
		Sort of Linear, which is good fun in a
		house.
		Good layout for steep sites, with it
		running along the contours.
		Better light & ventilation in a linear
		house.
	Kitchen onto Deck	Toowong house prior to 2 storey rule –
		we cannot do 3 storey since 2014.
		Having this arrangement makes the
		two spaces more informal.
		This house, the generous rumpus is
		downstairs and quite separate.
	Heart of Home	Major reno on river at Gold Coast.
		The extension is for living, deck and
		master. The old 70's house is now a
		_bed pavilion.
		The property lacked a good kitchen,
		but now has a heart.
		Note the hidden powder room.
	Pavilions	This is a significant reno in Coorparoo,
		but modest in streetscape.
		Pavilions, linked, are good as living
		pods.
		Bathroom in link suits space &
		separation.

Natural Light Everything onto deck	Put your kitchen to East, to get good, health-giving morning light. Add light with clerestory windows from split skillions. Similar – this has a parallel kitchen, and you can walk through it to the deck. There is a drinks fridge in the corner onto the deck. This has a very big peninsular bench. The whole arrangement is great for big gatherings. Dining opens to deck too – very flexible. Note the different ceiling heights.
I hate this.	Please don't put showers over baths. I was made to do this. They are dangerous for most people. Remember that 50% of people have ambulatory issues, either permanently or temporary from injury.
Princess	2-way bathrooms are fabulous for 2 girls or 2 boys. But make them clean it!
The wet room	This is a recent trend, which we've tried too, and like it. It can be a good idea, as it is an efficient use of space. Nicely combines shower and bath, and neatly separates wet from dry. Yes, water splashes onto bath, but it is easy to keep the bath clean with a telephone style shower head.
More than 1	I try for 3 every house. Clients like it. Mother of household always says yes to 3.
Powder Room Pool	Always needed near living. Never make family bathroom public. Don't forget pool use. Getting a loo
	Everything onto deck I hate this. Princess The wet room More than 1 Powder Room

Move Things	Internal Makeover	This is a major reno at Bribie. It was a dark concrete block house, with not one north facing window. Its excellent aspect to a wide canal was almost ignored. We gutted the whole middle zone and cut in a huge clerestory, which brought in a lot of light and air. It also suited the owner's art collection. It is OK to move plumbing, it can just mean cutting a slab!
		We inserted a massive galley kitchen + huge pantry, which looks out to the canal through very large new stacking doors.
Money	Kit + Baths cost \$	Reality – kitchen and bathrooms are high-cost centres.
		Maybe stage something, like do the third bathroom later, but provide the space at stage one.
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