

SECRETS FROM OUR KITCHEN



125 BROADWAY, ORANGEVILLE, ONTARIO
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WWW.KITCHENTOTABLE.COM



MARCH 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

Sundays—closed

From our kitchen to yours!



I've got so much to share with you this month. We've just returned from the Ambiente trade show in Frankfurt, Germany and have come back with new ideas, new product lines and all the latest trends in kitchen and housewares. Over the next few months, we'll feature some of our finds in these pages, and

in this issue we will give you some of the highlights of our trip.

We spent a good deal of time in the Kaiser Bake Form booth, where not only did we get to see the latest product lines from this industry leading bakeware producer, but we also got to sample some of their fresh baked goods, as well (tough assignment, I must say)!

Baking is one of my favourite pastimes, and following our visit to Kaiser, I thought we should feature "baking" as our feature for this month.

Bakers often consider themselves the chemists of the kitchen; unlike cooking where you can experiment and substitute, baking is much more an exact science with bakers using measuring cups and spoons instead of beakers and test tubes. And the right tools make all the difference in the world. So check out our Kitchen Toys, our baking tips, and our feature on Kaiser Bake Forms, and then head to the kitchen to whip up a delightful creation.

Happy baking,

Sigrid Wolm



The latest in products & trends from Ambiente!

From February 8th to 12th, Frankfurt, Germany was home to the largest consumer goods fair in the world, with over 150,000 trade visitors from 128 countries visiting the show and over 4600 exhibitors showcasing their products and services. There were some definite trends at the show in the table & kitchenwares section: coffees and teas are definitely hot, hot, hot with new brewing products and tea and coffee blends front and centre. From a design point-of-view it seems that clean lines, uncluttered design & transparency are going to be the way of the future, with products from Denmark and Sweden being much sought after. As a result of the show we'll be bringing in some new products and ideas, so watch this space and we'll keep you updated!

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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....

...The word 'cookie' is said to derive from the Dutch word 'koekje' or 'koekie' in reference to a small cake.

...John Mariani, in "The Dictionary of American Food and Drink" states that the first recipe for brownies appeared in the 1897 Sears, Roebuck and Co. catalog.

...The largest birthday cake ever created weighed 128,238 pounds and had 16,209 pounds of frosting. It was created for the 100th birthday celebration of Fort Payne, Alabama.

...Apple pie and America seem to go hand in hand and connote good wholesome characteristics; however, the original expression is said to come from American newspaper columnist George F. Will who actually said: "Pessimism is as American as apple pie", and is slightly less favourable than today's interpretation of the saying.

...The original chocolate chip cookie, the Toll House Cookie, was invented by Ruth Graves Wakefield of the Toll House Inn in Massachusetts in 1930.

...Jell-o dessert is eaten regularly in about 2/3 of North American homes; nine boxes of Jell-o are sold every second in the United States.

...Rice Krispie treats were invented in the 1930s by Mildred Day (who worked for the Kellogg's Company) as a way to raise funds for a Camp Fire Girls group.

...Rumour has it that a man named Dave died from a Rice Krispie treat overdose in 1998.

Fun Kitchen Toys

Sifting flour is easy with Good Grips!

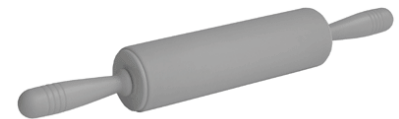


The OXO GOOD GRIPS Sifter was designed to make sifting easier and faster, and baking that much more enjoyable. The Sifter has no troublesome awkward levers to pull or cold steel handles to squeeze; instead, it features a comfortable handle that fits perfectly in your hand. With a slight shake side to side, the sifting mechanism is activated and with little effort you have perfectly sifted flour. The top and bottom lids keep flour fresh and the inside of your cupboards clean.

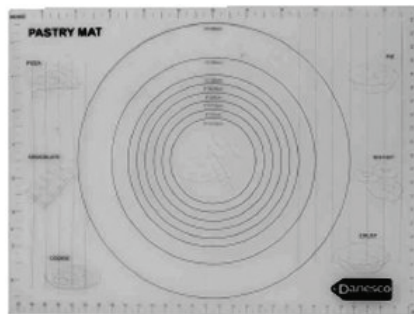
\$19.95 each

As featured on the Food Network & Oprah!

The SilPin rolling pin is the answer for sticky flour dough. Gone is the need for over dusting with flour and confectioner's sugar. This non-stick silicone sleeved rolling pin is made with durable zinc alloy and stainless steel. Ergonomically designed for comfort and ease of use, the SilPin is available in different styles, sizes and fashionable colors. **From \$29.95 each**



Rolling in dough.....



This plastic pastry mat is great for rolling out dough, as well as for chopping, slicing, and dicing. The mat is marked with measurements on all four sides and circles for pies, tarts, and pizzas for easily rolling out dough to the proper dimensions.

\$9.95 each

Ambiente 2007 Design Plus Award Winner!

A variety of cookie-cutter shapes and sizes are ideal for a fun-filled afternoon of family baking. Made from durable plastic, each set includes five delightful shapes that release dough with ease. Perfect for a seamless cut of cookies or canapés. When finished the cutters conveniently snap together for storage.

\$11.99 set



PRODUCT OF THE MONTH — Kaiser Bake Forms



Unlike other types of cooking, baking is something you can't fake. It's much more of an exact science — you can't just add a bit here, substitute a bit there, at least until you are at a fairly advanced stage of baking.

Your baking is always that much better when you have good equipment to work with, and proper bake forms are essential to ensure consistent temperature. In an oven, where the temperature can fluctuate up to 50 degrees in a normal baking cycle, the ideal baking vessel should retain heat well enough to maintain an even temperature. Yet, it should not retain heat so well that a cake, bread or cookie will burn in the time required for complete baking.

In business for over 85 years, Germany's Kaiser company offers the broadest range of bakeware products, and is the largest bakeware manufacturer in the industry.

La Forme is Kaiser Bakeware's top of the line bakeware, designed with the finest materials available to guarantee perfect performance.

All La Forme baking pans are constructed with commercial weight steel, almost 3 times as thick as other bakeware brands. The pans produce excellent heat conductivity resulting in a 10% savings in baking time and allowing for even browning of baked goods. The entire La Forme Collection conducts heat gently and evenly, and produces the perfect balance necessary for a golden brown crumb on the outside of the cake, and a perfectly baked, moist interior. Cakes and breads baked in La Forme cook uniformly, and cookies baked on La Forme cookie sheets brown evenly and maintain their shape.

La Forme's heavy-gauge steel eliminates warping in every piece of bakeware. Select La Forme pans are manufactured with the cut- and acid-resistant magnum coating which allows baked goods to be cut directly in the pan.

Professional bakers rely on Kaiser's La Forme bakeware not only for its exceptional baking properties but also for the unique pan styles and shapes that are available. Choose from a variety of pan shapes including crown, star, heart, braided ring and the unique Charlotte form, as featured in Good Housekeeping magazine.



Great recipes from Kaiser

Visit our website for two great cake recipes from Kaiser. Bake in Kaiser's La Forme crown pan (left) or Charlotte form (right).

Brown Sugar Spice Cake

Chocolate Cherry Cake

www.kitchentotable.com





Tips for measuring ingredients

Liquids — use a clear, standard liquid measuring cup with pouring spout; place cup on level surface and fill to desired level; read measurement at eye level for accuracy.

Dry ingredients — use standard, individual dry measuring cups; lightly spoon ingredients into cup, and tap slightly (do not pat down); level it off with a straight edge.

Brown sugar & solid fats — use standard, individual dry measuring cups; firmly press ingredient into cup; level it off with a straight edge.

Baking pans comes in standard sizes and it is essential that you use the correct size of pan called for in the recipe so that your baked goods turn out well. The standard sizes and types of pans usually called for in a recipe include:

- 8-inch square pan
- 8 or 9-inch round cake pan
- 8x4-inch loaf pan
- 9x5-inch loaf pan
- 9-inch pie pan
- 9 or 10-inch springform pan
- 10-inch tart pan
- 10-inch tube pan
- 12-cup tube pan
- 13x9-inch pan
- 15x10x1-inch baking (or jelly roll) pan
- Casserole or souffle dishes of assorted sizes
- Cookie sheets of assorted sizes
- Muffin pans of assorted sizes

Visit our website for handy baking “equivalent” guides, including solid and liquid measure equivalents, oven temperatures, and other handy information!

Having a well-equipped kitchen and pantry will add to your baking enjoyment and success. Versatile and quality baking tools, accessories and ingredients will help you create just about any recipe.

Quality ingredients are essential to good baking. Don’t expect to take the chocolate bar your child received last Halloween, chop it up and turn out delicious chocolate chip cookies. Fresh ingredients help ensure that your final product will be a success. Key baking ingredients that you should have in your pantry include:

Flour provides the structure for most baked goods. It is a finely ground meal produced by grinding edible grains.

Sugars and sweeteners flavourize and tenderize baked goods and give them a golden brown crust.

Fats tenderize, provide flavour, help bind ingredients together and help in the “browning” process.

Leavening agents include yeast, eggs, baking powder and baking soda, and help a baked good to rise. **DO NOT** substitute baking powder for baking soda — they are not the same thing!

Milk or milk products are commonly used in baking to moisten ingredients and to modify consistency.

Eggs provide structure and volume in a recipe and help bind ingredients together.

Flavourings and extracts should be added to a recipe at room temperature or once the ingredients have been removed from heat to provide the best results.

Other handy tips

- ◇ Don’t crowd the oven. Pans should never touch one another or the sides of the oven.
- ◇ Always stir flour to “loosen” before measuring.
- ◇ Use measuring spoons, not utensils to measure small amounts.
- ◇ Especially for baking, always **PREHEAT** oven to desired temperature before placing items into oven.
- ◇ Make sure cake is cool before icing cake — otherwise frosting will slide off a warm cake.



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