

Turn kitchen of your dreams into a lovely, working reality

Poorly designed kitchens are sources of constant irritation to the people who must work in them.

The annoyances may be apparent at first, but after a while the extra work required for simple tasks becomes routine and is seldom noticed consciously.

However, accumulated annoyances, says one who knows kitchens and women well, can take their toll in impatience or suppressed anger at seemingly unrelated situations.

No-fault kitchen

"What most people don't know is that it's not that hard to make the kitchen a more pleasant place in which to work and live. They must first recognize their kitchen's faults and face the fact they are unhappy there," says Jan Brown, kitchen design consultant to Whirlpool Corporation. "It's worth the effort involved in achieving a no-fault kitchen to make life more enjoyable."

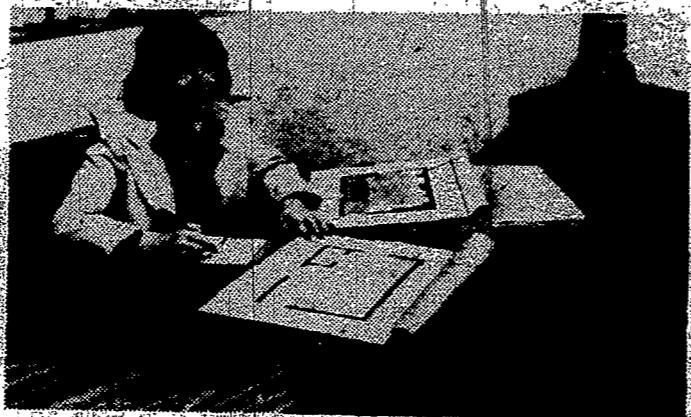
"A good way to decide whether or not your kitchen bothers you is to make a fault-finding list of all the things you dislike about it," she professes.

Bottlenecks

"Do the cabinets seem too high? Is there too little storage space? Are there traffic bottlenecks where people must turn sideways to get past one another? Is there no place to rest the grocery bag while you're stocking the refrigerator, or to place food being removed from the oven?"

Once you have noted all your kitchen's faults, you may decide that it really could use an overhaul. (And that your impatience with it can be attributed to your kitchen's faults — not your own faults.)

If so, she suggests you first conceive of as many solutions as possible rather



"MAKING AN ACCURATE FLOOR PLAN is probably the least exciting — but most necessary — part of successful kitchen remodeling," advises Whirlpool's kitchen design consultant, Jan Brown.

er than restrict yourself to what you think you can afford.

Jan advises that "the best remodeling plan begins with a dream and ends with a scheme."

She says, "The amount of money spent on re-vamping the kitchen is certainly the final determinant of what can be done, but if you begin with money foremost in your mind, you close your imagination to many delightful, practical and economical alternatives."

Start first by deciding where you would like to position appliances, cabinets, sinks, counters — then go window shopping. Browse through appliance stores and kitchen cabinet outlets.

Doing homework

Study newspapers, magazines and catalogs to learn what is available and what prices you should realistically expect to pay. If your idea of a no-fault kitchen calls for extensive changes in yours, get cost estimates from several remodelers who specialize in kitchens, she advises.

"When you have collected all your information, translate your dreams into dollars and decide which

improvements you can afford and how you can afford them — all at once, or in a two or three-stage project.

"The result will probably be a compromise with perfection, but you'll have the satisfaction of knowing it's as close to no-fault as you can get."

Measure exactly

With that final scheme in mind, make a detailed floor plan of your kitchen with exact measurements of every inch of space.

"Making an accurate floor plan is probably the least exciting — but very necessary — part of successful kitchen remodeling," the Whirlpool consultant admits, "just as reality frequently is not as exciting as dreams."

The lack of accurate measurements, or even worse attempting to work with inaccurate measurements, accounts for a great many expensive remodeling mistakes.

Once your dream has become a scheme, prepare a shopping list and start looking for the best values for your budget and convenience, and get to work. The sooner you are able to spend your days in a no-fault kitchen of your own, the better the time you spend in it will be.

Whether decorative or functional, cookware needs some proper care

Grandmother had the right idea when she hung her pots and pans within easy reach of the stove.

Whether your kitchen is expansive or compact, you can easily adapt the "old-fashioned" look to suit your needs.

If your kitchen is roomy, install a hanging pot rack from the ceiling; if it's not, nail a peg board with "S" hooks to a wall near the stove.

Should you choose to just cook with your pots and pans or to display them, too, remember to give them the care they deserve to keep them working well and looking good.

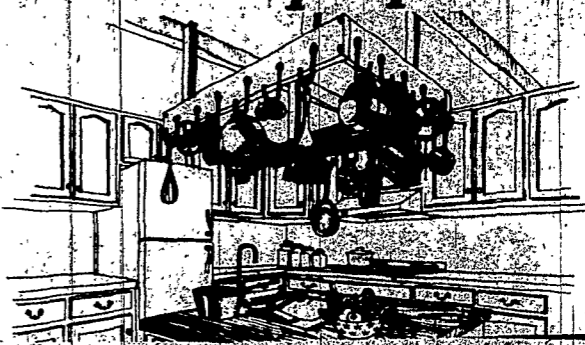
Try these basic rules to keep your cookware in condition:

• Do not run cold water into a hot pan. Cold water can warp a metal pan and crack glass and earthenware.

• To remove greasy residue, don't use harsh abrasives and metal scrapers which can scratch some pans. Instead, just squirt on Grease relief® degreaser, wipe with a damp sponge and rinse. Also, add degreaser to dishwashing water to boost its grease-cutting strength and to make cleaning easier.

• If a pot must be scoured, use a plastic pad — metal scouring pads can scratch some pots.

• Do not let gas flames lick up the sides of pots and pans — it could cause heat stains.



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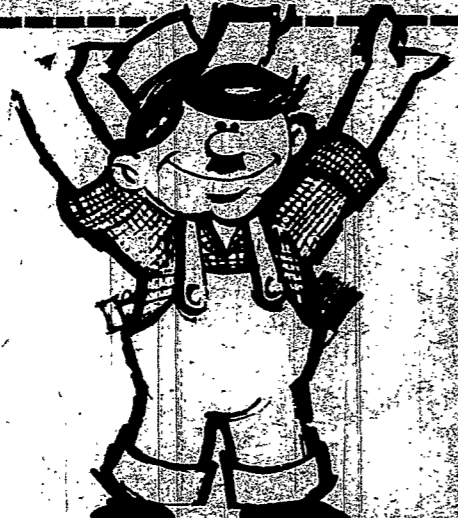
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