



Retro queen, left: Jo mixes antiques found in markets – here and in Paris – with vintage furniture and modern gadgets: 'I appreciate modern design and I like to have elements of it, but I use it to offset my more quirky finds'

Social enterprise, clockwise from above: comfy sofas and chairs from George Smith and Ardingly Antique Fair, along with The Conran Shop cushions, create a relaxing room, but the star attraction is the giant Selfridges mirror; the Ikea pan rack is perfect for storing stainless steel and enamel pans; Jo makes her signature roast lamb for Sunday lunch or special occasions; the metallics of the Baumatic oven, Wesco bread bin and spice cupboard, from Ellas Kitchen Company, contrast with Rose Uniacke's wooden table and the vintage Hans J Wegner chairs, from Sigmar



In my kitchen

with Jo Berryman

Interior designer Jo has created a space that is both homely and practical, packed with character from antiques and unique market finds

WORDS Kara O'Reilly PHOTOGRAPHS Daniel Farmer

Matrushka, Jo Berryman's interior and furniture design business, has many well-known clients. She set up the company four years ago after working as a fashion stylist, for Agent Provocateur, and as a stallholder at Portobello market. She's lived in north-west London with her daughter Nico, six, and dog, Dolly, since she and Guy Berryman, bassist in Coldplay, divorced in 2007. She recently launched a range of scented candles and is working on a pilot for a TV show (matrushka.co.uk).

'I wanted this room to feel less like a kitchen and more like a living space that happened to have a cooking station in it.'

'I defined the kitchen space by painting it in a beautiful murky Farrow & Ball colour called Mouse's Back. A carpenter built the cabinets and I added the Belfast sink to give it a slightly French farmhouse feel. The Boucherie sign was a lucky find in a Paris flea market.'

'I opted for a stainless-steel work surface because it's timeless and incredibly practical. It could have made the kitchen feel quite sterile, but I softened the look by adding some crystal cabinet handles.'

'The handles for the units are from Cape Town. I was on holiday in South Africa and spotted them in an antiques shop. I painted the units in Farrow & Ball's Cornforth White.'

'I love antiques markets – Kempton in Surrey, Ardingly in West Sussex and French marchés aux puces (flea markets). You have to be there super-early to get the good stuff as all the dealers arrive at 5am to snap up the best deals. I'm good at trawling, finding things as I go along.'

'This space is really conducive to socialising; I entertain quite informally. When Nico started school, I thought I should be doing my bit, so I hosted the Christmas social and had all the parents over. They crammed into this room and it worked very well.'

'Fridges are one of my great bug bears. I wanted something small for my kitchen, not one of those huge American things that dominate a room and everyone seems to own these days. Fortunately, I have a freezer and wine cooler tucked away under the stairs.'

'My dining chairs are vintage Hans J Wegner. Nina Hertig, a furniture specialist and co-owner of Sigmar interior designs on the Kings Road, found them for me. The table is from Rose Uniacke's shop in London's Pimlico. I go to her quite often for antiques, but this is one of her own designs.'

'The utility feel of the kitchen lights really appeals to me. The copper in them seems to keep them from having that obviously industrial look.'

'I'd love an Aga, but I have a Baumatic cooker, which was here when I bought the house. When I was doing up the kitchen, it felt horribly wasteful to get rid of it. But now that I've had it a few years, I'm going to upgrade it to a Mercury range – it looks like the urban equivalent of an Aga and has more burners and a bigger oven than a Baumatic.'

'My Omega juicer is my kitchen must-have. I'm obsessed with juicing and, the greener, the better. I mainly make vegetable juices with spinach, kale, lemon juice and celery – it sounds hardcore, but it really restores me.'

'I once bought a state-of-the-art coffee machine because I liked the idea of it, but I never used it. I now use cafetières.'

'I'm an ad hoc cook. I'll refer to Yotam Ottolenghi or the American chef Mario Batali. If I'm doing something precise, it has to be [Prue] Leith's *Cookery Bible* (Bloomsbury, £35) – it really is exactly that.'

'Lamb is my signature dish. I don't eat a lot of meat, but when I do, I eat lamb. We've got a great butcher next door, so I buy mine from there. I like having lamb for a relaxed Sunday lunch or a special occasion.' ▶

Rock chic, clockwise from right: the smoked glassware is from Judith Michael & Daughter; Jo creates little 'shrines' (including Russian dolls, which inspired her company name), on shelves from Retrouvius; the surreal Ibride tray is from Liberty

JO'S TOP SHOPS

Anne Fowler (01666 504043; annefowler@tettbury.co.uk) 'For distressed velvet cushions'

Circus Antiques (020 8968 8244; circusantiques.co.uk) 'For glitzy decorative touches'

Obscura (001 212 505 9251; obscuraantiques.com) 'For curiosities. It's in the East Village in New York'

Retrouvius (020 8960 6060; retrouvius.com) 'For Welsh blankets and Emery & Cie paints'

The French House (020 7831 1111; thefrenchhouse.net) 'For lighting and furniture'



'For as long as I can remember, I've loved interiors. I think it probably started when I was at boarding school, where organising your stuff was all about defining your own personal space.'

'I adore what I call my crazy chaos cabinet. I like having all my things out on show. Luckily, the house isn't very dusty and I just run a feather duster over everything a couple of times a week.'

'My style is having things on display – en masse. My shelves are from Retrouvius, an architectural salvage and design company in Kensal Green, north-west London.'

'I fall in and out of love with my things. I used to be quite rash and give pieces away, but I now have a lock-up where I store the things I'm not sure about.'

'Right now, I'm having a bit of a 1970s moment, but I'm doing it more tastefully – I call it "tasteful disco".'

'I'm constantly moving things around; doing that can completely change the mood of a room. I like the theatre of creating unusual little "shrines" everywhere around the house with groups of objects.'

'While trying to avoid that overused word "eclectic", I would say that's really what my style is. I appreciate modern design and I like to have elements of it, but I use it to offset my more quirky finds. Pulling off an eclectic look is all about balance. You need to put things together with a certain roguish conviction.'

'Art plays a big part in the designs I put together. I always try to weave it in, as it creates a framework for a look. I love the signed Gilbert & George poster that my sister gave me.'

'First and foremost, the house is a family home. I'd call it my sanctuary.'



Roast lamb with tabbouleh

Serves 4

Prep 20 mins Total time 1hr 30 mins, plus marinating

3 cloves garlic, crushed
juice of ½ lemon
3 tbsp olive oil
2 sprigs rosemary, leaves
picked and chopped
1 x 1.4kg leg of lamb
sea salt

For the quinoa tabbouleh

150g quinoa
50g toasted mixed seeds
½ x 28g pack flat-leaf
parsley, chopped
a handful of mint leaves,
chopped, plus extra
½ small red onion,
finely chopped
1 tomato, chopped
3 tbsp olive oil
1 tbsp lemon juice
1 tsp soy sauce
5 tbsp pomegranate seeds

- 1 Mix the garlic, lemon juice, olive oil, rosemary and a good pinch of sea salt in a bowl. Put the lamb in a dish and make small incisions in it, then rub the marinade all over. Cover and leave in the fridge overnight.
 - 2 Preheat the oven to 200°C, fan 180°C, gas 6. Wipe off the excess marinade from the lamb and sear in a hot frying pan. Transfer to a roasting tin and cook for 1 hour 10 minutes for medium, 1 hour 20 minutes for well done.
 - 3 Rinse the quinoa in a sieve; tip it into a pan with 300ml of cold water. Bring to the boil and simmer for 10 minutes. Remove from the heat, cover and rest for 10 minutes, until all the water has been absorbed. Tip into a bowl and stir in the remaining ingredients, except the pomegranate seeds. Season. Scatter over the pomegranate seeds and extra mint leaves.
- 850cals; 50g fat (15g sat fat); 74g protein; 2g fibre; 27g carbs; 6g total sugars; 0.8g salt

IN MY FRIDGE

Lots of vegetables 'I get an organic box delivered. I juice most of them.'

Gaspacho 'It has to be the one from Brindisa (brindisa.com) – it's amazing'

Fresh mint 'I love the flavour – I make it into tea or chop it up and sprinkle it on food.'

Rachel's Organic Semi-skimmed Milk 'For my daughter'

Fromage frais 'It's good for children to have some kiddy treats'

Hemp seed oil 'I drizzle it over salads'



Get the look

Clockwise from far left

- Large vintage starburst mirror, £380, from a selection at Fandango (07979 650805; fandangointeriors.co.uk)
- Brights rectangular medium roaster in orange, £10, Sainsbury's (0800 636262; sainsburys.co.uk)
- Liv & Giv Groove acacia butcher's block, £18, Sainsbury's (as before)
- Lucienne Day Provençal Irish linen tea towel, £16.50, Twentytwentyone (020 7837 1900; twentytwentyone.com)
- NewGen polished stainless steel four-slot classic toaster, £199.15, Dualit (01293 652500; dualit.com)
- Moomin Love mug, £14.95, Skandium (020 7935 2077; skandium.com)
- Enamel colander, £24, Labour and Wait (020 7729 6253; labourandwait.co.uk) +