



## A Home for *All Generations*

Photography by Trent Bell



During our country's recession, a number of multi-generational households formed as a means of helping family members who were facing economic difficulties. Recent reports indicate that even though the economy has improved, many of those households have decided to remain together into the future.

*(continued on page 2)*

## Remodeling Designs Receives Three CotY Awards

*(continued on page 4)*



### Washington Township Project - Residential Kitchen

\$45,001 - \$60,000

Project Manager – Scott Pierron

Designer – Beth Spegal

Sales Team – Erich Eggers & Christine Balsan

## Recipes from Erich's Kitchen

The recipe Erich has chosen to share this quarter is Garlic Soup. It sounds strange, but the recipe originated from his hero, Emeril Lagasse. He says, the key to the soup is using Dorothy Lane Market's French Baguette. Try it out and let us know what you think!

### Garlic Soup

#### Ingredients

- 1 t. olive oil
- 1 cup onions, thinly sliced
- 13-15 garlic cloves,
- 1 quart chicken stock
- 1 bay leaf
- 2 Tbs. of Fresh basil Chopped
- 2 Tbs. of Fresh Thyme Chopped
- 2 cups of Dorothy Lane Market French bread, 2-inch pieces
- 1/2 cup heavy cream
- Salt and pepper
- 1/2 cup Parmesan Reggiano grated
- Creole Croutons for Garnish

#### Directions

Heat oil in a large pot. Add onion and garlic, cook over medium-high heat 8-10 minutes. Onion and garlic will begin to caramelize. Do not overcook, the onions should be sweet. Add stock, bay leaf, basil and thyme. Bring to a boil, reduce heat, and simmer for 30 minutes. Bring the soup back to a boil and add bread cubes and parmesan cheese. Continue to whisk the soup to breakdown the bread. Using a hand held blender, puree until smooth. Add cream and adjust seasonings. I normally take and puree the soup in a blender or food processor. Serve in a large shallow bowl. Garnish with cheese and creole croutons.

#### Creole Croutons

With the remaining DLM french baguette slice into 1/2 cubes. Toast cubes at 375 degrees for 3-4 minutes until dried out. Toss cubes some olive oil then season well with Emeril's Essence or cajun seasoning. Now toast the croutons at 375 degrees for another 3-4 minutes until golden brown. ■

# A Home for *All Generations*

(continued from page 1)

Increasingly, remodelers are asked to create semi-independent suites with separate entrances, kitchens and bathrooms within their clients' existing homes. Builders are also taking notice and designing new homes that include such spaces as well.

The New American Home (TNAH) 2014 was showcased during the first annual Design & Construction Week (combined IBS and KBIS) in Las Vegas. This home featured a variety of flexible living spaces that are perfectly suited to a multi-generational family. A detached casita on the ground floor is available just outside the main entrance to the home. A second-floor "carriage suite" is accessed by an outdoor stairway, but is also directly connected to the inside of the house through an elevator. And perhaps

most unusual, there are two elegant bedroom suites that can function as master suites—one on the ground floor and one on the second floor (shown here). In fact, the home is designed so that each level can function independently, if desired.

Like all the other spaces in the home, the luxurious second-floor master suite beautifully displays a contemporary vibe and all the latest trends in colors, design, lighting and energy-saving features. The neutral color scheme is formed by incorporating many natural elements—such as wood, stone, leather, and metal—and employing



Photography by Trent Bell

layer upon layer of interesting textures. Rich mocha maple wood flooring is used throughout, with the exception of the smooth pebble flooring that delineates the bathing area. Within that area is a zero-threshold

shower with a floor-to-ceiling glass surround; an eye-catching soaking tub flaunting an organic oval shape; and a double-sided horizontal fireplace that is also visible from the master bedroom. Two separate vanities flank the shower area, featuring floating wood cabinets with stone countertops. An ample dressing area includes a makeup table and a versatile closet storage system.

Not only is this master suite glamorous, it also includes high-performance features that helped TNAH 2014 meet the highest levels of the National Green Building Standard and LEED for Homes green building programs. Tankless gas water heaters installed near the garage save energy while supplying plentiful hot water. Low-flow showerheads (1.75 gpm) and faucets (0.5 gpm), as well as dual-flush toilets, provide water savings along with a satisfying user experience. LED lighting offers energy efficiency. To minimize off-gassing and maintain healthy indoor air quality, great care was taken when selecting finishes, such as the zero-VOC paint, the no-added-urea-formaldehyde cabinets, and the Green Label Plus carpeting.

## New Product Introductions

# You've Got Style

Just because the style of your home is contemporary or mid-century modern, does not mean your home's interior doors have to be flush and boring. The TruStile Modern collection offers wonderful innovative possibilities.

TruStile doors are featured in The New American Home 2014, where they enhance the modern aesthetic of the rest of the home's interior cabinetry and furnishings. The Modern collection offers a wide variety of custom materials that may be substituted for standard wood panels or rails in virtually unlimited configurations. You can choose inserts of glass, resin, leather and metal to make your doors into a unique personal statement.



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

Photo: Courtesy of Bosch (www.bosch-home.com/us)



The Bosch Benchmark Steam Convection Oven retains moisture for a juicy turkey, while also creating a crispy crust on bread.

Photo: Courtesy of Thermador (www.thermador.com)



Thermador offers a trimless option on its Freedom Induction Cooktop. This full-surface cooktop recognizes cookware size, shape and position to deliver heat without boundaries.

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



The side swing doors on this Viking Professional French-Door Double Oven can be opened with one hand, since the companion door opens simultaneously.

Photo: Courtesy of Bosch (www.bosch-home.com/us)



Benchmark Wall Ovens by Bosch now offer a side opening door that offers better ergonomic access to the wall oven cavity.

The Viking Professional 7 Series Ranges for the home feature 23,000 BTU Elevation burners—the most powerful in the industry.

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



# THE BUZZ ABOUT KITCHEN APPLIANCES

Major kitchen appliances were back at KBIS and IBS in 2014, after being absent for several years. The excitement was palpable as crowds of people jockeyed for position in front of the many cooking exhibits where top-name chefs demonstrated the various new appliances.

The overwhelming multiplicity of choices sometimes makes it difficult to select your kitchen appliances. Some questions to ponder are:

- What are my favorite menu items and how do I like to prepare them? Bake, stir-fry, grill?
- What volume of food do I usually prepare when I cook? For a large family or just the two of us?
- Is the look of the appliance important to me? Do I prefer a gleaming, rugged professional-style gas

range that presides in all its glory over the kitchen? Or would I prefer a streamlined induction cooktop with matching wall ovens that blend into their surroundings?

Keep in mind that an induction cooktop can give you the equivalent BTUs of a gas cooktop, whereas electric cooktops do not compare. A convection oven can bake 3-4 racks of cookies at the same time, and they all turn out beautifully browned. And you can cook two different foods at the same time, because there is no flavor or aroma transfer. Steam ovens can do everything a microwave can, with the exception of popping corn and making coffee. The flavor and texture is superior with a steam oven, and it preserves vitamins and antioxidants.

So, here are some of the hot new trends in ranges, ovens and cooktops for the home:

1. Higher performance rivaling commercial restaurant quality
2. Smart-phone enabled
3. Faster, yet better cooking
4. Convenient oven doors
5. Induction vying with gas cooking



Photo: Courtesy of Dacor (www.dacor.com)

Dacor's new Discovery iQ 48" Dual-Fuel Range can be controlled via your smart phone or tablet from anywhere you are connected.

- A Home for All Generations
- Recipes from Erich's Kitchen
- 3 CotY Awards
- You've Got Style
- The Buzz About Kitchen Appliances

IN THIS ISSUE

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## Remodeling Designs Receives Three CotY Awards

(continued from page 1)

We, at **Remodeling Designs, Inc.**, are ecstatic to announce three of our projects have been awarded the 2014 Contractor of the Year (CotY) Awards presented by the Miami Valley NARI, Dayton area chapter of the National Association of the Remodeling Industry (NARI). Given each year to NARI members who have demonstrated a high quality of design and superior craftsmanship in their remodeling projects, the CotY awards are highly coveted in the industry.

Our winning projects are in the following categories:  
Residential Kitchen \$45,001 - \$60,000  
Residential Kitchen \$75,001 - \$100,000  
Residential Exterior Specialty – Outdoor Living Space

We feel very fortunate to have a team that demonstrates outstanding work and client satisfaction. We are also grateful to work for amazing clients and can't thank them enough for the opportunity to work on their remodeling projects.



**Kettering Project - Residential Exterior Specialty**  
Outdoor Living Space  
Designer – Beth Spegal  
Sales Team – Erich Eggers & Christine Balsan



**Lebanon Project - Residential Kitchen**  
\$75,001 - \$100,000  
Project Manager – Chad Snow  
Designer – Beth Spegal  
Sales Team – Erich Eggers & Christine Balsan