

# indē

HOME REMODELING

**VIEW OUR FEATURED KITCHEN**

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**INDUCTION COOKING HEATS UP**

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Holidays  
2014  
**ISSUE**  
No. 3



# INDE CONTENT



## FEATURED KITCHEN

I love it when a plan comes together! This homeowner made sure everything was planned step by step.



## RECIPES FROM THE STAFF

### 4 JULY FEATURED KITCHEN

Our Q&A with this family talks about the thoughts and mindset needed when remodeling a kitchen.

### 9 NEW PRODUCTS

See the new sinks hitting the market this season. Highlights are Moen's farmer-style sinks to modern designs by Guildstone.

### 10 NEW PRODUCTS

New faucets are being revealed all the time. See what is on the cutting edge!

### 11 INDUCTION COOKING

In this article by Jamie Gold from ForResidentialPros.com, learn about induction cooking and why it's becoming the hottest new kitchen must have.

### 14 WHAT'S NEW AT INDE

Read about our involvement at Homearama 2014!

Summer brings us varieties of color from all around the state. Don't forget to look close to home for the best inspiration.

Summer is here, and that can mean a few things if you are sitting in your kitchen thinking it's time for a touch up. As flowers and plants start to bloom and show their final colors before fall, it can inspire you in ways you may not have thought.

In this issue we talk with customers who were inspired by their outdoor space, their deck in particular. Frustrated by having to go to the family room just to exit to the

deck, they were fueled by the need to create a better space for eating and living. So if you are looking to remodel but do not know where to start, look to those around you. They can be an invaluable resource!

Happy renovating!

*DeWils*

# LIFE AFTER THE REMODEL

**New habits form:** being inspired to cook after a kitchen remodel.

**W**e all know that remodeling can cause a bit of stress during the planning, and especially during the construction. If you take your time and plan as far ahead as you can, the payoffs will be much greater. For the homeowner of our featured kitchen, there even were some unexpected benefits once your remodel is complete!

## WHAT WAS YOUR PRIMARY MOTIVATION FOR REMODELING YOUR KITCHEN?

It started when we decided that we needed to replace our worn

out flooring, and old counter tops.

## WHERE DID YOU FIND THE MOST INSPIRATION?

When we first started looking around, we hit all the classic spots. We went to kitchen

stores around Rochester, other showrooms (including Inde). In addition to showrooms and stores, we browsed websites like Inde's site and Houzz. There are so many ideas available online you'd think it would be easy to find something you like!

## BELOW

**The Wolf stove was a must have appliance, and vital to cooking in the new kitchen.**







#### ABOVE

Tiur sitatur, siminc-  
te lacessin eos adi  
quae quam faccaturi  
iducienisi cullore  
henduntia pore.

#### WHAT WAS A KITCHEN FEATURE THAT YOU FOUND THAT MADE YOU SAY “I HAD TO HAVE THAT!”?

The first thing we knew we had to have were the cabinets and the a new counter top. Later in our remodel, we chose to upgrade the appliances from our original plan.

#### WHAT WAS YOUR MUST-HAVE FEATURE FOR YOUR NEW KITCHEN?

Some of our appliances we knew needed updating, we decided on a Sub-Zero

refrigerator, a Wolf range, and of course the DeWils cabinets.

#### WHAT FEATURE DID YOU INVEST THE MOST IN?

It was definitely the DeWils cabinets. We knew we needed more storage, and our designer helped us find creative ways to do just that. Our appliances were a close second.

#### HOW DID YOU PREPARE FOR THE REMODELING PROCESS?

We set up an area in our laundry space that could function as

a temporary kitchen and all important place to get coffee. We actually still use the area for coffee!

#### SO WAS THERE ANYTHING YOU WEREN'T PREPARED FOR?

No, I'd say that we were well prepared for everything.

#### ABOUT HOW LONG DID YOUR KITCHEN REMODEL TAKE?

About five weeks. We took our time finishing up a few odds and ends. The back splash took us some time, and we are still





**Outlets close to the counter top and out-of-sight provide flexibility for bringing over appliances to a cooking area, or quickly charging a phone or laptop.**

## Everyone's Got An Idea

Sometimes ideas come from every where at once, whether it is yours, your designers or the installer. Keeping an open mind will let your kitchen shine!

**SEE THIS KITCHEN ONLINE** 

→ trying to decide on a light over the kitchen table.

### **WHAT WAS YOUR BIGGEST CHALLENGE DURING THE REMODEL PROCESS?**

Hands down, living without a kitchen.

### **WHAT THINGS DID YOU LEARN DURING THE REMODEL PROCESS?**

Everyone from our designer, the general contractor, and the installer had their own great ideas of things that could tweak the final product. It really gave a sense that we were working with one team, and not just individuals who show up to the house at different times.

### **WHAT WAS YOUR FAVORITE AND LEAST FAVORITE PART DURING THE**

### **WHOLE PROJECT?**

Easily our favorite part was watching everything come together. From our initial meeting in the showroom to decisions that were made on the fly, watching piece by piece fall into place was a great feeling. We have no least favorite part!

### **WHAT ADVICE WOULD YOU GIVE TO ANYONE WHO IS LOOKING FOR REMODEL?**

Plan ahead as best you can. Be involved throughout. And go the extra mile. We drove to Syracuse the day they were cutting the granite to make sure we knew what the island would look like. Our island is like a painting. We would not have done that if we were not as involved.

### **WHAT HAS CHANGED IN YOUR LIFESTYLE SINCE YOUR NEW KITCHEN?**

I took up cooking and baking. And I have gotten pretty good at it. My wife cooked before. But to me cooking was \$6 meals or a roaster chicken at Wegmans. I figured it would be foolish to have such a great kitchen and not learn to use it. So now I follow recipes from the Internet and collect cookbooks from restaurants or bakeries I go to. I like to bake artisan breads, pizza and my favorite: sticky buns.





# Featured Kitchen Project Sheet

**NOV 2014**

## Design Selections & Features

### MAJOR SELECTIONS:

#### PERIMETER CABINETS

**DeWils Athina**  
*Cherry Stain*  
*Inset*

#### ISLANDS CABINETS

**DeWils Athina**  
*Cherry Stain*

#### MAIN FAUCET

**Delta – Addison Pull Down**  
**Touch**  
*Stainless*

**Kohler – Poise Sink**  
*Stainless*

#### PREP FAUCET

**Delta – Addison Pull Down**  
*Stainless*

**Kohler – Poise Bar Sink**

#### BACKSPLASH

**Tumbled Crema Marfil**  
*3x6*

#### APPLIANCES

**KitchenAid, WOLF**

### PROJECT DETAILS:

#### LOCATION

*Pittsford, NY*

#### LENGTH

*5 weeks*



**GRANITE**  
**White Springs**

*Stay tuned for more*  
**FROM THIS PROJECT**

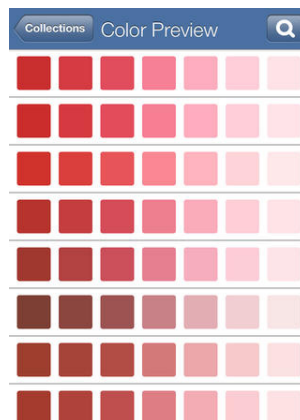
at [theindestudio.com](http://theindestudio.com) blog



# THE ULTIMATE TOOL

FITS IN YOUR POCKET

Finding the right color scheme for your room is one of the most important parts of the remodeling process. Each app allows you match colors to their huge selections.

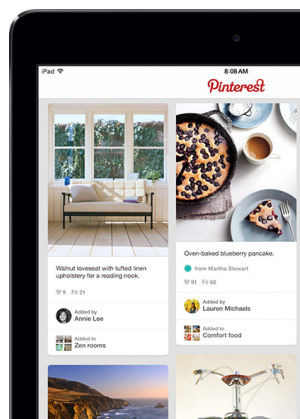


**Color Capture**  
BENJAMIN MOORE

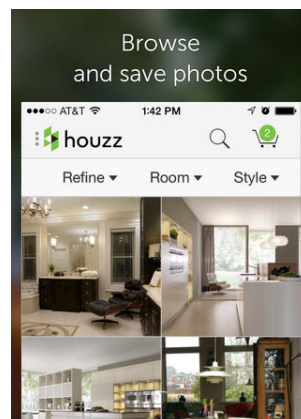


**Color Snap**  
SHERWIN WILLIAMS

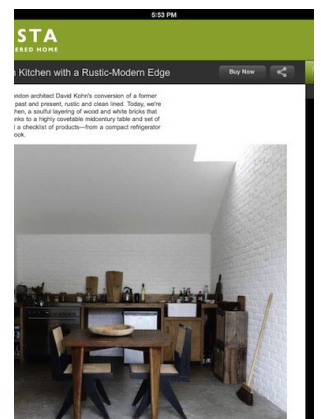
There are tools all around you to help you during your kitchen remodel. Looking at different options for inspiration is a necessity to find your dream kitchen. Pinterest, Houzz and Remodelista are some of our one favorites to use.



**Pinterest**



**Houzz**



**Remodelista**

Brazilian cherry hardwoods have a range of deep hues excellent for classic white kitchens.

# COUNTER STAINS & DIRT

**Kitchen flooring** is becoming more important as homeowners look to fuse more than one living space.

**H**ardwood floors will never go out of style. The boards you choose can give your space a natural feeling, one you can not get with standard tile or laminates. We have noticed that many more customers are requesting hardwood floors to expand past their kitchen, and into

other living spaces like family rooms and dining rooms.

Seeing your fresh, new hardwood floors installed is a beautiful feeling. As we install them more and more, customers continue to ask us the best way to care and maintain them. With a good spirit and some elbow grease, your floors can stay like new for years. ■





## GRANITE

Seal it every 15 years, and during those years just clean with mild soap and water.



## QUARTZ

Requires no sealing and is the most durable, stands up to heat and other wear and tear. Mild soap and water to clean.



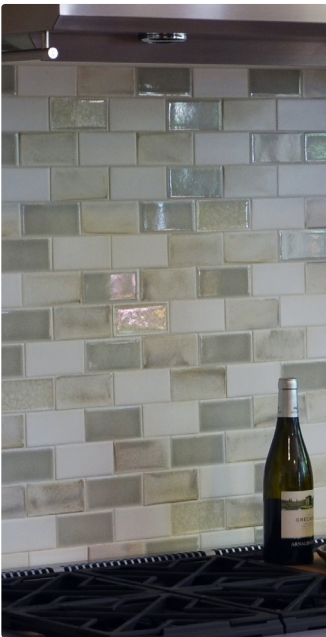
## SOLID SURFACE

Nonporous = no sealing, no staining. Mild soap and water to clean but susceptible to scratches and burns.



## MARBLE

Very porous, making it very susceptible to stains, even with sealing. Only clean with neutral pH detergents.



## TILE

To clean use mild soap and water but will need to seal periodically when you start noticing discoloration in the grout.



## LAMINATE

For tough stains, use Formula 409, Pine-Sol then let sit to draw out the stain. Make sure to wipe not scrub.



## STAINLESS STEEL

Fingerprints show and must be wiped off frequently, mild soap and water will clean off most grime.



## BUTCHER BLOCKS

Scrub the block with mild soap right after every use, also keep a spray bottle of undiluted white vinegar to disinfect.



### Heat & Glo Gas

Mezzo gas fireplaces have flush to wall installation for a clean, modern design. Crushed rocks are illuminated by LEDs from the underneath.

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**More info:**  
<http://www.heatnglo.com/>

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### Astria See-Through

Expansive two-sided opening. Full function remote, and "smart mode" modulating flames to maintain desired room temperature.

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**More info:**  
<http://www.astria.us.com>

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### Napoleon Multi-View

Available as see-thru or three-sided, making it a great focal point between rooms. Offers a 1,000 square inch viewing area.

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**More info:**  
<http://www.napoleon.com/>

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### Valor H5 Fireplace

Combines compact design with a generous view area, highlighting a collection of ambient fires and glowing embers.

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**More info:**  
<http://valorfireplaces.com/>

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### Heatilator Linear

Available in 36", 48", and 60" sizes. Includes IntelliFire Touchscreen Remote with intuitive controls.

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**More info:**  
[www.heatilator.com/](http://www.heatilator.com/)

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# holiday recipes

FROM THE INDE STUDIO

dessert



## Sweet Potato Pie



**PREP TIME**  
40 MINUTES



**TOTAL TIME**  
60 - 80 MINUTES



**SERVINGS**  
6 - 8

1. Pre-heat oven to 350 degrees
2. Cream butter with mixer and and 3/4 cup sugar
3. Beat until blended
4. Add egg yolks, sweet potatoes, evaporated milk, vanilla, cinnamon, nutmeg & ginger.
5. In a separate bowl beat egg whites. When foamy add 1/4 cup sugar. Beat until stiff.
6. Fold egg white mixture into sweet potatoes.
7. Bake for 40 minutes.

1/4 Cup Softened Butter  
1 Cup Sugar  
2 eggs – Yolk & White Separated  
Cups Mashed Sweet Potatoes  
3/4 Cup Evaporated Milk  
1 Tsp. Vanilla  
1/2 Tsp. Cinnamon  
1/2 Tsp. Nutmeg  
1/4 Tsp. Ginger  
1 Pie Shell



## Pumpkin Pie Ice Cream



**PREP TIME**  
OVERNIGHT



**TOTAL TIME**  
20 MINUTES



**SERVINGS**  
6 - 8

1. Spread ice cream layer in pie shell and freeze over night. It must be frozen solid.
2. Mix pumpkin, sugar, salt, pumpkin pie spice, into medium bowl and fold in to whipped cream.
3. Fill pie shell and freeze over night before serving.

*1/4 Quart Vanilla Ice Cream*  
*1 Cup Canned Pumpkin*  
*3/4 Cup Sugar*  
*1/2 Tsp. Salt*  
*3/4 Tsp. Pumpkin Pie Spice*  
*1 Cup Heavy Cream - Whipped*  
*1 Pie Shell*

*dessert*



*dinner*



## Coconut Chicken



**PREP TIME**  
20 MINUTES



**TOTAL TIME**  
30 MINUTES



**SERVINGS**  
3 - 4

1. Crush corn flakes in a large bowl and add coconut flakes.
2. In a separate bowl beat 2 eggs and add milk. Whisk until blended, then coat chicken strips.
3. Bread and coat chicken strips.
4. Fry on each side until golden brown and cooked through.

*4 Cups Corn Flakes Cereal*  
*1lb Chicken Strips*  
*1 Cup Coconut Flakes*  
*2 Eggs*  
*1/4 Cup Milk*  
  
*Coconut Oil*



*dinner*

## Mongolian Beef



**PREP TIME**  
15 MINUTES



**TOTAL TIME**  
20 MINUTES



**SERVINGS**  
3 - 4

1. Cut flank steak diagonally across grain into thin slices.
2. Combine steak and corn starch in large bowl. Toss until coated then set aside.
3. Combine water, brown sugar, soy sauce in a small bowl and set aside.
4. Heat oil in a large non-stick skillet over medium-high heat for 1 minute.
5. Add steak to heated frying pan and cook 3 minutes.
6. Add brown sugar mixture to steak and cook 4 minutes or until sauce thickens.
7. Sprinkle with green onion and serve.

1lb Chicken Strips  
1½ Tbsp. Corn Starch  
½ Cup Water  
⅓ Cup Packed Brown Sugar  
⅓ Cup Low Sodium Soy Sauce  
1 Tbsp. Canola Oil  
3 Garlic Cloves  
½ Tsp. Fresh Grated Ginger  
¼ Cup Sliced Green Onions

## Quick Pumpkin Pancakes



**PREP TIME**  
10 MINUTES



**TOTAL TIME**  
15 MINUTES



**SERVINGS**  
4 - 6

1. Heat Griddle to 350 degrees.
2. Mix all ingredients in a large bowl.
3. Spray griddle with non-stick cooking spray.
4. Spoon ¼ cup mixture onto griddle.

2¼ Cups Pancake Mix  
1¼ cups skim milk  
½ Tsp. Canned Pumpkin  
2 Tsp. Vanilla  
1 Egg  
½ Tsp. Cinnamon

*breakfast*





*dessert*



## Baked Potato Soup



**PREP TIME**  
20 MINUTES



**TOTAL TIME**  
35-40 MINUTES



**SERVINGS**  
4-6

1. Place bacon in large, deep skillet. Cook over medium heat until browned. Drain, crumble, and set aside.
2. In a stock pot, melt the margarine over medium heat. Whisk in flour until smooth. Gradually stir in milk, whisking constantly until thickened. Stir in potatoes and onions. Bring to a boil, stirring frequently.
3. Once boiling, reduce heat, and simmer for 10 minutes. Mix in bacon, cheese, sour cream, salt and pepper.
4. Continue simmer, stirring frequently, until cheese is melted.

12 slices of bacon  
(regular or turkey)  
2/3 cup margarine  
2/3 cup flour  
7 cups Milk (1% or Skim)  
4 large baked potatoes  
peeled or cubed  
4 green onions  
1 1/4 cups shredded  
cheddar cheese  
1 cup of sour cream  
1 tsp. salt  
1/2 tsp. ground black  
pepper

**WE HOPE YOU HAVE A  
WONDERFUL HOLIDAY SEASON!**



# #36

This past October it was announced that Inde Studio was named in the 2014 Rochester Top 100 for the first time!! The Rochester Top 100 recognizes the fastest growing privately owned companies in the Great Rochester New York region. We are very excited about being named in the Rochester

The Rochester Top 100 is an annual list of the fastest growing privately held companies in the Rochester area. It is published by the Rochester Business Alliance.

— Beth Bird, G.M.



## SPOTLIGHT ON: Neil Turner

We are always looking for new Kitchen & Bath Designers! Meet the newest member to the Inde family, Neil Turner!

**Hometown:** Avoca, Michigan

**Experience:** 15 years

**Hobbies:** Golfing, Classic Cars, Fishing

### How did you get into the business?

My family is in the carpentry field, so I learned a lot from them. Afterwards I spend some time in California at a Cabinet shop, which helped me learn the business and how cabinetry takes form.

### Where do you get your inspiration?

I like to take ideas from past jobs and use those to help my current customers. Seeing those ideas come to fruition, and simultaneously thinking outside the box inspires me in my work.



DON'T MISS THE NEXT ISSUE!

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**[WWW.THEINDESTUDIO.COM](http://WWW.THEINDESTUDIO.COM)**

**WE ARE MONROE COUNTY'S FINEST TEAM OF KITCHEN AND MASTER BATH REMODELERS, FROM DESIGN TO DELIVERY.**

We invite you to stop into our 5,000 square foot showroom and get some ideas for your future kitchen remodel. Our expert kitchen designers will give you a tour around our showroom to show you a variety of kitchen and

bathroom displays. Come and see all that inde has to offer; kitchen and bath layouts, cabinets, countertops, lighting, plumbing, flooring, tile all under one roof – you are sure to get some great ideas! Stop in to learn the latest styles and newest trends in kitchen design. For a one-on-one consultation with our designers call **585-249-8100**.

## PHOTOS

- 3 **"DEWILS SHAKER STYLE CABINETS FROM HORIZONS COLLECTION SHOW IN 'JUST WHITE' PAINT ON MAPLE"**  
<http://dewils.com/>
- 9 **"MTI BATHS COUNTER SINK"**  
<http://mtibaths.com/products/sinks/lavatory-counter-sinks/MTCS-800-D48>
- 9 **"GUILDSTONE COUNTER SINKS"**  
<http://www.proremodeler.com/furniture-guild-guildstone-countersinks>
- 9 **"MOEN 1800 SERIES"**  
<http://www.moen.com/>
- 9 **"KOHLR PRESERVE KITCHEN SINK"**  
<http://www.emcogta.com/core-values/>
- 10 **"BLANCO MINI FAUCET"**  
<http://www.proremodeler.com/blanco-mini-faucet>
- 10 **"BRIZO PULL-OUT FAUCET"**  
<http://www.brizo.com/kitchen/collection/solna.html>
- 10 **"INSINKERATOR ALL-IN-ONE"**  
<http://www.proremodeler.com/insinkerator-all-one-tap>
- 11 **"LAMINATE"**  
<http://www.formica.com/en/us/knowledge/homeowner/kitchen/how-to-guides/5-steps-for-laminate-countertop-restoration>
- 11 **"QUARTZ"**  
<http://www.silestoneusa.com/showroom/kitchens/>
- 11 **"MARBLE"**  
<http://loranadamp.com/the-advantages-of-using-carrera-marble-countertops/carrera-marble-countertops-pros-and-cons/>

## CONTENT & COPY

- 9-10 **"MTI BATHS COUNTER SINK"**  
<http://www.proremodeler.com/mti-baths-counter-sinks>
- "GUILDSTONE COUNTER SINKS"**  
<http://www.proremodeler.com/furniture-guild-guildstone-countersinks>
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<http://www.moen.com/>
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<http://www.proremodeler.com/blanco-mini-faucet>
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- "INSINKERATOR ALL-IN-ONE"**  
<http://www.proremodeler.com/insinkerator-all-one-tap>
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- "DANZE TRADITIONAL BATH COLLECTION"**  
<http://www.proremodeler.com/danze-traditional-bath-collection>
- "WATERMARK ZEN COLLECTIONS"**  
<http://www.proremodeler.com/watermark-zen-collection>

