

# AKB NEWS

## Atlantic Kitchen & Bath Autumn Newsletter

### News Updates



#### In this issue:

- Cheerful kitchen remodel
- Find the right people for the job
- Recipe corner
- Important factors to consider

- ◆ **For this Fall Newsletter we are going to be talking about kitchens. Fall is a great time to start thinking about a remodel especially with the holidays right around the corner. If you celebrate the holidays at your home, with family and company, you may want to consider what kind of upgrades and design details you would like for your new kitchen. We can take you through the design process to get the exact kitchen that you want and our in-house design team will help bring your vision to life.**
- ◆ **There's still time! We have a few openings left in our 2017 remodeling schedule. If you are interested in having a kitchen or bath remodel, home renovation or addition, give us a call today.**

Atlantic Kitchen & Bath specializes in custom kitchen and bath designs as well as renovations, sunrooms, closet systems, outdoor kitchens and any type of remodeling, additions or restoration needs. Call today at 302.645.8500 to schedule an appointment or look us up on the web at [www.AtlanticKB.com](http://www.AtlanticKB.com)

## We can design and build anything for you!

### Make Your Kitchen More Cheerful with a Kitchen Remodel

An outdated kitchen can diminish the rest of your home. A kitchen remodel can brighten your kitchen and make the entire room feel more cheerful. Here are some of our best tips for making your kitchen more cheerful.

#### Clean Up and Organize

A clean and organized kitchen will look better and brighter regardless of its age. Over time, you accumulate tons of clutter from cookbooks, utensils you never use, and other miscellany that needs sorting. Take the time to declutter your kitchen and give away things that you aren't using anymore. Only store one or two of your most-used appliances on the counter and clear out every cabinet to put things away where they belong. Oversized items that rarely get used, like waffle irons or panini presses, should be stored out of sight.

#### Rethink Your Kitchen Lighting

A room's lighting has a phenomenal impact on how bright and cheerful the space looks. The lighting in your kitchen should allow you to see what you are doing without squinting. Install overhead lighting that can be dimmed or brightened to suit the mood. A kitchen remodel is the perfect time to rethink your kitchen lighting and lighten the mood.

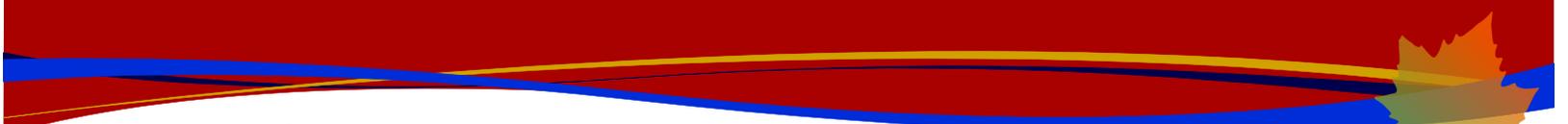
#### Bring Some Color In

The walls of your kitchen are the perfect way to add a pop of color to your kitchen like a colorful backsplash or wall color. Cabinets that are dark can naturally dampen the mood, but think about replacing them with a light grey, cream or champaign color painted cabinets. A dark color of flooring can also make the space seem darker so look for plank style ceramics in lighter colors to soften the space.

### Get Everything You Need for Your Kitchen Remodeling Project from Atlantic Kitchen & Bath.

Whether you know exactly what you want or have no idea what you want, the team at Atlantic Kitchen & Bath are here to help with all your design and building needs. If you are ready for a quote and to see how we are different than other companies, give us a call at 302.645.8500 or visit our website at [www.AtlanticKB.com](http://www.AtlanticKB.com)

*Time for a new Kitchen!*



## Kitchen Remodeling

Even if you aren't a very serious cook, the kitchen may still be the most important part of your home. For many people, the kitchen is their home's "hub" — where food is stored, meals prepared, and memories shared. Although kitchens were once solely designed for cooking; modern kitchens put an emphasis on the living experience. At Atlantic Kitchen & Bath, we strive to create kitchens that are rich in both function and personality.

*A remodel can substantially improve your kitchen's, cabinetry and other storage areas, countertops, flooring, faucets and sinks, appliances, lighting fixtures, backsplash and more.*

### We Make It Easy for you to Find the Right People for the Job

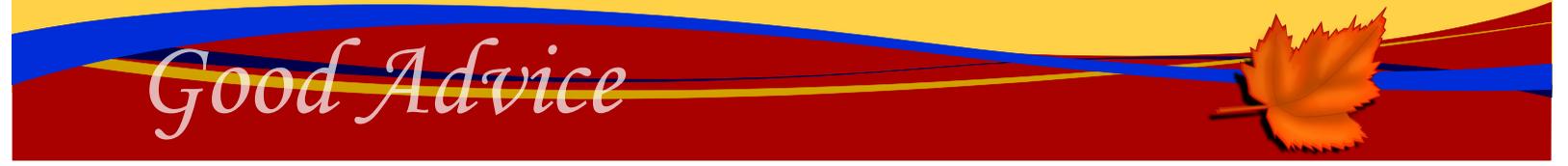
Hiring the right contractor can make the biggest difference in your remodeling experience. Remember, the best contractors tend to be the busiest ones, and they are well worth waiting for. A contractor is only as good as his last job, and at Atlantic Kitchen & Bath we have been delighting customers for almost two decades and they are our best advertisement. We build more than visions, we build relationships. Give us a call at 302.645.8500, visit our website at [www.AtlanticKB.com](http://www.AtlanticKB.com).



On time and within budget!

*“Easiest kitchen remodel ever. We loved it, came home and it was done and the house was clean!”*

*Good Advice*





# Fall Recipe Corner

Pumpkins in the cornfields. Gold among the brown. Leaves of rust and scarlet, trembling slowly down. Birds that travel southward. Lovely time to play. Nothing is as pleasant as a lovely autumn day! *Conrad*  
Plan your perfect fall menu with some of these wonderful recipes.

## Chicken with Cider Apples:

This fantastic one-pan dinner is ideal for a Sunday supper or casual fall get-together with friends; the sauce is delicious, so serve with bread or mashed potatoes to soak up every delicious bite.

### Ingredients

- 4 slices bacon, chopped
- 8 bone-in, skin-on chicken thighs (about 3 1/2 pounds total)
- 2 medium tart red apples, cored and cut into wedges
- 1 12 - ounce bottle hard cider
- 2 tablespoons chopped fresh thyme
- 2 tablespoons whole grain mustard

### Directions

In a very large skillet cook bacon over medium heat until crisp; remove from pan, reserving drippings in skillet. Add chicken, skin side down, and cook 10 minutes or until browned, turning once; remove from skillet. Add apples to the skillet and cook 4 minutes or until browned on both sides; remove from skillet. Drain and discard drippings from skillet.

Add cider, thyme, mustard, and salt to skillet, scraping up any browned bits. Bring to boiling; reduce heat. Return chicken to skillet. Cover and simmer 20 minutes. Add Brussels sprouts. Cover and cook 5 minutes. Add apples and cook, uncovered, 3 to 5 minutes more or until chicken is done (at least 175 degrees F).

To serve, divide chicken thighs, Brussels sprouts, and apples among shallow bowls or plates. Spoon cider mixture over top. Sprinkle each serving with bacon.

## Spiced Pear/Walnut Bread

### Ingredients

- 3 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon ground ginger
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/4 teaspoon cardamom
- 1 cup buttermilk
- 1 cup milk
- 4 eggs, lightly beaten
- 1/2 cup melted butter
- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar
- 1 teaspoon vanilla
- 2 cups peeled and chopped pear
- 3/4 cup regular rolled oats, divided
- 3/4 cup toasted walnuts, chopped

### Directions

Preheat oven to 350 degrees. Grease two 8x4x2-inch loaf pans; set aside. In a large bowl, combine flour, baking powder, ground ginger, baking soda, cinnamon, salt and cardamom; make a well in the center. Set aside.

In a medium bowl, combine buttermilk, milk, eggs, butter, granulated sugar, brown sugar and vanilla. Add to the flour mixture. Stir until just combined. Stir in pear, 1/2 cup of the oats and the nuts. Divide batter between prepared pans. Sprinkle with the remaining 1/4 cup oats.

Bake for 50 to 60 minutes or until a skewer inserted near centers comes out clean. (If necessary to prevent over-browning, cover bread loosely with foil for the last 15 minutes of baking.) Cool in pans on a wire rack for 10 minutes. Remove from pans. Cool completely before serving



## Hard Apple Cider

### Ingredients

- 8-10 oz. spiced rum
- 8 cups apple cider
- juice of one large orange
- juice of one large lemon
- 3 Tbs. brown sugar
- 4 whole cloves
- 4 whole allspice berries
- 3 cinnamon sticks
- 3 star anise pods

### Directions

Steep all ingredients together in a large pot for about 10 minutes. Serve



# Autumn is the year's last loveliest smile!

# Delicious



### 3 Most Important Factors to Consider for Your Kitchen Remodel

Your kitchen is undoubtedly one of the highest traffic areas in your house. Functionality is as important in a kitchen, if not more so, than aesthetic. That being said, you're probably using it often, especially for cooking meals, and when the layout is all wrong or your cabinetry just isn't as functional as you'd like it to be, it can cause you daily frustration. Even if you have a kitchen that's not too shabby in the looks department, there are other reasons to think about renovating. Here's three reasons to remodel your kitchen that have nothing to do with the way it looks.

#### Space

Small, functional kitchens may work in an intimate home for two, but for any budding family who wants to provide their offspring with something more nutritious for dinner than a frozen lasagna on a nightly basis, counter and pantry space is a must have, particularly a food prep area. Ill-designed kitchens in tight spaces can create a nightmare both from a cooking perspective and a cleaning perspective. If you can't access certain cabinets while the refrigerator or dishwasher door is open, two people can't comfortably move around in your work area, and you have to walk fifteen paces to reach the trash can, you might want to consider re-thinking your kitchen layout.

#### Flow

The National Kitchen and Bath Association recommends that the width of a walkway in a kitchen be at least 36 inches wide, your work space aisle should be at least 42 inches if just one of you will be cooking and 48 inches if there's two of you. Especially if you have a large family or entertain frequently, you'll want to take note of these dimensions. Otherwise your kitchen traffic could easily overwhelm your space.

If you've studied up on kitchen design, you may have also heard of the "work triangle." The work triangle keeps your stove, sink and refrigerator - the three things you will use most often while working in the kitchen - at a nice workable angle that makes each one easily accessible and keeps you from running all over the room.

#### Efficiency

Are your appliances outdated? If so, they could be costing you more money than you know in monthly utility bills. A new high efficiency dishwasher, refrigerator, garbage disposal or oven can be well worth the investment. You can also invest in appliances that take up less space, such as a counter-depth refrigerator and hide bulky appliances with panels that match your cabinet doors for a more seamless flow to your new kitchen.

We take all of these points into consideration when designing your new kitchen. We can show you how to maximize your storage and efficiency while still create a one-of-a-kind design that you will love. We are also your one-stop-shop. Not only can we design/build your kitchen but we have a full selection room where you can find everything you need for your remodel.



*Check out photos of some of our recent projects on Houzz*



**Visit our Showroom and see the latest designer colors of Cambria® quartz. They have beautiful new quartz designs and now they offer matte finishes!**



*Why Wait!*

*18355 Coastal Highway/ Lewes, DE 19958*

