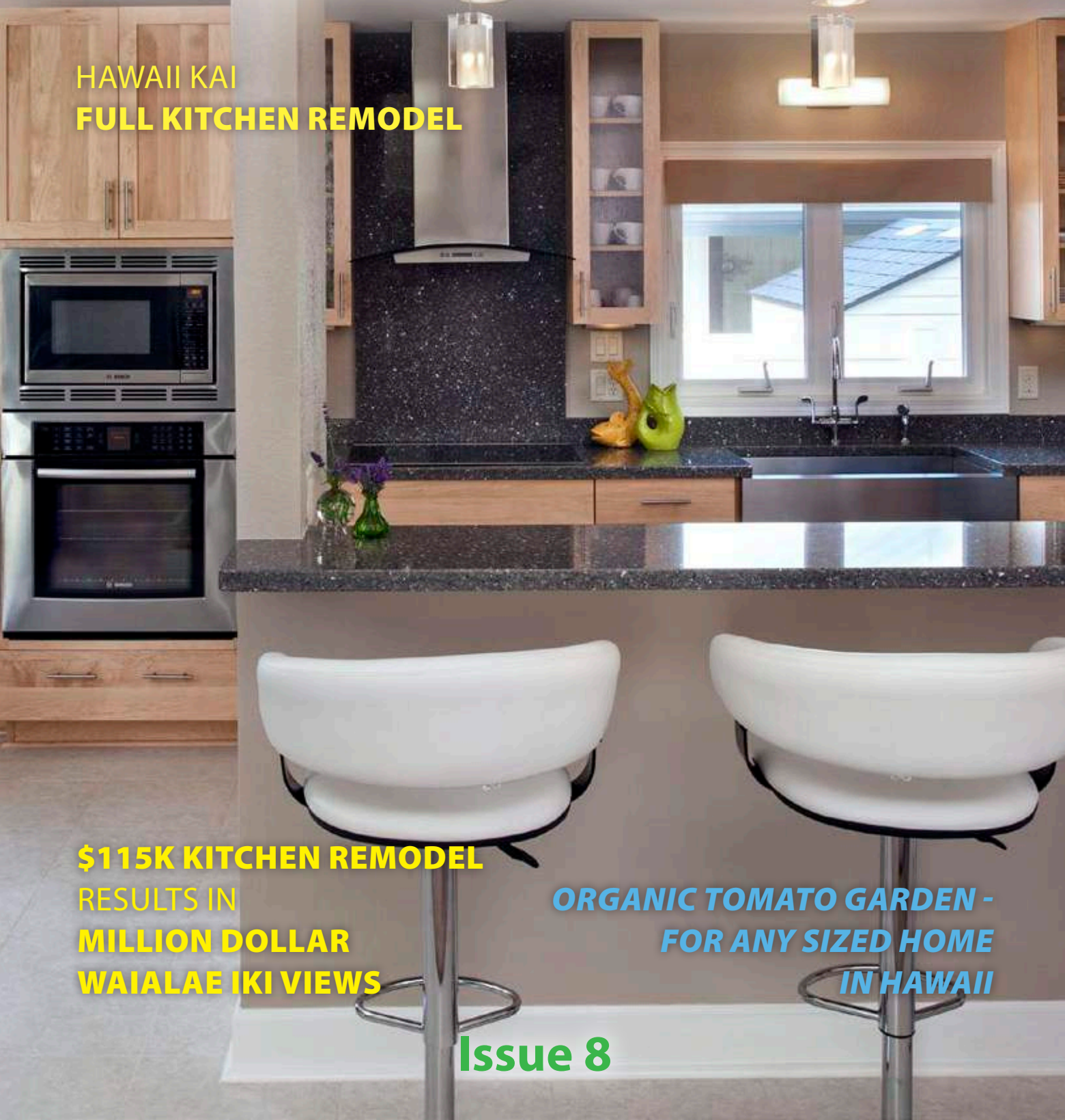




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HOME GARDEN

**HAWAII KAI
FULL KITCHEN REMODEL**



**\$115K KITCHEN REMODEL
RESULTS IN
MILLION DOLLAR
WAIALAE IKI VIEWS**

**ORGANIC TOMATO GARDEN -
FOR ANY SIZED HOME
IN HAWAII**

Issue 8



Hawaii Home & Garden Network

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Aloha Hawaii Home & Garden Network,

One of the great things about living in Hawaii is that you get to celebrate the New Year twice in the same year, and almost always in close proximity of each other. One is based on the Julian, or solar, calendar which is always observed on January 1. The other is the Chinese New Year, which changes year-to-year, but will be observed on January 28 for 2017; the Year of the Fire Rooster. So Hawaii people will get to celebrate the New Year twice in the same month! For those of you curious to know how your Chinese zodiac sign will fare in the Year of the Fire Rooster, click [here](#).

To kick off both New Years, we have some great projects to showcase in this month's issue. Homeowners Design Center was involved on a project in Hawaii Kai that underwent both a full home and kitchen remodel. Many homes in the area were first built in the 1960s and it was time that this home had a complete do-over. Based on the before photos, you can see how complete the transformation was by creating a new space that combined the kitchen, dining and living areas. And be sure to check out their first podcast "From Crowded Kitchen to Open Cucina" at the end of the feature in the media button section. Designer Randall Omoto gives some great advice on planning a kitchen remodel.

Home builder, general contractor and kitchen remodeler Design Trends Construction had their own hands full with a kitchen remodel project in Waialae Iki. They had to move a kitchen 15 feet from its original position to create a vantage point with an incredible view, showing off the beautiful Waialae Iki ridge. This project also required taking down a load-bearing wall and combining rooms in order to create the ideal space for the family, making the kitchen the focal point. Be sure to click on the video media button at the end of the feature if you want to watch the video blog and hear kitchen designer Brenton Liu talk about how they tackled the project.

We also have the second installment of our "Organic Produce Garden" series by HHGN blogger Kellie Coyle, our resident green-thumb. This time she's going to show you how to set up and care for your vine-ripened, organic, tomato garden. She's going to show you how you can set it up for your own backyard garden or condo lanai. If you love eating organic produce but hate paying the Hawaii price for it, starting your own personal organic produce garden is a great way to save money in the long run and provide fresh, organic and healthy produce for your friends and family.

Whichever New Year you observe, or if you're one of those carefree bon vivants living on the wild side who happily enjoys both, all of us at HHGN want to wish you, your families and friends a safe, happy and prosperous 2017. Kung hee fat choy!

Mahalo,

Rick Presser
Publisher
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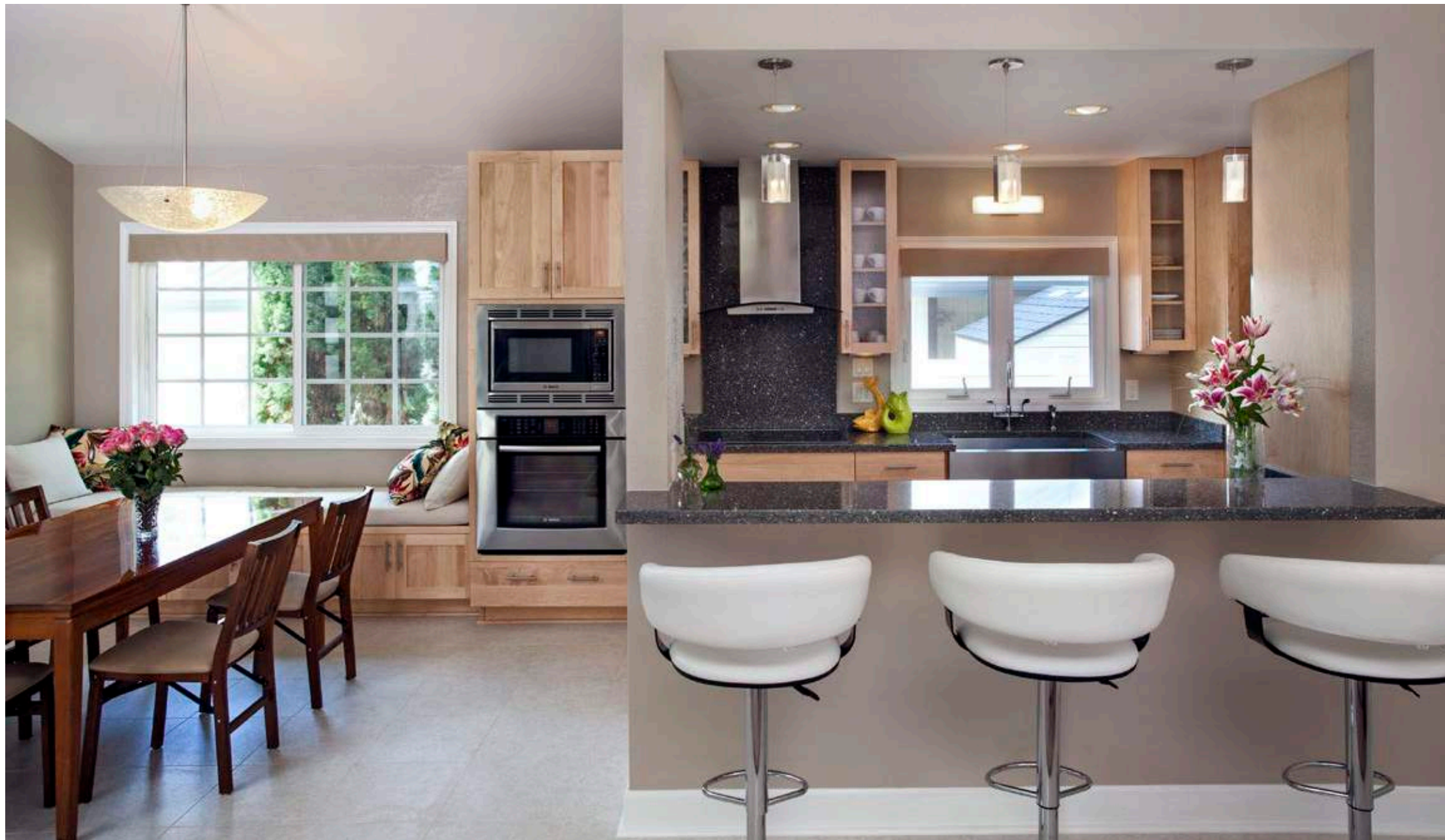
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HAWAII KAI FULL KITCHEN REMODEL

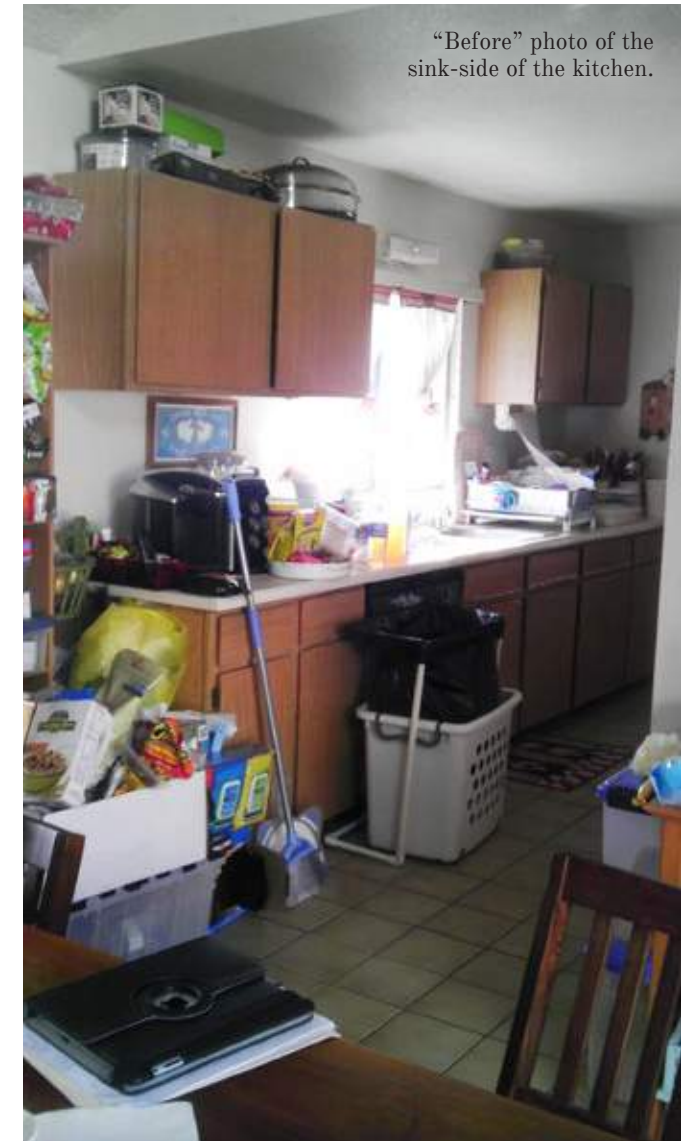
Featuring Homeowners Design Center

Written by Andy Beth Miller

Photographs by Ryan Siphers



“After” photo combining both the kitchen & dining spaces into one room.



“Before” photo of the sink-side of the kitchen.

Living in an older home in Hawaii Kai, the Tanimotos surveyed the style of their current abode and realized it was time for a complete overhaul. After seeing ads for Honolulu-based kitchen remodeler and designer Homeowners Design Center, the couple made a visit, and were so impressed that they decided to enlist the expertise of the second generation remodeling and custom design company.

According to staff kitchen remodeler and designer Jessica Omoto, “...to update the house and bring everything more current,” was the Tanimotos’ main objective when approaching their remodel. Specifically, the Tanimotos wanted to open the space up between the kitchen area and the living area, as there was a wall currently separating the two.



Remarkably transforming the space, the removal of the wall—and seamless extension of the kitchen into the dining area—proved to be a challenge that kitchen remodeler Homeowners Design Center was able to meet with expert savvy.

The result was a success, producing a seamless transition between the (now) much more open kitchen, living and dining areas.

“ *The key factor, was to make sure that we kept the flow, so that there wasn't an eyesore where one could walk in and wonder, 'what is that?'* ”

JESSICA OMOTO
KITCHEN DESIGNER,
HOMEOWNERS DESIGN CENTER



“Before” photo with the oven on the right side of the kitchen against a wall.

The couple also wanted to change the door leading from the garage into the kitchen, so that rather than opening indoors and blocking access to kitchen cabinets, kitchen remodeler Homeowners Design Center reversed the door's swing, enabling it to open out toward the garage area, creating more usable, free space within the kitchen.

Homeowners Design Center also addressed the Tanimotos' windows—completely redoing them—as well as their bathrooms—the main focus also being to open up more space. Kitchen remodeler Omoto shares that by utilizing Canyon Creek natural maple Shaker cabinets “... to keep the light feeling, and not take away from the light

coming in from the windows,” Cambria engineered quartz countertops (basically maintenance-free) and Armstrong Alterna water-resistant vinyl tile flooring. Homeowners Design Center was able to deliver the Tanimotos' dream home update.



VIDEOS

From Crowded Kitchen to Open Cucina



BLOG

Galley Kitchenette Transformed Into Full, Open Kitchen



COMPANY PROFILE PAGE

To learn more about Homeowners Design Center

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\$115K KITCHEN REMODEL

RESULTS IN

MILLION DOLLAR WAIALAE IKI VIEWS

Featuring Design Trends Construction

Written by Meg Fry

Photographs by Design Trends Construction

There's no denying that homes in Waialae Iki enjoy spectacular views. And for one couple's kitchen remodel, they dreamt of bringing those views into the center of their family's lives—by moving their kitchen.

To turn their kitchen remodel vision into a reality, the couple chose homebuilder, general contractor and kitchen remodeler Design Trends Construction (DTC). Owned by

father and son team Greg and Brenton Liu, DTC is a full-service home builder and kitchen remodeler, taking home building and renovations from initial planning through construction, including interior decorating. According to Brenton Liu, DTC's V.P. and Design & Sales Manager, "They noticed our style, they were really attracted to what we do, as far as the one-stop shop construction company. They came for a free estimate and we clicked."



Before photo of enclosed lanai with the old kitchen in the far corner.



Before photo of new kitchen area.



Before photo of the windows with the million dollar views.

For Design Trends Construction, the \$115,000 kitchen remodel would present an unexpected challenge. "They wanted to move their entire kitchen about 15 feet towards their enclosed lanai to capitalize on the view," said Liu. That would mean not only relocating the kitchen, but removing a load-bearing wall between the patio and living room area. "We literally cut into the rafters of the roof, shored up the area between the patio and the living room, and we slipped in a 4-inch by 15-inch glulam beam to carry the load of his home," explained Liu. The result was a great open room that incorporated the lanai and created new space for the kitchen.

With the kitchen relocated and redesigned for function, it was time to think finishes to close out the kitchen remodel. Liu went with a high-end industrial look, including sleek contemporary cabinetry. Manufactured on-island by Pat Woodwork LLC, the custom cabinets have a high-gloss acrylic finish that's beautiful and long-lasting, as it resists moisture. "Because it was constructed here locally, we were able to get some of the features that homeowners here in Hawaii are really looking for," said Liu.



Custom cabinets by Pat Woodwork LLC



Two tone countertops using LG Viatera Minuet quartz material with a textured laminate on top.

For the countertops, Liu chose a two-toned LG Viatera Minuet quartz that's durable and stain-resistant. The center island was made a focal point for the kitchen remodel—made to be decorative and functional, since it's where the family gathers for meals and homework. It features quartz combined with a darker textured laminate top. A rustic wood backsplash extends the look throughout the kitchen.

Lighting was integral for the kitchen remodel. The lighting is in three layers: ambient, decorative, and task, with fixtures by Tech Lighting. Hanging pendants are connected to drop-

down power rails, along with sconces and under-counter LED's from Kichler Lighting.

As a bonus with the kitchen remodel, the area once occupied by the kitchen was turned into a soundproof family media room. In summing up the project, Liu commented, "It was definitely challenging, moving a kitchen 15 feet in one direction...but it was an amazing accomplishment to see how well the space worked for the homeowners."



Former kitchen is now the new soundproof family media room.

VIDEOS
 \$115K Kitchen remodel results in million dollar Waialae Iki views

BLOG
 \$80K Kitchen remodel enlarges ohana's gathering place

COMPANY PROFILE PAGE
 To learn more about Design Trends Construction

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ORGANIC TOMATO GARDEN FOR ANY SIZED HOME IN HAWAII

Featuring Hawaii Home & Garden

Written by Kellie Coyle

Photographs by Kellie Coyle

There's nothing better than an organically grown tomato picked straight from your backyard or lanai home garden. Store bought tomatoes are grown to look perfect, store nicely and ship easily. Taste is not the priority. Plus, they're expensive. I found large tomatoes at \$2.99 per pound and vine ripened tomatoes at \$3.49 per pound at a chain grocery.



Container all set to grow. Make sure plants are positioned around the trellis.

Good thing we live in Hawaii. We can grow tomatoes year-round in our very own organic produce home garden. Plants will typically produce tomatoes if the temperature does not fall below 55 degrees. You can grow a variety of wonderful tomatoes you can't find in most stores, including heirlooms. You can use seeds but I prefer to use starters. Seeds are more labor intensive and starters get you up and going a lot faster. Some may think seeds offer a greater selection of varieties but I have been noticing local varietal starters such as Komohana Grape, Anahu Bush and UH-Kewalo. Starters can be found in home improvement stores or nurseries for typically under \$2.00. Tomatoes can be successfully grown in a backyard garden or a container, so there are no space limitations.



Beef steak tomatoes waiting to ripen.

Here's what you'll need for a container garden. A container, starters, trellis (on the left) and potting soil.

These tomatoes on the vine are almost ready.



Want to set up a container home garden on your lanai? Here's what you will need: inexpensive potting soil, a container, starters and a trellis. The trellis is so useful for both container and backyard gardens. They keep the plants upright so pruning and harvesting is easier and they help keep the insects and critters away. This is helpful because no pesticides can be used in organic gardening.

The container should be large enough to allow the tomatoes to grow properly. I use a 14" x 14" pot. There should be at least one, 1" hole on the bottom of the container for proper drainage. Place dirt and the trellis in the container.

The trellis should be stable and stand upright. Dig a hole and gently remove each tomato plant from its original container and place it in the hole. The plant should be at the base of the trellis so the tomato will be supported as it grows. You can gently arrange the leaves around the sides of the trellis. If you have the space, I would certainly suggest planting starters directly in the ground, or buy more containers for your home garden. You can plant more! Make sure the plant is placed at the base of the trellis to support its upright growth and make sure you can access the plants easily.

Tomatoes you grow in your own organic produce home garden are tastier, juicier, sweeter and fresher than anything you can get in a grocery store. AND cheaper!



Whether they are in the ground or in a container, make sure they get a lot of water and sun. Standard instructions tell us to grow tomatoes in full sun. I live mauka on the Big Island so full sun isn't always an option. The plants do fine with sun and some cloud cover. Please keep the soil moist. I am spoiled. I rarely water during hurricane season as it rains almost every day.

I must be more diligent during the drier winter months when consistent watering is required.

I like to prune any yellow or dead leaves from my plants. It keeps your home garden looking great and lets me keep an eye on ripening tomatoes. Although I don't use them, there are many tomato fertilizers on the market.

Remember, no pesticides.

When will you see the results of your work? Depending on the variety, fruit (yes, tomatoes are a fruit) will be ready to harvest approximately 2 to 3 months from the time you plant the starters. Then you just pick, wash, share and enjoy!



COMPANY PROFILE PAGE

To learn more about Hawaii Home & Garden