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Universal Design with the Outdoors In Mind

Take a love for gardening and the need for accessible space and you have our featured project. This small, 528 square foot space was designed to ensure ease of movement, whether using walker or wheelchair. One important element to the project was preserving and enhancing the garden view. The result is an open, airy space with room to relax and enjoy the outdoors. The full light doors, clerestory windows, and extra long double hung windows all team together to create vantage points throughout the addition. The efficient bathroom has all the latest universal design amenities and is attractively styled to boot! Yet another design example that shows one needn't sacrifice style for safety.

**Thank You
to the following
subcontractors who
lent their expertise
to this wonderfully
gratifying project!**

- Statz Painting and Decorating, Inc.
- Rockweiler Insulation, Inc.
- Benjamin Plumbing, Inc.
- Schreffler Custom Flooring
- Ever Ready Electric
- Dischler Heating and Cooling, Inc.
- Marling Lumber Company
- Rob Dehner Exteriors, LLC
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- Ganshert Nursery & Landscapes, LLC
- VERHALEN, Inc.



Thank you to Marcia Hansen of Marcia Hansen Photographic Company, LLC for these beautiful photos!





Captain's Corner

A piece of Taff family history has recently found its way back to the homestead. At a garage sale, Larry discovered a pool table that once belonged to his grandfather, A.J. Taff.

What makes this table so special is that according to family lore, during prohibition the pool table was located in an underground club that was affiliated with A.J. Taff. The club, called The Tunnels, and the pool table were recently featured in Doug Moe's September 30 column in the Wisconsin State Journal. You can view the full article by searching www.madison.com.

The recently refurbished pool table is once again ready for action. And I for one, love hearing the old timey sound of the pool balls rolling down the wooden return. It is the sound of family coming home again.

Woof!

Tankless Water Heater?

By Dennis Hilsenhoff, Project Manager/Estimator, Benjamin Plumbing, Inc.

How can that be? We have been used to seeing a 40, 50 or 75 gallon tank in our basements all our lives. Now there is a new option, tankless! A tankless water heater provides you with unlimited hot water on demand. You don't store hot water and keep it hot 24/7. The only time a tankless water heater uses energy is when you turn on a faucet.

You may wonder – just how does a tankless water heater produce enough hot water for an entire household? A standard tank-type water heater has a burner that can use 40,000 to 75,000 BTUs. A tankless water heater will burn up to 199,000 BTUs in order to heat the water from the time it enters the heat exchanger until it exits, providing instantaneous hot water. The burner is

also modulating which means it will burn at a lower BTU rate based on the demand it is being asked to produce resulting in optimal efficiency.

water or not. Another byproduct of high efficiency is reduced green house gasses contributing to cleaner air and better quality of life for all.

The tankless model is also considerably smaller in size - on average about 2 feet tall and 18 inches wide, providing space savings and a variety of installation options.

And, the tankless water heater is built to last! Warranties on the heat exchangers vary from 12 to 15 years depending on the manufacturer, while the average warranty on tank-type water heaters is 6 years.

Water heating is the second largest energy use in today's homes. Tankless water heating is an economical, efficient and environmentally friendly means of supplying your hot water needs.



Most tank-type water heaters are anywhere from 60% to 67% energy efficient. Tankless water heaters are 90% to 98% efficient. So the savings are twofold, higher efficiencies and no stored water being kept at 120 degrees, whether you are using

In our house this dinner is fondly referred to as Woobie Chicken. I think it is because of the warm and comfy feeling you get as you eat it. Enjoy! - Kristin

Chicken & Mushrooms

- | | |
|---|-------------------------|
| 6 cloves garlic | 1/4c. balsamic vinegar |
| 4-6 chicken breasts | 1c. chicken broth |
| 2 T olive oil | 1 bay leaf |
| 4T flour, seasoned with salt and pepper | 1t. thyme (or to taste) |
| 1 lb. mushrooms | |

Dredge chicken lightly in flour mixture. Heat oil in skillet and cook chicken 2-3 minutes. Add garlic and flip chicken (so garlic is on under belly). Add mushrooms, cook another 2-3 minutes. Add balsamic vinegar, broth and spices. Cover and cook over medium heat 10-20 minutes. Remove chicken to platter. Flash boil mushrooms and juices to reduce liquid. Pour over chicken and serve.