



WWW.HHGNET.COM

HOME GARDEN

**STUNNING \$65K KANEOHE BAY
KITCHEN REMODEL FOR WIFE'S
ANNIVERSARY GIFT**

**KITCHEN REMODEL
GETS THE
KITCHEN RIGHT**

**HAWAII HOME
GARDEN - HAWAIIAN
CHILI PEPPER**

Issue 10



Hawaii Home & Garden Network

Publisher, Editor & CEO - Rick Presser

Chief Technology Officer - Vess Kavrakov

Contributing Writers - Andy Beth Miller, Meg Fry, Kellie Coyle

Contributing Photographers - Ryan Siphers, Josh Walling, Kellie Coyle

Sales & Marketing - Rick Presser

Aloha Hawaii Home & Garden Network,

It's August and that means several important things in Hawaii. One more month of surf on Oahu's South Side, unless we get lucky with extended swells in Sept. A little less than a month of university student free traffic, so enjoy it while it lasts. And finally, Building Industry Association Hawaii's "Summer Home Building & Remodeling Show", formerly the "Remodel It Right Expo", will be happening on Aug. 11-13 at Neal Blaisdell Exhibition Hall. Check out all of the details here: [BIAH](#).

We have another great issue for you with more terrific projects for you to read and see about. Design Trends Construction (DTC) wows us with a fabulous kitchen remodel done as a silver anniversary present from a Kaneohe Bay husband to his wife, which also graces our cover this issue. It's a truly transformative project featuring contrasting quartz kitchen countertops and a lap design, open beam ceiling that DTC was able to accentuate with cable LED lights resembling stars twinkling above. Featuring numerous before photos, you'll easily see just how wonderful a 25th anniversary gift celebrating marriage can truly be.

Homeowners Design Center hits another home run by helping a well-known Honolulu business owner renovate a kitchen that she was never truly happy with. Saddled with a kitchen that didn't maximize space, it was poorly suited for a lady who liked socializing in her kitchen and being a gracious host. With designer Randall Omoto, the homeowner was finally able to verbalize what she was looking for in her kitchen remodel: warmth, beauty, the use of more natural materials and space for her guests to be able to mingle during parties and events. The end result was a kitchen in warm cherry wood tones, sparkling Rochefort glass cabinet doors and a black, 90-degree, granite countertop with jet streaks of gold shimmering throughout.

Finally, Big Island green thumb Kellie Coyle has a special treat for all of us Hawaii Islanders in this issue. She's going to give us the 411 (does anyone even remember what "411" is these days?) on how to grow your very own Hawaiian chili peppers. We all love heat in our food here in the Islands cause you can't get enough Tabasco or kimchi and there's no better way to heat up your fine grinds than organic, home grown, Hawaiian chili peppers. Finely chopped and sprinkled into that Portuguese sausage omelet, or made into your very own home made hot sauce or chili water, there's no better way to do it than with chili peppers from your very own organic home garden.

Summer is always one of the best times of the year in Hawaii. Yeah, it can get pretty hot sometimes but that's what the thousands of miles of beach front access is for. Enjoy it while it's here, cause it only lasts a short 31 days and counting.

Mahalo,

*Rick Presser
Publisher
rpresser@hhgnet.com*

To sign up for a free subscription to our digital magazine, click [here](#).



STUNNING \$65K KANEEOHE BAY KITCHEN REMODEL FOR WIFE'S ANNIVERSARY GIFT

Featuring Design Trends Construction

Written by Meg Fry

Photographs by Josh Walling

After 25 years of marriage, one Kaneohe Bay husband knew exactly what he wanted to give his wife for their anniversary—a spectacular new kitchen remodel. So, at the Building Industry Association (BIA) Hawaii Home Show, he sought out Brenton Liu of Design Trends Construction (DTC). Together, they came up with a design for the kitchen remodel and a plan to make the couple's silver anniversary one to remember.

The first thing on the kitchen remodel agenda was opening up the space by removing a wall. "We had a wall that was dividing the kitchen and the living space, really making each area feel claustrophobic, not too functional, so one of the goals was to open this section up," says Liu. Now the two rooms are a cohesive space connected by a large center island.

Closeup before photo of the old kitchen, separated by two walls, and with an open beam ceiling.



Opened up kitchen tied together by the quartz island with a lighting design accentuating the open beam ceiling.



The bright, openness of the new kitchen with new windows.



With the wall gone, Liu turned his attention toward the ceiling. For interest, he painted the beams of the vaulted roof, contrasting with the natural wood throughout. But the real challenge of the kitchen remodel came when it was time to install the lighting.

Anybody who does open beam ceiling configuration, the challenge is how to light," commented Liu. DTC was able to devise a unique solution. "We actually put LED cables in between all the rafters. It didn't take much away from the feature of the ceiling, the nice warm tone, lap style ceiling." The result is practical as well as romantic, with lights that resemble stars twinkling above.



The closed, dark, crampedness of the old kitchen.

In turning the kitchen into a showplace, DTC never lost sight that the kitchen remodel was to be a gift, and wanted it to reflect the homeowner's personality. Liu says, "She loved a lot of different colors and materials, so to find an effective way to blend all of these, that was a part of being involved with this project."

Throughout the kitchen remodel, DTC used a variety of finishes, all designed to blend beautifully. The countertops are engineered quartz in two different complementary colors. For the perimeter, Liu chose a solid dark sand tone by Samsung, while the island features a cream and brown marble design by Cambria.

The backsplash sparkles with translucent glass tile, providing eye-catching movement. The satiny white Katana-style cabinets are by Canyon Creek and have features that are in demand today, such as modern hardware and a soft close mechanism. For more contrast in the kitchen remodel, the island cabinets are solid Alder with a graphite stain.



The kitchen remodel was a complete makeover



Luxury vinyl plank was used for the new flooring, with the look of real hardwood but having the water resistance of vinyl.

The floors are an ultra-premium vinyl plank in a silver bell color by Paradigm. They provide a rustic feel and look like wood, but unlike natural wood, are waterproof. Cylindrical pendants by Tech Lighting and ceiling fans complete the lighting for the kitchen remodel.

In the end, the kitchen remodel truly brought the couple closer. "Overall we created a unified space," says Liu. "She couldn't imagine a better anniversary present, 25 years celebrating marriage."

 **VIDEOS**
[\\$50K Kitchen Remodel in Minimalistic Style With Luxuries](#)

 **BLOG**
[\\$80K Kitchen Remodel Adds Livability to Hawaii Kai Home](#)

 **COMPANY PROFILE PAGE**
[To learn more about Design Trends Construction](#)

ARMONY

CUCINE - U S A | CABINETS

QUALITY, ELEGANCE & MODERN MADE AFFORDABLE

armonycucineusa.com



Distributed exclusively in Hawaii
by Design Trends Construction

dtchawaii.com | 808 455 5215

KITCHEN REMODEL GETS THE KITCHEN RIGHT

Featuring Homeowners Design Center

Written by Rob Zendejas

Photographs by Ryan Siphers

Recently, a homeowner who owns a well-known local business entered Homeowners Design Center seeking help with her kitchen remodel. Like so many others, she had heard from friends and talk around town that Homeowners Design Center was the place to go for beautiful, functional kitchens in Hawaii.

When she entered the showroom, she had many questions about the remodeling process. Experts on the floor were able to assist her, but it wasn't until after the initial consultation, when she met with kitchen designer

Randall Omoto back at her kitchen, that she was able to truly communicate her goals for her kitchen remodel.

At the time of the first meeting, the homeowner was unhappy with the layout of her kitchen. The island in the center took away valuable space that she needed for entertaining guests. She wanted to accentuate her kitchen with the warmth and beauty of natural materials, and she wanted to open up the space, enabling people to mingle during parties and events. She wanted her kitchen remodel to address these goals.



The homeowner had a number of goals she wanted to achieve with the kitchen remodel.

Beverage center from Uline and appliances from Monogram.



The homeowner worked with kitchen remodeler Homeowners Design Center to choose new appliances including a Uline beverage center with an attractive glass front. She chose the beverage center because it would allow her guests to have their pick of drinks, including wine, beer and so on.

This feature was important because her ultimate goal was to serve her guests and maximize their comfort while they were in her home. During the kitchen remodel she upgraded to Monogram brand appliances, choosing only to keep her built-in refrigerator.

Cabinets by Kitchen Craft fitted with floating shelves and glass doors helped to add openness to the kitchen.



To add openness to the space, the homeowner chose Kitchen Craft cabinetry featuring Rochefort glass doors and warm wooden frames with a gleaming cherry finish. The island was removed to open up valuable floor space, and in its place, a peninsula countertop was positioned at a 90 degree angle to the food preparation area. She wanted the kitchen remodel to replicate the look and experience of sitting at a sushi bar, so her guests would be able to sit and socialize while drinking and eating.



The homeowner gravitated toward this granite called "volcano."

The homeowner gravitated toward her granite countertop selection when she saw it in the showroom. Called "volcano," it's striking black with jets of gold, which added movement and texture to her warm and vibrant kitchen. These countertops helped accentuate her new stainless steel appliances, creating visual unity throughout the space.

At the end of the kitchen remodel, she worked with Homeowners Design Center to have hardwood floors installed. When the renovation was finished, her kitchen remodel had achieved the warmth and openness she had wanted all along. Homeowners Design Center works with clients like this homeowner all the time to produce beautiful, functional kitchens.

MAKING YOUR DREAMS COME TRUE

Your modern Hawaii lifestyle awaits, at the Homeowners Design Center, Hawaii's best remodeling and new construction resource for cabinets, flooring, window coverings, countertops and more.



 **VIDEO & BLOG**
How to Save Money on Your Kitchen Remodel

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



Homeowners Design Center

CABINETS | COUNTERTOPS | FLOORING | CARPET | WINDOW COVERINGS

1030 Kohou St Ste 201 Honolulu, HI • 808-847-0216
homeownersdesign.com

HAWAII HOME GARDEN - HAWAIIAN CHILI PEPPER

Written by Kellie Coyle

Photographs by Kellie Coyle

Chili peppers are amazing and a great addition to any organic home garden. So many varieties – bell, jalapeno, poblano, serranos and Anaheim to name just a few. All have different shapes, colors, tastes and levels of heat. Peppers can be roasted, stuffed, pickled or eaten raw. After years of growing and cooking with many types of peppers, I recently discovered the local favorite – Hawaiian chili peppers. Perfect for an organic home garden.

A Hawaiian household staple, these chili peppers are used in many recipes including the legendary Hawaiian chili water (See recipe within). Despite their popularity, they are not readily available in supermarkets. I would look for them at farmers markets, or better yet grow them at home in your very own organic home garden!

They are easy to grow and, unlike some pepper plants, produce a great yield. Another reason making them great for an organic home garden. Once again, we are lucky to live in Hawaii since these peppers grow best in warm soil. They will grow nicely year-round. Also, the Hawaiian chili pepper starters are available at local home improvement stores and nurseries. Starters are hard to find outside of Hawaii. You should be able to purchase the starters for under \$4.00.



Using starters is a great way to cut the growing time.

Hawaiian Chili Water Recipe

Brighten up any dish with the spicy, delicious and addictive Hawaiian chili water. Most rely on old family recipes for creating the wondrous water. If you don't have a family recipe, there are many out there. This is a good one featured in Maui Magazine online, courtesy of MNKO dining editor Becky Speere.

- 8 oz. water
- 2 oz. white vinegar
- 1 tsp. Hawaiian rock salt, 'alaea salt, or kosher salt
- 1 clove garlic, smashed
- 1-3 fresh red chili peppers, preferably Hawaiian (hot)

Boil water. Cool. In a clean glass jar or bottle, add water, vinegar, garlic, salt and chili pepper. Cover and let sit two days in a cool place before using. Store in refrigerator.



Setting up your organic Hawaiian chili peppers for a container garden is easy to do.

Hawaiian chili pepper plants set up and ready to grow.



Within a couple of months, whitish flowers will bloom into yellowish-green peppers.



When your peppers turn a vivid red, they're ready to harvest.

Regardless of the location of the plant, trim it back when it gets to be about a foot tall. The plant will become fuller, ultimately producing more fruit. After a couple of months, you will notice small, white, delicate flowers. These will turn into yellowish-green peppers. Soon they will begin to turn orange. When they turn vivid red and are about 1" long and a 1/4" wide, they are ready for harvest. Be patient. The process will take between four and six months but the high yield is worth the wait. My current plant contains easily over 200 peppers in various stages of ripeness.



Talk about a yield. And this is all from just one plant!

For any home garden, whether the peppers are in the ground or in a container, they may attract critters such as aphids. To keep your peppers organic, treat your peppers with organic neem oil products sold at local home improvement stores. If you are not familiar with neem products, check out this article from the [National Pesticide Information Center](#)

As most know – these cute little guys are HOT! The infamous Scoville scale measures the heat displaced by peppers and other foods. All chili pepper varieties register differently on this scale. The mild, benign, sweet bell pepper registers at a 0. We all have tasted the popular jalapeno and chipotle peppers and they register between 2,500 and 8,000 on the scale. Our Hawaiian pepper comes in be-

tween 50,000 and 70,000! Who says little guys don't pack a punch?

Capsaicin, the active ingredient providing the heat to chili peppers, also provides plenty of health benefits, so our hot little peppers must be pretty healthy! Peppers are full of Vitamin A, C and B components which assist in reducing cholesterol, heart attack risks and blood pressure. Other benefits include increased blood circulation and recovery time for cold and flu. A plus; vitamin C maintains collagen which helps your skin and hair.

Don't miss out on all the benefits of these spicy little peppers. Include Hawaiian chili pepper plants in your organic home garden today. Soon you'll have plenty to share with ohana, friends and neighbors. Enjoy!



We like our heat and spicy condiments in Hawaii. Home made Hawaiian chili water is a great addition to fried rice, dipping sauces and just about anything that Tabasco is good for. See recipe within.



COMPANY PROFILE PAGE

To learn more about Hawaii Home & Garden