



## October is National Kitchen and Bath Month

by [homewarranty.com](http://homewarranty.com)

Yes, it's a real thing. Created in 1982 by the (surprise, surprise) National Kitchen and Bath Association (NKBA), this month is officially National Kitchen and Bath Month.

With holidays quickly approaching, many homes are busy with remodels and renovation. So whether you're going to DIY it, or hire a contractor, here are a few things to consider before you get started.

### Design Trends

According to [nkba.org](http://nkba.org), the following trends are on board this year and worth considering:

- L-Shaped kitchens with large islands are a popular and practical trend.
- Traditional bathroom and kitchen styles are giving way to more organic/natural styles.
- Light color quartz is taking the lead as the most popular trending countertop surface for both our kitchen and our bathrooms. Read on for the differences between granite and quartz.
- Homeowners are dedicating special areas of kitchen space for smart device charging, but also viewing as many cooks now rely on videos for recipes, or may virtually share cooking time with friends using devices.
- Also according to the NKBA, smart toilets and bidets are also finding their way into consumer renovation trends. What is a smart toilet? We thought you'd never ask. Some features of a smart toilet include:
  1. Seat warmers to fit your preferences.
  2. Automatic lids that strive to keep the

entire toilet experience "hands free."

3. A nightlight that safely lights the way to your middle-of-the-night callings.
4. A bidet option that allows the user to adjust spray temperature and pressure.

### Countertops and Vanities

There are so many beautiful surfaces available for your every need and taste. In fact, the choices are so numerous it can be overwhelming. Experts suggest starting with which surface is going to fit your lifestyle. Consider the benefits of the very popular, yet practical, quartz versus granite countertops:

#### Granite:

1. Granite will run you a little less than quartz, at about \$50 psf vs. a range of about \$65-\$100 psf for quartz.
2. It's the real thing. Of all the natural surface material, granite is the most durable, has natural, gorgeous features, and can hold its value for decades.
3. It's super resistant to heat. Even when used in outdoor kitchens and furniture, granite will hold its beauty and not fade in the sun, whereas quartz will.

#### Quartz:

1. If hygiene is your goal, think quartz. Quartz is not 100% pure stone, resulting in a nonporous surface that will resist bacteria, which makes it a superior choice for bathrooms and showers.
2. Quartz is more chip resistant than granite.
3. Did we mention low maintenance? Unlike granite, you do not need to re-seal the surface every year. Just good old fashioned soap and water does the trick.



**Suzanne Pelkey**  
REALTOR, CRS  
01512847

**Coldwell Banker Realty**  
8305 Prunedale North Road, #117  
SALINAS, CA 93907  
Phone: 831-206-3359  
Fax: 831-626-2220  
[suzanne.pelkey@cbnocal.com](mailto:suzanne.pelkey@cbnocal.com)

## October Calendar

October 11- Columbus Day

October 16 - National Boss's Day

October 17 - National Pasta Day

October 31 - Halloween

## Homeowner Tip:



### Avoid Horrible Halloween Hazards

Make your front porch as safe as possible for your Trick-or-Treaters. Ensure your front yard and walkway are well lit and easy to navigate. Keep decorative pumpkins and Jack-o-Lanterns safely off to the side of your walkway or porch. Don't use open flames or fabric that drapes over hot light bulbs. And finally, keep all extension cords secured to prevent little goblins, or big ones, from tripping. Halloween is scary enough!

## Show That Running Toilet Who's Boss

Did you know that a running toilet can waste up to 200 gallons of water a day? Yes, you read that right - a day. You're going to notice this increase on your water bill. This is no time to just sit there on your throne. Take action!

According to the experts at [bobvila.com](http://bobvila.com), a defective flapper (the rubber stopper inside the tank that lifts up to let water into the bowl) is usually the culprit.

Turn the water off to the toilet. The shutoff valve is located directly beneath the tank. Flush the toilet to drain all the water from the tank and bowl.

Now, remove the flapper. Take notes or pics with

an iPhone to record how it attaches to the bottom of the tank, as not all flappers are identical. Take it with you to buy its replacement.

Follow the installation instructions that come with the replacement flapper.

Most important, determine the correct length for the chain that connects the flapper to the flush arm.

If the chain is too long, the tank will not refill properly following a flush, and if the chain is too short, the flapper won't be able to rise fully away from the drain hole, which in turn leads to short flushes.

For the full article and other toilet repair tips, visit [bobvila.com](http://bobvila.com).



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## Celebrate Pasta Day (and Winter Vegetables) With One-Pot Pasta

### Ingredients

1 tbsp olive oil  
2 garlic cloves, minced  
1 onion, finely chopped  
2 zucchinis, halved lengthwise and cut into slices  
1 red bell pepper, halved and sliced  
1 cup corn (frozen or canned)  
1 head of broccoli broken into bite size florets  
1/2 lb Penne, or other short pasta  
28 oz can crushed tomato  
1 1/2 cups vegetable or chicken broth  
2 tbsp tomato paste  
1 tbsp Italian seasoning  
1 tsp garlic powder  
1/2 tsp red pepper flakes  
1/2 tsp salt - 1/2 tsp black pepper  
1 1/2 cups shredded cheese of choice (Cheddar, Monterey Jack etc)

### Instructions

Heat oil in a large pot over medium heat. Add

garlic and onion - cook slowly for 3 to 4 minutes until onion is translucent and sweet.

Turn heat up to medium high, add zucchini and bell pepper. Cook 1 1/2 minutes.

Add remaining ingredients EXCEPT pasta and broccoli. Stir until tomato paste dissolves. When liquid starts bubbling, lower heat to medium, add pasta and stir. Add broccoli.

Place lid on and cook for 5 minutes.

Remove lid. Cook for another 3 to 4 minutes, stirring frequently, until pasta is almost cooked through and most of the liquid has been absorbed by the pasta.

Stir through half the cheese. Adjust salt and pepper to taste.

Top with remaining cheese, put lid on. Leave for 1 minute until cheese is melted and pasta is perfectly cooked.



Photo & recipe courtesy of: [recipetineats.com](http://recipetineats.com)