CHOOSING A CONTRACTOR FOR YOUR NEXT HOME REMODEL

SUMMER 2020

FARMHOUSE STYLE
EMBRACING THE LOOK

PLANT-BASED MATERIALS
WITH HOME-GOODS DESIGNERS

COOKOUT
THROW THE ULTIMATE BACKYARD EVENT
Family owned and operated for 50 years.

S&H prides itself on being the premier local gardening and landscape supply company in the Yamhill Valley and beyond.

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**GREEN IDEAS**

- Energy-Efficient Pools

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For $15 off per unit and $5 off per yard*

Mention this ad for $15 off per unit and $5 off per yard.*

*Offer valid on compost only.
With an eye toward sustainability, makers of home furnishings are experimenting more and more with plant-based materials. You can find things like bark, leaves and seeds transformed into vegan leather, fabric and organic plastic.

At Frankfurt’s Heimtextil 2020 trade fair earlier this year, for example, there were lots of examples. Swiss company Qwstion showed its Bananatex, a sturdy, waterproof yet biodegradable cloth woven from Philippine abaca banana-plant fiber. It’s being used to make totes and bags.

Dutch designer Nienke Hoogvliet weaves seaweed into rugs, chairs and tables in her Sea Me Collection. She also dyes organic linen using herbs like rosemary, sage and chamomile.

Various design studios are developing bio-laminates, laminated materials composed of plant starch and fibers that can be made into tabletops and other furniture.

East African mutuba fig bark, a fleecey material used by Ugandan craftpeople for generations, is sustainably harvested and processed by Barktex into a pliable, leather-like material that can be used to dress walls and furniture.

Another African company, Green-Nettle Textile in Kenya, harvests the nettles that grow on the country’s steep hillsides. Besides being transformable into a linen-like fabric, the drought-tolerant nettle crops help curb soil erosion in areas not suited for agriculture.

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Latvian-born designer Sarmite Polakova turned her studies in material research at Design Academy Eindhoven in the Netherlands into the development of a leather-like material harvested from fresh tree bark. She doesn’t use live trees, but gets the bark from harvested timber. Called PineSkins, the textured strips are woven into objects like tablecloths, accessories. The husks are flattened and backed for his pieces, which include tables, wall panels and trim the husks into a veneer-like marquetry material.

In Mexico, designer Fernando Laposse has partnered with a village of Mixtec farmers and herders to work with a local organization focused on corn and wheat crops. He has contracted with local women to prepare and transform waste from these plants into furniture. The corn kernels and husks come in hues of cream, deep red, pink, black and purple. “We are here for you during these unprecedented times

In London, designer Nathalie Spencer gathers pineapple leaves discarded by juice bars and produce markets and spins the silky fibers into a fine, wool-like fabric. “What my project tries to do is visualize the diversity of corncobs that we have in my home country,” says Laposse. He has contracted with local women to prepare and trim the husks into a spongy-like marquetry material for his pieces, which include tables, wall panels and accessories. The husks are flattened and backed with paper pulp before being cut into shapes.

Corn kernels are being processed in the United States by San Francisco-based Ganitri into a biodegradable thermoplastic fiber called PLA that can be formed into a sturdy vegan plastic. Ganitri founder Ian Yang says the material can be treated in different ways to be translucent or opaque, and is being used to make contemporary wall, floor and table fixtures.

During Dutch Design Week in Eindhoven last fall, set designer Pascal Leboucq collaborated with Krown Design studio on a temporary pavilion made of timber, mycelium fiber and cattails. During Dutch Design Week in Eindhoven, studio on a temporary pavilion made of timber, mycelium fiber and cattails.

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A lamp made from PLA, a product the San Francisco-based Ganitri makes which processes corn kernels into a biodegradable thermoplastic fiber that can then be formed into a sturdy vegan plastic. Ganitri’s founder Ian Yang says the material can be treated in different ways to be translucent or opaque, and is being used to make contemporary wall, floor and table fixtures.

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3 REASONS TO HIRE A PROFESSIONAL LANDSCAPER

Do you want to turn your yard into a personal oasis? How about boost the curb appeal and market value of your home? Landscaping can do all this, but unless you have ample time, stamina and expertise, it’s probably best to hire a professional landscaper to do the job. Here’s what you can expect.

Great design. A beautifully designed yard begins with a well-thought out plan. Landscapers, also called landscape designers, can help you create a great design from scratch or embellish on ideas you already have. They’ll evaluate your property and use their in-depth knowledge of terrain and design principles to make recommendations specific to your yard. They’ll work with you to form a plan to fit your vision and budget.

Horticultural expertise. Landscapers are deeply versed in horticulture. They have extensive knowledge of plant life and understand how terrain and climate impact vegetation. You can therefore count on them to know which plants, flowers, trees and shrubs will thrive in your yard and what each one will require in terms of soil, sunlight, water and general care.

Superior execution. An experienced landscaper will have successfully completed a large number of projects and you can be confident that they’ll achieve good results with your yard too. They’ll bring industry expertise to the job and know where to find the best talent and resources. Plus, they’re familiar with the different problems that can occur and the pitfalls that should be avoided.

If you’d like to hire a landscaper, look for one who’s experienced, certified and has liability insurance. Get ready to love your yard like never before!
You don’t have to live on a farm, or even in the country, to embrace a farmhouse aesthetic. Here are five ways to get the look in your home.

Mix old and new. Farmhouse chic largely stems from mixing styles. In the kitchen, for example, don’t be afraid to combine hand-me-downs and flea market treasures with the latest stainless steel appliances.

CONTINUED
Incorporate light neutrals. Pale, neutral colors are hallmarks of farmhouse inspired homes. Gray, white and cream all work well with wood accents. Complement the look with accent colors that are also on the lighter side.

Include one-of-a-kind pieces. Search flea markets and estate sales for unique pieces of furniture and decor that you love and that say something about your interests or personality.

Opt for weathered items. Though you don’t want your home to appear rundown, farmhouse style should look well loved, not shiny and new.

Use natural textures. Make your home feel like an extension of the outdoors. Use organic materials like wood and stone for the floors and decorate with items made of wood, rattan and reclaimed wood.

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From picnics by the pool to barbecues and corn roasts, outdoor summer parties are a highlight of the season. If you’re planning your own event, you’ll need to prepare for it.

Once you’ve decided on a menu, keep your food at the right temperature. You’ll need a drink cooler and a slow cooker or warming tray for hot dishes. Place vegetable platters and salads over ice to keep them chilled.

Inflatable kiddie pools will help keep your guests comfortable on a hot day, and patio heaters are ideal for a cool evening. Rent a few umbrellas or a party tent. This way you can offer shade if it’s sunny and shelter if it rains. You should also supply tasty table settings and decorations in case it gets windy.

Prepare your food and keep it cool.

A campfire is a great way to wrap up the evening.

Set the mood. Whether you’re celebrating a special occasion or hosting a casual event, decorations can help set the right mood. Balloons, streamers, paper lanterns, floral arrangements, tikis torches and lawn ornaments can all be used to good effect. Additionally, be sure to provide sufficient seating for your guests. If you plan to keep the party going after sunset, stairs and walkways should be well lit with lanterns or string lights.

Provide play. It’s a good idea to provide entertainment for adult guests and their children. This can include setting up a bubble station, a bean bag toss, a horseshoe pit, a volleyball net or buckets of water balloons. A campfire is a great way to wrap up the evening, especially if some of your guests are willing to bring a musical instrument like a guitar, ukulele or harmonica.

Continued ->>
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What started in 1985 as one man’s vision to keep used tires out of a local landfill has evolved into a leading manufacturer of recycled rubber flooring, tiles, mats, EPDM granules and other products. Today, Ultimate RB is one of the largest and most technically advanced tire recyclers in the world with the ability to make quality products that contain up to 96% post-consumer waste.

As the only manufacturer in the world producing its own tire crumb, EPDM granules and urethane binder, Ultimate RB is uniquely positioned to offer consistent quality and value to customers in a broad range of industries.

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Whether you opt for wood, porcelain or slate, come up with a unique combination of surfaces and colors that will suit your style and budget. Whether it’s a home office or a living room, you can choose from an array of flooring options. For instance, laminate flooring is ideal for high-traffic areas like hallways and bathrooms, while hardwood flooring is perfect for living rooms and bedrooms.

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CHOOSING A CONTRACTOR 
FOR YOUR NEXT HOME REMODEL

How is renovation on the horizon? Here are five tips for choosing a qualified contractor.

Get recommendations. Ask friends and family members who they recommend for the job. Word of mouth is one of the best ways to find a good contractor. You can also check online reviews as another method to search for possible contenders.

Ask for credentials. Hire a contractor who holds the necessary licenses and permits to work in your area.

Interview several candidates. Ask each contractor to list their qualifications, their experience and if they have any suggestions for your project. Don’t forget to get referrals.

Check references. Call previous clients to ask if they were satisfied with the contractor’s work, if it was completed on time and whether or not there were any problems or issues during the renovation.

Get it in writing. Before the contractor starts, make sure they provide a detailed contract that includes the work to be done, the start date, the projected end date, the payment schedule, and the materials and products that will be used.

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Beef. The flavor of beef is enhanced by onions and garlic. Add an unexpected twist to these burgers by topping them with grilled Italian sausage or mixing finely chopped chorizo right into the patties.

Lamb. Leaner and more tender than beef, bison has a slightly sweet taste that isn’t gamey. It’s best enjoyed seasoned with just a few herbs and spices.

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Pork. This versatile meat complements a variety of ingredients. Add ginger and soy sauce to your patties for an Asian-inspired twist or use Cajun spices and grill them over charcoal for a smoky flavor.

Veal. This meat makes juicy patties that can be seasoned with almost anything. The mild taste of veal is enhanced by fresh herbs and melted cheese.

Fish or seafood. Salmon, tuna, cod and even shellfish like lobster and crab put a lighter twist on traditional meat burgers. You can simply grill filets instead of patties or bread your seafood of choice and pan fry it until it’s crispy.

Poultry. Chicken, turkey and even duck make great burgers. You can season them any way you like or bread the patties for a bit of crunch.

To wow your guests with perfectly grilled burgers at your next cookout, follow these eight steps:

1. Use medium ground beef instead of lean for a tastier burger. You can also mix different meats like pork or lamb.
2. Season your meat with enough salt and pepper to give it some flavor. Add other seasonings as desired.
3. Make your patties the same size to ensure they cook within an identical timeframe. Use a kitchen scale or measuring cup.
4. Flatten the patties before grilling them and use your finger to make shallow divots in the middles.
5. Get a good sear on the outside of your patty by getting the grill very hot before putting the burgers on. Only flip them once. Rotating, squashing or moving them around will cause your meat to become tough.
6. Cook for three minutes on each side for medium rare, four minutes for medium, or five minutes for well-done burgers.
7. Allow your burgers to sit for five minutes before eating. Toast some buns, garnish with your favorite toppings and enjoy!

No matter what type of meat you use, be sure to avoid overhandling it while forming the patties. Overmanipulating the meat can alter the texture of your finished burgers.

Why not switch things up a bit next time you get the urge to fire up the grill? This tasty salmon burger garnished with crispy toppings is a guaranteed favorite.

The humble hamburger is a summertime staple, and though there’s nothing wrong with an all-beef patty on a sesame seed bun, there’s more than one way to give your burgers a boost. Here’s how to take your patties from average to extraordinary using a variety of meats.

To wow your guests with perfectly grilled burgers at your next cookout, follow these eight steps.

1. Place onion slices in a bowl of cold water. Set aside.
2. Mix together all the ingredients for the patties. Make four equal-sized patties. Set aside.
3. Mix together all the ingredients for the tartar sauce. Set aside.
4. On a preheated BBQ grill, cook salmon patties approximately 4 minutes each side. Toast buns on grill for last minute of cooking.
5. Remove onion slices from water and pat dry. Only flip them once. Rotating, squashing or moving them around will cause your meat to become tough.
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BOMBS

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Remodel, addition and new building design
Design options
Homes
Commercial and light industrial
Drawings and specifications for permit and building

Marcia A. Mikesh
ARCHITECT, INC.

Remodel, addition and new building design
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Commercial and light industrial
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“Marcia listened our ideas for renovating an existing pole barn into a working winery and tasting room—then made them even better. A delight to work with, she’s now designing a remodel for our home.”
– Sara & Dave Specter, Owners, Bells Up Winery

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Swimming pools require a ton of energy to heat and operate. Here’s how to make it less costly for you and the environment.

**GREEN IDEAS**

Make Your Pool More Energy Efficient

Swimming pools require a ton of energy to heat and operate. Here’s how to make it less costly for you and the environment.

**USE A SOLAR COVER**

It’ll capture the sun’s heat during the day and help maintain the water’s temperature at night. To maximize the benefits, keep your pool covered for at least 16 hours a day. A cover also allows you to conserve water (and the pool chemicals in it) by reducing evaporation.

**INSTALL AN EFFICIENT PUMP**

Water needs to circulate through the pump faster for cleaning than it does for filtration. A variable or two-speed system automatically adjusts the flow rate based on its operation. An in-ground pool will use up to 65 percent less energy if an Energy Star certified pump is installed.

**OPT FOR A HEAT PUMP**

This type of pump draws considerably less electricity because it mostly relies on ambient summer air to heat the pool’s water. For increased energy savings, lower the programmed temperature by a few degrees.

**HOT TUBS**

Ideally, hot tubs should be sheltered from the elements, particularly the wind. Choose a sturdy, well-insulated cover and make sure to close it after you use the hot tub. If you know you won’t be using it for a while, set it to sleep mode. Shut it off completely for the winter.

Even without investing in this equipment, you can reduce the amount of energy it takes to maintain your pool. Set a timer on the pump so it turns off periodically. This allows the pump to use less power without compromising water quality.

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**Save for your first home with a First-Time Home Buyer Savings Account**

Save money in this special First Federal savings account for the purchase of a first home and receive tax benefits. Then, when you’re ready to buy, ask about our First-Time Home Buyer Loan Program.

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