

SECRETS FROM OUR KITCHEN



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Wine -- so many ways to enjoy it!



As the calendar page turns to September, our thoughts turn to the bold, sweet, earthy flavours of autumn.

Using wine in cooking is an excellent way to release subtle flavours and intensify and enhance the flavour of food. Autumn is the time of year when we think of hearty cooking that will take the chill off a cool autumn evening.

This month we feature our Riedel Wine Tasting event, one of our most popular events of the year.

In honour of Riedel, wine, and all things autumn, we are pleased to present some great tips on cooking with wine, ideas on wine and food pairings, and some of our favourite fall recipes -- that lend

themselves to enjoying with you guessed it -- a glass of wine!

As always some great new Kitchen Toys that have arrived in the store, just in time for back to school.

Drop in and let us know how your summer was, see the new products that have arrived in the store, and revisit some of the classic kitchenware lines that continue to be your (and our) favourites!

Raise a glass and toast the arrival of autumn!

Sigrid Wolm

Riedel Wine Tasting Event Wednesday, September 30th - 6:30 pm

Join us for a casual evening of wine and conversation and discover the subtle nuances that your vessel of choice has on your wine tasting experience.

Featuring one of the world's premier lines of wine glassware, Riedel!

Tickets \$25 each

(refunded with your purchase of any Riedel product)

UPCOMING EVENTS

Wednesday, September 30th

Riedel Wine Tasting Event

One of our most popular annual events. Great discussion, great wine and great fun! Limited space. Book early to avoid disappointment. Discover how your wine vessel impacts your wine drinking experience with the world's finest wine glasses from Riedel! Tickets \$25 each (refunded with your purchase of Riedel product).

Saturday, September 19th

MILLCROFT INN & SPA CULINARY CLASSES

"Gourmet Garlic" featuring Executive Chef Rob Fracchione. Sponsored by FROM THE KITCHEN TO THE TABLE.

2:00 pm -- The Millcroft Inn & Spa

SEPTEMBER STORE HOURS

Mondays to Thursdays:

10:00 am to 5:30 pm

Fridays:

10:00 am to 7:00 pm

Saturdays:

10:00 am to 5:00 pm

Closed Sundays

Closed Labour Day

Sign up for our monthly electronic newsletter for all the latest in kitchen trends & products, and for unique recipes and entertaining ideas.

Visit our website at www.kitchentotable.com to subscribe.



DID YOU KNOW.....

...According to Statistics Canada, in 2007 Canadians (aged 15 and older) drank over 15 litres of wine per person, more than 5 times than they did in the early 1960s.

...There are over 10,000 varieties of grapes.

...It takes about 2.5 pounds of grapes to make a 750ml bottle of wine.

...Canadian wine sales (both domestic and exports) totaled \$1.6 billion in 2007.

...In 2007, Italy unseated France to become the biggest wine drinking country in the world.

...Approximately 400 grapevines can grow on one acre of land.

...When newer oak barrels are used in the winemaking process, they can create a hint of vanilla flavour and aroma.

...The single lever waiter style corkscrew, originally called the "Butler's Friend" was invented and patented by German Carl Wienke in 1882.

...The Egyptians first used corks as stoppers thousand of years ago.

...In the 1600s French monk Dom Perignon, replaced the wooden stopper traditionally used to plug sparkling wine bottles with what we now consider the modern day cork stopper!

FUN KITCHEN TOYS

Enjoy some Brie (or Camembert) with your wine!

Enjoy the melt in the mouth taste sensation of hot baked Brie or Camembert cheese. Gourmet du Village's two piece bakers make it easy to prepare and serve. Just place a small individual Brie or Camembert cheese in the oven proof serving dish, sprinkle with supplied toppings, heat and serve.

\$16.95 each



No more banana mash with the Banana Guard!



Are you fed up with bringing bananas to school or work only to find them bruised and squashed? This unique, patented device allows for the safe transport of individual bananas letting you enjoy perfect bananas anytime, anywhere. The Banana Guard was designed to fit most banana sizes and includes small perforations to facilitate ventilation, thereby preventing premature ripening.

\$6.99 each

It's a case for eating (and transporting) your fruit!

The Froot Guard was specially designed to fit the average size larger fruit (such as apples, pears and peaches), and the smaller Froot Case will stop your smaller fruits like kiwis, plums and apples from being damaged. Features a sturdy locking mechanism, ventilation holes, and is dishwasher safe

Froot Guard \$6.99 (9 x 10cm)

Froot Case \$5.50 (6 x 7.5cm)



Don't cry over spilled beverages any longer!



Avoid spilling or accidents when pouring your favourite beverage when you use the Universal Bottle Handle. The solid handle and flexible circular bottle grip makes it easy to slip on and off, ideal for children, seniors, disabled persons or anyone who has difficulty handling large bottles. Fits onto 1L, 1.5L and 2L bottles.

\$7.99 each



PRODUCT OF THE MONTH - Riedel Wine Glasses

According to Robert M. Parker, of the Wine Advocate, the finest glasses from both a technical and a hedonistic perspective are those made by Riedel. Despite the fact that the Riedel family (now in its 11th generation of business) has never placed their name on a single bottle of wine, Time Magazine claims that this family of Austrian master glassmakers have done more to enhance the oenophile's pleasure than virtually any winemaking dynasty!



From the Kitchen to the Table is proud to carry an extensive line of Riedel products -- everything from wine glasses to decanters, to quality wine accessories. Discover for yourself what Riedel founder Claus Riedel discovered years ago when he became the first person in history to actually design the shape of a glass to enhance the character of the wine!

During the month of September take 25% off all Riedel wine glasses!



The NEW Riedel O Red + White Tumbler

This glass is considered the workhorse of Riedel glasses -- from water to iced tea to mixed drinks, or from your favourite red to a crisp white, the new Riedel O Red & White Tumbler does it all!

Thin, perfectly balanced and a pleasure to drink from, it is an everyday, go-to-glass that can take whatever you can pour. Non-lead, machine blown and dishwasher durable, it is the classic for just about every use.

Boxed set of 2 - \$29.50

Clean your valuable decanters and thermos flasks with metallic mini pellets from Riedel. These tiny stainless steel pellets remove all dirt, residue, sediment and stains from inside the decanter. Just fill the vessel halfway up with water, add the pellets and swish around for about 2 minutes. Drain, rinse, dry & use pellets again next time! Contains 12 pellets.

\$15.50 each



Riedel Water Glass

This attractive lightweight glass is a fashionable alternative to stemmed water glasses.

Non-lead and machine made.

All Riedel glasses are dishwasher safe.

Boxed set of 2 - \$21.00

The Riedel microfibre cleaning cloth is perfect to clean your glasses and make them shine like new. Use either dry or slightly damp, the cloth cleans thoroughly and scratch-free. Removes grease and dries at the same time. Fluff free. Machine washable!
\$15.90 each



Enjoy your wine -- in so many ways!

Wine has been an important element of human culture for centuries. It is a beverage that can accompany a meal, or that can be used to create and transform the most humble culinary creation. Wine acts as a flavour agent and can be used in a variety of culinary applications. The acidity of wine helps balance flavours and as such is often used in stocks and in braising. You will also often find recipes that call for wine as a flavouring agent in wine jellies, soups and reductions.

Tips for cooking with wine

- Always remember -- if you won't drink it, don't put it in your cooking!
- Try replacing the water or stock in your favourite recipe with one of your favourite wines.
- Mix a little bit of wine with some oil to baste meat or poultry.
- Warm wine slightly before adding to red meat dishes, as cold wine tends to toughen meat, whereas warm wine serves as a tenderizer.
- Add a couple of tablespoons of red wine to pan drippings to create a rich brown gravy for red meat.
- When serving wine with dinner, use either the same wine that you used in cooking, or match with a wine in the same family, in order to balance your meal.

Thank you to all our electronic newsletter subscribers. The winner of the \$50 gift certificate from From the Kitchen to the Table is Karen P, a suscriber since April 2008.

Recommended culinary wine pairings

Red meat & red meat dishes

Young, full bodied red wines

Red sauces

Young, full bodied robust red wine

Beef stock based soups, stews & casseroles

Earthy red, full bodied wine

Fish, shellfish, seafood

Dry white wine

Poultry or pork

Dry white wine

Light or white cream sauces

Dry white wine

Seafood soups & stews

Crisp, dry white wine

Vegetable soups & consommes

Sherry, or any similar dry fortified wine

Sweet desserts

Sweet white wine or sweet fortified wine

Try some of our favourite fall recipes

Bacon & Onion Quiche

Cabernet Braised Short Ribs

Sweet Cherry Bread Pudding

....and one of our most popular online recipes

Apple Crisp

All recipes available at www.kitchentotable.com



From the Kitchen to the Table
125 Broadway, Orangeville, Ontario
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All sale prices in effect while quantities last. Price reductions based on regular list prices. No rain-checks.