

THE ORANGE COUNTY REGISTER

Price:
50¢

SATURDAY, Oct. 22, 2005



HOW SHARON HENRY JINXED THE ANGELS

HER SKETCHBOOK ON NEWS 2

GUIDE TO GOOD KITCHEN DESIGN

HOME & GARDEN



A tight job market

Orange County's lowest-in-California unemployment rate sounds great, unless you happen to be an employer looking for seasonal staff.

By MICHELE HIMMELBERG
THE ORANGE COUNTY REGISTER

Employers are courting seasonal workers with extra fervor this year as new government figures released Friday show that Orange County has the lowest unemployment rate in the state.

The Disneyland Resort, the county's largest employer, is offering free trips, fancy dinners and plush hotel stays to its employees if they can entice new workers to carry the company

"It's very challenging this year."

DEBRA GUNN DOWNING
EXECUTIVE DIRECTOR
OF MARKETING
SOUTH COAST PLAZA

through the holiday season. That's on top of the regular \$50 cash bonus for referrals.

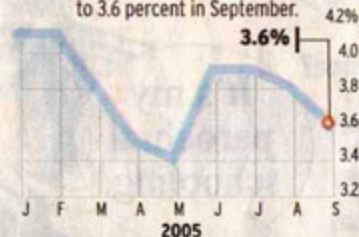
The referral bonuses are just one step Disney has taken to dig deep into Orange County's mea-

ger labor pool to find workers. This year, the company plans to hire hundreds more people than in years past - if it can find them - to keep up with the visitors who are expected to join its 50th anniversary celebration.

Retailers such as Mervyn's, Best Buy and The Limited also are competing for seasonal workers, who can take their pick of seasonal jobs in a county with 3.6 percent unemploy-

Jobless rate falls

Orange County's unemployment rate fell to 3.6 percent in September.



Source: California Employment Development Department
The Register

STORY ON BUSINESS 1

For breaking news, go to:
www.ocregister.com

THIS SECTION |

Wilma hits Mexican coast, may hit Florida on Monday

Storm • Hurricane Wilma tore into Mexico's resort-studded Mayan Riviera with torrential rains and shrieking winds, stranding thousands of tourists in hotels. The storm is expected to arrive in Florida sometime Monday. **News 23**

IN DEPTH
NEWS 3 >>>

Abortion • Some studies indicate the passage of Prop. 73 could lead to pregnant minors traveling outside of California to get abortions without having to notify their parents.

NATION & WORLD |

Action sought on U.N. report

Assassination • President George W. Bush said the U.N. should deal quickly and seriously with a report implicating Syria in the assassina-

Kitchen rules

FROM PAGE 1

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 (see illustration). 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 with - 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 are the client's lifestyle and particular needs.

"The whole family often wants to be in the kitchen," McLane said. "Many times its members are involved in cooking or preparing meals. It's a social activity."

So care in design should be given to allow sufficient space for a variety of family members, she said.

"Kitchens are also very much for entertaining," McLane said. "People are staying home much more and entertain their friends more."

When McLane designed the kitchen for this year's Philharmonic House of Design, she took into account the family's desire to entertain, and also the client's interest in doing some serious cooking.

She configured the kitchen in a long galley shape, with an island dividing the space. And she installed two of everything - two SubZero refrigerators,

two heavy-duty dishwashers - in a state-of-the-art setup.

"I used two sinks on the island ... so two people could engage in preparation," said McLane.

RULE 3 - BE PRACTICAL

Kathleen Tish, who is a certified kitchen designer with her own firm in Fountain Valley, said she believes in the traditional triangle of kitchen design though she works hard at communicating with her client about how a kitchen will be used.

"Most important is that a kitchen should be functional," Tish said. "In using the work triangle, I try to create work space on either side of the cooking surface and sink."

Tish also has her own rules on making sure there is enough elbow room.

"I make sure there are sufficient aisles around the kitchen, areas where people walk that are a minimum of 36 inches," she said. "I try for 48 inches, but that's not always possible."

RULE 4 - NEW TRIANGLES

"A lot more homes are being designed with kitchens

and dining areas in one big room," said Sandra Rodriguez, a certified kitchen designer with L&S Interiors of Anaheim. "Partly because of this, I view many kitchens I design as having more than one triangle."

One of those triangles involves what Rodriguez calls the "cleaning area," a place where people can do dishes and empty the dishwasher, without interfering with the cooking areas.

"I call another triangle the cooking area," she said. "A lot of times my kitchens also are split into a main food-preparation area and a helpers' area."

A helpers' area? This is a place where those pitching in with preparation can help by tossing a salad or preparing dessert.

All three designers said the most important rule was to understand the needs of those who will use the kitchen.

"I sit down with a client and try to understand the family, what their schedules are like, do they have outside cooking help, do the children help with food preparation?"

This kind of discussion -

RESOURCES

- Barbara McLane
By Design Kitchens Etc.
3111 S. Main St., Santa Ana, 92707
(714) 540-3360
E-mail: basiamclane@aol.com
- Sandra T. Rodriguez, CKD
L&S Interiors
1130 N. Kraemer Blvd., Suite D,
Anaheim, 92806
(714) 998-8477
E-Mail: strodriguez@sbcglobal.net
- Kathleen Tish, CKD
Kitchens & Bath Solutions
10725 Ellis Ave., Suite E, Fountain
Valley, 92708
(714) 593-8871
www.kitchenandbathsolutions.com

which every designer has - has turned up a significant lifestyle trend that greatly influences kitchen design today.

"There are simply more people using the kitchen than ever before," Rodriguez said. "You have more of the family in the kitchen at the same time. Everyone is helping to prepare a meal, getting their own meal, kids are doing homework, everyone is socializing."

This participation in the kitchen has increased "tremendously" in the past five years or so, said Rodriguez, and has greatly affected kitchen design.

"We have to design a kitchen to be more usable by different people and for more people to use it," Rodriguez said.

CONTACT THE WRITER:
(714) 796-7769 or
nharder@ocregister.com

Cooking up a kitchen

By NICK HARDER
THE ORANGE COUNTY REGISTER

Here are some tips on designing a kitchen, and questions to ask. When you think about the answers, keep in mind not only what you do in your present kitchen, but also what you have always wanted in your "dream kitchen."

- What is the primary goal in designing your kitchen? Do you plan heavy-duty cooking and food preparation? Will part of the space be set aside for organizing or planning your day? Do you need a spot for the kids to do homework?
- How many people work in the kitchen regularly to prepare meals? Do you need one conventional double sink or two sets of sinks, perhaps one for a specific purpose such as vegetable preparation?

- Do you need or want an island? Not all kitchens can accommodate an island. The important thing is easy "traffic" flow between the three main points in your kitchen: the refrigerator, cooktop/range and sink. These points form the traditional "triangle" and maneuvering between them should be paramount. Put an island in the middle without thoughtful planning and it could disrupt the way the kitchen functions.

- Do you do a great deal of entertaining? Would having two ovens or two dishwashers be practical and worthwhile?