

# KITCHEN FOR ENTERTAINING

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## Lasagna Recipe from Christine's Kitchen

### Directions

Add meats, onion, and garlic to a skillet and cook until meat is browned. Drain off the fat. Stir in the pasta sauce. Set aside.

Boil noodles until tender (or per package directions). Drain and rinse.

In a separate bowl, beat eggs. Add ricotta, ½ of the parmesan cheese, salt and pepper to the bowl.

### Now you're ready to start building your pan of lasagna.

- Put a couple spoonful's of the meat sauce mixture on the bottom of the pan to coat.
- Put 3 to 4 lasagna noodles (however many your pan can fit) on top of the meat sauce mixture.
- Spread 1/3 of the ricotta mixture on top of the noodles.
- Spread 2 cups of the grated mozzarella cheese on top of the ricotta mixture.
- Pour 1/3 of the meat sauce on top of the mozzarella.

Repeat the layers 2 more times (noodles, ricotta filling, mozzarella, meat sauce). Sprinkle remaining parmesan cheese on top.

Bake in the oven at 375 degrees for 40 minutes. You can also assemble the lasagna early, refrigerate and bake for 50 minutes.

This quarter's recipe comes from Christine's kitchen and a tasty memory from her childhood! This amazing, gooey, flavorful lasagna is Christine's mother's original recipe. Since she was a child, she remembers her mom cooking this dish not only for her family but others as well. Anytime a friend or family member needed either a warm, ready to eat dinner or a frozen meal for later, this was what she chose to give; a tradition of love she has now passed on to Christine.

### Ingredients

- 1 lb. Bob Evans pork sausage
- 1 lb. ground beef
- 1 large onion, chopped
- 3 cloves of garlic, minced
- 4 jars Prego pasta sauce
- 8 oz. lasagna noodles
- 1 T. cooking oil
- 2 eggs
- 2-1/2 c. ricotta cheese
- ¾ c grated parmesan cheese
- 6 c. grated mozzarella cheese
- 1 t. salt
- ½ t. pepper



Photo: Courtesy of Best. (www.bestrangehoods.com)



Photo: Courtesy of The Galley (www.TheGalley.com)

## KITCHEN FOR ENTERTAINING

Would you love to entertain and cook in your kitchen, but the space is not designed to make that possible? Perhaps your kitchen is closed off and too confining for more than one person. First of all, designing a kitchen with an open floor plan that integrates seamlessly with your dining and living areas can help make it the perfect location for get-togethers.

Dividing an open kitchen into multiple work zones—such as food prep, cooking, serving and clean up—makes all kinds of sense for entertaining. Since each zone includes all the equipment necessary for completing specific tasks, it will be easier for others to assist you. Pull-out storage systems help you keep everything organized and accessible within the various zones so your countertops can be more clutter-free. A butler's pantry will conceal those tasks that get a little messy—things you do not want your guests to see. A sink and dishwasher in the butler's pantry permits a quick clean up while the party is still going.

For entertaining large groups you should outfit your kitchen with plenty of heavy duty appliances so you can prepare and serve multiple dishes concurrently. Seriously consider an induction cooktop because of its powerful output and because it adds scant heat to your kitchen. Induction offers a safer environment for guests since the cooktop remains relatively cool to the touch. You could add an Incogneeto induction warmer that instantly turns your kitchen countertop into an extra burner when needed. Install a ventilation system that is appropriate for the size of your cooktop



Photo: Courtesy of Viking Range (www.vikingrange.com)

so that smoke and grease are cleared from the air before particles attach to the upholstery or your guests' clothing. If your cooktop is located in your island, a downdraft vent that lowers out of sight when not in use offers uninterrupted vistas. Double wall ovens allow you to cook different dishes simultaneously, while a warming drawer keeps food at the proper temperature until you wish to serve it. A sink workstation can transform your island into a convenient buffet. Drinks may be kept on ice at this workstation, or in a separate location you could install a beverage station with a coffeemaker and a combination wine and beer cooler.

Keep traffic and conversation flow in mind as you plan your kitchen gathering space. Your guests should have sufficient room to move around without getting food knocked out of their hands. Allow at least 48 inches for aisle width, which also creates work space for more than one cook. Seating at the island should be across from the work area so you can talk with your friends, but they won't get in your way. You will want optimal task and ambient lighting in the kitchen, but also include accent lighting to help create a pleasant mood. Comfortable soft seating close by will provide even more opportunity for your guests to mingle while they are in the kitchen. Integrating your open kitchen with an outdoor living space helps increase your entertainment space. By utilizing the same styles and finishes in both the indoor and outdoor area, the space will flow smoothly as one.



Photo: Courtesy of Hansgrohe (hansgrohe-int.com)

# The Power of Touch

## On-Off

You want to wash your hands, since they are full of shaving cream or sticky hair gel. But when you turn on your bathroom faucet, your messy hands leave unsightly marks on the handle!

With the Talis Select by Hansgrohe you no longer need to grasp a handle. This sleek faucet is activated by gently pressing down on a button at the top. Use your wrist, elbow or arm—whichever is your cleanest appendage at the moment. The faucet is available in different heights to provide just the right amount of clearance between it and your sink.

## Open-Close

You have a stack of clean dishes in your hands, ready to deposit into a kitchen drawer. But then you realize you cannot pull the drawer open when your hands are full!

A drawer system from Blum called Tip-On Blumotion makes the impossible possible. Tip-On is a mechanical, not electric, opening support system which lets you simply touch the drawer front to open the drawer. Blumotion softly and silently closes the drawer with a light push. Both work together to enhance the opening and closing of drawers in kitchens and throughout the home.



Photo: Courtesy of Blum (blum.com)

# BARN DOOR TRENDS

Sliding barn doors have become an important trend in residential interior design. One reason for their popularity is the wide variety of textures and colors this type of door can add to a space. A rustic weather-beaten wood barn door brings character to a room because of its authentic patina and rich wood tones. It will provide a striking contrast in a slick, modern setting. A newly minted barn door painted a bright color offers warmth and personality in a traditional interior. Today's barn doors are not limited to wood, either. For a unique look they may be constructed from materials such as metal, fiberglass, and frosted glass. The barn door hanger and track system can be exposed for a more industrial look, or hidden in a fascia for a finished appearance. A



Photos: Courtesy of TruStile (www.trustile.com)

sliding barn door can be the focal point of any room, making a powerful statement with its unusual design, finish, or hardware.

If you are looking for ways to increase usable space in a room, a sliding barn door is a practical option. A standard hinged door requires eight to ten square feet of floor space to swing open. This is basically wasted space in your home, since nothing else—such as a chair or table—can occupy that same floor space. A barn door uses no floor space, except for the footprint of the door itself as it slides alongside the wall. Keep in mind, however, that a sliding door requires wall space adjacent to the doorway. Furniture may be placed beside the barn door without interfering with the door's operation. In a home with an open floor plan, sliding barn doors can be used to close off separate areas when privacy is desired.

Unlike a pocket door, a sliding barn door is mounted on the outside of the wall. It is an ideal solution for walls constructed of concrete block or brick, or for wood-framed walls containing pipes or wiring.



Christine's Lasagna Recipe

Art Nouveau Bath Remodel

Kitchen for Entertaining

Barn Door Trends



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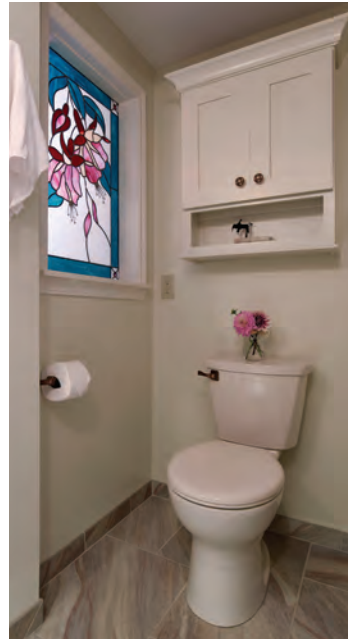


## Art Nouveau Bathroom Remodel

Let me take you back between the years of 1880 and 1910 during a time when the style "Art Nouveau" was just emerging. According to the website [theartstory.org](http://theartstory.org), "Art Nouveau was a movement that swept through the decorative arts and architecture in the late 19th and early 20th centuries... Art Nouveau was aimed at modernizing design, seeking to escape the eclectic historical styles that had previously been popular. Artists drew inspiration from both organic and geometric forms, evolving elegant designs that united flowing, natural forms with more angular contours. The movement was committed to abolishing the traditional hierarchy of the arts, which viewed so-called liberal arts, such as painting and sculpture, as superior to craft-based decorative arts, and ultimately it had far more influence on the latter. The style went out of fashion after it gave way to Art Deco in the 1920s, but it experienced a popular revival in the 1960s, and it is now seen as an important predecessor of modernism."

Art Nouveau was the true inspiration for this client's beautiful and exquisite bathroom and was just the touch this home and bathroom needed. This is an old Oakwood home with so much charm, but didn't come without challenges. As anyone in this business will tell you, old homes are the most challenging projects to accomplish without "surprises" and this project was no different. Add on the uniqueness of the Art Nouveau request and we had, some would say, quite the task on our hands. Not for our talented designer, Beth Spegal, and phenomenal carpenter, Scott Pierron.

Beth and our clients had an instant connection and both had clear vision of what this space should look like. Our client wanted more of an artistic flare and Art Nouveau was the style of her choosing. She wanted it to have a sense of whimsy as well as feeling of time gone by. The teamwork was the reason for the success of our design creation.



The rough stages of the project took a little longer than we had anticipated. We ran into some issues with the plumbing to the shower. When this bathroom was originally built, it wasn't built to today's standards and needed to be redone. There was also quite a bit of work that needed to be done to the floor to create a barrier free experience while keeping it flat with the rest of the surface.

The bathroom needed to be clean, uncluttered, and simple because we didn't have the space most bathrooms possess. The shower tile design was characteristic of the period. It has sleek, geometric lines with an art mural as the feature. The Heron panel from Pratt and Larson brought in both organic and natural forms as well as flowing lines. The light and plumbing fixtures follow through with this feeling as well. We definitely got whimsical on the style of the mirror with the dramatic, curved lines.

We were so happy with the way this bathroom turned out and you had better believe our clients were thrilled as well. The style blends with the period of the home and fits perfectly with our client's taste. Perfection!