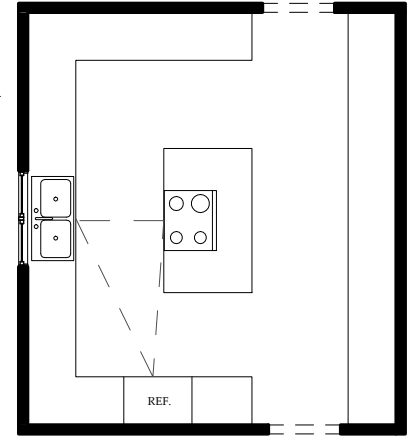


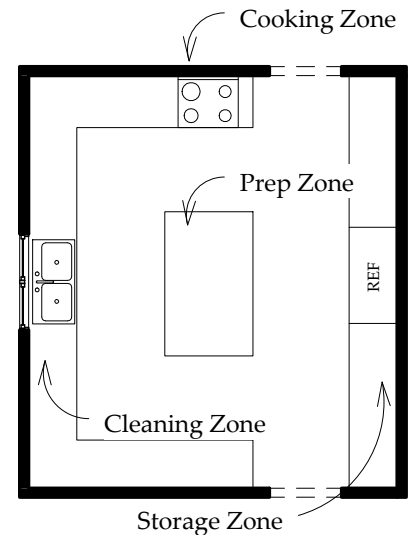
Arguing Against The Triangle

For years, the conventional wisdom of kitchen design has emphasized the utility of the work triangle. Placing the sink, cooktop, and refrigerator in a triangular pattern allows for the task centers of storage, cleaning, prep, and cooking all within easy reach. In many Kitchens, this pattern is efficient and works well -- especially when only one individual is doing the cooking. While this may work well for a single cook, adding another cook, or family members, can sometimes cause things to feel cramped.



An alternative to the work triangle is establishing "work zones" where tasks are organized according to function. Laying out these zones in an organized manner makes it much easier for more than one person to work comfortably in the Kitchen.

As more and more families choose to eat-in rather than dine-out, and interest in cooking is piqued by sources such as The Food Network, we will see the necessity of accomodating these needs when designing new homes and additions. With the Kitchen being the common gathering area in most homes, a larger space that allows for work zones offers side benefits as well. Locating the cleaning, cooking, and storage areas in such a manner as to control traffic flow helps manage everyday life and can be a real benefit that clients can appreciate.



There are advantages to both methods that offer flexibility in identifying, understanding, and solving clients' wants and needs.

My website is now up at www.carriagestone.com. I have included some information to help clients understand the construction process as well as what is involved in developing their construction drawings. I hope you find it a useful tool and one that you feel confident in recommending to anyone you might know who would like to understand the process a little better. I'd enjoy hearing your thoughts and opinions.

Also, I will be adding designs on a continuing basis, so please check back often to see what's new.