



ON A ROLL

In 2014, several of the largest and most important cabinet manufacturers returned to the Kitchen and Bath Industry Show (KBIS), after a few years' hiatus. There was considerable buzz as 31,000 attendees made their way through the kitchen and bath vignettes. Designers and remodelers alike found inspiration for their future projects in the stunning display of up-and-coming design trends.

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Remodeling Designs Builds Friends for Life

"When we finish a job for a client, they're not just clients for life, they're friends." That's how Erich Eggers, president and owner of Remodeling Designs, sums up our company's successful business philosophy. We are a client-focused company emphasizing quality craftsmanship, relationships built on honesty and open communication; and complete customer satisfaction.

Beth Spegal, our company's designer, starts the remodeling process by working with our clients to achieve the type of space they have in mind. When the construction work begins, our company's skilled carpenters play an especially important role. Unlike other remodeling firms, all of Remodeling Designs' carpenters are employees, not subcontractors. "They're empowered to make decisions and form client relationships," Eggers says. As a result, customers feel comfortable working directly with the carpenters, and even request specific carpenters for additional work.

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The World's Best Pulled Pork Recipe

Recipes from Erich's Kitchen

Of course this is my opinion. Some of my close friends who consider themselves "smoking aficionados" might disagree. This is Alton Brown's recipe that I, once again, "fixed".

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Pork coming off the smoker



Photo By: Dan Feldkamp of Visual Edge Imaging (www.visualegimaging.com)

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The beautiful kitchen vignette shown here was designed by KraftMaid for a hypothetical Boomer couple. Since so many people in this demographic are remaining in their homes well into their retirement years, flexibility and comfort were high on the list of requirements for this kitchen. One reason flexibility is so important is because today's Boomer household often needs space for an elderly parent or a returning adult child who arrives with grandchildren.

When kitchen space is needed for people of differing heights and physical abilities, one of the usual solutions is to include a multiple-height countertop. This kitchen offers something quite unusual with its rotating lower countertop. The low counter swivels out to provide a convenient place for the homeowners to sit down while chopping veggies or looking up a recipe on the iPad. The counter is also wheelchair accessible. When grandchildren are present for family dinners, the low counter can be used as a kid's table and the bar top for the teens. Once everyone is finished, the lower counter tucks back under the taller one, keeping the floor space open and free of obstacles. The taller counter is ideal for entertaining, since guests are in close proximity to the cook, but not in the primary workspace.

This kitchen also displays current design trends. Using a wide variety of texture—specifically contrasting texture—while keeping the lines clean is a big trend today. Oak is making a comeback, but not the bland "builder's oak" of the past. Creative, artisan finishes are making the grain and texture the star, and the Distressed Ginger finish on these kitchen cabinets is a perfect example. However, too much oak grain can overwhelm a room, and so in this kitchen the addition of cabinets with a sleek glossy finish provides a place for the eye to rest. Either the smooth texture of a painted slab door or a high-gloss thermofoil would accomplish this same objective. Combinations like this are popping up everywhere.



Photo: Courtesy of KraftMaid (www.kraftmaid.com)

The wastebasket cabinet opens automatically when the cabinet door is nudged gently.

Calm, neutral spaces with a splash of color is also an important trend. This kitchen features subway tile that is almost a solid color, but its irregular surface adds interest without being too distracting. Homeowners who are hesitant about color feel more comfortable adding it via paint, tile or decor. This method is less expensive than purchasing colorful cabinetry or appliances, and it will be easier to change in the future. ■

Many homeowners are giving up their formal dining rooms for bigger kitchens, but still have dishes/collections they want to display. A simple hutch in the kitchen gives them the storage and the sparkle!



Photo: Courtesy of KraftMaid (www.kraftmaid.com)



Photo: Courtesy of KraftMaid (www.kraftmaid.com)

Panel Discussion

New Product Introductions



Broken Lines

Vahallan Papers was established after Dan Nelson, one of the co-owners, struggled unsuccessfully to repair a damaged section of wallpaper in his own home. This experience inspired him to create an innovative decorative wall covering that is applied to the wall in smaller, more reparable panels.

The panels are artistically hand-painted with beautiful, contemporary patterns that display rich color combinations, metallics and textures. They may be installed in a variety of application styles to create the desired look. Vahallan Papers will also design customized patterns to coordinate specifically with a client's decor. ■



Sanddollar

Slab Happy

Granite and quartz are currently running neck-and-neck in the race for most popular kitchen countertop material, with no other rival even coming close. But now there is a new contender on the field—porcelain slabs—displaying a lot of promise. It remains to be seen whether porcelain slabs will stay in the shadows, or provide a real challenge to granite and quartz. Homeowners are definitely ready for something new to capture their imagination.

Porcelain slabs offer many of the same qualities as the top-runners, but also provide additional features that homeowners and remodelers alike find very attractive. The slabs are food-grade, plus heat- and scratch-resistant like granite, and non-porous like quartz. Porcelain slabs have the same versatility, durability and low maintenance as porcelain tile and, like the tile, are rated for exterior use. They withstand the passing of time due to their resistance to ultra-violet rays, frost and ice. Using porcelain in its various formats, it is now possible to create a smooth, continuous flow from the kitchen floor to the walls, and from indoors through to the outdoor living space.

Another benefit of the large-format porcelain is its size.

Porcelain slabs are slimmer than granite and quartz, ranging between 3/16" - 1/3" thick, which makes them easy to cut and install. Slabs as large as 5' x 10' are now available, making it possible to create a substantial island without seams and relatively lightweight.

One of the most appealing characteristics of porcelain slabs is their versatility. They are manufactured with a variety of textures, from smooth to bush-hammered. New glaze and

inkjet technologies have created astounding looks for the oversized slabs, such polished semi-precious stone and marble. Porcelain slab fabricators can also create integral porcelain sinks, matched to the color and pattern of the slabs.

Porcelain slabs are manufactured primarily in Spain and Italy and are relatively new to the scene here in the US. As homeowners learn about this exciting product, however, the tide may soon turn. Porcelain slabs may eventually leave granite and quartz flailing down the back stretch. ■

Photo: Courtesy of Inalco (www.inalco.es/en)



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482 Windsor Park Drive
Dayton, OH 45459



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Remodeling Designs Builds Friends for Life

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West Chester-area residents Jim and Maureen Barone hired Remodeling Designs to update their house and make accommodations for Jim's wheelchair. While the remodeling was being done, the couple was in California. Their carpenters communicated with them via email, phone and even Skype when they needed the Barones' input on an unexpected problem. "In five minutes, we worked out a solution," recalls Barone. He says the customer service focus extended to all employees and his experience with Remodeling Designs was "incredible."

After completing a project, Remodeling Designs stays in touch. Often our company invites previous clients to parties where they can network and discuss their remodeling projects. The key, according to Eggers, is keeping both current and past customers happy. "I'll do whatever a previous or current client needs," he says. The result is continued growth, with 85 percent of our company's business coming from customer referrals.

Experienced, dedicated employees are also crucial to Remodeling Designs' continuing success. The 10-person staff includes Eggers' daughter and son-in-law, Christine and Mark Balsan, who joined the management team after five years of experience in the marketing field. Both are University of Dayton graduates. "Their fresh ideas, including the effective use of social media, enhance our customer focus," says Eggers. He cites the company's blog—where updates are posted on current projects—as being especially popular with customers.



Photo By: Dan Feldkamp of Visual Edge Imaging (www.visualedgeimaging.com)

The Barones' project won a NARI CotY Award for Universal Design.

The World's Best Pulled Pork Recipe

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Recipes from Erich's Kitchen

Brining Ingredients

- ¾ cup molasses or Steens Pure Cane Syrup
- 12 oz. pickling salt
- 2 qts. water
- 6-8 lbs. Boston butt

Brining Directions

Start by brining your Boston butt. Mix the ingredients in a container (such as a small cooler) so the butt can stay completely submerged for 8-12 hours. If you have an injector, use it. The more liquid that can be infused into the meat the better. After the brining is complete, take the meat out and dry it off.

Rub Ingredients

- 1 tsp. whole cumin seed*
- 1 tsp. whole fennel seed*
- 1 tsp. whole coriander seed*
- 1 Tbsp. chili powder
- 1 Tbsp. onion powder
- 1 Tbsp. paprika

Rub Directions

* This recipe calls for using whole spices. If you don't have a spice grinder, you can use pre-ground spices in the same proportion. Combine the ingredients and grind them to a fine powder. Rub the Boston butt, getting the spices in all of the nooks and crannies. It is OK to bring the meat up to room temperature before smoking.

Smoker Liquid Ingredients

- 2 qts. apple juice or cider
- 1 lg. onion, quartered
- 3 garlic heads, halved

Smoker Directions

Now for the smoking. This will take 10-12 hours. I use an all wood smoker "Komodo Dragon" or "Big Green Egg". Use a combination of charcoal, hickory and cherry woods to smoke the butt. I use a chimney charcoal starter to get the charcoal fully burning. After the charcoal has been burning for about 30 minutes, transfer the charcoal to the smoker. Soak the hickory and cherry wood in water for several hours. Drain and place on top of the lit charcoal. A steel heat shield gets placed on top of the wood. A disposable aluminum water pan filled with apple juice or cider, onion and garlic heads are placed on top of the heat shield to keep the Boston butt from drying out during the long smoking process. The rack gets inserted next, followed by the Boston butt.

Maintain a smoking temperature of about 225 degrees. Wood smokers require a little more attention in this area. If you have some fancy smoker like a Traeger or Green Mountain, it is quite easy to maintain the temperature. The Boston butt should reach 190 degrees internal temperature. Presto you have the world's best pulled pork. Let the pork rest for about an hour before "pulling". Serve it on a bun with the coleslaw from our last newsletter. If you want, you could add BBQ sauce, but quite frankly, the pulled pork does not need it. Enjoy with a smoked porter beer.