

elite news

Elite Kitchens and Bathrooms' Client Newsletter
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Organize with Verona Jungling New Routines to bring Fall Comfort

As summer turns into fall, I find myself wanting to bring order back into my home. The carefree summer days are now turning into the days of a new routine. A routine that could use some new order. So that makes me think of organizing. Perhaps you are thinking the same thing. If not, hopefully some of these ideas will get you thinking about joining me in my madness that is constantly trying to make order out of chaos! But, one thing is certain, if we need to organize, let's get creative about it!

So, you've probably guessed by now that I am looking into unique and useful ways to organize your home - not just your kitchen. Since our business is designing kitchens, I thought that would be a great place to start. At Elite Kitchens, we already design our kitchens with lower cabinet drawers so that everything can be easily accessed. We also have been designing an additional drawer under the sink cabinet-a great place to store your tea towels, washcloths, etc. We have lots of drawer organizers to choose from as well. Consider cutlery dividers. I have one that is two levels to store even more! We have lots of pullouts to show you to maximize space in even the smallest of kitchens. I realize that the best way to show you these ideas is with photos, so if it is true that a picture is worth a thousand words, here's about five thousand words' worth of organizing ideas!

We also found the perfect place to store your large platters and cookie sheets-right above the fridge! No sense putting the liquor in that cupboard-you can't reach what's at the back! Only when your tall cousin comes over can you get at it! So, why not put things up there that are long and can be reached even by us shorter people? On the top shelf above the cookie sheets I keep my turkey platter and roaster that only come down once a year. Usually my tall cousin is over for dinner and can reach them for me!

USE EVERY SPACE

Another great storage idea is under the kitchen sink. I already told you how at Elite Kitchens we recommend putting a drawer at the bottom to store kitchen linens, but there is still quite a bit of space in that cabinet and a great way to keep it organized is to put up a tension rod and hang your spray bottles there.



THINK OUTSIDE THE BOX

Where do you store your measuring cups and spoons? I found a way that keeps them handy and organized! Love this idea! Put hooks onto the inside of your upper cabinet doors and hang them there! Brilliant-I can hear you saying it as you are reading this! I have been putting things on the inside of cabinet doors for years. I have some favourite recipes and a cork board to put those take-out menus and lunch ideas on. Now I have a new use for the inside of the cupboard doors!



Organize for Fall, continued...



The "Magic Corner"

There is one area in the kitchen that always seems to be a concern. The dreaded lower corner cabinet. Many attempts have been made to make this area more useable, and I wanted to introduce you to a brand new idea that uses the space more efficiently but is still very accessible. It is called the "Magic Corner" and we have one in the showroom just because it is so amazing that you might want to come and check it out in person! This clever little unit keeps your back from breaking and lets you store more than ever in this large space. Here's a photo, but

you might just want to come down to our showroom where we just installed one in the newest kitchen display!

And don't forget about the garbage and recycling! We have found a place for that too! It's not ugly nor inconvenient. It's in the cupboard! What I like best about the pull out garbage can is that when the kids throw something into the garbage and miss, it's right there on the floor and they can't just shut the door and wait until mom cleans it up! You might think that your kitchen doesn't have much storage, but Ken and the team can find you more than you can imagine!



One last idea I want to share with you. I recently got on the band wagon of using an electric toothbrush. It's awesome! But now I have something cluttering up my bathroom counter. Hmmm, how to solve this dilemma? I had that fantastic husband of mine cut a whole in the wall between the studs and make a cubby to keep them neat and tidy. He lined it with wood stained the same as our bathroom cabinetry and put an outlet in the top and it looks amazing! No more clutter!

I hope you found some inspiration and something useful in this blog. Until next time! Happy organizing!

Read more and subscribe on our website: elitekitchencentre.com

New Cabinet Inserts on our Website

We've updated our website with a new look and added new products. Among the many products, we now have a selection of cabinet organizers & inserts you can view directly on our site at: www.elitekitchencentre.com (Look under the Products section).

Subscribe to our email newsletter to get quarterly news, recipes & updates delivered to your inbox.

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We've done some renovations on our website! Visit elitekitchencentre.com and tell us what you think about our new look to receive \$500 in free accessories when you spend \$10,000 or more on cabinetry. (Be sure to mention this coupon!) Hurry! Offer ends September 30 2014.

Fall for the Flavour of... Roasted Fall Vegetables with Angie Quale



Thanks to Angie Quale of Well Seasoned for the Recipe:

One of my favorite fall side dishes is a simple roasted vegetable medley seasoned with Herbs de Provence. I change it up occasionally, adding other vegetables as they are available and sometimes garnishing it decadently with chopped fresh dates, a little feta cheese & fresh parsley!

Herbs de Provence is a classic French seasoning blend of rosemary, fennel, thyme, savory, marjoram & lavender that works particularly well in this recipe but also with roasted chicken or pork.

Roasted Fall Vegetables with Herbs de Provence

- 2 large sweet potatoes or yams peeled & cut into 1/2" pieces
- 1 large white onion
- 2 large carrots
- 2 large parsnips
- 12 Brussel sprouts, cut in half
- 3 Tbsp. olive oil
- 2 Tbsp. Dijon mustard
- 3 tsp. Herbs de Provence
- 1 tsp. kosher salt
- 1 tsp. freshly cracked black pepper

Preheat oven to 350 degrees. Wash, peel and cut all vegetables into 1/2" slices, place in a large casserole dish. Whisk together remaining ingredients. Pour over vegetables and toss to coat. Bake for 35 - 40 minutes or until fork tender. Serve warm or at room temperature.



A SPECIAL THANK YOU TO OUR READERS

Bring this newsletter into Well Seasoned before September 30th, at their new location at #117 - 20353 - 64th Avenue (just west of Costco) in Langley and they will give you a

FREE bag of our Herbs de Provence so you can try this recipe for yourself. We know you are going to love it!

www.wellseasoned.ca www.facebook.com/wellseasoned