

Kitchen Gallery News



21st & Fairlawn ♦ Topeka ♦ 785.273.6436 ♦ www.KitchenGalleryTopeka.com ♦ Summer 2008

Are You Grinning from Ear-to-Ear?

You will be if you have a **Butter Boy or Girl** as you nibble on fresh, homegrown corn from the farmers' market! **Butter Boy and Girl** make buttering corn easy! Simply insert a stick of butter, pop the top and glide across warm corn. Store upright in the fridge to use the next time you get a hankering for corn on the cob.



Keep your hands clean while eating corn with **Butter Babies**. These babies are four sets of stainless steel pronged corn picks. **Butter Babies** are dishwasher safe, rust-proof and interlock for safe storage. Oh, they are really cute too!

Kitchen Gallery also has several styles of corn dishes. We have corn scrapers for those of us who prefer our fresh corn without the cob!

Whip up a Juicy Watermelon Cheeseball!

Wind & Willow has created a fresh, new product just in time for summer. **Watermelon Cheeseball & Dessert Mix** is a mouthwatering, juicy appetizer or snack—perfect for picnics, parties and barbecues!

Each box contains a juicy pink mix and decorative toppings. Just combine the pink mix with cream cheese and softened margarine or butter. Chill mixture until firm. Roll into desired shape (how about a watermelon slice?) and decorate with green sprinkles around the edge to create a rind and scatter black candy “seeds” in the middle! Serve with graham sticks or animal crackers....YUM!



Enter the Wind & Willow Recipe Contest!

Wind & Willow is having a summer recipe contest. The lucky winner will receive a check for \$100 and 12 FREE W&W products of their choice. If you are a creative cook, all you have to do is make up a new recipe using a W&W product. We are looking for something simple to prepare and of course DELICIOUS! Just bring your recipe to Kitchen Gallery by Monday, July 28th. Winners will be announced in September.

All recipes, including non-winning recipes, will become the property of W&W, and may be used on their website or shared in their printed materials. Happy Cooking!

We're “Bursting” with Red, White and Blue!

Kitchen Gallery is bursting this summer with red, white and blue gadgets! Whether your kitchen decor is Americana or if you are just feeling patriotic, we've got just what you need: Coasters, cutting boards, aprons, hot pads, oven mitts, and much more! Celebrate summer with an explosion of color in your kitchen!

Need a gift? We have gift certificates and FREE gift wrap with a purchase!

Roasted Pineapple & Habanero Chicken Salad

3 1/2 cups chicken, diced

1 cup celery, chopped

1/2 cup pineapple

1/2 cup, onion, chopped

1 jar Robert Rothschild Roasted Pineapple & Habanero Dip

1/4 tsp. salt

Combine all ingredients, mix well and chill. Serve on a croissant or warm pita bread. Garnish with an orange slice and either feta cheese or chopped walnuts. Serves 6-8.

Easy Appetizer: Blend Roasted Pineapple & Habanero Dip with cream cheese and serve with crackers or pita chips.

On the Grill: Try it as a topping on shrimp skewers or brush over pork chops. It will give grilled meat an extra "kick." Check out www.RobertRothschild.com for more recipes and serving ideas.

Another one of our favorite products for summer is **Earth & Vine Provisions Pineapple Sake Teriyaki Marinade**. It is a daring blend of sake and pineapple that makes an excellent marinade for pork, chicken, seafood or tri-tip steak. *It turns salmon into candy on the grill!*



Shop Monday-Saturday, 10am-6pm;
Sunday, noon-5pm

Newsletter design by Stacey Herman,
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Sip to Good Health with Superfruit Tea

We've all heard about the health properties of antioxidants, right? Antioxidants protect the body from harmful molecules called free radicals that can cause heart disease, diabetes, Alzheimer's disease, some cancers and premature aging. Superfruits are high in antioxidants. The Republic of Tea has developed a new line of Superfruit Green Teas so you can sip your way to good health! Kitchen Gallery carries six flavors:



- ♦ **Pomegranate Green Tea**—This ruby-colored tea has a fresh, crisp flavor.
- ♦ **Black Raspberry Green Tea**—Neither a blackberry or a raspberry, but has a sweet, earthy flavor.
- ♦ **Acerola Cherry Green Tea**—These Caribbean cherries have a delicate, berry flavor with a light apple note.
- ♦ **Acai Green Tea**—From the Amazon, these berries contain more nutrients than almost any other fruit and taste like concord grapes and ripe blueberries.
- ♦ **Goji Raspberry Green Tea**—Considered one of the world's most nutritionally rich foods, the flavor is a cross between a raisin and a cranberry.
- ♦ **Blueberry Green Tea**—Tastes quite simply like a blueberry!

Tips for Brewing Iced Tea: Fill kettle with fresh, cold water and heat to a rolling boil (almost boiling for green tea.) Pour water over tea bag to cover and infuse to taste, about three to five minutes. Infuse green tea for one to three minutes. Brew black and herb teas a little longer. Allow tea to cool and serve over ice!

Dog Daze Summer Sidewalk Sale, August 2nd



Make plans now to visit Fairlawn Plaza on Saturday, August 2nd for our annual Dog Daze Sidewalk Sale. The sale is held each year in conjunction with Petland's annual dog wash. It's great fun for people and furry, four-legged friends alike. After Fido and Spot get soaped up and scrubbed clean, cool off in the mall at Kitchen Gallery. We will have iced tea and other goodies for you to sample. We will be making room for the arrival of new fall merchandise, so it will be a great day to grab some cool kitchen gadgets and accessories on sale! So stop by, say hi and do a little shopping with us!

Visit ICE & Olives Across from Lake Shawnee

Visit ICE & Olives Specialty Market at 29th & Croco Road, just east of Lake Shawnee. Kitchen Gallery has a selection of bar and beverage accessories at ICE & Olives for the convenience of our friends on the east side of town. The market also features a variety of specialty food products, such as cheeses, breads, deli meats, crackers, coffee, sauces, and even made-to-order sandwiches. Stop by, grab a sandwich to-go and head over to the beautiful flower garden at the lake and enjoy an afternoon picnic!