



[WWW.HHGNET.COM](http://WWW.HHGNET.COM)

# HOME GARDEN

**Galley Kitchenette  
Transformed Into  
Full, Open  
Kitchen**

**\$50K Kitchen  
Remodel in  
Minimalistic Style  
With Luxuries**

**Organic Chinese  
Herbs - Chinese  
Parsley & Chives**

**Issue 12**



---

## 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,

To our readers who are celebrating Chinese New Year on Feb. 16; kung hee fat choy! Welcome to the Year of the Earth Dog. If you're curious to know what the year will bring for your Chinese zodiac sign, this site has the scoop: <https://www.karmaweather.com/2018-year-of-the-earth-dog/>

We have two great new kitchens for you in this issue, each on the opposite sides of the design spectrum. First up is a kitchen remodel by Homeowners Design Center for a multi-generational household. After having renovated the kitchen in one side of the home, it was now time to remodel the matriarch's kitchen in the older part of the home. The galley kitchen was more like a kitchenette and not a fully functional kitchen. Being of single-wall construction, there were also some design issues that needed to be addressed, such as exposed beams and posts and also having to take down two walls. Once the walls came down, they nearly doubled the size of the space. And once the dust cleared, the matriarch was left with a fully functional style kitchen with some modern touches; the kitchen of her dreams.

The next kitchen was renovated by Design Trends Construction for a fun-loving Millennial couple who had specific ideas in what they wanted done. They wanted a modern minimalist style kitchen but not without some specific touches that would help them live their fun-loving lifestyle. They also didn't want to break the bank to achieve this and Design Trends Construction knew exactly how they could pull this off. By using a sleek looking quartz, they were able to achieve the look of veined Carrara marble and gain the durability and ease of maintenance of quartz. High end, stainless steel appliances all around added to the minimalist look. The remodel wasn't without it's complications, however, as a load bearing post had to be relocated and extensive rewiring was required. And when the couple was able to have their kegerator installed with a tap system, they knew they had the perfect place to enjoy their favorite local microbrews with friends.

Finally, Kellie Coyle came up with some great new herb additions to your organic home garden. In light of the Chinese New Year festivities to come, she's going to show you how you can grow two of the most popular herbs around: Chinese parsley (A.K.A. cilantro) and Chinese chives (A.K.A. garlic chives). Though both herbs have ancient histories being used in Chinese cuisine, these two herbs are extremely popular the world over and used in many other cuisines throughout the world, such as Latin and Southeast Asian cooking. Adding these two versatile herbs to your home garden can let you experiment with a wide variety of recipes and because they're easy to grow, you can have them growing in your kitchen, ready for use at any time, using only what you need. Kellie also found two Chinese recipes you can try out for the Year of the Earth Dog: Chinese parsley chicken and pork and chive dumplings. I really can't get enough dim sum.

I hope you enjoy the issue!

Mahalo,

Rick Presser  
Publisher  
[rpresser@hhgnet.com](mailto:rpresser@hhgnet.com)

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

## Galley Kitchenette Transformed Into Full, Open Kitchen

Featuring Homeowners Design Center

Written by Andy Beth Miller

Photographs by Ryan Siphers

When the Higaki family was planning the kitchen remodel in the attached mother-in-law's ohana unit in their multi-generational home, they knew they needed to find a name they could trust. Being previous clients of Homeowners Design Center, a local full-service design and kitchen remodel company, the Higakis had been more than pleased with the previous kitchen remodeling work completed by the company, so they decided to reach out once more to designer Jessica Omoto and her Homeowners Design Center team for help in "cooking" up some great kitchen improvements.

"There were three families total living in this multi-generational home," Omoto first points out. "[Our first project] was [renovating] the first side of the house—up and down—and this was the mother's side." Omoto describes the state of the original kitchen, sharing that, "The mother's side is an older, single-wall construction that had never been updated, so it was in need of a remodel." And the goal of the kitchen remodel? Omoto explains that the family wanted their mom "to have something that she really enjoyed." And what the mom really "enjoyed," specifically, is the thought of turning her cramped galley kitchen into a full kitchen where she could cook independently.

To accomplish this in the kitchen remodel, Omoto explains how Homeowners Design Center "took two walls down—one wall that was shallow, tall storage ... on the left side of the range...and where the island is sitting now, there was a wall separating the living space from the dining, so we took that down as well."

A double-sized kitchen with more than enough space for mom to enjoy and cook independently.





**Kitchen remodel involved taking down two walls to double the size of the kitchen.**

After the walls came down—nearly doubling the size of the kitchen—the team focused on improving function, which, according to Omoto, meant adding drawers or roll-out trays for smart storage and added visibility when accessing cabinets. And although the project came out beautifully, Omoto admits that concocting this kitchen remodel was no easy recipe.

“ Our biggest challenge with single-wall homes is that they have a lot of exposed beams and posts that we need to work around and make allowances for. ”

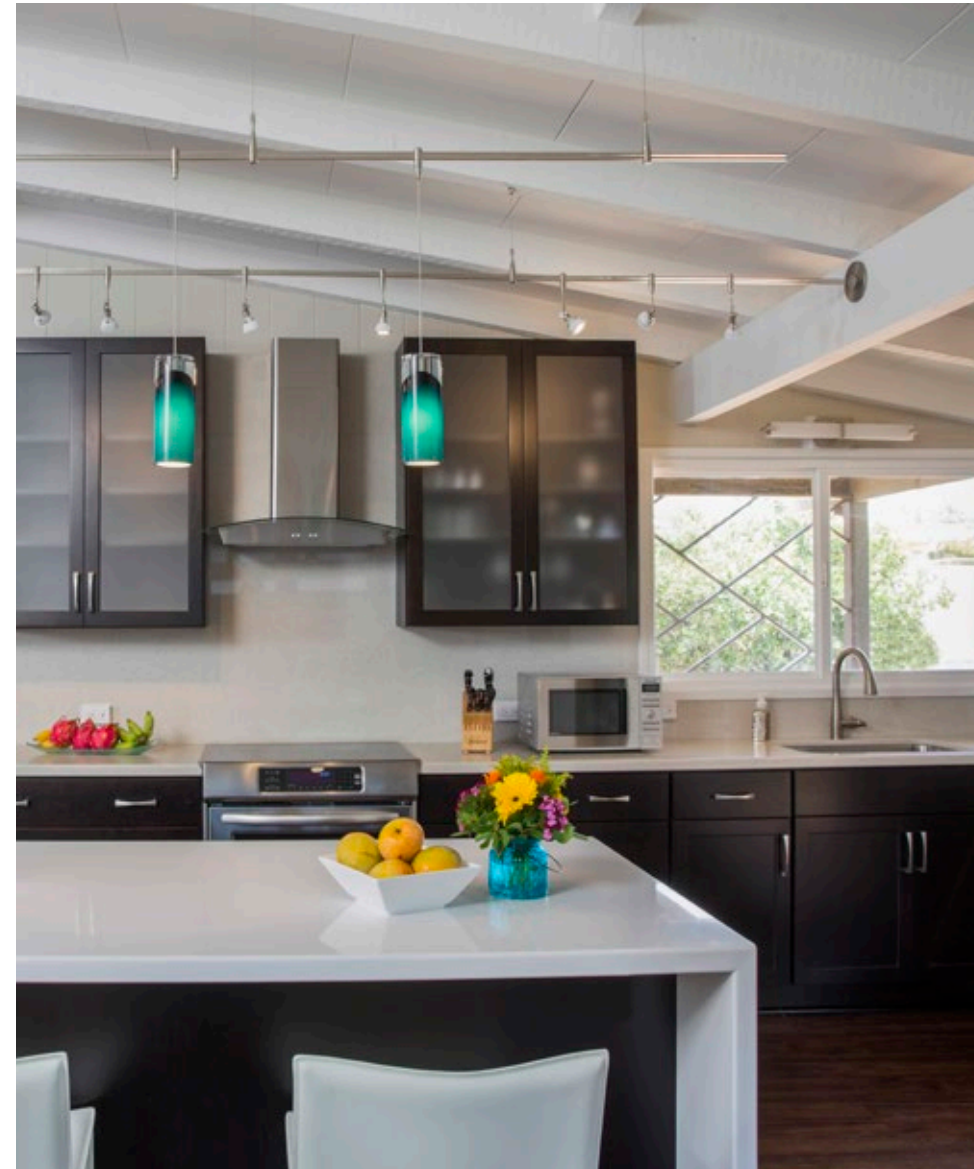
**JESSICA OMOTO**  
KITCHEN DESIGNER,  
HOMEOWNERS DESIGN CENTER



Mother and daughter teamed up to choose the appliances, hood and the lighting after all of the finishes had been chosen.

An obstacle which the design team handled without flinching, like the champs they have earned the reputation for being!

**Small galley kitchenette transformed into full, open kitchen.**



For cabinetry, Omoto shares that the team opted for the Diamond brand in traditional, yet highly versatile, Shaker style, cherry wood with a dark, chocolate finish. “It gives it a nice richness, while also providing a nice contrast to what we had going on with the countertops,” says Omoto. They went with two varying shades of white quartz—one bright for the island from Silestone and a sparkle sheen for the sink counter from LG Viatera. To round out the kitchen remodel, the flooring chosen was vinyl plank from Engage, selected for its winning combination of high-durability and low-maintenance.

In order to match these above-mentioned selections, the daughter and mother Higaki family duo took charge of choosing the appliances and lighting fixtures. The pair picked a very tasteful, modern range with elegant hood and glass doors flanking either side, and stunning turquoise pendant lighting that really pops. All in all, the kitchen remodel came out tasteful and satisfying to all involved.



**VIDEOS**

[Kitchen Remodeling Advice for Family & Friends, Video 1](#)



**BLOG**

[Kitchen Remodel Makes Kitchen Modern & Functional](#)



**COMPANY PROFILE PAGE**

[To learn more about Homeowners Design Center](#)

# 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.

FIRST PLACE  
HAWAII'S  
BEST  
2014  
Awarded by the Star Advertiser



Homeowners  
Design Center

CABINETS | COUNTERTOPS | FLOORING | CARPET | WINDOW COVERINGS

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

## \$50K Kitchen Remodel in Minimalistic Style With Luxuries

Featuring Design Trends Construction

Written by Meg Fry

Photographs by Josh Walling

For one Millennial couple, redesigning the kitchen of their Halawa Valley home meant opting for clean lines and minimalistic styling in the kitchen remodel, but that didn't mean skimping on function or even a few luxuries. To make their vision a reality, the couple turned to Brenton Liu of Design Trends Construction (DTC). Working closely with his clients, Liu's goal was turning their ideas into a design to fit their lifestyle. "They love to entertain, so the key points were opening up the space, making it more functional, getting that clean contemporary feel and making it a centerpiece of their home."

But opening up the space presented a few challenges in the kitchen remodel. The home was built in the 1960s with single-wall construction, which was common in Hawaii at the time. Since structural support was provided by a 4"x4" post for the single wall dividing the kitchen and the living space, once that wall was removed, the post had to be relocated to fit with the new configuration. Also in single wall construction, the wiring is typically run inside the cabinets. "We literally exposed all the wiring, so we had to take out all the old wiring, relocate the old panel and rewire the kitchen for the new design," says Liu.





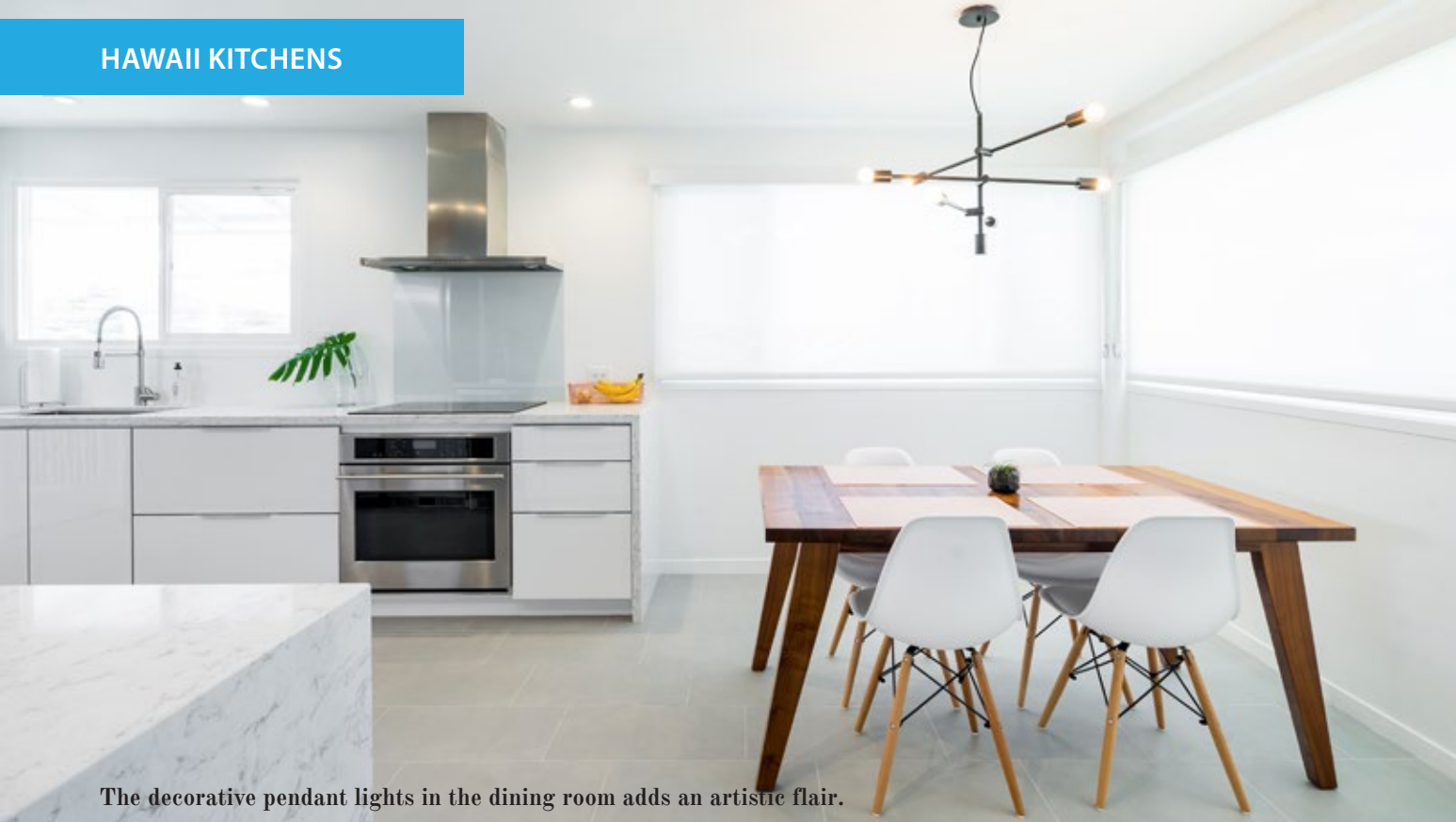
Opening up the kitchen involved taking down a wall and rewiring the electrical.

With the kitchen rewired and the space defined, it was time to take the kitchen remodel to the next level—as a place where the couple could entertain family and friends. Comments Liu, “In Hawaii, we love our beers, we love our luaus...and it wasn’t any different for these homeowners. One of his requests was that we integrate a kegerator (a refrigerator designed to hold beer kegs) that’s going to be able to handle these small kegs from local breweries.” DTC designed a tap system for the top of the counter and a space to hold the cold beer down below. So, now on tap—locally brewed beer. “It’s definitely a showstopper for him and his friends,” adds Liu.



Flat panel, glossy, acrylic custom cabinets and LG Viatera quartz gives the look of luxury without the cost.





The decorative pendant lights in the dining room adds an artistic flair.

In terms of design, DTC definitely achieved the sleek, contemporary look the couple wanted in the kitchen remodel. The cabinets were custom-made locally on Oahu, with a flat-panel design and a high-gloss, white acrylic finish that's stain resistant, with hardware and hinges from Italy, all with lifetime warranties. The countertops and the entire center island have the expensive look of veined Carrara marble but are actually made of quartz from LG Viatera, which is more affordable and more durable.

The clean design continued with the flooring; a gray porcelain tile with stain-resistant epoxy grout. Adding

to the kitchen's modern styling are stainless steel appliances in the KitchenAid Architect series, including a built-in refrigerator framed by a walnut cabinet. Rounding out the look, the kitchen remodel used LED lights recessed throughout, with one eye-catching exception—a modern pendant over the dining table, which Liu says functions almost as an art piece.

In this kitchen remodel, it's clear that minimalistic styling only adds to the room's beauty, functionality and sense of fun. Summing up the project, Liu comments, "Overall, it was a big success—the homeowners absolutely love it."

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

 **VIDEO BLOG**  
Stunning \$65K Kaneohe Bay Kitchen Remodel as Anniversary Gift

 **COMPANY PROFILE PAGE**  
To learn more about Design Trends Construction

**ARMONY**  
CUCINE - U S A | CABINETS

QUALITY, ELEGANCE & MODERN MADE AFFORDABLE

armonycucineusa.com



**DTC**  
Design Trends Construction, Inc.

Distributed exclusively in Hawaii  
by Design Trends Construction

dtchawaii.com | 808 455 5215

# Organic Chinese Herbs - Chinese Parsley & Chives

Featuring Hawaii Home & Garden

Written & Photographed by Kellie Coyle

**K**ung hee fat choy! February 16 marks the start of the Chinese New Year or Lunar New Year. It never fails; every year I resolve to incorporate healthier foods into my diet. This January was no different. However, Chinese New Year has inspired me to experiment with tasty Chinese cuisine and adding Chinese herbs to my organic home garden. Maybe if I just give up on bland vegetables and prepare the unique and delicious vegetables and lean meats featured in Chinese dishes, I will have a better chance at success.

Join me in celebrating the Year of the Dog and begin preparing and enjoying flavorful Chinese food. Two main herbs featured in traditional Chinese fare are Chinese parsley (also known as cilantro) and Chinese chives (also known as garlic chives). Sources report that Chinese parsley has been around since 5,000 B.C. – its primary function was medicinal. Its inclusion in Chinese cuisine dates back hundreds of years and would make an excellent addition to your home garden.

First, let's address the confusion between Chinese parsley and coriander. They come from the same plant. Here's an easy distinction: Chinese parsley is the leaves and stems of the plant and coriander seeds are produced after the plant flowers. Coriander has its place in many recipes, but we are concentrating on Chinese parsley leaves and stems. The distinct and flavorful Chinese parsley leaves and stems are featured in many traditional Chinese dishes including sauces, marinades and soups. It is often used as a garnish. It is also popular in Southeast Asian and Latin cuisines, so having them in your home garden will let you try many different recipes.

**Don't let the name fool you. This is Chinese parsley.**



**Inexpensive potting soil and container with good irrigation.**



**Newly planted Chinese parsley. Pack soil around fragile stems for support.**

With demand for Chinese parsley being so high, it makes sense to include it in your home garden. Unlike some other herbs, it is easy to find and not extremely expensive. But there's no need to stop everything and rush to the market to pick some up when you can simply cut some leaves and stems as needed. This allows you only to use what you need – no waste. Plus even if it isn't vital to the recipe it makes a lovely garnish.

Chinese parsley prefers warm climates so, once again, we are lucky to live in Hawaii. It will be grow all year in a home garden. Chinese parsley requires full sun. And keep the soil moist to the touch. Be sure to check the soil often during the dry season.

You can grow Chinese parsley from seeds, but I prefer using starters for an organic home garden and they can be found in local nurseries and home improvement stores. They are popular and can be picked up for less than \$2.00 each. The starters can be included in your backyard or lanai garden. Wherever you plant them, use care as the stems are somewhat fragile. Gently remove the starters from the container and carefully place in the soil. Make sure to support the delicate stems by packing soil around the stems. If you decide to go with seeds, germination will take

between seven to ten days. And harvesting can begin at around one month.

Chinese parsley is a staple for any backyard home garden. It also grows nicely in containers found in lanai gardens. Use containers with proper irrigation, approximately two holes, about ¼" to ½" in the bottom. If you are thinking about using a unique untraditional pot, you can always drill the holes yourself. As it is an herb, a large container isn't required. I used a pot 5" in diameter and 5" deep. You will need good soil; inexpensive potting soil can be picked up at local nurseries or home improvement stores.

The leaves and stems can be immediately harvested if you plant starters. Just cut the stems and leaves that you need. Keep the leaves trimmed even if you aren't using them. If you don't, your Chinese parsley will flower and soon be coriander.

**Chinese parsley growing strong after one week.**





Here's a tip! Place Chinese parsley where you can easily access it for trimming. Also, keep it in a spot where you can keep an eye on it. If ignored, it can quickly go to seed – trust me. A small container would be ideal for the kitchen. Just remember it requires a lot of sun.

Chinese parsley is not only a tasty ingredient for many dishes, it's good for you too. It contains a lot of vitamins including A, C, E and especially K. It's good for digestion, urinary tract issues and it lowers blood sugar. Truly a guilt-free ingredient.

Garlic chives, also known as Chinese chives, have been a long-time mainstay in Chinese food and makes another great addition to an organic home garden. According to my research, it has been around China for at least 4,000 years, currently growing in the southwestern regions of China. So versatile, it can improve any cuisine. It is used much like regular chives and is found in everything from dim sum to soups and sauces.

Like Chinese parsley, it makes sense to incorporate Chinese chives in your home garden. It works well in a backyard or lanai garden. Chinese chives require full sun and moist soil. Again, I prefer to use starters

**These Chinese (Garlic) chive starters are popular and easy to find.**



over seeds. Starters let you get going immediately. And Chinese chives are popular, so starters are easy to find. Seeds take about a week to germinate and harvesting can begin in about two months.

Although not as fragile as Chinese parsley, Chinese chives stems still need support. So gently remove them from the container and place it in the soil. Once planted, reinforce support for the leaves by packing soil around the stems.



Chinese chives are ideal for a home container garden on your lanai or even your kitchen. If you decided to use a container, make sure there is good irrigation. You may want to include a saucer under your container to capture any excess water.

Like Chinese parsley, Chinese chives planted from starters can be harvested immediately. Just snip the stems you need for your recipe. Please don't be tempted to eat the bulbs from Chinese chives – they aren't edible. But I do hear you can rub the bulb on

**Give it a hardy drink of water after planting.**



insect bites for some relief. Unlike Chinese parsley, it's not a bad thing if the chives flower. In fact, the flowers add a distinct touch to some recipes.

We all know garlic is good for you. While Chinese chives may or may not protect you from vampires, they are good for the kidneys and help with digestive issues.

Since we are eating these herbs, please do not pollute your organic home garden with pesticides. If you are noticing bugs, use organic Neem oil. It can be purchased at local home improvement stores. If you are not familiar with neem products, check out this article from the National Pesticide Information Center <http://npic.orst.edu/factsheets/neemgen.html>.

So bring in the Year of the Dog by adding these great herbs to your home garden. Share with your friends and ohana. And get creative in the kitchen. Here are a couple of recipes to get you started.

**Chinese chives one week after transplant.**



**Freshly harvested – make sure you wash well before use.**



## CHINESE PARSLEY CHICKEN

Recipe and photo courtesy of [www.tigersandstrawberries.com](http://www.tigersandstrawberries.com)

### INGREDIENTS

- 1 pound boneless skinless chicken breast or thigh, cut into 1 1/2 X 1/2 X 1/4 strips
- 2 tablespoons Shao Hsing wine or dry sherry
- 1 tablespoon dark soy sauce
- 2 tablespoons cornstarch
- 3 tablespoons peanut or canola oil
- 2 cube fresh ginger, peeled and cut into thin slices
- 2-4 fresh Thai chilies, sliced thinly on the diagonal
- 8 cloves garlic, peeled and thinly sliced
- 5 large scallions, thinly sliced on the bias, light green and white parts only (reserve the dark green slices for garnish)
- 1 teaspoon sugar
- 1/4 teaspoon salt
- 1/8 cup Shao Hsing wine or dry sherry
- 2 cups carrots, peeled and thinly sliced on the bias
- 1 tablespoon dark soy sauce
- 4 cups roughly chopped Chinese parsley (cilantro) leaves (about two big bunches)
- reserved thinly sliced dark green scallions
- 1/4 teaspoon toasted sesame oil

### DIRECTIONS

Toss together the chicken, wine, soy sauce and cornstarch and allow to marinate for at least twenty minutes, but no more than an hour and a half.

Heat wok on the highest heat your stove can produce until a thin wisp of smoke rises from the bottom. Drizzle oil into the wok and allow to heat for about thirty seconds or so, or just until the oil shimmers in the bottom of the wok.

Add ginger and stir fry for about a minute. Add chilies, garlic and scallions and stir fry for thirty seconds.

Spread chicken in a single layer over the bottom of the wok and allow to sit undisturbed for about a minute. While chicken is browning on the bottom, sprinkle with the sugar and salt. When chicken has browned a bit, stir fry until almost all of the pink is gone from the chicken. You will see that browned bits of marinade have begun to stick to the sides of the wok.

Drizzle the wine around the sides of the wok, and deglaze, scraping up the browned bits.

Toss in the carrots and continue stir frying until all of the pink is gone from the chicken.

Add soy sauce, cilantro and scallion tops, and stir fry for about one minute more.

Remove from heat and drizzle with sesame oil.

Serve immediately with steamed rice.

<http://www.tigersandstrawberries.com/2008/01/24/a-very-quick-and-simple-chinese-stir-fry-cilantro-chicken/>

Chinese parsley chicken



## PORK AND CHIVE DUMPLINGS

Recipe and photo courtesy of [www.epicurious.com](http://www.epicurious.com)

### INGREDIENTS

- 1/2 pound fatty ground pork
- 1/2 tablespoon Shaoxing wine
- 1/4 teaspoon Asian sesame oil
- 1/2 teaspoon Vietnamese chile-garlic sauce (preferably Huy Fong brand)
- 1 1/2 teaspoons finely grated peeled ginger
- 1/2 teaspoon rice vinegar (not seasoned)
- 2 teaspoons soy sauce
- 1/2 teaspoon kosher salt
- Pinch of white pepper
- 3 tablespoons finely chopped cilantro stems
- 3 tablespoons finely chopped flowering chives, flat Chinese chives (garlic chives), or scallions
- 24 to 30 round dumpling wrappers (preferably with egg)
- Accompaniment: Lantern dumpling sauce
- Garnish: thinly sliced scallions

### PREPARATION

Combine all ingredients (except cilantro stems, chives, and wrappers) in a large bowl, then stir in cilantro stems and chives. Set bowl in a larger bowl of ice to keep chilled while forming dumplings.

Place a slightly rounded teaspoon of filling in center of a wrapper and moisten area around filling with water. Fold in half to form a crescent and press to seal. Moisten one corner and bring corners together, pressing them, to form a tortellini-shaped dumpling. Repeat with remaining filling and wrappers.

Cook dumplings in a large pot of gently simmering water until pork is just cooked, about 3 minutes. Transfer with a slotted spoon to a platter.

<https://www.epicurious.com/recipes/food/views/pork-and-chive-dumplings-350205>

Pork and Chinese chives dumplings.



### COMPANY PROFILE PAGE

To learn more about Hawaii Home & Garden