



Photo: Courtesy of Homecrest (www.homecrestcabinetry.com)

This 5,200 square foot residence was a showcase home back in the 80s, but now it felt dated and in need of a whole house remodel. The kitchen required a complete reorganization of the layout in order to fit the lifestyle of its new owners. The wife is an eager home chef and loves to entertain. She desired a bright, open space in which to work, gather the family together, and make guests feel welcome.

(continued on page 2)

Recipes from Erich's Kitchen Beth's Zucchini Bread

This season's recipe actually comes from our designer Beth Spegal's kitchen! If your garden is anything like Beth's, it has spent the summer maturing and growing and now you have zucchini out your ears!!! Beth has come up with a perfect way to use all those zucchini that you might not be able to cook for dinner. Her zucchini bread is a fan-favorite here in our office. Erich requests several loaves every fall. It can be baked and eaten immediately or frozen for a later date. Enjoy!!!! It's moist and yummy!!

Ingredients for two loaves:

- 3 eggs
- 1 cup oil
- 2 cups sugar
- 2 cups shredded zucchini (Beth will freeze 2 cups shredded zucchini in freezer bags to save until later)
- 2 cups flour
- 1/4 teaspoon baking powder
- 1/2 teaspoon salt
- 2 teaspoons cinnamon
- 2 teaspoons baking soda
- 2 teaspoons vanilla
- 1 1/2 cups chopped black walnuts

Directions

Blend all ingredients
Fill pans only 3/4 full
Bake 325 degrees for 1 hour

In the past, Beth has divided the mixture into smaller containers for portion control and to give as gifts.

Muffins bake in about 30 minutes
Mini muffins bake in about 20 minutes
Mini loaf foil pans bake in about 40 minutes



Space Optimization

In this beautiful home in Washington Township, the upstairs floor plan was not functional for our client's family. When we first visited them about their project, we learned a great deal about their needs. They had two young girls who still needed their parents' assistance to get ready in the morning as well as for bed at night. As big as the floor plan was, there just wasn't enough room for the entire family to be in the bathroom and use it efficiently and comfortably.

(continued on page 4)





Before



After

MODULAR CONCEPT

(continued from page 1)

The homeowner's vision was for a modern aesthetic—clean and functional—that would offer enough flexibility to meet the ever-changing uses of the space. She also wanted to make the most of the incredible outdoor vistas that could be enjoyed if the kitchen were oriented in the direction of the floor-to-ceiling windows.

The existing design challenges included a large, curved peninsula seating area that cut off the kitchen from the rest of the living space. The seating area was poorly designed so that everyone faced away from the gorgeous views of the home's outdoor surroundings. A low 7 ft. ceiling made the kitchen feel dark and cramped.

By replacing the peninsula with a sizable island, the kitchen has been given a more useable counter area that allows the views to become the design focal point. The upper wall cabinets were replaced by open shelving, helping draw attention away from the unusually low ceilings. A neutral, modern color palette and stylish fixtures transformed the look of the kitchen, which now has an open concept feel.

The homeowner decided to forego the standard kitchen triangle. Instead she went with a modular refrigeration concept that offers efficient kitchen flow while providing incredible flexibility. She chose to design her kitchen with undercounter modular refrigerators, freezers, and wine cabinets from U-Line. This allowed her to break

away from the limitations associated with traditional upright refrigerators. Instead of having one central cooling zone, she now has several satellite cooling zones with each unit serving a specific need.

Adjacent to the prep sink in the island the homeowner installed refrigerator drawers. She keeps root vegetables in the lower drawer (set to Root Vegetable mode), while fresh vegetables are preserved in the upper drawer at a cooler temperature (Market mode). She can easily wash and chop the vegetables, all the while saving steps.

On the opposite side of the generous island are a variety of other modular refrigeration units, each set to a different mode, such as Pantry mode, Polar mode, Beverage mode, and Deli mode. These settings may all be readjusted according to the family's changing needs and desires.

At the outer edge of the kitchen an independent dual-zone wine captain is installed beneath a built-in coffee system. This is the homeowner's entertainment zone where guests are encouraged to help themselves to their favorite beverages in a location apart from the work zone.

Recently, when the homeowner hosted twelve out-of-town guests for a three-day weekend, she organized the refrigeration to make it easy for her guests to help themselves to their varied breakfast preferences. Everyone was amazed at the efficient kitchen flow that allowed them to spread throughout the kitchen, instead of crowding around one central area. Modular refrigeration offers an innovative way to design a kitchen that can offer higher efficiency and flexibility.

Photos: Courtesy of U-Line (www.u-line.com)

Not-So-Lazy Susan

In 1917, as our country was embroiled in the conflicts of WW I, many homeowners were having trouble finding domestic servants. Therefore, household efficiency became a huge topic. An ad in the December 1917 issue of Vanity Fair magazine promoted a 16" revolving tabletop tray—described by their inventive copywriter as "Lazy Susan, the cleverest waitress in the world, at your service." This was the first time that terminology was used, but the name stuck. By the 1950s almost every kitchen boasted a multi-tiered Lazy Susan in the corner cabinets.

Almost 100 years later, household efficiency continues to be an important subject. Our modern lifestyle keeps families continually on the go, and having convenient, easily accessible places to store items in the kitchen is crucial. A variety of pull-out corner cabinet organizers are now in hot competition with the traditional Lazy Susan to provide the optimal storage solution in today's kitchen.

Enter the "Not-So-Lazy Susan," the latest creation this year from the husband and wife design duo from Glideware. This unit is a hard worker, revolutionizing corner cabinet storage by using the cabinet space from top to bottom. It provides easy fingertip access to cookware, and avoids the need to stack it—keeping pans from scratching. The Not-So-Lazy Susan is at your service. ■



Photo: Courtesy of Glideware (www.glideware.com)



Neolith's La Bohème was inspired by the stem of a Lebanese Cedar. An embossing process produces its 3D appearance.

ULTRA COMPACT

The sleek, streamlined look has become increasingly popular for the design of home interiors, as is quite evident from Houzz.com and HGTV. Those wide open, uncluttered spaces—transitioning seamlessly from indoors to outdoors—are examples of this trend. Now a remarkable high performance material, the ultra compact surface, has been developed to help you achieve this look of clean lines and seamless design throughout your home. These thin, ultra compact, large format slabs can be used on your walls, backsplashes, countertops, shower walls, flooring, outdoor deck surfaces, and even exterior facades. The slabs are available in a multitude of sizes, patterns, colors and finishes to fit your style preference.

These ultra compact slabs are produced using a new high tech process called "particle sintering" that replicates in a few hours the natural process of metamorphic change that rocks undergo when subjected to heat and pressure over many years. The raw materials found in glass, porcelain and quartz are placed under incredibly high heat (typically +2100° Fahrenheit) and pressure (5900 pounds per square inch) in enormous presses so they fuse together to create an ultra compact surface. These products were first produced in Europe and were not available in the U.S. until

recently. Now they are rapidly changing the outlook for upscale home designs, even giving granite and quartz some competition. Examples of this material are Neolith from TheSize, Dekton from Cosentino and Lapitec from Breton.

These exceptionally durable slabs are resistant to thermal shock against heat, frost and thawing as well as resistant to ultra violet light and therefore perfect for outdoor applications. The material is heat resistant up to 1000 degrees Fahrenheit, so you can confidently place hot pans directly on your kitchen countertop without the use of trivets. It is also chemical resistant, so if you accidentally splash any common household chemicals like bleach, drain cleaners or oven degreasers on it, it will not be harmed. The ultra compact slabs are waterproof with near zero absorption—actually preventing the growth of bacteria. A countertop made from this material is hygienic and suitable for direct food contact, so you can slice meat or vegetables on it when doing food prep. The material resists scratches, abrasion and wear, and is 100 percent recyclable. You do not need to apply sealers to protect it; just use simple soap and water to clean it. ■



Photos: Courtesy of Neolith (www.neolith.com)

Neolith's Strata Argentum, inspired by Silver Travertine marble, replicates the original texture of natural stone at its rawest state.

- Modular Concept
- Recipes from Erich's Kitchen
- Space Optimization
- Not-So-Lazy Susan
- Ultra Compact

IN THIS ISSUE

Remodeling Designs, Inc.
482 Windsor Park Drive
Dayton, OH 45459

EXPECT MORE, AND GET IT

PRSR STD
U.S. POSTAGE
PAID
CHARLOTTE NC
PERMIT NO 3609



Space Optimization

(continued from page 1)

The existing floor plan consists of three bedrooms, a Jack and Jill bathroom, and an enormous loft area. The girls each sleep in their own bedrooms and the third bedroom is often used for frequent guests. The Jack and Jill bathroom was only accessible to the girls' bedrooms which made it very difficult for guests to use. Another issue with the original floor plan were the amount of doors. There were six doors within the bathroom and closet area that created many traffic jams. The large loft was another point of contention with our homeowner. It was such a large area they never used and felt like it was a total waste of space.

Our new design solved all these issues. We were actually able to relocate the entire bathroom into the loft area and use the existing bathroom space as large walk-in closets for both bedrooms. This allows all three bedrooms to easily have access to the bathroom without having to cross through a bedroom.

When we redesigned the space, we were able to eliminate most of the doors and door swings. The space in the loft is now utilized to its potential. A double vanity now services both girls as well as any guests they may house. A tile tub/shower area is now durable and sophisticated looking. The bathroom is full of storage with two large utility cabinets and lots of drawer space.

Our clients are now thrilled with the way the space functions for their family. We've created two beautiful bedrooms with large closets and access to a gorgeous bathroom for anyone on the second floor. It was a challenging, fun project and we were thrilled to be able to meet all the needs of our client. ■

