



*You'll love the T&K Difference*

T&K Contractors, Inc. / Design ▪ Build ▪ Remodeling

## In This Issue

Welcome!

Kitchens for Cooking  
and Entertaining

Seasonal Reminders

T&K Contractors, Inc.  
11 Broadway  
Freehold, NJ 07728

You'll Love the  
T&K Difference!

Ph: 732-625-9885  
Fx: 732-625-9895

[Click here to visit  
our website to learn  
more about us](#) [www.  
TandKcontractors.com](http://www.TandKcontractors.com)

February 2008

[Forward this to a friend](#)

## Welcome!

Welcome to our new e-newsletter! Each month we plan on sharing with you our expertise in home remodeling, design trends and maintenance. We hope you will enjoy each issue.

We have many great articles lined up, but if there is a specific topic you would like us to cover or a question you would like us to answer, please let us know. Email your ideas, suggestions, or comments to [info@TandKcontractors.com](mailto:info@TandKcontractors.com).

## Kitchens for Cooking and Entertaining

There are many reasons why people remodel their kitchens. Sometimes the goal is nothing more than a kitchen upgrade, with new countertops, cabinets, floors, and appliances. Sometimes, the goal is a gourmet kitchen, with professional-grade appliances and cooking capabilities. With the way many of us live now, however, the kitchen is more than just a place for cooking. Families gather in



the kitchen in the morning, getting ready for their days or brewing a cup of coffee. Kids do their homework in the kitchen, so that they can be near parents who are preparing dinner. In addition, many people now prefer a more casual style of entertaining guests, where friends and family alike can stop and chat in the kitchen while sipping wine or nibbling hors d'oeuvres. For this multi-purpose, public kitchen, conventional kitchen designs are often inadequate. Luckily, with a little bit of inspiration, kitchens can be redesigned and remodeled to fit their new uses better.

In kitchen design, one of the most prevalent structural frameworks is the 'work triangle,' which is comprised of the space between the range, refrigerator, and sink. Most of the cooking work takes place at these three places, and it is important for them not to be situated too close together (as the cook will feel cramped and not have enough counter space) or too far apart (as the cook will

end up walking further between tasks). In a public kitchen for entertaining, the layout and placement of these spaces should also consider probable traffic patterns of others. If it is likely that more than one person will often be cooking at once, the kitchen may require a little more breathing room between cooking spaces. In addition, family or friends who are not cooking will feel more comfortable gathering in a kitchen if there is sufficient space outside of the work triangle for them to relax without being in the way. This may require either a smaller work triangle or a larger kitchen with more space outside of the cooking areas. Another design possibility is to create an open kitchen that is open to the dining room, breakfast nook, and/or family room. In this more casual floor-plan, kitchen traffic will flow easily in and out of other spaces.

Another important design option is an island, which can play a big part in creating comfortable places for non-cooks to gather in a kitchen. In some kitchens, islands are primarily for the cook's use, but in others they can be more focused on non-cooks. Islands can have seating at stools, or serve as a place to serve food buffet-style. And, if you want the island to house cooking spaces too, it is possible to have a dual-height island with a lower level for kitchen work and a higher level for seating or serving.

In addition to a modified layout, a kitchen designed for entertaining can include several new products that will accentuate its function. You might consider incorporating a warming oven for keeping one dish warm while you prepare another, or a wine refrigerator, which can be built into an island or outside counter for easy service. If you're always running out of ice, you may want to consider a stand-alone ice maker as well.

Kitchen remodels, while rewarding, can be challenging to plan and construct, and kitchen technology is always changing. This is why hiring a professional is so important: with enough experience and know-how, a professional remodeler can explain your options and make recommendations you may not have known about before, and ensure that you're getting everything you want out of your kitchen. If you like these ideas, keep an eye out for a future article with information on another popular option for kitchen-entertainers, the outdoor kitchen. That's another story, for another newsletter.

---

## Seasonal Reminder

### **Snow and Ice Melt Tips**

If your sidewalks and driveway get covered with snow and ice each winter, keep a bag of kitty litter, sand, or poultry grit in an easy to reach location (you don't want to have to walk across ice or snow to reach your bag). These products do not damage your concrete like salt can.

**See you next month!**

*Anthony & Sal*