







ince the 1992 launch of Christopher Peacock Cabinetry (peacockhome.com) with a kitchen display inside a small store in Greenwich, Conn., British-born Christopher Peacock has designed some of the most luxurious kitchens across the country. After honing his craft first in London, then at the Boston Design Center, Peacock made his way to Manhattan. Although the inspiration might come from across the pond, he keeps a close eye on production with made-toorder cabinetry crafted in the U.S. Today, Peacock boasts showrooms across the world: Greenwich; Chicago; Boston; Dallas; San Francisco; New York City; Short Hills, N.J.; Cannes, France; and London. We polled the designer for his kitchen confidential.

How has the pandemic changed the way you approach kitchen design? The

initial design discussions have changed compared to the past. Now it's all about that homework-life balance, and we are understanding how families spend their time together living in a busier household. We are involved in many rooms of home design—whether it's a kitchen, home office or dressing room, suddenly there are new requirements for these

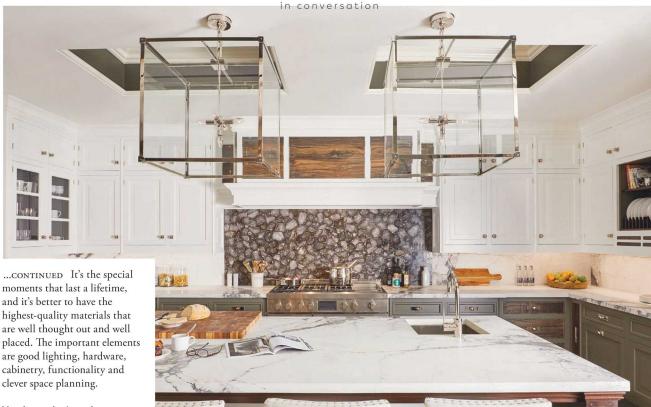
spaces with better connectivity, work surfaces and room for a laptop or a screen. There is added pressure on the home with families spending more time together and navigating where to steal a few quiet moments for a Zoom call, or to work on a project, so we've found that no matter the space, they need to be multifunctional.

## How do you begin the process?

A meeting with the client, either remotely or by appointment in one of our showrooms—that's where we can drill down into the inner workings of family life. It's hugely important to gain the trust of your client, so they open up about their lifestyle, habits and needs, then we can tailor our work for them and get it right. Just because someone remodels a room doesn't mean they will change old habits, so it's good to discuss this at length to make the best plan.

What are the most important design elements of a kitchen today? Start by not overdoing it. Frankly, there are a million great ideas, but they can't all fit in one room, so editing and defining the vision is key. Focus on the overall look, then work out the details. For me, that's spending money on the key elements and making them special. CONTINUED...

## LIVING IN ATLANTA



You have designed some ultraluxe kitchens. What are some of your recent favorite features? It's all in the details for me. I get passionate about metalwork, leather accents and hardware, and then it's the mix of materials that keep it interesting. There is no one element that overpowers another for me. Depending on the client, it can be a bold color and something really wow and daring, which can be amazing to see; or it's the opposite, which is a palette of subtle details that are discovered as you get into the space, rather than an immediate impact. Depending on the home and

## What trends are you seeing?

the room and the client, of

course, both are beautiful. I tend to always love my latest

project—whatever is new for me becomes my favorite thing.

I'm not really seeing anything emerging at the moment; I think we are all waiting to see how design shakes out after this big shift in our culture. These are interesting and challenging times. It will bring change to



the design industry. I believe that the made-to-order artisan approach and domestically made will be the way forward, and I am thankful we fall into that category. Handmade, custom-made and one-off design is the way I think. That means more detailed and handsome spaces with many elements that make us feel comfortable in our surroundings. I think sleek is out.

What will the kitchen of the future look like? Comfortable, simple and easy on the eye. Think of it as a living space that you can cook in—that's really what we are doing these days.

What should no kitchen be without? Us, of course! Joking apart, it's really down to the basics: well-made cabinetry that functions and won't break, simple-to-use equipment, and a nice big sink and lots of counter space if you can have it. No matter how much fancy stuff you have, a great kitchen won't make a great cook, but a great cook will make any kitchen seem amazing.