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HOME GARDEN

**KITCHEN GETS
UPDATED & MODERNIZED**

**\$80K KITCHEN
REMODEL ENLARGES
OHANA'S GATHERING
PLACE**



**ORGANIC PRODUCE HOME
GARDEN - BASIL**

Issue 9



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Aloha Hawaii Home & Garden Network,

One of the things I missed most about Hawaii while living on the mainland was the music. This was well before streaming music and file sharing ever existed. Every visit home involved buying a bunch of CDs of the most popular artists or bugging my friend to burn a mix CD for me for a hamburger steak plate from Rainbows Drive In. One of my favorite instruments is the guitar, and one of my favorite sounds from a guitar is Hawaiian slack key. If you like Hawaiian guitar, or just great music in general, a series of terrific Hawaii music events, especially during the spring, is the Mele Mei by the Hawaii Academy of Recording Arts. If you're into local Hawaii music and want to support local artists, go to [Mele Mei 2017](#) for event details .

In this issue, read how Homeowners Design Center transforms a kitchen that was difficult to use because of it's closed off layout. After combining the kitchen with the dining space, thereby completely altering the layout, the family is now able to use the entire space more easily and more frequently. Additionally, don't forget the media buttons at the end of the story. Designer Randall Omoto offers his advice in the three-video series "How to Save Money Your Kitchen Remodel". He has some great advice that can produce huge savings, and eliminate any pain, with your kitchen remodel.

For a Royal Summit family, home builder Design Trends Construction was able to literally double the size of the kitchen for this growing family. The 1990s kitchen was no longer able to comfortably accommodate this family who loves to throw family get-togethers and events. Designer Brenton Liu was able to help them solve this problem by enlarging and modernizing the space on an \$80,000 budget. At the end of the story, be sure to check out their company profile blog to see how these talented general contractors can help you with any kitchen remodeling or home building needs.

Finally, HHGN blogger Kellie Coyle has a new produce to add to your lineup in your organic home garden. The ever versatile, ever lovable and wonderfully aromatic basil. For about the same price it costs you to buy one stem of several leaves of basil, organically growing them in your own home garden can produce multiple yields for a fresher and tastier product. And it isn't has hard as you might think.

We hope you enjoy this issue. And before signing off, all of us here at HHGN want to wish all the mothers out there a wonderful and happy Mothers Day to you and your families!

Mahalo,

Rick Presser
Publisher
rpresser@hhgnet.com

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KITCHEN GETS UPDATED & MODERNIZED

Featuring Homeowners Design Center

Written by Andy Beth Miller

Photographs by Ryan Siphers

When the Higa ohana wanted to revamp their residence and the kitchen became the main focal point, trusting professional kitchen remodeler Homeowners Design Center to complete the project was the obvious choice. "They wanted to keep their existing flooring, but they wanted to change their footprint," explains designer Jessica Omoto of the Higas' main goal for their kitchen remodel. "

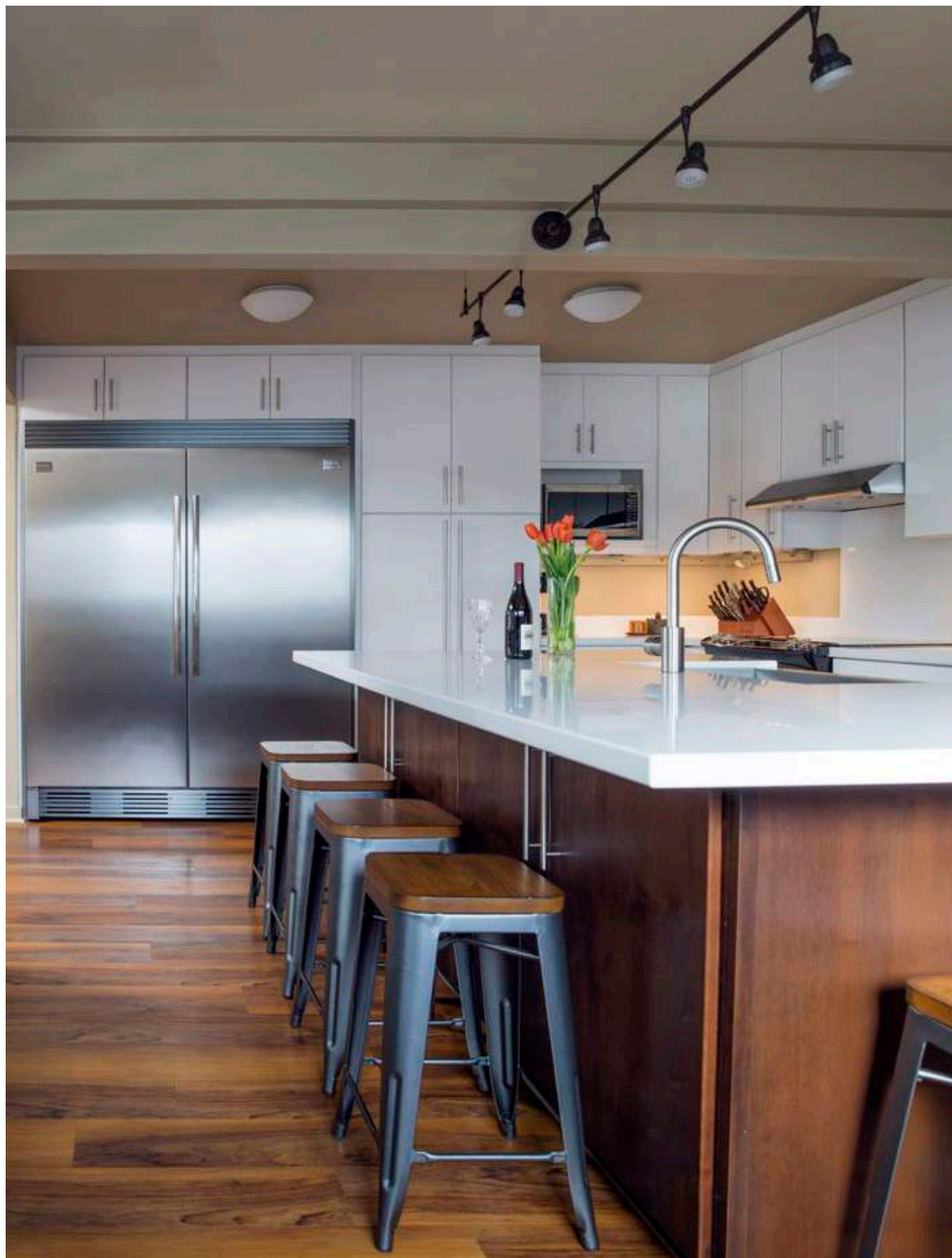
" They had a kitchen and dining area that wasn't being utilized, so we combined the two spaces so that it could become one room that gets used. "

JESSICA OMOTO
KITCHEN DESIGNER,
HOMEOWNERS DESIGN CENTER

Transforming a U-shaped kitchen that was cut off from the rest of the home, Homeowners Design Center opened up the entire space by changing its format into an L-shape for greater flow and adding an island with seating included.

U-shaped kitchen transformed into an L-shape for easier flow.





Utilizing two contrasting colors of Dynasty cabinets by Omega Cabinetry, kitchen remodeler Homeowners Design Center was able to combine the pair, giving the kitchen cabinets a varied and contrasting, yet tasteful look.

Two particular obstacles that Omoto skillfully and professionally handled was the Frigidaire fridge and freezer (both of which were 30-inches wide). "We needed to take into account the dimensions and specifications for those pieces in order to build the cabinets around it," says Omoto.

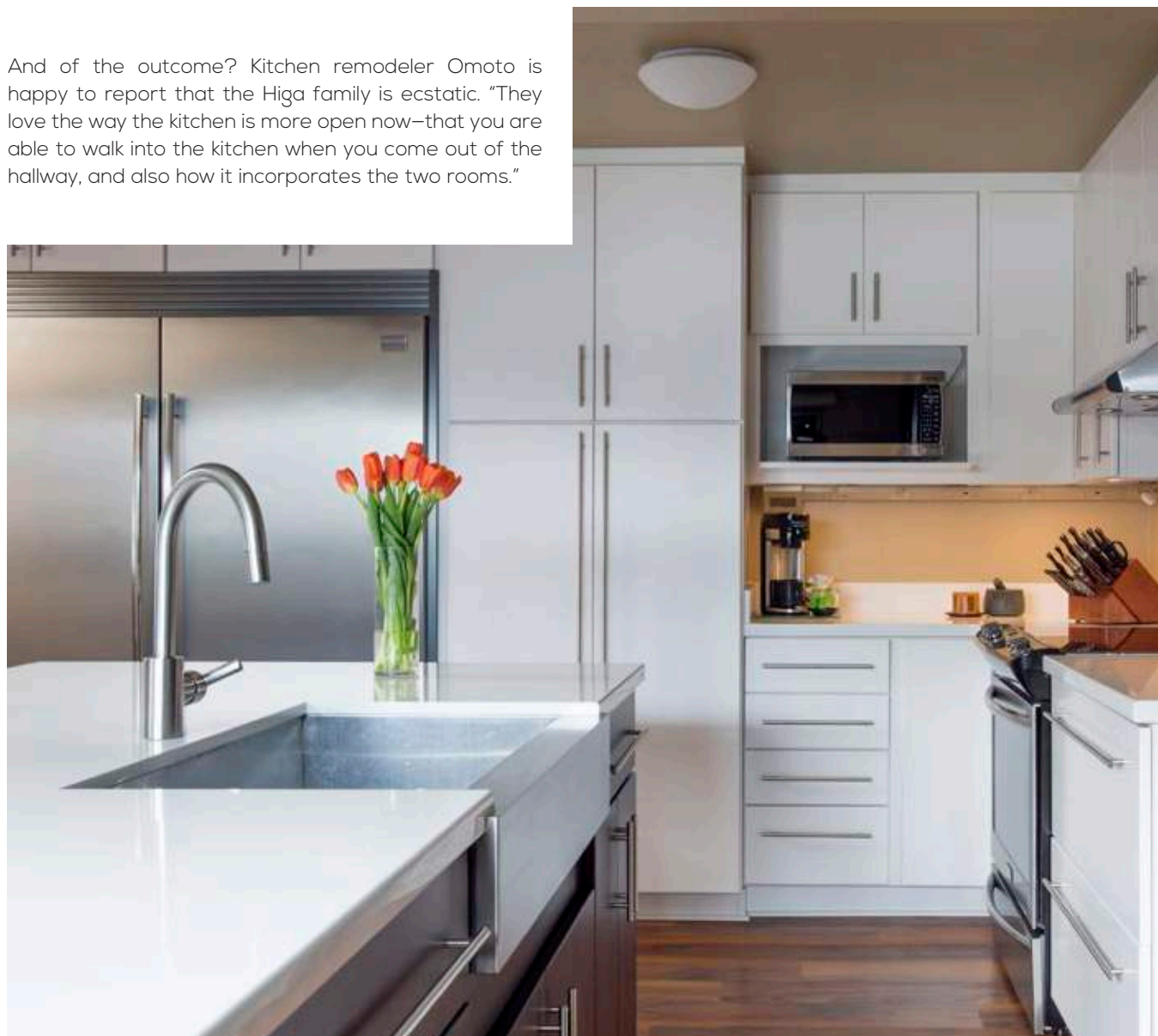
For the countertops, Homeowners Design Center chose Cambria, man-made, engineered quartz, known for its durability and low-maintenance features.

Getting creative with the flooring, the kitchen remodelers were able to keep some of the remaining flooring that the contractors had left, and use these to fill in all of the gaps in the footprint remodel. "To kind of blend everything," explains Omoto—a choice which provided added savings for the homeowners. "We tried not to change the footprint too drastically, so that we didn't need to do much patching."


Using contrasting colors of Dynasty cabinets by Omega creates a unique and modern look



And of the outcome? Kitchen remodeler Omoto is happy to report that the Higa family is ecstatic. "They love the way the kitchen is more open now—that you are able to walk into the kitchen when you come out of the hallway, and also how it incorporates the two rooms."



 **VIDEOS**
How to Save Money on Your Kitchen Remodel

 **BLOG**
Kitchen Remodel Goes From Crowded Kitchen to Open Cucina

 **COMPANY PROFILE PAGE**
To learn more about Homeowners Design Center

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\$80K KITCHEN REMODEL ENLARGES OHANA'S GATHERING PLACE

Featuring Design Trends Construction

Written by Meg Fry

Photographs by Design Trends Construction

For an Oahu family living in Royal Summit, the kitchen has always been a favorite gathering place—for everyday dinners, as well as for special celebrations with their entire ohana. The only problem was, as the family grew through the years, the kitchen remained stuck in the 1990s so a kitchen remodel was definitely needed.

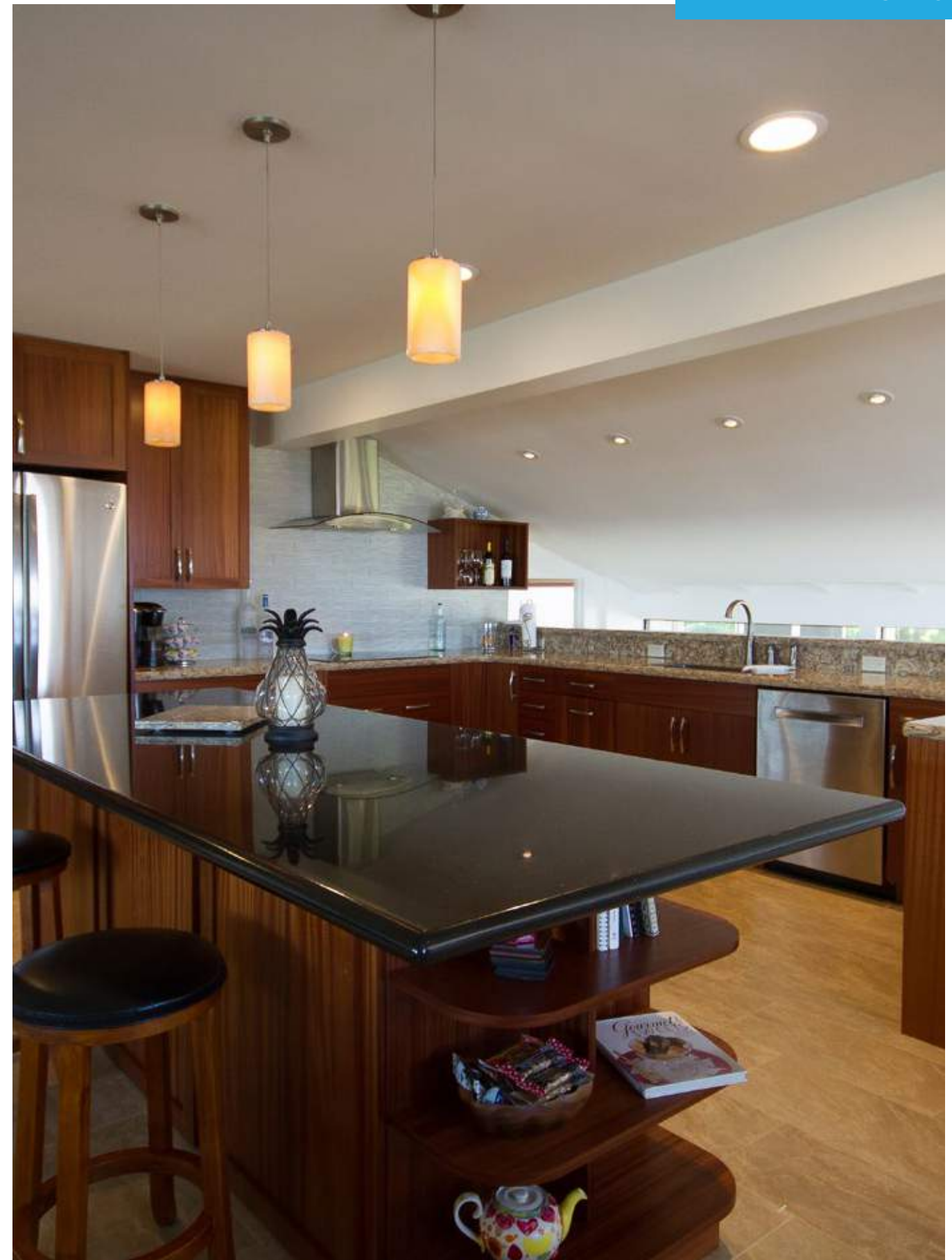
When the homeowners met Brenton Liu of Design Trends Construction (DTC), they discussed the possibilities for remodeling the cramped space into their dream kitchen. "They had the potential to turn it into the kitchen they

always wanted," says Brenton Liu, DTC's Design & Sales Manager V.P., of the kitchen remodel. "They did have a large family and they needed something bigger to accommodate everybody."

Luckily, a small laundry room behind the kitchen provided the needed space for the expansion. "We demolished the laundry room and we actually bumped the kitchen out another 7 feet," says Liu. "So we were able to open it up to the living room and expand their kitchen size by about double."



A ceiling beam replaced a load bearing wall taken down to enlarge the kitchen.



The kitchen remodel used a combination of different looks, colors, styles and lighting to create a 21st century kitchen.

ENLARGING THE SPACE HAD ITS CHALLENGES

However, Liu says the kitchen remodel came with some major challenges. "We had to remove a load-bearing wall. It was basically holding up the back portion of the roof," comments Liu. Using their construction expertise, DTC was able to replace the wall with a ceiling beam running the

length of the kitchen. At the same time, they relocated the laundry room and reframed a small stairway that led into the area. What used to be a closed-in kitchen became open and airy, with room for the whole family.

BRINGING THE KITCHEN INTO THE 21ST CENTURY

Along with providing a more functional space in the kitchen remodel, Design Trends Construction gave the kitchen a 21st century look. The cabinets, by Canyon Creek, are in two different styles—Shaker and flat panel.

The countertops are also contrasting; Cambria quartz

for the main areas, along with black granite featuring gold and silver flakes for the center island. "It really brought out a nice dimension to the overall design," comments Liu. "Those two counter colors worked well with the space." The backsplash is made of clear glass with epoxy grout that's easy to clean.

The flooring is a porcelain tile in onyx sand by MS International, with the same epoxy grout, which also resists mold and mildew.

Lighting throughout the room is by Halo. LED recessed canned lights are color corrected to a pure white that plays well off the warm tones of the kitchen. The kitchen remodel took full advantage of the complementary designs, colors and lighting to achieve that 21st century look.



A PERFECT PLACE FOR A FAMILY CELEBRATION

The kitchen remodel was completed just in time for the homeowners to throw a graduation party for their daughter. "These were great clients to work with. A warm local family, and this kitchen renovation meant a lot to them," comments Liu. "So being able to help them achieve these goals, it's a big part of what we do."



The kitchen remodel was completed just in time to be broken in by the daughter's graduation party

 **VIDEOS**
 \$80K Kitchen Remodel Enlarges Ohana's Gathering Place

 **BLOG**
 Hawaii Home Builder - Design Trends Construction

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ORGANIC PRODUCE GARDEN

BASIL

Featuring Hawaii Home & Garden

Written by Kellie Coyle

Photographs by Kellie Coyle

Caprese salad photo courtesy of Keywordsuggest.org

Have you ever been interested in creating a great dish that calls for fresh basil, as if it were plucked straight from a home garden? You think to yourself "delicious", I'll add it to my list of other ingredients and pick some up at the market. You look around the produce department for fresh basil. No luck. OK, the dried basil in the glass containers will have

to do. Such a letdown. If you can find basil, it will cost you about \$3.00 for a couple of leaves. An alternative that's easy, convenient, cheap and fun? Freshly picked basil from your own personal home garden. You'll have fresh basil whenever you need it.



These 2 to 3 inch basil starters are available in home improvement stores for about \$3.00 each. A great way to start your organic home garden.

You can plant basil for your own home garden from seeds or use starters. I prefer to use the 2 to 3 inch starters from local home improvement stores or nurseries. I like starters because they are easy to get going and you can pick them up for under \$3.00.

I found the most common basil varieties of starters are lemon, Thai and Genovese. Seeds come in a wide selection of basil varieties. However, using seeds extends the process and growth time. Seeds usually begin to germinate 7 to 20 days after planting and leaves appear several weeks later.



Start with a container with appropriate drainage and a healthy layer of inexpensive potting soil.

Basil likes hot sunny weather so it can be grown all year in Hawaii. You can easily include basil in your backyard home garden or if your space is limited, it grows great in a container on your lanai home garden.

If you are going with containers, choose your planter. It can be as simple as a \$5.00 terra cotta pot or as creative as an old water can. The size of the container depends on how much basil you would like to grow for your home garden. If your space is very limited, you can grow basil in a smaller container in your kitchen – if there is good sunlight.

Your plants will need proper drainage, so make sure there are a couple of holes at the bottom of the container. I usually create three holes about a 1/2 inch in diameter. Again, it depends on the size of the container. If your container is indoors, make sure you have a plate under the container to collect excess water.



Newly transplanted basil requires water and sunlight.

If I am using starters in a container for the home garden, I place some inexpensive potting soil on the bottom of the container and gently remove the basil from its original container.

Protect the fragile roots of the plant with your palm as you transfer it to its new container. I usually use more than one starter per container, so repeat the process and fill in the remainder of the container with planting soil.



Sweet basil ready for harvest.

For a backyard home garden, dig a 3-inch-deep hole and gently place the starter into the ground protecting the roots. Water the plants and make sure there is enough sun exposure.

Also, make sure the basil plant is easy to access, as you will be harvesting and trimming on a regular basis. Seeds can be used for both a container home garden and backyard gardens.

With either, sprinkle the seeds about 1/4 inch in the dirt and gently cover with dirt or potting soil. Follow planting and care information found on the packaging.



Start from the top when harvesting. Cut the stem right above the next set of leaves exposing another set of leaves.

Basil requires a good bit of sun and consistent watering. I rely on my mauka afternoon rain to keep my plants moist and healthy in my backyard home garden. If you don't get a lot of rain, water enough to keep the soil moist to the touch. That could be every couple of days. And definitely water if the leaves begin to wilt.

You can begin to harvest when there are enough layers or sets of leaves to maintain the plant, typically three sets. To harvest leaves, start with the top set of leaves and cut at the stem right above the set of leaves located below. You should always see leaves, not stems, on the top of your plant.

You want to cut the stem in the right place.



Keep the leaves pinched back so the plant becomes thick and keeps producing new and tasty leaves. Cut back any flowering buds to maintain a healthy productive plant. The harvested leaves will quickly wilt if the stems are not placed in water. In water, they stay fresh and smell great for days.



Basil leaves placed in water for four days after harvesting.

I find basil in containers don't get bothered too much by critters. If you include basil in your backyard home garden and you are getting bugs, consider using neem oil instead of harsh pesticides.

The oil is extracted from the neem tree and is organic and safe for you and your plants. It can be found in numerous products and in most home improvement stores and nurseries. For more information on neem oil, check out www.npic.orst.edu

Can you even imagine putting dried basil on this thing of beauty?



Finally, besides smelling incredible and adding a distinct flavor to various recipes, basil provides quite a few health benefits. Basil is an anti-inflammatory, antioxidant, analgesic (pain reliever) and can improve your immune system. And besides, putting dried basil on a fresh caprese salad is just wrong and could probably get you banned from Italy.



COMPANY PROFILE PAGE

To learn more about Hawaii Home & Garden