



KITCHEN FOR ENTERTAINING

Article on page 2

Kitchen Storage & Workflow for a Needham Home Remodel

John and Darlene love the home they've lived in for 34 years, but recently their kitchen and laundry room needed updating. Since they are both passionate about cooking, they were highly motivated to create their own gourmet kitchen with all the high-end professional-quality appliances and functional storage. In place of their peninsula, they envisioned an island to improve traffic flow and make entertaining easier. Tibma Design/Build previously remodeled the bathrooms in their home. They were pleased with our work, so they decided to go with Tibma again for this new project.

After analyzing our clients' kitchen floor plan, we realized their refrigerator was in an inconvenient location. In the new layout, the refrigerator is next to the eat-in kitchen table, yet close to the kitchen work space. The refrigerator is no longer next to the kitchen entrance where it was obstructing traffic.

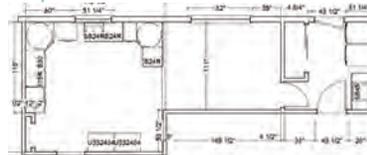
The new island offers our clients a large serving area and also lets them socialize with friends and family while cooking. Organizational systems within the kitchen cabinets maximize storage capabilities. The distance between the island and perimeter cabinets is wide enough for two cooks to work at the same time.



John and Darlene especially love their new kitchen appliances, which include a refrigerator by Sub-Zero, a dishwasher by Miele, an induction cooktop by Wolf, and a steam/convection oven also by Wolf. The advantage of their intuitive steam/convection oven is that it hydrates food while they are cooking.

—Dan Tibma

Before



(continued on page 4)



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.



Needham Kitchen Remodel

Bringing Beauty to NHS

Kitchen for Entertaining

Barn Door Trends



189 Rosemary Street, Suite 1
Needham, MA 02494

perfectly expressing your individuality



PSRST STD
U.S. POSTAGE
PAID
CHARLOTTE NC
PERMIT NO 3609



Kitchen Storage & Workflow for a Needham Home Remodel

(continued from page 1)



Our repeat clients are thrilled with their home's remodel!

"We had a basic idea about our new kitchen, but Dan helped us to flesh out the specifics with the island size and placement. He also came up with some creative ideas to enhance the design, such as adding a granite window sill above the kitchen sink, adding an extra heating vent to make the eat-in area warmer during winter months, and installing a new window in the laundry room.

We love our new appliances, especially the Wolf induction stovetop and the convection/steam oven. And the new island is great! It makes the kitchen more spacious and functional. Also like the improved functionality of the storage drawers under the stovetop and counters instead of cabinets. The counter top over our new washer and dryer makes the laundry room much more useful.

Dan and his crew do a great job of minimizing the disruption during construction by setting up a temporary kitchen and sealing off the construction area to reduce dust. His crew is wonderful to work with, especially Paul. They are very neat and always cleaned up each day before leaving."

—John and Darlene

Ready to update your home? Contact Tibma Design/Build.

We can help you create the most function and enjoyment possible from your existing space.



Aren't you glad you live in Needham? It's such a family-friendly community, filled with the very best of everything—the best schools, restaurants, shops and parks. Even more important are the generous residents who regularly volunteer their time, effort and finances to improve our neighborhood.

As a member of the Needham Rotary Club, Dan Tibma joined together with a group of these great people to help complete a beautification project at Needham High School. It was a collaboration between the Rotary, the high school, the Town of Needham and Hillcrest Gardens. Everyone joined in with enthusiasm and worked diligently, planting 178 plants!

The owner of Hillcrest Gardens, Joe Quinnan, carefully chose all the plants, using either native plants or ones that are well adapted to our environment and are non-invasive. One of the goals was to select plants that are sustainable and low maintenance. Once established, these plants will not require continual watering in order to thrive and enhance the beauty of Needham High School's landscaping.

Thanks to everyone who participated in this project. You have reason to be proud of the results!

At Tibma Design/Build we are always making improvements around the Needham community—home improvements, that is. Be sure to contact Dan Tibma at tibmadesignbuild.com when you're planning a remodeling project for your home.