



Nature's Cuisine
 [tel] 206-217-0163
 [fax] 206-217-0166
 Circle #174

CEDAR ROASTING PLANK

The Cedar Roasting Plank from Nature's Cuisine that we tested is carved from untreated Western Red Cedar. It has real heft, not to mention a pleasant aroma and a nice feel. It's worth mentioning that each board comes with embedded rust-resistant steel rods and a tightening tool that eliminates warping and adds to the board's durability. I think in the real world of non-commercial use that this board will last a lifetime.

It could not be easier to use this product. Preheat the oven to the recommended temperature for what you plan to prepare, oil the plank with vegetable oil, season the fish and pop into the oven.

An unexpected benefit of the plank technique is the kitchen fills with a nice cedar smell that reminds you of the flavor the cedar will impart to

the dish. Boards are also available in alder and maple.

This is the time to have that serious discussion as to the merit of Sauvignon Blanc vs. of Chardonnay vs. Pinot Noir with salmon. It can be a heated debate, and my solution is to sample all three in the same sequence as above and let the discussion begin. Our pick on a winter evening was the red. Conduct your own test, it's good fun.

Oh yes, a few minutes later the fish is perfectly done, the kitchen has never smelled better and yes, it is moist, very flavorful and easy to serve. The plank does look elegant on the table, the Sockeye Salmon was wonderful and the board was a snap to clean up.

Suggested Retail Price: \$47.50

& KITCHENWARE NEWS

Housewares Review

SERVING KITCHENWARE, HOUSEWARES AND TABLETOP MARKETS

VOLUME 11, NUMBER 1

JANUARY 2005

Healthy Gourmet

Healthy Cooking Products and Grilling Greats jump start 2005



Are Consumers Looking for Healthy Eating or Convenient Cooking?

By Jenna Lane

Atkins. South Beach. The Zone. When your New Year's-resolute customers start following one of these popular low-carbohydrate diets, you may notice a sudden disinterest in not only pasta and bread machines, but wine glasses and apple corers too.

By the same token, a low-carb devotee might surprise you by asking for more: Jell-O molds, nonstick pans for their morning eggs, bacon presses and food scales. Many retailers we asked said "healthy" cookbooks are good sellers this time of year.

Continued on Page 8

Ambiente Rebrands Expos, US Participation Rises

By Karen Martin

When manufacturers and retailers make their way to Frankfurt, Germany to attend Messe Frankfurt's Ambiente International Trade Fair, they will be bumping into a growing number attendees from the United States. From February 11th through the 15th, 142,000 visitors from 132 countries will come to Frankfurt to see some 4,700 exhibitors.

And, according to Messe Frankfurt Vice President, Nicolette Naumann, the number of international visitors is growing with US visitors leading the way. US trade fair visitors increased by 11% last year. Visitors from the US comprise the largest percentage of the international visitors with Italy, Great Britain, Spain and France following.

Trade fair visitors will be introduced to new names for the three fairs under the umbrella of Ambiente: Dining, Living and Giving. The new names are succinct in order to clarify and brand the three divisions.

Continued on Page 8