

SECRETS FROM OUR KITCHEN



125 BROADWAY, ORANGEVILLE, ONTARIO
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From our kitchen to yours!



After weeks of shopping, baking and cooking, a festive holiday meal is often the culmination of all our preparations. A beautiful holiday table really sets the mood for a wonderful evening of sharing time with family and friends.

On our website we notice that our tips on setting a festive table is one of the most viewed sections — especially at this time of year. We are happy

to add a few more tips to help you entertain this holiday season with simplicity, ease and style.

If you need a few more pieces for your holiday table, consider two of the hottest new lines in table and kitchen ware: Sophie Conran for Portmeirion and Terence Conran by Royal Doulton. This father and daughter duo are well known “foodies” in Britain and Europe and each have come out with a classic line of tableware that combines classic design and functionality.

Watch your mailbox for our Holiday Gift Giving Guides that offer great shopping ideas for everyone on your list, in all price ranges!

We are pleased to share

with you, for the second year in a row, some of the favourite holiday recipes of our staff. Try them in your house and perhaps add them to your holiday recipe book!

As we embark on this busy, yet magical time of year, remember to never lose sight of the true meaning of the season.

On behalf of the entire staff, I wish you a season of good food, shared with those you love.

Happy holidays!

Sigrid Wolm

Congratulations to Gina and Stephen Fievet, winners of our November draw for a homemade gingerbread house.

SOUP'S ON!

Enter your favourite recipe for a chance to win!



Do you have a favourite soup recipe? One that warms you from the inside out on a cold winter's day?

If so, we'd love to hear from you. Send us an email with your favourite soup recipe and we'll pick the winner. Finalists will be invited to our "Soup's On" event on Saturday, January 26th, 2008, when local chefs will pick the winner. Enter for a chance to win great prizes. All finalist entries will be posted on the website in February. Deadline for entries: January 11, 2008.

DECEMBER STORE HOURS:

Mondays to Wednesdays
10:00 am to 6:00 pm

Thursdays and Fridays
10:00 am to 8:00 pm

Saturday—10:00 am to 6:00 pm

Sunday—11:00 am to 5:00 pm

EXTENDED HOLIDAY SHOPPING HOURS:

Monday, December 17th to Friday, December 21st
10:00 am to 8:00 pm

Saturday, December 22nd
10:00 am to 6:00 pm

Sunday, December 23rd
11:00 am to 5:00 pm

Christmas Eve—December 24th
10:00 am to 4:00 pm

CLOSED—December 25th & 26th

Thursday, December 27th
10:00 am to 7:00 pm

Friday, December 28th
10:00 am to 8:00 pm

Saturday, December 29th
10:00 am to 5:00 pm

Sunday, December 30th
11:00 am to 4:00 pm

Monday, December 31st
10:00 am to 4:00 pm

CLOSED—January 1st & 2nd

Normal store hours resume January 3rd, 2008

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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....

... Christmas crackers are said to have been invented in 1847 by a London confectioner as a promotional way to sell his bon-bons. He was inspired to add the crackle effect after he had thrown a log onto the fire.

...The largest functional Christmas cracker was 45.72 metres in length and 3.04 metres in diameter and was made in Australia in 1991.

...Tourtière is the traditional Christmas Eve or Réveillon fare that is served when the family returns from Midnight Mass.

...The name "tourtière" is said to have originated from the fact that these meat pies were originally made from large birds called "tourtes", until these birds became extinct.

...Charger plates have been around since the 1800s and are used to dress up dinner tables. Since food is not actually served on them, they are often called under-plates or chop plates.

...Nanaimo bars originated in Nanaimo BC and have become a holiday tradition. The first published Nanaimo Bar recipe dates from 1957, but some believe this recipe was originally called Chocolate Fridge cake and can be traced back to a recipe in the Vancouver Sun in 1930.

...Plum pudding dates back to 1670 when it was made from meat broth, chopped cows tongues, raisins, fruit juice, wine and spices. The word "plum" refers to the swelling of the raisins when cooked.



Fun Kitchen Toys

A traditional holiday table setting!



For hundreds of years, Christmas crackers have been part of holiday celebrations. We proudly stock a selection of holiday crackers that are created with a style and sophistication that add the finishing touch to any celebration. A variety of styles, sizes and colours make crackers a unique fit for table décor, tree and gift trim, stocking stuffers, or as a great hostess gift.

Priced from \$21.50 for a set of 10

'Tis the season for holiday spirits!

This unique dual function vacuum/pressure pump removes air from the wine bottle, preventing further fermentation, preserving your wine for days. The champagne function pumps air into the bottle, preventing the dissipation of bubbles and preserving your champagne for days. Set includes stand, dual pump, 2 wine stoppers and 1 champagne stopper.

\$25.00 each



A little holiday sip!



Timeless elegance is evident in this sleek stainless steel beverage flask from RSVP. The gently curved shape allows the flask to be carried discreetly and comfortably in a breast pocket. Also includes a mini-funnel for easy filling. Holds 8 ounces of your favourite beverage.

\$29.95 each

Egg-perfect!

Float and poach an egg in boiling water like a lily pad on a pond. When the egg is ready, flip the non-stick pod inside out and gently push the perfectly domed shaped egg out onto a plate. Made of heat-resistant silicone, these pods are dishwasher & micro-wave safe.

\$12.95 for a set of two.



PRODUCT OF THE MONTH— Classic Conran Tableware
From Britain’s Father & Daughter Style and Design icons!



Terence Conran by Royal Doulton

Inspired by leading international designer, restaurateur and retailer Terence Conran, and his passion for traditional English cooking, Royal Doulton has introduced this versatile tableware that will make your everyday meals refined, simple and delicious.

This inspired collection features over 50 pieces for all your dining needs including a complete tableware collection, as well as practical, charming items such as pudding bowls, pie dishes with blackbird pie funnels and a whole family of jugs. This robust stoneware holds heat and can be taken straight from the kitchen to the table, and is available in two designs: Albion, a bright white; and Chophouse, an eye-catching mix of horizontal blue stripes in a variety of scales.

Dress up your holiday table with this new collection from Terence Conran and Royal Doulton.

Sophie Conran for Portmeirion

From a famous “food” family, Sophie Conran, daughter of Terence and food writer Caroline, cares deeply about the food her family eats. She operates the award-winning Sophie Conran Pies, has published cookbooks, and has now teamed up with Portmeirion to create a beautiful and practical collection of cookware, tableware and kitchenware that won the 2006 Elle Decoration Style Award for Best in Kitchens. From sumptuous soups to a quick bowl of cereal, the Sophie Conran collection has been designed to work in any setting. The main tableware collection comes in white with accessorizing pieces available in two contemporary colours: biscuit and celadon. The range of porcelain tableware has been created with the “foodie” in mind — measuring jars that morph into

Mummy & Mine Set—\$59.99. Includes apron, hat, bowl, jug, 2 pastry cutters, wooden spoon, rolling pin, spatula & cake cases.



serving pieces, mixing bowls that become salad bowls — the entire collection looks as good on the dining table as it does in the kitchen.

As a busy mother of two, Sophie understands the importance of spending time with her children and has created the “Mummy & Mine Cook Set” designed to encourage kids to become interested in food (pictured left). Set includes everything you need to conjure up something delicious in the kitchen.





Last Minute Gift Ideas!



The Professional Wine Chiller from Waring Pro
\$99.99 each

Cast Iron Dual Fondue from Trudeau
\$129.95 each



Jamie Oliver Flavour Shaker—it crushes, grinds, mixes & more.
\$29.95 each

Collapsible SleekStor measuring cups — receive a **free** set of silicone muffin cups with purchase.
\$23.95 each



Cook with European flair on a Raclette Grill from Swissmar
From \$120.00 each

Traditional clay bakers for making healthy, delicious comfort food.
From \$49.95 each



Upcoming Events, Demonstrations & Seminars

Friday, December 7th — 5pm to 8pm
Raclette for the Holidays! Demonstrating this European classic cooking method, now one of the hottest new cooking trends in North America.

Thursday, December 13th — 5pm to 8pm
Le Creuset classic cast iron cookware and stoneware!

Sunday, December 16th — 1pm to 4pm
Fun with Fondue! A fun & casual way to entertain this holiday season!

HOLIDAY ENTERTAINING!

The variations are endless when considering how to decorate and set your holiday table for Christmas entertaining. Remember that the easiest way to set your table is to make it a reflection of yourself, your family and your interests and passions. Here are some of our tips for creating a stylish table with simplicity and ease:

- ◇ Pick a theme and a colour.
- ◇ Soft ambient light (whether it be candles, dimmed lights, or even holiday mini-lights) are a quick way to add atmosphere to your table.
- ◇ Fresh is best. Wander outside and pick up some of what nature provides naturally, or drop by your local florist or garden centre — berries, branches, pine cones and garland immediately lend a festive touch.
- ◇ Dress up items you already have in the house. Wine glasses adorned with ribbon or lace or a glass bowl filled with a selection of holiday ornaments are simple ways to dress up everyday items.
- ◇ Don't worry if your tableware doesn't all match. Mixing and matching are hot trends right now. Use the pieces that work the best, and then add accents within your chosen theme and colour scheme.
- ◇ Don't forget the music. The music you play will definitely set the tone for the evening. Do you want your event to be fun-filled and casual, or refined and elegant? Choose your music accordingly.
- ◇ Spread the spirit throughout the house. Add a bit of holiday décor to the foyer, bedrooms and bathrooms.
- ◇ Enjoy yourself — don't plan so much that you can't enjoy the evening yourself. Prepare as much as possible ahead of time.

SUBSCRIBE & WIN!

Just in time for the holidays, all subscribers to our electronic newsletter will be entered to win a Henckels carving knife and fork set (retail value \$360.00). Draw takes place December 17/07.



ONTARIO
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125 BROADWAY, ORANGEVILLE,

All sale items available while quantities last. Price reductions based on regular list prices. No rainchecks.