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Winter 2011

Winter of Their Content

(With apologies to John Steinbeck)

What better way to weather the cold and snow than by having a lovely, efficient kitchen in which to cook warm and hearty stews. Food for the soul, room for the soul!

We can all relate to the cramped kitchens that have windows, doors or cabinets on every wall. Not much room for anything, certainly not entertaining. These homeowners were in just that predicament. A narrow hallway lead into a small kitchen with a narrow doorway that lead into the living/dining area. This kitchen did not give the homeowners the space desired.

Enter Bella Domicile and Al Curran who helped the owners take a look at their kitchen with a fresh pair of eyes.

After careful planning and designing, the wall separating the kitchen and living room was removed. This created not only a larger more inviting kitchen space, but the cook was no longer separated from guests while entertaining. By removing the wall, the spectacular views from the living room were suddenly part of the kitchen vista.

A roomy, yet functional island was designed with convenient storage, but can also

comfortably seat four. The richly hued granite top accents the rest of the kitchen design and makes quite a visual impact.

Sleek stainless appliances are mellowed by the gorgeous warm tones of the shaker style maple cabinets. The Corian countertops in a warm neutral with integral white double sink give the homeowners a large area for clean up. A white subway tile back splash gives the whole kitchen a modern look. A narrow counter along the wall, with ample cabinets above and below, round out the kitchen and give the owners flexible storage.

The new light oak kitchen floors were stained in a natural Swedish finish. The new floor was tied into the exiting living and dining room floors. There is such a seamless transition you would never know the kitchen floor wasn't original.

Special care was taken to create exceptional task lighting including; under cabinet lighting, recessed fixtures, a pendant over island and universal design-style rocker switches.

This project also featured many aspects of green remodeling; energy efficient appliances, natural wood flooring, low VOC finishes,





AFTER: Maple cabinets and stainless appliances give this kitchen a classy, modern feel.



AFTER: A renewed view of the kitchen from the living room.

reuse of existing trim, added insulation, removal of asbestos and lead hazards.

A beautiful kitchen, a beautiful project! A warm and welcoming space that helps take the edge off winter!



Thank you to

everyone who

our booth dur-

ing this year's

NARI Expo. It

is always

such fun to

people and to

see familiar

faces at the

show.

meet new

stopped by

Winter Into Spring

Even though it is technically still winter, that doesn't keep spring-like thoughts from popping into our heads! March 20th brings us the first day of spring. Before

too long the pretty blooms of hyacinths, tulips and daffodils will be peaking through the ground. It reminds us that soon it will be time to turn our thoughts to

tree and shrub trimming, raking yards and planning our gardens for summer.

It is coming soon!

Spruce Up Your Windows for Spring

by Chas Vaughan, Project Manager, Window Design Center

Spring is a great time to evaluate the condition of your windows to see if they need to be replaced. Here are some great tips from Lou Manfredini "Mr. Fix It" a frequent NBC contributor as found on www.marvin.com.

One simple test is to hold a candle by the windows edge. If the flame flickers, drafts are coming in through the window. This can be a sign of damaged or missing weatherstripping. Another critical item to check is the window frames. Visually inspect the paint to see that it is not peeling and check the glazing to make sure the glass is secure in the sash. Peeling paint is a sign that excessive moisture is moving through improperly sealed windows. Damaged glazing can also contribute to the

flow of moist air, causing the paint to fail. Additionally, take a flat-blade screw driver and check to make sure the window frame is in good condition. By gently probing the bottom corners of the exterior trim and sill, make sure the wood is sound. Wood can get wet, but it needs to dry. Rotted windows are a sign that water is not draining properly, so make sure trees and shrubs are cut back to allow sunlight and airflow over your windows. One other very simple check is to open and close each window to see if it operates smoothly. Do they slide easily, are crank mechanisms working correctly and are they able to be locked? If you are using sticks to prop windows open or have to use excessive force to open or close the windows, it's a

sign you should be thinking replacement.

If everything checks out OK, be sure to take good care of your windows. Give them a fresh coat of paint, frequent touch-up coats will keep your house looking and performing great. Clean the glass as well as any moving parts. Dust, pollen and excess paint can build up and cause premature failure of your windows. Lubricate cranking hardware and clean sash tracks and replace damaged or missing weatherstrip.

By cleaning and regularly inspecting your windows, you can catch any minor problems before they become major home repairs! So commit to inspecting your windows this spring, your house will thank you!

Thank You!

All of us at TZ of Madison, Inc. would like to thank our 2010 clients for allowing us the privilege of working on their homes.
We enjoyed our

We enjoyed our experiences and hope you are enjoying your new spaces.

Best wishes for a wonderful 2011!

Back by popular demand! We fancy ourselves connoisseurs of food. OK, we really just like to eat, so as requested we've included another of our favorite recipes. Enjoy!

Sweet Potato & Black Bean Stew

Ready Made Magazine Dec/Jan 2011 issue

1 T canola oil

2 sweet potatoes, peeled and chopped, 1" cubes

1 onion, peeled, roughly diced

1 red pepper, seeded and chopped

1 jalapeno, diced

1 clove garlic, minced

1 T chili powder

1 t cumin

1 t cayenne pepper

3 c. vegetable broth

14.5 oz. can black beans

14.5 oz. can tomatoes

1 c. frozen corn

1/4 c. fresh cilantro

1/4 c. fresh squeezed lime juice

Shredded cheddar, garnish

- Heat oil in large stock pot over medium high heat. Add sweet potatoes, onion, red pepper, jalapeno and garlic. Sauté until onion and peppers are soft, about 4 minutes.
- Add chili powder, cumin and cayenne pepper and stir well. Reduce heat to medium, cover pot and allow sweet potatoes to soften, 7-8 minutes, stirring occasionally.
- After sweet potatoes are fork tender, add vegetable stock, black beans and tomatoes.
 Bring to a boil stirring well and scraping the bottom of pot to incorporate all of the spices.
 Add frozen corn. Reduce heat to simmer and cook for additional 15 minutes.
- Before serving, stir in cilantro and lime juice. Season to taste with salt and pepper. Serve stew with cheddar cheese garnish. Serves 6-8.