

is susceptible to stains, requires maintenance and can absorb bacteria from food. Quartz is a better choice for homeowners.

Quartz is an engineered stone product that often goes by the brand name Zodiaq. Solid surfaces such as Corian are another option; solid surfaces are nonporous and do not harbor bacteria.

“I think the cook makes the kitchen gourmet,” says Peirick. “When you redo your kitchen, no matter if it’s plain or fancy or somewhere in between, your whole attitude about cooking changes.”



SUBMITTED PHOTO

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Whether you are considering a remodel, or designing a kitchen for a new home, it’s important to first take inventory of your cooking habits, then plan the workflow and add special features to make cooking fun. “At JP Kitchen, we want people to use their new kitchen with ease and comfort, so whatever makes the transition from the old to the new kitchen smoother, we try to do for them,” says Peirick. “We help them create ‘My Kitchen.’”

EXPERT TIPS:

Top three things that make a kitchen gourmet:

- Extra dishwasher
- Extra sink or prep sink
- Wall ovens

Top areas to steal space from in the kitchen:

- Pantry
- Corners
- Stacking cabinets 🏠