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Relax Into These Interior Design Trends for 2023

by homewarranty.com

Lazzone Modern Furniture (lazzone.com) recently compiled a list of interior design trends for 2023 from various sources. Here's what's brewing:

Nature inspired furniture and spaces

We've all experienced the calming effects a walk outdoors can provide, so why not bring a little outdoors back indoors with you? Furniture trends would include sustainable materials such as wood and stone, living plants, and even stumps as a unique coffee table. Live-edge tables preserve the original shape of the tree beneath its bark along the edge of a piece of furniture by not cutting or sawing the wood, but preserving the woods natural and raw look.

Covivial seating - The pandemic found most of us avoiding intimate, social spaces with friends and loved ones, so perhaps as a response to the isolation of the past couple of years, interior design trends include smaller spaces in which to gather with others. Convivial seating should be comfortable, inviting, and lend itself to conversation. New furniture designs of bold curves are an option to encourage face to face spaces, but doing something as simple as turning a chair a certain way, or facing one

seat towards another can create the sort of inviting space we all want to relax in - whether we are sharing the space or not.

Personal or meaningful objects or art

- Minimalist settings, so popular in the past, are giving way to the display of objects that hold personal meaning. Based on the idea that meaningful objects play an important role in easing our anxieties, keeping these objects within arm's (or eye's) length feels like a "no-brainer" to us. These objects are typically uniquely "you," and not duplicated easily elsewhere. So, go ahead and proudly display your grandmother's paintings, or that funky glass cat statue you kept in your bedroom as a child.

The class and color of Art Deco - For those of us who appreciate an interior full of color and plush, welcome back the *never-goes-out-of-style* influence of Art Deco. Art Deco is another way to wave goodbye to the minimalist trend and say hello to deep, fun, colors, whimsical furniture pieces, and geometric shapes. Harken back to a little Gatsby-esque glamour by incorporating a leather chair, a plush couch, or animal print wallpaper. Art Deco shapes include trapezoidal or triangular shapes, zig zag or chevron patterns. Colors of the era generally include deep yellows, reds, greens, blues and, of course, pinks.

June Calendar

June 14 - Flag Day

June 18 - Father's Day

June 21 - Summer Begins

June is National Safety Month

Homeowner Tip



Best Way to Prevent Mosquitoes

Mosquitoes are not only annoying they can carry disease. The easiest and best way to prevent mosquitoes around your home is to eliminate any standing water, and this may include your neighbor's yard as well. Make sure your screens are free from holes and tears, even small ones. Pick up a screen repair kit at your local hardware store.

Get Your BBQ Summer-Ready with These Tips

Check the hose - If you have a gas grill, check the hose from the propane to the burners — it should always be clean and intact. If it's not taken care of properly, it could ignite. If it's worn out or damaged, it's better to replace it than attempt to bandage it. One good way to check for hose leaks is similar to a tire; simply rub on a combination of soap and water and watch for bubbles after turning on the propane.

Clean the bowl, grates and flavorizer bars - Wear rubber gloves and use a sponge, warm water, and soap to clean the lid and the bowl of the grill. If you have trouble removing grease or smoke stains, use a cloth and glass cleaner to remove them. If your grill has a stainless-steel table, wipe it down with a microfiber towel and stainless-

steel cleaner. Next, remove the grates and flavorizer bars from your grill and scrub them with warm water, soap, and a sponge. Put them back after they dry.

Wipe down the grease tray - We tend to forget about the grease tray since it sits at the bottom of the grill. If you notice any leftover remnants from last summer, dump them in a trash can. Then use a paint scraper to remove any leftover debris.

High-heat cleaning - Once you close the lid of the grill, turn it on high for 20 minutes to burn off leftover debris that the paint scraper couldn't remove. According to marthastewart.com, this will help reduce the number of flare-ups and is best to maintain this practice of high-heat cleaning on a regular basis to help keep your food from sticking to the grates.



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Treat Your Dad to Chili-Lime-Garlic Marinated and Grilled Shrimp

Ingredients

3 large limes (about 10 ounces)
2 large cloves garlic
2 TB fish sauce
2 TB canola oil
1 TB sugar
1/4 to 1/2 tsp crushed red pepper flakes
1 pound jumbo shrimp (16/20), peeled and de-veined
1 small scallion, thinly sliced
1/4 cup lightly packed cilantro leaves

Directions

Zest and juice 2 of the limes (you should have about 1 tablespoon zest and about 1/4 cup juice) and add to a medium glass bowl.

Finely grate the garlic and add to the bowl along with the fish sauce, canola oil, sugar, red pepper flakes and shrimp. Toss to combine.

Marinate in the refrigerator for 30 minutes. Meanwhile, cut the remaining lime into wedges and reserve for serving.

Heat a large grill pan over medium-high heat. Remove the shrimp from the marinade and put on a baking sheet lined with paper towels. In batches, grill the shrimp until lightly charred in spots on both sides and just cooked through, about 3 minutes total. Transfer to a large plate.

Top with the sliced scallions and cilantro and serve with the lime wedges.



*Photo and recipe courtesy of:
FoodNetwork.com*