



Tasteful Times

Kitchen & Spice and other things nice Vol. 1 Spring 2004
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Store Return Policy

If for any reason you are not satisfied with your purchase (with the exception of food/books), return the merchandise, along with the sales receipt, within **30 days** for a full refund or exchange. Packaging on returned merchandise must be in resaleable condition. No returns or exchanges on food, books or special orders. There is a ten day waiting period on purchases made by check. **All Sales Final On Sale Items!** ■

Gien - Cherry

Gien was founded in 1821 by Thomas Hall, an Englishman who wanted to introduce fine English earthenware manufacturing techniques into France. Production first began with functional tableware, then went on to make fancier dinnerware, decorative pieces and tableware emblazoned with notable families' coats of arms.

Today Gien is both the number one producer of the highest quality earthenware in France, and a top-selling company both at the national and international levels. Its product lines are highly unique and distinguish themselves from other pottery with rich, refined and varied shapes and styles. Gien is a fun collection, offering an informal product of quality that can be used every day. The designs are both aesthetically pleasing and practical. Everything is dishwasher and microwave proof. Gien offers a wide range of decorative styles from the very traditional to avant garde, suiting any taste and lifestyle. ■



— Fanciful Flights Silvestri —

Karen Rossi is a talented artist whose love of art has inspired her to create an extraordinary collection of whimsical metal structures. Her three-dimensional works of art come in the form of sculptures, mobiles, and stables. Each unique piece tells a story about a person, place or idea, transforming them into brightly colored and sometimes zany portraits. Ms. Rossi's work has been featured in over 100 galleries nationwide and abroad and is often referred to in the art world as "good, clean fun." Ms. Rossi enjoys the process of creating fine multi-dimensional art that tells stories and touches souls and encourages people to discover the artist within themselves.

Karen Rossi's reproductions are painstakingly laser cut, etched, handpainted and assembled with truly original panache. Each colorful character features themed accessories and a wonderful wit of its own. Her most recent introductions are the zodiac signs. These delightful metal sculptures are a

gift for any one who loves a little humor in life. ■



Salt - the new ingredient

The food revolution and its obsession with ingredients have expanded into an interest in salts from around the world. Various kinds of salt from different regions of the world yield subtle differences in taste and texture. The kind of salt used in food preparation depends on how it is going to be used. In addition to the blue Morton salt canister, many kitchens have sea salt and kosher salt canisters as well. More and more gourmet cooks are using other salts such as the irregular crystals of *fleur de sel* to sprinkle over green salads or celtic sea salt for finishing dishes.

“A whole new range of specialty salts is opening up to satisfy our need for new flavors, colors and textures. Today salt is farmed and harvested by hand from the edges of the sea, exactly as it was done millennia ago, in countries around the world. And thus salt, until so recently devalued and unappreciated, has again become a precious commodity in its natural form, rich with the flavor of the sea”(from *Salt and Pepper-The Cookbook* by Sandra Cook, Sara Slavin & Deborah Jones).

Sea salt can be combined with other ingredients, such as lavender or rosemary, and used as seasoning for a variety of

dishes. Celtic sea salt is harvested in Brittany, France and is considered by many chefs to be the very best for cooking and finishing dishes. This sea salt is praised for its flavor and quality by culinary professionals and for its naturally occurring minerals by health professionals. The Alaea Hawaiian red sea salt is gathered from the reefs in Hawaii and the Alaea is the islands rich volcanic red clay that is mixed with the salt and baked by the hot Hawaiian sun. The Ancient Hawaiians believed the Alaea sea salt had tenderizing qualities, so they would use it for seasoning their pork for a luau or preserving their fish.

Kitchen & Spice has a variety of salts for your cooking and tasting pleasure. Come and experiment with these newest cooking ingredients. ■



— Grease Blotter Mystic Maid —

Never again use paper towels or inefficient utensils to remove grease and fat by-products off your favorite meals. *Grease Blotter* by MysticMaid solves one of the messiest problems in the kitchen. It quickly and easily absorbs the surface grease, fats and oils as food cooks while leaving the rest of the liquids. No more paper towels or sloppy straining. *Grease Blotter* is so versatile that it works on soups, stews and broths of all kinds. It also works equally well on solid foods like bacon, chicken, sausage, pizza and so much more. ■



Place a Grease Blotter on top of the hot soup.



The sheet will absorb grease, fats and oils.



Using a utensil, remove the saturated sheet.

SILVER RESTORATION CLINIC

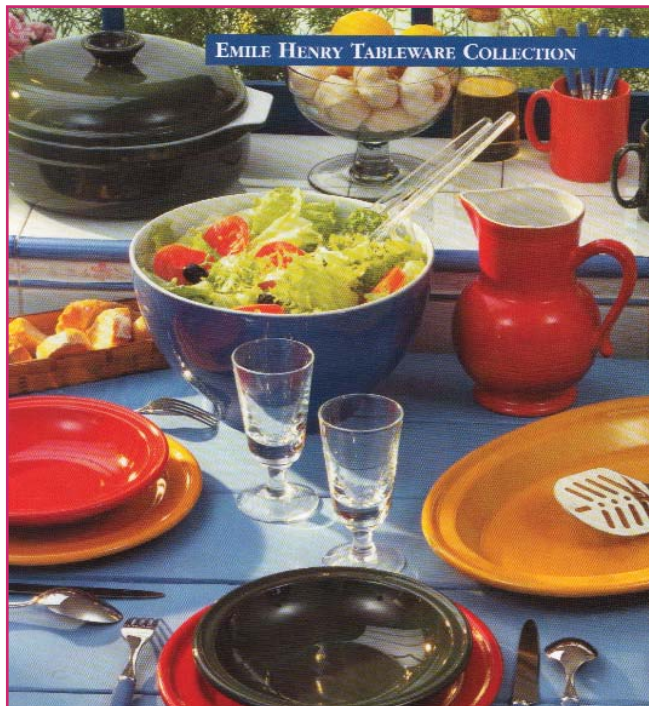


An expert on **metal restoration** will be in our store to offer expert advice and counseling on plating and repair services. Individually you will be advised about restoring the original beauty to silver, brass, Sterling, or pewter candlesticks, tea services, etc. Very old or just sort of tired, they can all be brought back to their original glow. You might be surprised to learn the numerous items that can be replaced - like brushes, combs, finials, legs, knifeblades. **NOW IS THE TIME.** . . take a look in the closet or pantry and get out those wounded heirlooms you have been meaning to have fixed. ■

— Emile Henry le colours —

Since 1850, Emile Henry ovenware and tableware has been handcrafted in the Burgundy region of France, a region known for its culinary expertise, unique wines, and mineral rich Burgundy clay. Emile Henry is a natural product handcrafted from Burgundy clay which is unsurpassed for even heat distribution. The gradual and even distribution of heat helps food cook slowly and thoroughly. This product retains the heat for long periods of time to keep food hot on the table

Emile Henry's proprietary *Ceradon* manufacturing process creates a product that is superior in strength, highly resistant to breakage, and which can go straight from the freezer to the hot oven or microwave to the dining table.



The surface of each piece is hard enough to cut in without scratching the finish. Food releases from the surface easily. These products are microwave, convection and broiler safe, and can be put into the dishwasher for easy cleaning. Emile Henry dishes clearly meet the demands of everyday use, while creating a warm and inviting table.

The Emile Henry line of cookware is comprised of a very complete range of sizes, shapes and colors. The full selection gives both the home cook and professional cook the right piece for the desired dish. The most popular pieces are oval and rectangular baking dishes, souffle and quiche dishes, casseroles and ramekins. ■

Marcela Creations - bridal & baby heirlooms

Ever since Marcela began designing her beautiful bridal creations over a dozen years ago, couples from all over the world have honored her by making Marcela Creations a special part of their weddings.

It's easy to understand why. Nearly every one of Marcela's bridal accessories is individually handcrafted in the United States. Each creation is painstakingly constructed from carefully selected materials and can be personalized. Brides and grooms who choose Marcela select not just a beautiful bridal accessory, but an heirloom to treasure for years to come.

With a full line of gift, bridal, baby items and special occasion pieces, Marcela Creations is the source for gifts for the discriminating buyer - gifts that are one of a kind, heirlooms to be cherished forever. ■



Wedgwood

As of February, 1, 2004, the following Wedgwood patterns will be discounted:

- Sarah's Garden
- Bokhara
- Edme
- Royal Garland
- Strawberry & Vine
- Florentine Platinum
- Country Ware
- Crown Sapphire
- Colosseum Platinum
- Palatia

Individual items in English Cottage and Grand Gourmet are also being discounted.

If you are interested in completing these patterns, we will be glad to special order them as long as they are available. ■

Our Bridal Registry

A wedding creates precious cherished memories to be preserved a lifetime. A bridal registry is an opportunity for couples to provide family and friends with a wish list of all the home and kitchen accessories they prefer. Our well trained staff can assist with quality products and friendly personalized service. Our registry services include a bridal registry, listing on our website, free gift wrapping and in-store pickup, toll-free number for out of town guests, registry shower cards, and registry announcement cards. ■

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Calendar of Events

January

January 27 Le Creuset Demo
Representative from Le Creuset
January 31 Super Bowl Party Treats

February

February 1-29 Portmeirion Sale
Buy 2 Get 1 Free on dinner plates, salad plates,
soup bowls, cups and saucers
20% off accessory pieces
February 1-29 Denby Sale
20% off Energy
February 8 Florida Bridal Expo 2004
12:30 pm to 4:00 pm
February 14 Silver Restoration Clinic
10:00 am to 5:00 pm
February 14 Sweetheart Treats Tasting
March
March 17 St. Patrick's Day Celebration

OUR GIFT REGISTRY

Are you tired of getting gifts you don't want or need for your:

- Birthday
- Mother's Day
- Anniversary
- Father's Day

Try Our Wish List

Come in to register in our gift registry, then your family and friends will know what to get you for all of those special occasions. ■

Sili Gourmet - Baste for added Taste

Now it's easier to baste for added taste with the new Sili Gourmet™ silicone basting and pastry brush from William Bounds. Heat resistant to 500 degrees F (160 degrees C), the basting brush is handy when roasting meats, grilling poultry and baking fish. The brush is also helpful when baking bread or glazing pastry dough.

Designed for maximum effectiveness, the non-shedding bristle head releases a deliberate, even flow of oil, butter, sauce or marinade, helping ensure perfect results every time. The stain-resistant, odorless silicone brush is dishwasher safe, making it a snap to clean.

Measuring 7¼-inches long, the Sili Gourmet basting brush is ideal for use in the oven, on the stove and at the barbecue.

With a brushed stainless steel handle and loop for hanging, it's attractive and easy to showcase on the wall of your kitchen. This affordable kitchen tool is a must for anyone who cooks or bakes. The Sili Gourmet basting brush comes with a five-year warranty. ■



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