

Photo: Courtesy of Wood-Mode (www.wood-mode.com)

Kitchen Centric Trends

Article on page 2

www.ForestGlenConstruction.com

TELEPHONE: 847-236-0895

FAX: 847-948-1342

NEED TO *Vent*

The delicious aroma of food cooking is one of your kitchen's biggest attractions. Mysteriously, during the cooking process, family members begin to appear from all parts of the house excitedly asking, "What's cooking?"

On the other hand, the grease, odors, moisture and heat that are left behind from the cooking process are not so inviting. Tiny grease particles float around in the air and attach to furniture and fabrics. Moisture damages finishes and can result in rot, which destroys the structure of your cabinets and walls, and may lead to health problems as well.

The challenge, therefore, is to capture as much of the cooking vapors as possible and exit them to the outdoors, before they spread into other areas of the home. This is best done with a range

...continued on page 4

Photo: Courtesy of RangeCraft (www.rangecraft.com)



Baroque style hood with custom color and trim to match range



Make the Most of the *Winter Months*

The cold weather has settled in and the stores are bursting with holiday decorations. If you're like most people, you're already trying to figure out how you're going to fit the extended family into your limited dining room or you're wondering where you can put the treadmill you'll so need to use after the big turkey dinner coming up. It might be too late to solve those problems this year, but it's never too early to start planning for next year.

The winter months are a great time to sit down with Forest Glen's designers to find creative ways to improve your home. We can evaluate your space to improve traffic flow, increase storage, and give you the living areas you crave. Call us today at **(847) 236-0895** so that this time next year you can focus more on your menu and less on where to seat Grandma and Grandpa for Thanksgiving dinner!

Whether you want to add more dining and kitchen space, remodel the basement into a great playroom for big and little kids, or take your design ideas outside, we can help. Now is the time to start planning the screened porch you wished you had when mosquitoes were taking over your backyard last summer. The **team at Forest Glen Construction** is ready and able to partner with you to design and build the perfect space.

Make an appointment this winter to meet with us and next year you can relax and celebrate the holidays in style!



Kitchen Centric Trends

Photo: Courtesy of Aristokraft (www.aristokraft.com)

Most everyone today is dreaming about a bigger kitchen. According to Brenda Bryan of the Research Institute for Cooking and Kitchen Intelligence (RICKI)*, three out of five homeowners want a larger kitchen. This is also true for new home buyers. Many are having to give up space for their family room/great room, since the average square footage of new homes is shrinking, but they are not willing to give up any space in the kitchen.

One popular way to accomplish a larger kitchen is through creating an open floor plan. Instead of separate dining and family rooms, these spaces integrate seamlessly with the kitchen and form one large casual space. In remodeling projects, this usually requires extending the kitchen into an existing dining room and/or family room.

Other kitchen trends Bryan discussed are:

STORAGE

1. The desire for larger kitchens is not just about enjoying the feeling of spaciousness, rather the need for storage is one of the biggest issues in today's kitchen.
2. Homeowners identified a walk-in pantry as one of the most important items on their list of must-have's. Depending on the size of the walk-in pantry, it can also serve as a place to complete prep work, and to hide clutter from view when company arrives.

CENTRAL ISLAND

1. Islands are another "must-have." They are becoming more important to enhance storage, utility and esthetics in the kitchen.
2. Homeowners want their island countertop to be unique and different from the rest of the countertops.
3. They prefer multi-level islands that include a sink and faucet.

HEALTH AND WELLNESS

1. Adequate kitchen ventilation is important to remove moisture that may result in mold and mildew.
2. People are taking daily medicines and vitamin supplements in the kitchen and are therefore requesting locking cabinets installed at an easily accessible height.

TECHNOLOGY

1. Homeowners are wanting docking stations for their smart phones and stands for their tablets. Mobile devices are often used during the cooking process to locate a recipe online from sites such as foodnetwork.com or allrecipes.com.
2. Many people enjoy listening to music when they cook, and therefore request wireless speakers for their mobile devices.

STYLE AND FINISHES

1. Stainless steel finish on appliances is still #1, but a black finish is desired by Gen-Y buyers.
2. French door refrigerators are very popular.

3. Painted finishes on cabinets are in style, and classic white is big once again.
4. Polished chrome finish is more important than brushed chrome for plumbing fixtures.
5. Cabinet styles emphasize sleek, clean lines.

APPLIANCES

1. Induction cooktops are grabbing an ever larger share of the market.
2. Steam cooking is growing in popularity.

INNOVATIONS THAT ARE ON THE MOVE TO MAINSTREAM

1. Ovens that greatly reduce standard cook time.
2. Faucets that include a built-in water filter.
3. Microwaves that can read and set cook time.
4. TVs that are built into the wall or into an appliance.
5. Technology that turns an appliance on and off.

PREDICTIONS FOR THE FUTURE

1. More intuitive kitchens that are integrated with technology.
2. The kitchen will not only be functional, it will be accessible.
3. The kitchen will move to the center of the home with the other rooms arranged as spokes around the hub.

* This is a summary of the *Kitchen Trends* presentation given at KBIS 2012.

What's in STORE

Are you envisioning a simple and serene design for your remodeled master bath? You wish for a calm environment where you can relax and rejuvenate. One of the challenges facing you is how you will keep that beautiful spa bathroom free from clutter. Clutter is distracting and causes anxiety when we can't find the things we need. Yet the number of activities that normally take place in the relatively small space of a bathroom make it difficult to find places to store everything—unless you plan ahead.

First of all, it is helpful to divide all your bathroom activities into general categories such as shower/bathe, groom, watch TV, exercise, read, take medications, clean, etc. Then consider the kinds of items you need for each category. For showering/bathing you may need bath towels, shampoo, shower gel, wash cloths, and body scrubbers.

Your bathroom layout should take into consideration *where* in your bathroom you will be performing each of the activities you listed and then provide a *nearby location* where the individual necessities may be stored. For example, a niche built into the wall of your shower provides a convenient spot to store the products you use when showering. Another handy location is under a built-in shower seat.

Bath towels require separate storage places for when they are clean, when they are damp, and when they are ready to be laundered. Towel hooks make it possible to hang towels in

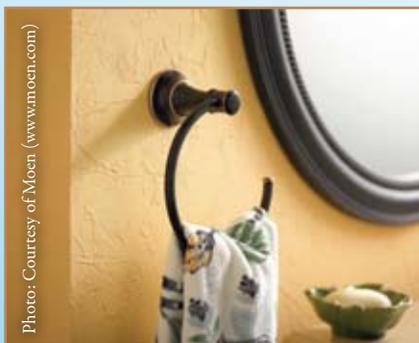


Photo: Courtesy of Moen (www.moen.com)

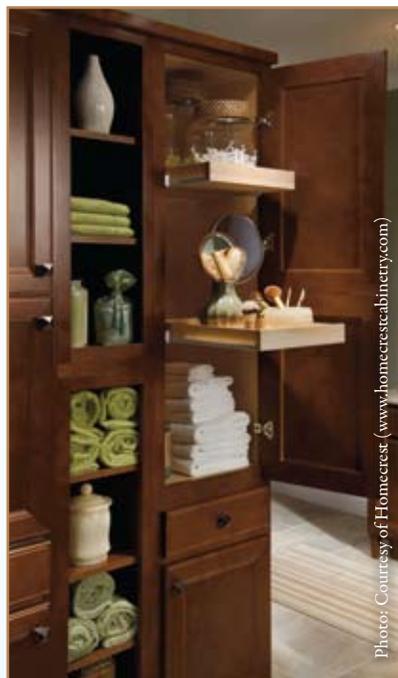


Photo: Courtesy of Homecrest (www.homecrestcabinetry.com)

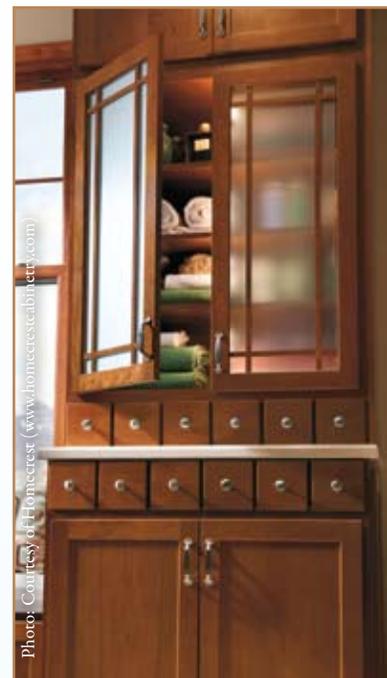


Photo: Courtesy of Homecrest (www.homecrestcabinetry.com)

narrow spaces where a towel bar will not fit. If you don't have a laundry chute, include a built-in hamper.

Tall, narrow cabinets offer generous storage in a smaller footprint. Include kitchen-style organizational elements, like pull-out shelves, to make your items more accessible. Apothecary drawers are perfect for storing perfumes and other cosmetics away from the damaging effects of sunlight. Glass fronts on cabinets reflect light—providing an open, airy look—but be sure to choose opaque glass if you want to conceal clutter. Keep in mind that shelves, cubbies and cabinets that are recessed into the wall will take up even less room than wall-hung or free-standing storage pieces.

As you plan, keep ergonomics in mind: designate the drawers and shelves installed between your head and waist height for items you use on a daily basis. Reserve the upper and lower shelves for light weight and/or infrequently used supplies.

STAINLESS COPPER

This luxurious kitchen sink by ROHL, handcrafted in Italy, won the Best of Kitchen award at the 2012 Kitchen and Bath Industry Show (KBIS). It sports a beautiful gleaming finish that is a unique copper treatment on stainless steel. Unlike a typical copper sink, the Stainless Copper finish will not oxidize or patina and the sink resists heat up to 500° F. The sink also features contemporary zero edge side walls with a rounded easy-to-clean bottom edge 9 mm radius. The steel is commercial grade 16 gauge, and is fully undercoated using sound deadening technology to reduce splash-back sound.



Photo: Courtesy of KOHL (www.rohlhome.com)

To care for the Stainless Copper finish, wash with water and dish soap and then thoroughly rinse and dry. Avoid prolonged contact with tomatoes, salty liquids, milk, coffee and cola. Use a sink grid to prevent scratching.

Make the Most of the Winter

Kitchen Centric Trends

Need to Vent

What's in Store



Forest Glen Construction Co. Inc.
2639 Forest Glen Trail
Riverwoods, IL 60015

Tel: 847-236-0895
Fax: 847-948-1342

Home Additions, Custom Homes, Kitchen Remodeling

www.ForestGlenConstruction.com

NEED TO Vent



Photo: Courtesy of Broan-NuTone (www.BroanNuTone.com)

Vertigo Double range hood can be the artistic centerpiece of a designer kitchen

...continued from page 1

ventilation hood that has the extractor fan ducted outside. A wall mounted overhead unit tends to be the most effective, since it provides the most direct outlet to the outdoors.

For a cooktop that is located in an island or peninsula, an overhead hood is still the most effective in removing vapors. In a smaller kitchen where a hood suspended from the ceiling fills up too much of the space, another option is a downdraft system. Downdraft vents are installed on level with the range, and they use fans to pull the vapors through ductwork that exits under the floor or along the cabinet kick space.

With all ducted fans, if the duct is too long or has too many bends, ventilation performance will drop. If your house is tightly built, you may want to install a make-up air damper to ensure adequate air supply for the house while the fan is exhausting the smoke and odors from cooking.

Recirculating duct-free fans remove odors and particulate by way of filters and then recirculate the air back into the room. Unfortunately, according to Patrick Nielsen of Broan-NuTone, they also can recirculate up to 70 percent of the particulate back into the house. The filters need to be washed or replaced at least once a year, but often this chore is neglected, resulting in decreased filter effectiveness. Recirculating fans do little to remove the moisture and heat associated with cooking. However, these types of fans are very useful when your kitchen is located on an inside wall where ducting to the outside is not possible.

In terms of its power and size, your range hood should be appropriate for your appliance. Each range has its own ventilation requirements listed in its specifications, and each range hood comes with a CFM (cubic feet per minute) rating, which is the measure of the hood's ability to exhaust. It is important to correlate the two. The range hood should be at least as wide as the range top and it should extend out to at least the center of the front burner. To be most effective, it should be installed at the lowest height recommended by the manufacturer, which helps ensure the cooking vapors are not blown around by other air currents in the kitchen.



Photo: Courtesy of Zephyr (www.zephyronline.com)

The Verona includes Zephyr's DCBL Suppression System plus LED lighting