

Kelly A Joseph

From: Whisk Kitchen Shop [shop@whiskkitchenshop.com]
Sent: Tuesday, June 11, 2013 11:39 AM
To: aimee@kreativedesign.com
Subject: June Newsletter from whisk



Open Tuesday - Saturday 10am - 6pm

create.



eat.



repeat.



www.WhiskKitchenShop.com

June Newsletter

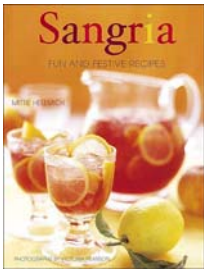
Summer Entertaining

June 2013

***It appears the warm weather has arrived! Get the grills out and start cooking!
Propane and charcoal BBQ grills should be used outdoors - Safety Tips BBQ by NFPA***

- The grill should be placed well away from home and deck, railings and out from under eaves and overhanging branches
- Keep children and pets away from grill area
- Never leave grill unattended
- Keep grill clean by removing grease or fat build-up from the grill and in trays below the grill
- Keep charcoal fluid away from children
- When finished grilling, let coals cool completely before disposing of them.
- Check gas tank hose for leaks before using it for the first time each year. Apply a light soap and water solution to the hose. A propane leak will release bubbles. If your grill has a gas leak, by smell or the soapy bubble test, and there is no flame, turn off the gas tank and grill. If the leak stops, get the grill serviced by a professional before using it again. If the leak does not stop, call the fire department. If you smell gas while cooking, immediately get away from the grill and call the fire department. Do not move the grill!





Great Sangrias for Summer Entertaining \$14.95

PITCHER THIS, SUN, FUN, RED, WHITE, OR SPARKLING

From Spanish Sangria to sparkling raspberry lemoncello, Sangria offers pitcher-perfect recipes for fruity wine and champagne drinks plus tapas just right for parties and easy entertaining. Here is a sampling of some of the drinks: Summer Melon Sangria, Ginger Plum Sangria, Strawberry Mint Sangria, Stone Fruit Zurra, and Sangri-la!



5 Minute Stackable Appetizer Maker - \$20.00

WOW this is soooooooooooooo EASY and FUN!!!!!!!!!!!!!! I've already re-ordered as I sold half of my order in 3 days. Customers are calling me and e-mailing me their photos of what they have made. Please go to u-tube to watch the videos and see for yourself. Small enough to take to camp, the boat, trailer, studio apt., etc. cont. below



Create layered, bite size, gourmet appetizers using everyday ingredients in just 5 minutes! This Stackable Appetizer Maker gives even the most novice entertainer the tools for success.

All you need to do is start layering your ingredients like cornbread, olives, cream cheese and more. To make layers compact, press down with layered board. When you are finished layering, use board to slice down the slotted sides. Lift up the bottom tray and you have a perfect layered, bite size appetizers or desserts.



Zing Anything...a fun & healthy ally in your everyday nutrition.

Zing is a unique way to infuse all-natural ingredients into your beverages. Add whatever you feel like...raspberries, strawberries, blueberries, kiwi, mint, lemon, lime, orange, basil, cucumber, and more.

Drink more water and still satisfy your palate and your body's need for hydration.

Three to choose from - aqua zinger, citrus, or vodka. You decide!



Recipe: Pavlova with Fresh Berries by Karen Morgan

Ingredients: 1 1/2 cups sugar, 2 tsp. cornstarch, 6 large egg whites, 1 tsp. distilled white vinegar, 1/4 cup boiling water and 1 1/2 tsp. vanilla extract. 4 cups mixed fresh fruit, such as blueberries, blackberries, red or green gooseberries, strawberries, and/or raspberries.

Whipped cream: 2 cups heavy cream, 2 tbsp. sugar, 1/2 tsp. vanilla extract, 1/3 tsp. almond extract.

Meringue directions: Preheat oven to 350F, position oven rack in center of oven. Line baking sheet with parchment paper and trace a 12 inch circle on the paper with pencil. In medium bowl, whisk sugar and cornstarch until smooth. In stand mixer with whisk attachment, beat egg whites on high speed until they begin to froth and turn opaque. Reduce speed to low and slowly add sugar mixture in 1/2 cup increments. Immediately add the vinegar, return to high speed, and beat for 2-3 min. until stiff peaks form. Pour boiling water into egg whites all at once. The egg whites will swell up considerably. Beat egg whites until water is totally incorporated, stopping once to scrape the sides of the bowl. Add vanilla and continue to beat for 3-5 minutes, or until the egg whites form stiff, glossy peaks. Pour meringue into circle on parchment paper using rubber spatula. Form the meringue to a nest, with the center being lower than the sides. At least 1 1/2" lower in the center. Now bake for 10 minutes at 350 then reduce temp to 200F and bake for 40 more minutes. Remove from oven, place on wire rack to cool completely. When cool remove parchment paper. Be careful as meringue is delicate. **Whipped Cream:** In large, deep bowl, beat cream until it begins to hold its shape. Add sugar, vanilla, and almond extracts. Beat until soft peaks form.

Assemble: Fill the hollow with the cream then top with mixed fruit. Enjoy!

Fancy Food Show in NYC

North America's Largest Specialty Food & Beverage Event will

be in New York City from June 30 - July 2, 2013.

My husband and I will be attending the 59th Summer Fancy Food Show along with thousands of other owners of specialty food stores from around the world.

I can't wait to sample some of the innovative products that may be coming back with us to fill the new provision section of whisk!

LET THE TASTING BEGIN



NEW YORK CITY
59th Summer Fancy Food Show
JUNE 30 - JULY 2, 2013

BASIC PICNIC ITEMS

[Cooler](#) or insulated [picnic tote](#), [picnic basket](#), or [picnic backpack](#)

Utensils and tools (can opener, corkscrew, serving spoons, etc.)

Cutting board

Flatware and Silverware

Cups for beverages

Wine Glasses

Napkins

Table cloth

[Picnic Blanket](#)

A plastic tarp to put under your blanket if the ground is wet

Extra layers of clothing if the weather changes

Wet naps for clean up

Outdoor games

Insect Repellent

Sunscreen

Garbage bags

Plenty of Water

SUMMER HOURS

Beginning June 1st



Beginning June 1st whisk's summer hours will be:

Tuesday - Friday 10:00am -6:00pm

Saturday 10:00 - 5:00pm

Sunday and Monday Closed

Whisk will also be closed for two weeks vacation from

Saturday, July 27 - August 10

Storing Herbs



Place washed and dried herbs in a single layer on a few damp paper towels.

Loosely roll up the bundle and store in a resealable plastic bag in the crisper of the refrigerator for up to one week.

Perishable basil is best used right away -

Alison Roman bon appetite June 2013

11 Great Herbs for Summer

Basil

Chervil

Chives

Cilantro

Dill
Lemon Verbena
Marjoram
Mint
Oregano
Parsley
Tarragon

Upcoming Events

- whisk will have a booth again this year at Paxton Days on Saturday, June 22nd behind Paxton Center School from 11-4
- whisk is excited to also be a vendor at the Artisan and Marketplace Festival at Notre Dame Health Care Center on Sunday, June 23rd from 11-4 in Worcester on Plantation Street. This event takes place outside under tents.
- whisk will be selling bread from Rose32 at both of these events.

whisk Going to The Summer Fancy Food Show in New York City June 30 - July 2

With over 2500 vendors from around the world representing over 180,000 products. Products include confections, coffee, cheese, spices, snacks, natural, ethnic, organic and more. We are sure to find some great products to bring back to whisk to fill up the extra space since our expansion in May.

Product of the Month: Stackable Appetizer Maker

Save 10% Must have this coupon with you.
Your cost \$18.00 while supplies last.

Make dazzling appetizers in minutes
with what you have on hand.

Offer Expires: Expires June 30th
Bring this coupon with you.

[Forward this email](#)

 SafeUnsubscribe



Try it FREE today.

This email was sent to aimee@kreativeideign.com by shop@whiskkitchenshop.com | [Update Profile/Email Address](#) | Instant removal with [SafeUnsubscribe™](#) | [Privacy Policy](#).
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