A HOME BUSINESS DOES NOT ALWAYS MEAN WORKING AT HOME: ANNE HOMES’S STORY

Anne Homes’ daughter and two granddaughters lived together for several years in Anne’s four bedroom colonial house. Despite sharing a living space, Anne often felt that her busy schedule kept her from spending quality time at home. Having worked as a pastry chef for many years, Anne hit on an obvious solution: open a catering business in her own house. This way, Anne figured, she could put her work skills to good use and still have time left over to visit with her loved ones.

Using a combination of her own savings and borrowed funds, Anne installed food-preparation equipment in her garage, renovated her kitchen, acquired the needed licenses and permits, took on several part-time helpers, hired a chef, advertised, and opened her doors for business.

After a year, she was doing a brisk trade. The trouble was though, that from the very beginning she was forced to delegate food preparation duties to the chef, and to spend most of her time away from the kitchen—and hence the house—shopping, visiting potential customers, picking up pieces of equipment like coat racks and rented tables, and most time-consuming of all, attending her catered affairs. It did not take long for Anne to realize that having a home business did not automatically mean working at home.