



Mark & Nancy Benson

Owners

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THANK YOU to all of our clients, friends, employees, and trade partners for a wonderful 2017! We're excited to see what 2018 has in store for us and the fun projects and people that we'll get to work with!

Kitchen Islands For Smaller Kitchens

According to the National
Association of Home Builders,
kitchen islands are a home design
trend that will continue into 2018.
Homeowners love the look,
convenience, and versatility of
having multi-functional space in
their kitchens.



Not every kitchen, however, lends itself to a massive island in the middle of the room. But that doesn't mean you can't include an island in your kitchen remodel. Here are a few options for enjoying the benefits of an island when you remodel - even if you have a smaller kitchen.

 A Small Butcher Block/Sink Combo: Consider an island that is essentially a compact butcher block (for chopping/cutting) with a built-in sink for washing veggies. It's a great workspace that doesn't take up much valuable floor space. And you can forget about cutting boards!

- A Small Butcher Block/Sink Combo: Consider an island that is essentially a compact butcher block (for chopping/cutting) with a built-in sink for washing veggies. It's a great workspace that doesn't take up much valuable floor space. And you can forget about cutting boards!
- Make it Mobile: Another option is to have a butcher block mounted on a
 rolling stand like the one you see here. You can store items below and move
 the island to where it's more convenient. And if your kitchen is narrow, you
 can make the island narrow to match.
- Make Your Island Table Height: Most kitchen islands are counter height, but a lot of families don't like sitting at that height for meals. If you want to include an eating space in your kitchen you could have your remodeler build you a table with a quartz top. It can be a workspace when you want it and a beautiful kitchen table for dining.

How Has Your Kitchen Changed?

There's little doubt that kitchens have changed dramatically over the years. Here are a couple of things we (or perhaps our parents) used to do in the kitchen that we don't do anymore.



- · Make coffee on the stove with a percolator
- · Defrost the freezer

What would you add to the list?

Have a wonderful December! Reach out anytime – we're here to help

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We believe that the best way to make new friends is through our old friends.

That's why referrals are so important to us!

Please keep us in mind as you are talking to your family/friends/colleagues.