



November 2012

Upcoming Events

Wine & Dine Wisconsin
Nov. 10-11, 2012
Delta Center

Hunger Task Force Food Drive
Nov. 12 - Dec. 14, 2012
Our Office

MBA Home & Remodeling Show
Jan. 11-13, 2013
Delta Center

Milwaukee/NARI Home Improvement Show
Feb. 7-10, 2013
Wisconsin Expo Center

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Save Money and Energy this Winter

It's that time of year again. The temperatures are falling, and your energy bills may be rising. Here are some tips to help you achieve better energy efficiency this winter, and, hopefully, save you some money.

- **Maintain the furnace.** It's important to have a professional "check up" every year. Also, make sure to clean or replace the filters monthly.
- **Let the light in.** Open your curtains or shades on south-facing windows during the day to allow the sun to naturally heat your home. Close them at night to reduce the chill.
- **Use a programmable thermostat.** Set it so the temperature is lower while you're away or sleeping and warmer when you're home.
- **Close the fireplace damper (unless you're burning a fire).** A lot of warm air can escape from this area.
- **Use Energy Star® rated appliances.** Energy star appliances, bulbs, electronics, and other equipment meet strict efficiency guidelines set by the U.S. Environmental Protection Agency (EPA) and the U.S. Department of Energy.
- **Turn the water temperature down.** Set the temperature to 120 degrees to save some money.
- **Consider a heat-air exchange system for your fireplace.** This equipment blows warmed air back into the room.

For more energy efficiency tips, visit these links:

<http://1.usa.gov/Tnb8zY>

Project Spotlight



This Waukesha home had an outdated kitchen. The homeowners wanted to give it a "facelift" while making it more conducive to entertaining.



To achieve an open concept space, we got rid of the peninsula counter, improving the overall flow of the room, and gave them an island with granite and a contrasting paint color. We also removed the dropped soffits to update the kitchen's look.

Pendant lighting, ample storage, custom, furniture-style cabinetry, a beverage station with a wine refrigerator, and a tile backsplash were incorporated into the space's design.

To see more photos of this project, check out [Houzz](#).

Bartelt to Host Food Drive

Bartelt. The Remodeling Resource will be hosting a Hunger Task Force Food Drive, Mon., Nov. 12 - Fri., Dec. 14, 2012. Non-perishable food items or monetary donations will be collected at our office, 528 Wells Street, Suite B, Delafield. The office is open Mon. - Fri., 8 a.m. - 5 p.m.

Preferred food items include:

- Canned fruit and juice
- Breakfast items such as cereal, oatmeal, and pancake mix
- High protein foods such as peanut butter, canned meats, canned beans, and stews
- Canned vegetables
- Infant formula and baby food
- Dinner items such as pasta, macaroni and cheese, and potato mixes
- Lunch items such as canned soups or canned pasta items



Individuals can also donate money. Every dollar that is raised allows the Hunger Task Force to purchase two dollars worth of food.

The holidays are the perfect time to help families in need. If you have any questions, please contact Amanda at 262-646-8020 or amanda@barteltremodel.com.

What's Cooking in the Kitchen?

Zuppa Toscana

Warm up with this delicious soup recipe that won our very own Jessica first place in a family cooking contest!

Ingredients

- 1 pound bulk mild Italian sausage
- 1 1/4 teaspoons crushed red pepper flakes
- 4 slices bacon, cut into 1/2 inch pieces
- 1 large onion, diced
- 1 tablespoon minced garlic
- 5 (13.75 ounces) cans chicken broth
- 6 potatoes, thinly sliced
- 1 cup heavy cream (or substitute fat free half and half)
- 1/4 bunch fresh spinach, tough stems removed (or kale)

Directions

1. Cook the Italian sausage and red pepper flakes in a Dutch oven over medium-high heat until crumbly, browned, and no longer pink, about 10-15 minutes. Drain and set aside.
2. Cook the bacon in the same Dutch oven over medium heat until crisp, about 10 minutes. Drain, leaving a few tablespoons of drippings with the bacon in the bottom of the Dutch oven. Stir in the onions and garlic; cook until onions are soft and translucent, about five minutes.
3. Pour the chicken broth into the Dutch oven with the bacon and onion mixture; bring to a boil over high heat. Add the potatoes, and boil until fork tender, about 20 minutes. Reduce the heat to medium and stir

in the heavy cream and cooked sausage; heat through.
Mix the spinach into the soup just before serving.

**From AllRecipes.com*

Bartelt. The Remodeling Resource works with clients to create unique, functional spaces for their families. From in-house design to expert carpentry, we're there through the entire design and construction process. To learn more, call 262-646-8020 or visit www.barteltremodel.com.



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