HOME & GARDEN

EPTEMBER EDITION

Tuesday & Sunday, September 13 & 18, 2005

SUPPLEMENT TO THE RECORD-EAGLE

WWW.RECORD-EAGLE.COM

WHAT'S INSIDE

'Freedom Builders':

Helping to repair homes and lives.

Page 2

Tankless water heaters:

Locals run hot and cold on their effectiveness.

Page 3

Gardens: Fall good time to prepare for next year.

Page 4

Garage makeover: TC man to get stylin' garage update.

Page 5

Peonies: Prepare by planting previous fall.

Page 6



Garden Party: Sally Ketchum thinks fall.

P. 8

P. 3

P. 7

P. 5

P. 5

P. 2

P. 3

P. 3

P. 3

P. 1

P. 2

P. 4

P. 6

P. 4

P. 4

P. 2

P. 3

P. 4

P. 6

Specialty Publications Coordinator Rick Gould can be reached at 933-1407 or by e-mail: rgould@record-eagle.com

Advertiser

Index

Bruce Helsel Tree Farm P. 3

Ace Hardware

Advanced, Inc.

Comfort Center

E.R. Rentals

Concrete Service

Dobias Landscaping

& Gardening Center

Ferguson's Hardware

Four Season Nursery

J.P. Lighting & Cooling

Hot Spring Spas

Lighting Center

Max's Service

Source Julien

Silver Leaf Sawmill

Steuer Excavating

Work 'N Play Shop

Summer Place Casuals

Sweet Meadows Farm

Fireside Hearth&Leisure P. 8

Four Seasons Sunrooms P. 3

Bedroom Company

Cedar Creek Interiors

Kitchen islands can be a home paradise

BY MICHELLE ARNTZ Special to the Record-Eagle

Kitchen islands are

designed with features tailored to suit the individual needs of the homeowner.

Sara Ann Busby, a certified kitchen designer with 24 years of experience, said that customers today often request that a functional kitchen island be a part of the plan.

"They (islands) generally allow for more people to be involved in the kitchen," Busby said.

With features that might include plumbing and ventilation, Busby feels that a homeowner needs to consult a professional.

"The first step is to hire a certified designer who will understand codes, safety issues and the aesthetics, as well as budget," she said.

"They will interview you to determine your needs, design the project, order the materials and supervise the installation."

Working from her Elk Rapids studio overlooking the harbor, Busby brings her clients' perceptions of a dream kitchen to reality. The homeowners' individual "needs, family size and lifestyle" are important considerations.

Features such as Page 8 sinks, microwaves, warming drawers and refrigerators are just a few of the options available when purchasing an island with the intended use of an extra food prep area, according to Busby.

Some families will use the island as a crafting area, serving

But before you get to the special features, the most important thing to consider is the walkway, Busby said.

Questions such as — What appliance doors open into the walkway? Is the counter top the right size to work on? Can you reach the center? are very important factors, Busby said.

"We do islands of various heights — 36 inches for prep height, 30 inches for dining and 42 inches for bar height," she said.

Although Busby clientele is primarily upscale, she does work in all price

"It is very gratifying when a client that I worked with years ago on their "cottage" has a child or grandchild come in who wants to work on their first home," she

Islands are not just designed for the kitchen. Busby has incorporated islands to be functional in walk-in closets or to use with a bench as a dressing table. To ensure personal attention, she prefers to meet clients by appointment.

Leelanau County's Northwood Kitchens has five designers available to customers. Joe Scott, their project manager, likens a

All Accessories

kitchen to the "soul of the home."

He also finds that kitchen islands are in demand.

"Can I have an island?" — I hear that on a daily basis. Small and large families, young and old, married or single — everyone wants an island," said Scott, who has one in his own kitchen.

To help figure out what will work best, Scott meets with customers to discuss what will happen at their island.

"Are their school-aged children doing homework there?" Scott said. "Will it be an eating island or more for meal preparation/cooking."

According to the National Kitchen and Bath Association, over 50 percent of kitchens are designed to include an island. One might contain pull-out drawers, pull-out wastebaskets and extra storage for pots and pans. Some have wine coolers and bookcases.





Above: A look at one kitchen island at Sara Ann Busby's new Elk Rapids showroom. She says that the homeowners' individual "needs, family size and lifestyle" are important considerations in choosing a kitchen island.

Kitchen designers at Northwood find that the industry is leaning away from the traditional refrigerator, stove and sink pattern "work triangle" pattern. Islands are made to sensibly incorporate additional sinks and appliances into the work area.

Scott said that some islands are bi-level in design, with one portion raised for cooking and one lowered for dining.

"Most folks eat at least one meal a day at their island," he said.

To ensure stability, Northwood builds a dimensional lumber base for the island to be secured within.

"Most of the time the island is installed after the flooring," Scott noted.

Island work surfaces are usually made of butcher block, tile, laminate or granite. The surface chosen will depend upon the homeowner's intended use.

"A kitchen is like a fingerprint — as unique as the people who use it," Scott said.

When asked for an example of an "over the top" requested feature he made happen, Scott said that it had to be the retractable television that rises out of the countertop or the cat

bed built into an open shelf section, under the counter.

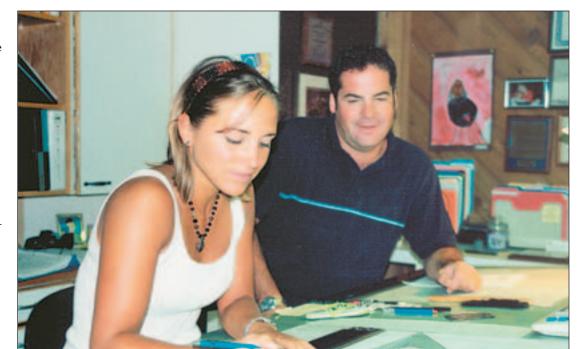
For people leasing a property or a homeowner with a limited budget, several companies sell portable kitchen carts that are useful.

One such company, Rowecraft, a New Hampshire home furnishing store, offers solid wood and laminate wood carts on casters that can be utilized for extra workspace or storage. As large as 54 inches in length and 36 inches in height, these rolling islands come with towel bars, spice racks, and counter tops that are half butcher block and half stainless steel. With that, everyone can have an island in their kitchen oasis.

For more information, see the following Web sites:

- Sara Busby at sara@sarabusbydesign.com or call 264-9511
- Northwood Kitchens at www.northwoodkitchens.com or call 941-1470
- www.rowecraft.com

Michelle Arntz is a local freelance writer.



Special to the Record-Eagle/Michelle Arntz

Northwood Kitchen's designer Gwynne Hamilton and project manager Joseph Scott. He meets with customers to discuss what they want; she creates a design from talks.



HOT SPRINGS SPAS **Traverse City** 1137 Carver St. (231) 946-6512

2050 M-119 Harbor-Petoskey Rd. (231) 347-1221 Mon - Fri: 9-5:30, Sat: 10-2 or by appointment

NO Payments NO Interest till '07

On all spas purchased Sept. 9th thru Sept. 30th **Chlorine Free System Available** www.hotspring.com

