

SECRETS FROM OUR KITCHEN



125 BROADWAY, ORANGEVILLE, ONTARIO
519-942-5908
WWW.KITCHENTOTABLE.COM



Season's Greetings

Holiday greetings from our kitchen to yours!



December is always very busy, and in this month's newsletter we offer some tips to help make your life a little less stressful during this busy time of year. We invite you to sit down and peruse our newsletter where we offer some simple suggestions for hosting a holiday buffet gathering, a few of our favourite recipes, and some unique products we carry, that may be just right for that special person on your Christmas list. Included are the incredible MAC knife, the world's finest wine glasses, and some perfect gifts for stocking stuffers.

I'd also like to take this opportunity

to share with you some of my favourite holiday traditions and memories — because ultimately, isn't that what so much of the season is about — family, friends, traditions & memories.

In Germany the start of the Christmas season is the first Sunday in Advent. On that Sunday we bake our first batch of Christmas cookies, light the first of four Advent candles, and start our holiday preparations, including decorating the house with Christmas greenery and baking our traditional "stollen", a sweet German yeast bread filled with dried fruit.

We also celebrate Nikolaustag on December 6th. On the night before (December 5th) children place a clean shoe or boot in front of their beds. Children usually receive an

apple, orange, a few nuts, some chocolate, and a twig of a Christmas tree (to keep away bad spirits) in the boot. Like many families, my sister and her children bake and decorate a holiday gingerbread house, and then go and see their favourite Christmas play, Hansel & Gretel. For me, going to see the Nutcracker ballet with my parents was another holiday tradition, that reminds me fondly of my youth.

During this special season, on behalf of the entire staff, I extend to you and your family, our most sincere holiday wishes for health, happiness and love.

With warmest regards,

Sigrid Wolm

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 ☆ **SPECIAL HOLIDAY SHOPPING HOURS:** ☆
 ☆ **December 1st to 18th:** ☆
 ☆ **Monday-Wednesday 10am-6pm** ☆
 ☆ **Thursday & Friday 10am-8pm** ☆
 ☆ **Saturday 10am-6pm** ☆
 ☆ **Sunday 11am-5pm** ☆
 ☆ **December 19th to 24th:** ☆
 ☆ **Monday-Friday 10am-8pm** ☆
 ☆ **Saturday 9am-4pm** ☆
 ☆ **Closed December 25th & 26th** ☆
 ☆ **December 27th to 31st:** ☆
 ☆ **Tuesday & Wednesday 10am-6pm** ☆
 ☆ **Thursday & Friday 10am-8pm** ☆
 ☆ **Saturday (New Year's Eve) 10am-4pm** ☆
 ☆ **Closed January 1st & 2nd** ☆
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**15% DISCOUNT ON
 RIEDEL SOMMELIERS, VINUM
 & VINUM EXTREME**

Present this coupon and receive a 15% discount on all our in-stock Sommeliers, Vinum and Vinum Extreme products, during the month of December 2005. Limit one coupon per family, while supplies last.

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Sign up for our monthly electronic newsletter, for all the latest in kitchen trends & products, and for unique entertaining ideas. Visit our website at www.kitchentotable.com to subscribe.



Did you know....

...to fit a candle into a tight fitting candle holder, simply dip the candle in hot water, and then insert into holder.

...that the advent calendar was created in the mid-19th century, by parents, to help mark the period between December 1st and December 24th, for their children.

...that the advent wreath was invented in circa 1850 by a priest in Hamburg, Germany. Johann Hinrich Wichern, director of a facility for poor and homeless boys, wanted to aid the boys in their countdown to Christmas, and created a large wreath with 24 candles, that were lit one by one, each night prior to Christmas. The candles symbolized Christ bringing light to the people. This idea was taken by staff and their families into their own homes, but due to their small living spaces, they used only four candles — one for each Sunday prior to Christmas.

...that decorated Christmas trees were around since as early as the 16th century. Well-to-do families in Germany decorated trees with apples, nuts, cookies on strings, and homemade paper stars.

Holiday in-store events....



Millcroft Inn's
Executive Chef
Rob Fracchioni

- **Saturday, December 3rd: 1pm-3pm**
Saturday, December 10th: 1pm-3pm
Meet acclaimed Millcroft Inn Executive Chef, Rob Fracchioni, as he demonstrates the amazing MAC knife — the must-have item for the chef on your holiday list (see article on page 3).
- **Saturday, December 10th:**
 - * Cheese & chocolate fondue demonstrations
 - * Raclette for Two by Trudeau demonstrations

Dress up a buffet table for casual holiday entertaining!

When you have a large gathering, there's often not enough places at the table to seat all your guests, so a buffet provides a casual and comfortable alternative. The key to making your buffet a visual and culinary treat is to choose easy to serve and eat menus, and then presenting it with flare and creativity. Consider the following tips for your next buffet event:

- * If possible, have the table set up in the middle of the room, so guests can access the food from both sides, which speeds up the flow of traffic and prevents congestion.
- * For strong visual impact, use a variety of different platters and bowls (we carry beautiful serving dishes from Emile Henry, Denby and ArtGlass); hoteliers and restaurateurs often create stunning buffets by setting dishes on different levels (an industry secret — the pedestals on which the dishes are presented may be nothing more than buckets, stacking crates, or any other sturdy item — they are then covered in elegant linens, on which the serving dish is placed, and no one is ever the wiser!)
- * Place dishes logically on the table: start with a stack of plates; then the entrée (pre-cut into serving portions); follow with starch dishes, vegetables, salads, bread/rolls; place appropriate serving forks and spoons beside bowls and platters; follow with relishes or sauces, salt and pepper and any other condiments; finish with cutlery and napkins.
- * Have a beverage station on a different table or in a different location, slightly removed from the heavy traffic area, if possible.
- * If space permits, have a special dessert table, or clear the main table once guests have finished eating, and set out dessert, coffee, tea & liqueurs, as desired.



From our Emile Henry line



Serving pieces from Denby



Elegant ArtGlass tableware

JANUARY STORE HOURS:

Monday-Thursday
10:00am-5:30pm

Friday
10:00am-7:00pm

Saturday
10:00am-5:00pm

Sunday—closed

PRODUCTS OF THE MONTH

THE INCREDIBLE MAC KNIFE



The MAC Corporation, founded in 1964 by Tatsuo Kobayashi of Seki, Japan, is known for its production of the world's sharpest knife, the MAC knife, which provides effortless slicing, stays sharp longer, and reduces fatigue during cutting chores. Mr. Kobayashi used the razor blade as the model for his knife, which is thin, flexible, light and sharp. MAC stands for molybdenum alloy carbon, which is the material composite for the blade. The blade is forged as opposed to stamped and uses a harder steel than most other knives, allowing the knife to stay sharp longer. Because of their well balanced, lightweight, ergonomical design, these knives reduce user fatigue during cutting activities. The granton edge on the MAC knives makes food preparation easier than ever before. These scallops/dimples are carved directly into the blade, creating a cushion of air that allows the knife to glide through food effortlessly, without sticking.

World-famous chefs like Vancouver's Rob Feenie, Normand Laprise, Charlie Trotter, Thomas Keller, Michael Smith of the Food Network's Chef At Home, and our area's own Rob Fracchioni, Executive Chef at the Millcroft Inn, are some of the high profile chefs endorsing these wonderful knives.

From the Kitchen to the Table carries the MTH-80 Chef's Knife, from the Professional Series, at a price of \$165. I can honestly tell you that this is the best knife I have ever come across and the easiest knife I have ever used. We also carry the TH-80 from the Chef Series, for only \$110. If you are looking for a general, all-purpose knife, consider the Santoku which can be used for meat, fish or produce (sans means three).

Please be sure to drop by the store on December 3rd or 10th to watch the Millcroft Inn's Rob Fracchioni demonstrate these wonderful knives, and discover for yourself why you need one in your kitchen, or for that favourite chef on your Christmas list.

Riedel — the finest wine glasses in the world!

You don't have to be a wine expert in order to enjoy the wine experience to its fullest. "The finest glasses for both technical and hedonistic purposes are those made by Riedel. The effect of these glasses on fine wine is profound. I cannot emphasize enough what a difference they make." (Robert M. Parker, Jr., The Wine Advocate). Founded in Bohemia in 1756, Riedel glasses are thin-blown and unadorned, reducing the design to its essence: bowl, stem & base. From the Kitchen to the Table carries a full line of Riedel glasses for your pleasure.

- This year Riedel Crystal USA has created a pink "O" glass, in support of breast cancer survivors, donating 15% of all proceeds from the sale of these glasses to the Living Beyond Breast Cancer Foundation.
- We have added the Riedel stemless sommelier tasting glasses in lead crystal, to our product line, as well as the lead crystal decanter, especially made for the "O" glass line.

Try these great stocking stuffer ideas from Riedel...

- Riedel bottle cleaner with metallic pellets to specially target sediment.
- Riedel microfibre crystal cloth, in yellow & orange, to polish your glasses to perfection!



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| <p>Great gift ideas under \$100....</p> <ul style="list-style-type: none"> • Peugeot Salt or Pepper Grinders • Emile Henry Casserole • Zyliss Mandoline • Global GSF15 peeling knife • Trudeau one-hand pepper or salt mill | <p>Great gift ideas over \$100....</p> <ul style="list-style-type: none"> • Bron S.S. Mandoline • Swiss Diamond fry pan or pot • Le Cordon Bleu pot set by Spring Switzerland • Pek Wine Steward—preserve your fine wine • Any Cuisinart small appliance |
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