

Six Ways To Create the Perfect Thanksgiving Kitchen



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It's November! We hope that you've had a great fall so far. Please don't hesitate to reach out to us anytime with any home remodeling questions you have. We're here to help!

Six Ways To Create the Perfect Thanksgiving Kitchen

It's too late to tackle a major remodeling project for this year's Thanksgiving feast, but it's during these events that we see and feel the current challenges and hassles related to our spaces (kitchen, dining, guest accommodations, etc.)

What it's *not* too late to do is talk to us about getting your remodeling projects completed for *next* year's holiday events!

As you reflect on your current kitchen, you may be facing many challenges when preparing Thanksgiving dinner such as lack of proper space for preparing food, storing dishes, and seating guests. A lot of times, your Thanksgiving dinner preparations can be an exercise in frustration. By making modifications to your kitchen, you can be better prepared for hosting the big Thanksgiving meal!

Six Ways To Create the Perfect Thanksgiving Kitchen:

1. Open Up Your Space

If your guests arrive before the food is fully prepared, you could find yourself in a very crowded kitchen. Opening up this space will give your guests room to move around and socialize while you prepare.

The best way to make more space is taking out one of the walls that separate your kitchen from the other rooms in your home. You'll need to work with a professional to do this, as the wall you decide to remove may be load bearing.

2. Add Counter Space

Nothing is more limiting than having inadequate work space in your kitchen. Stuffing a turkey, preparing multiple courses of food and making several desserts all requires adequate work space. Installing a kitchen island is one of the best ways to add work space to your kitchen.

3. Replace the Appliances

Old appliances seem to break down at all the wrong times (like when you're in the middle of a big family meal). Replacing your old appliances with modern, reliable, energy-efficient units will help ensure that your Thanksgiving goes without a hitch.

4. Install Additional Seating

You're going to need to provide a place for your guests to sit. Installing a high counter that doubles as a bar where people can sit to drink can help you entertain while you work.

5. Optimize Your Storage

Being able to quickly reach your cooking utensils will help you stay efficient in the kitchen. While standardized cabinets are adequate for holding pots and pans, custom-built cabinets can take your kitchen organizational system a step further.

Talk to us about installing specialized cabinetry like a spice cabinet, pull-out pantry, and extra deep pull out drawers. Custom cabinets can help ensure that the cooking utensils you need will be readily available when you need them.

6. Contact Us!

We can help you design your ideal kitchen so that the perfect Thanksgiving dinner can be a possibility. Make a list of this year's challenges and constraints in your space and start dreaming and planning for next year!

A November Mystery

"I was never very good at math, so could someone please explain how 10 people can share a 20-pound turkey at Thanksgiving and each gain 3 pounds?" —Anonymous

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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.