



CONTENTS

Issue - South Bay
MAY/JUNE 2011

Green Lumber

Saving the planet, one piece of wood at a time.

Innovative Design

Your backyard paradise begins with the right patio cover.

Colors! Shapes! Design!

Distinguished luxury for your hardscape.

Pools That Make a Splash

Turn your backyard into a destination.

Natural Ventilation

Shades and screens add beauty and comfort to your living space.

Keeping Your Home Healthy

What indoor air quality has to say about your health.

Your Stylized Kitchen

Look fabulous to everyone you care about.



Your Stylized Kitchen

Look fabulous to everyone you care about.

by Lisa Sten, CID, UDCR, CGBP

The process of designing a kitchen presents every homeowner with the daunting task of making the largest number of decisions you'll encounter in any room of the house! Not everyone's kitchen looks or functions in exactly the same way, but there are common elements and solutions that are applicable to every final design. A Certified Interior Designer can help you make effective choices and "make it sing" so it looks and feels the way that suits you best - what you like can look fabulous to everyone you care about!

The key points to consider in your kitchen design:

Space Planning and Clearances - Determine whether your kitchen will be actively used by a single person or a pair of cooks. An interior designer will guide you with the appropriate clearances in the floor plan (for example, 48" aisles, and appliances located without door conflicts) and they will locate major appliances in the most effective "work triangle" (typically the path between the sink, refrigerator and cooktop).

Cabinets - Decide whether you'd like stained wood, painted wood or laminate drawer and door fronts. It's okay to mix colors when carefully executed with other interior finishes in mind. Be sure you understand the composition of your cabinet boxes - non-urea formaldehyde is preferred and check for solidly-built cabinet boxes. Consider frameless or "European" cabinets - with the door fully overlaying the cabinet box, this offers a clean look and maximizes storage. **Countertops** - Choose from natural stone (granite and some marbles) to "engineered stones" that are quartz composites (great for setting a hot pot directly onto the surface) to tile and other solid surfaces. Tile can be durable, but consider if you're willing to

maintain the grout. Appliances – Consider a one-piece range instead of a separate cooktop and wall oven if counter space is an issue. Dishwashers and dish-drawers are available in standard widths of 24” with some manufacturers offering 36” wide dish-drawers. Or you could install two single dish-drawers on each side of the sink. Check for the Energy Star rating on your appliances. Resale value – Ideally, a kitchen upgrade is for your own enjoyment and pleasure, but if resale is on your mind, Coldwell Banker realtor Dan Ziony notes, “If you’re remodeling your kitchen, a feature that buyers look for is organized storage and clean-looking countertops.”

Lisa Sten, CID, UDCR, CGBP is a Senior Designer with the Design+Build firm Harrell Remodeling in Mountain View.

Photo Credit: William Enos, Emerald Light Photography
Kitchen designed by Lisa Sten of Harrell Remodeling with Kimberly Larzelere Interiors