

## Four Tips To Help You Perk Up Your Kitchen

(NAPSA)—Remodeling a kitchen can be a great idea—for most families it is the heart of the home and most-used room—and it can be easier than you may realize, if you heed these four suggestions.

## Helpful Hints

- Cabinet "magic": Instead of going through the trouble and expense of installing new, custom cabinets, give your current ones a coat of paint, new pulls and knobs or perhaps new doors.
- 2. Light up your life: It can be a bright idea to improve the lighting. Make sure overhead lighting is concentrated in those areas where you work the most, such as over the stove and sink. Under-cabinet lighting can also be a good idea.
- 3. Be sink smart: You needn't change every appliance if they're working well but one thing that can give any kitchen a new look is to change the sink, the mostused appliance. For example, BLANCO sinks save space on the counter and make everyday cleaning and prepping easy. Those made of SILGRANIT are impervious to scratches, chips and stains while the company's newest stainless material, DURINOX, resists fingerprints and scratches. If you can, keep the plumbing in the same place it is now, to save time, trouble and money.
- 4. Clever, convenient accessories: A few little things can make a big difference. Sink accessories add functionality while letting you create your own personalized workstation. Custom stainless grids and elegant drain covers and strainers can make prep work more pleasing, cleanup less complicated, and enter-



Kitchen sink accessories such as "floating" colanders and cutting boards can add a splash of personality, a dash of sophistication and a pinch of much-needed convenience.

taining an event reserved for graciously accepting compliments.

As one kitchen designer put it: "Most clients are particular about aesthetics, but all clients insist on functionality. People want spaces that convey their personality, but most of all want their kitchen to make their lives easier."

In response, Blanco came up with grids that float inside the sink to dry dishes, elevate pots or wash vegetables; colanders and cutting boards that can sit on top of the sink or on a specially engineered ledge to save counter space and make prep work a dream. You have to set the colander inside the sink anyway, while using the cutting board in the sink is a sneaky way to get in more counter space and make the job of prepping easier, too.

## Learn More

For further facts and tips and to see a variety of available accessories, go to www. blancoamerica.com.