



Homes of Distinction, Built with Integrity



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Welcome!

You see in front of you the first edition of Donatelli Castillo Builders' new e-newsletter. When you've been in the remodeling industry for as long as we have, you're sure to learn a thing or two, and we're very excited to have this opportunity to pass along some of our knowledge about home remodeling, renovation, and maintenance, as well as trends, ideas, and tips from the industry.

For this first edition, we're getting you ready for October, which is National Kitchen and Bath Month, with an article about some ideas for kitchen design. Your kitchen and bathrooms really do play a big role in the way you use and enjoy your home, and it's worth it to take some time to really consider whether they're serving your wants and needs. So, read on, and look for a new issue every month. We have many great articles lined up, but if there is a specific topic you are interested in, please let us know. Email your ideas and suggestions to info@dcbuild.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 more closely fit

Our staff members hold the following industry certifications:

- Certified Remodeler
- Certified Remodeling Carpenter
- Certified Lead Carpenter
- Certified Kitchen and Bath Remodeler
- Certified Green Building Professional

their new uses.

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 tray for keeping one dish warm while you prepare another, or a wine cooler, which can be built into an island or outside counter for easy service. If you’re always running out of ice or running to the store for a fresh bag, you may want to consider a stand-alone ice maker as well.

Kitchen remodels, while rewarding, can be very difficult 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.

Monthly Maintenance Tip

Change Furnace or HVAC Filters

If filters are not changed often enough, they can become clogged. This forces your furnace or HVAC system to work harder and less efficiently to maintain airflow. In the long run, it can damage your equipment. Change or clean filters monthly or following the unit’s instructions.

We hope you enjoyed our first e-newsletter. Remember, you can use the link below to forward this to friends and family who might be interested, so that they can sign up for it as well. Look for us again next month!

Chris

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