

July 2016 Newsletter



Quote of the Month:

“My interest is in the future because I am happy spending the rest of my life there.” - *Charles F. Kettering*

I. The Most Important Room in Your Home: The Kitchen

Ever notice that everyone seems to gather in the kitchen, despite the fact that there's dedicated seating in the living room or elsewhere? It's an unexplainable phenomenon. It's also the reason kitchen remodeling consistently ranks as one of the most popular remodeling projects. There are lots of ways to create a more inviting and functional kitchen -- even when you're working within a tight budget and building or space restrictions. Here are some simple ways to improve your kitchen.



Update Appliances



New appliances can update and unify a room, whether you choose to go with stainless steel or a trendy, brightly colored suite. Keep energy efficiency in mind when purchasing home appliances. The energy efficiency of similar-looking appliances can vary significantly, and it's more cost-effective to purchase household appliances with high-efficiency ratings.

Also consider built-in ovens, microwaves and small appliance storage to declutter your kitchen. If you entertain regularly, you might want to think about a built-in wine refrigerator or a small countertop version that will conveniently keep a few bottles properly chilled for guests.

Increase Counter Space

It's hard to make a meal in even the biggest kitchen when there's inadequate counter space. Cover as much of your kitchen as possible with countertops. If the difference in floor space is a matter of a few square feet, plan your design with deeper counters. Granite, marble and stainless steel are the most expensive options, with laminate falling at the lower end of the spectrum and everything else falling somewhere in between. If you use your kitchen frequently, understand that some materials are better for cooking and baking than others. Marble and granite, for example, offer cool surfaces for handling dough while a butcher block makes it easy to chop and prepare food. If you like both, combine counter options to create a unique look and a more functional kitchen.

Incorporate Storage

Squeeze as many cabinets into your design as possible. Think about the placement of cabinets in relation to appliances. Deep cabinets are good for storing plates and should be located near the dishwasher; large cabinets with slide-out drawers should be placed near the oven. The fewer unnecessary steps needed to complete a task, the smoother the function of your kitchen will be. Waist-high sliding shelves will store small appliances like mixers and toasters out of sight while keeping them easily accessible. Built-in food and bread storage cabinets will also give the kitchen a cleaner look.



Install a Roll-Out Pantry

If there isn't enough room in your kitchen for a closet pantry, consider a roll-out pantry. These fit into an area about 18 inches wide by 5-1/2 feet tall. If there isn't room for any kind of pantry, consider converting a closet outside of the kitchen to a storage area for fine china, large pots and infrequently used items.



Invest in Good Lighting

Good lighting is often overlooked. Install under-counter lighting and clean halogen lights to make your kitchen appear larger and more comfortable.

Expand the Sink Area

A large sink will make it easier for you to clean large pots and pans, and it provides a great place to stash the dirty dishes before you have a chance to rinse them. If you live in an apartment or a small house, a large kitchen sink can do double duty as a utility sink too.



Other Ideas

- Fasten wire baskets to the inside of cabinets to hold trash bags and other frequently used items.
 - Mount an instant hot water heater on the sink.
 - Install a tile backsplash on the walls above the counters, stove and sink.
 - Update cabinet pulls and drawer knobs.
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II. Is Granite the Best Counter Top for the Kitchen?

After a 30 year reign, granite remains a solid choice. After all, it's both durable and attractive and its become increasing affordable too. It offers the unique qualities of natural stone with a varied pattern of design that you can select. However, there are other materials that are great alternatives.

A. **Engineered Quartz:** This is probably granites top competitor. It offers the beauty of stone without the maintenance. It is tougher than granite, highly resistant to scratching, cracking, staining and heat. It is uniform in appearance if you do not like the varied look of stone. It has a number of colors and designs such as stark white to the look of marble. It is also non-porous and never needs to be sealed. However, it is usually more expensive than granite.



B. **Soapstone:** Soapstone is an attractive, natural quarried stone that ranges from light gray to green-black in color. While the material is soft and pliable, it's also nonporous (i.e., it doesn't require regular sealing like granite). Soapstone is also resistant to stains and acidic materials. The downside to soapstone is that it is susceptible to scratches and deep indentations. Light gray soapstone will also weather and darken over time, occasionally developing a patina finish. The material comes in smaller slabs, so seams will be visible in soapstone countertops longer than seven feet.

C. **Concrete:** Concrete countertops came onto the scene in the 1980s — and they've evolved a lot since. These days, precast concrete countertops are available in a number of different colors. Generally, they're flat and smooth, and they can run from 1.5 inches to 10 feet long. While concrete countertops have historically cracked and chipped easily, recent innovations have made them less prone to damage. Concrete is naturally strong and heat-resistant, and slabs can be sealed to prevent staining.



D. **Stainless Steel:** There's a reason restaurants use stainless steel countertops in their kitchens. It's heat-, rust- and stain-resistant; it's easy to clean; and it won't absorb or harbor even the toughest bacteria. The downside to stainless steel countertops is that they scratch easily — and they show it too. For this reason, it's best to use a cutting board any time you're prepping food on a stainless steel countertop. Also, it's a good idea to choose a brushed stainless finish that will help conceal any marks. At first blush, you may think that

stainless feels ultramodern or cold, but a balance of stainless steel and wood can create a warm, timeless and uber-functional kitchen.

E. **Wood:** Increasingly, homeowners seek and appreciate natural wood countertops — particularly easy butcher blocks and those custom-created by quality craftsmen. While wood countertops can add warmth, balance and beauty to any modern home, they also require a fair amount of maintenance. Because wood is susceptible to damage from heat and moisture, it must be sealed about once a month. The best part about wood, though, is that it can be refinished in the event that damage does occur.



Not sure which is best countertop to choose? First, is this for you or for resale to a potential buyer? If for you, select what you like the best. But if for resale, you can't go wrong with a common granite. You will get the upscale look you are going for and most all, buyers love granite, just stay away from unusual colors or designs that a buyer may not like.



III. Keep Stainless Steel Shining:

If you have ever owned any stainless steel products, you know how beautiful and appealing the look can be. Stainless steel appliances give a renovated kitchen that POP! it needs, while steel also makes for a very durable cookware product that never disturbs flavors, yet guarantees a balanced heating of foods. It also resists corrosion and rust – a bonus for the steel fans!

While some may disagree, I find stainless to be a *pain* to clean. Not so much of a pain to eschew using our stainless set all together, but enough of a pain that we had to learn the dos and don'ts of dealing with it. Here are some quick and easy tips for cleaning steel and maintaining that fresh metallic look:

Clean with water and a cloth. Microfiber cloths are the best option to use when cleaning stainless steel because they absorb all of the water. It's also a safe product to use to avoid scratching steel surfaces. You'll want to avoid paper towels or any cloth or towel with a rough surface intended for non-stick cookware. This especially includes steel wool! When drying, dry along the grain to avoid water spots. If you clean or dry aggressively against the grain with regular scouring pads, you will leave marks on your appliance or pan, so be sure to take it easy.

Only use a drop of dish soap. For most cases, a drop of mild dish soap and warm water is all you'll need to clean a pan or pot, so don't over-think it! Just be gentle. Alternatively, using white vinegar as a cleaner has also been proven to work. Try it out – that stuff is like magic!

Glass cleaner is your friend. Fingerprints on stainless steel is one of the biggest complaints and it's a valid concern! No matter how careful you try to be, fingerprints will always end up on your fridge. Use spray glass cleaner on a microfiber cloth to get the job done. Wipe away the fingerprint using soft circular wipes. There are newer finishes of stainless steel that are fingerprint resistant, so if you are buying new products be sure to do your research and seek those out.

Keep a stainless steel cleaner on hand. If you need to remove stains or scratches from your stainless steel, using a steel cleaner is a great option. Read the directions on the cleaner and be sure to test the product on an unnoticeable location, just in case. Even if you aren't trying to remove a stain or hide a scratch, stainless steel cleaner or glass cleaner will help your appliance shine. As always, rinse the area thoroughly afterwards and towel dry.

Stainless steel can be finicky, but with a little TLC, stainless steel will keep your kitchen looking sleek and stylish for years to come.

*Hope you are enjoying the summer and had a
great 4th of July celebration!*



Williams Team

Larry, Celeste & Madison

P.S. Next month we will give you more information on Madison Pearl, our newest team member.



61801 Cetnor Court

Washington Township

\$649,900

Or rent to own \$3,200/month

- 4,110 SQ. FT.
- 4 BEDROOMS
- 3.1 BATHROOMS
- SUNROOM
- 800' CONCRETE DECK
- 10 ACRES
- POLE BARN
- FINISHED WALKOUT BASEMENT W/ 2400 SQ. FT. ADDITION

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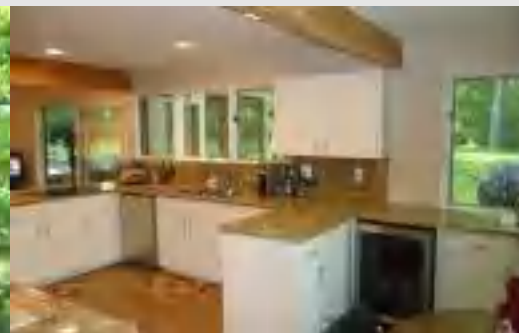
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1023 GREENTREE, BLOOMFIELD TWP. 48304

\$649,900



Exceptional 4 BR Unique Brick & Glass Contemporary Home in the Woods. Custom, light filled home & sunrm that is an architectural gem w/ flexible open flr plan, you must see this house! Completely renovated since 2012, has new roof, remodeled bthrms w/ designer vanities, new kitchen w/extra-long granite countertops, premium cabinets, breakfast nook & over-sized dining area. Rare wood plank tile flrs on main lvl, newly refinished wood flrs on upper lvl. All 4 Season windows new in 2013, entire house repainted in neutral colors. Huge Mstr wing w/ WIC & Dressing Rm & Mstr Bth. 2nd Lg Bdrm w/ unique area that can be WIC, sitting rm or art studio. 2 Lg Entry Lvl Bdrms plus your own office area & meditation rm, great rm & family rm. Home includes 2 gas fireplaces & Lg 2 Car Garage. Outside you will enjoy the up north feeling of nature at its best w/ towering canopies of live oak trees while sitting outside or from your all glass sunrm & best of all, Bloomfield Hills Schools. Motivated Seller!



We will be holding an OPEN HOUSE this Sunday, July 10th from 1pm – 4pm. Everyone is welcome to come and see this one-of-a kind home!

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