NEW LISTING!



3195 DIABLO VIEW ROAD, LAFAYETTE First time on the market! Custom built on a private, professionally landscaped half acre lot. The pride of ownership is evident from the remodeled kitchen with polished granite slab and stainless

the remodeled kitchen with polished granite slab and stainless appliances to the spa like huge master bath. Three bedrooms and an office, eat in kitchen/family room combo, 2 car garage.

Open Feb 21st 1-4pm
\$759,000

Image: State of the state

Carefree Lafayette Living Just what the doctor ordered!

3420 Woodview Drive, Lafayette.

Spectacular views and tastefully updated throughout. Over 2500 sq ft. 4bd, 3bth plus media room make this a home to suit many lifestyles. Lafayette schools.



\$1,185,000

Call Frith or Lisa today for a personal tour.



OURHOMES

Wednesday, February 17, 2010

Extreme Pizza Party





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The Keough's old fireplace was demolished

This started the ball rolling. Mike began researching pizza ovens and along with the help of his contractor and neighbor Pat Geoghegan (Peralta Construction), who consulted with pizza restaurants in San Francisco's North Beach district, they eventually found the perfect oven model for the existing "fireplace" footprint. They decided upon a Forno Bravo oven through a Santa Rosa area distributor because it seemed to best fit the footprint, pricing expectations and shipping options. The cost of the unit runs approximately \$2,500 before installation.

"When the oven was shipped, it came in pieces so we could get it into the house," Katy said. "It was 'Guy Heaven' and Pat and Mike set about installing the unit. They really enjoyed the project."

Geoghegan says a pizza oven is a spe-

Building the pizza oven

cial application that you rarely see indoors—even in kitchens that have all the cool toys.

"You see 75 percent of these ovens in outdoor kitchens, because it's easier for the heat to escape," he noted. "The internal temperature of these ovens is upwards of 800°F and indoors it requires stainless steel triple walled lining and a special mortar due to this intense heat."

Geoghegan described the heat shield as a space-age like material that is very thin, but can withstand temperatures of 1,200°F. It wraps the oven "kind of like a blanket." The drywall on the back side of unit is actually cool to the touch, because of the efficient insulation.

"This was my favorite part of the three bathroom/kitchen remodel," Geoghegan



Mike Keough slides a pizza into the hot oven

Photo Doug Kohen