

# Home & Garden Lifestyle

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**MINI MAKEOVER**  
You don't need to go to extremes to give a room a face-lift.  
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# Relocation, Relocation, Relocation

Prepared for yet another move, this time back to South Florida, it was getting tough to think outside the boxes.

BY M.B. ROBERTS  
SPECIAL CORRESPONDENT

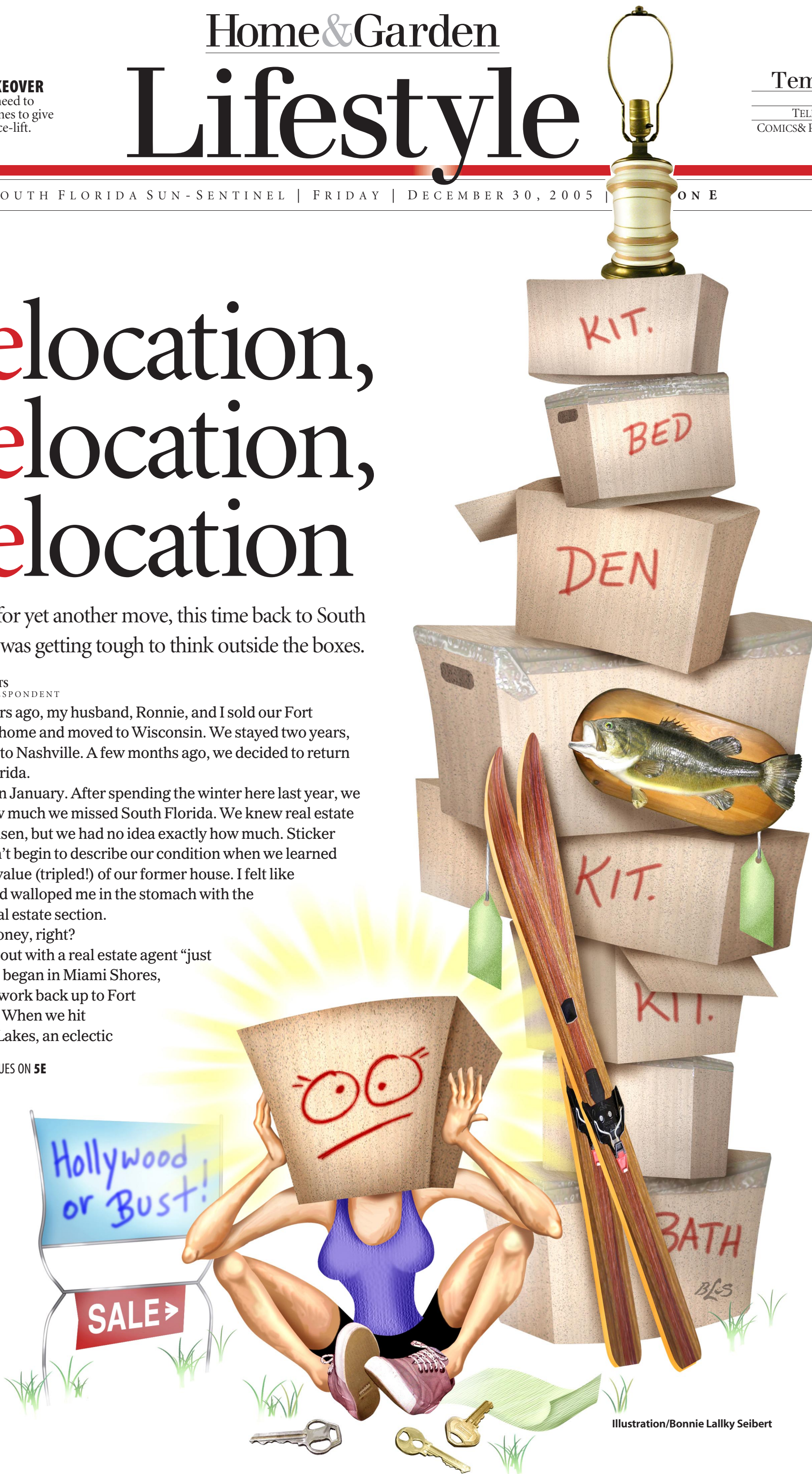
Seven years ago, my husband, Ronnie, and I sold our Fort Lauderdale home and moved to Wisconsin. We stayed two years, then moved to Nashville. A few months ago, we decided to return to South Florida.

Blame it on January. After spending the winter here last year, we realized how much we missed South Florida. We knew real estate prices had risen, but we had no idea exactly how much. Sticker shock doesn't begin to describe our condition when we learned the current value (tripled!) of our former house. I felt like someone had walloped me in the stomach with the Saturday real estate section.

It's just money, right?

So, I went out with a real estate agent "just to look." We began in Miami Shores, planning to work back up to Fort Lauderdale. When we hit Hollywood Lakes, an eclectic

■ MOVE CONTINUES ON 5E



Illustration/Bonnie Lalky Seibert

## Put an emphasis on the 'triangle' when designing kitchens



**LIVING A DOUBLE LIFE:** This California kitchen, designed by Barbara McLane, has two of every major appliance to make food preparation easier. Orange County Register photo/Chas Metivier

BY NICK HARDER  
ORANGE COUNTY REGISTER

Anyone who has ever built or remodeled a home knows that the most expensive room to construct and outfit is the kitchen. Along with extensive plumbing and electrical systems, there are cabinets, countertops and appliances.

The kitchen has also become the place where the family comes together, and the entertainment center, where partygoers always seem to gather.

Is it any wonder that so much focus in home design is on this room? Do it right and it makes the entire home function and flow. Do it wrong and you have a recipe for disaster, an unwelcome, unworkable tangle, a wasted space that wastes your time every day.

To help you and professionals do it right there are "rules"

— guidelines — to designing a kitchen.

### RULE 1: THE TRIANGLE

Most kitchen designers start with the basic "work triangle," also known as the "golden triangle."

Imagine a triangle with its three points representing the locations of the refrigerator, cooking area and sink. In this efficient kitchen arrangement you would only have to pivot from one part of the triangle to another to avoid unnecessary movement while preparing meals.

How big is this triangle? Generally the total length of the triangle's "legs" — the combined distance between its three points — should be 12 to 26 feet. These are figures that can vary quite a bit depending on the designer you're talking

to, the size of the house for which the kitchen is being designed, and other factors.

This rough rule leaves a lot of leeway. Basic kitchen designs allow a broad range of configurations, such as a U shape or the compact galley kitchen. Which shape is best for your needs?

### RULE 2: HEED NEEDS

Triangle theories are good on paper, but how do real-world designers begin their kitchen planning? Barbara McLane of By Design Kitchens Etc. said she first talks — and listens to — her client.

"The triangle is a logical start to design," she said.

But other factors also have to be considered. Among those factors is the client's lifestyle

■ KITCHENS CONTINUES ON 9E