

HABITAT

Housewares



Fall 09

A Portal Through Which Chefs Pass



Some say Habitat is a kitchen store. But I disagree. I say, Habitat is a portal through which chefs pass.

Habitat is not a store built with walls. It's a space filled with windows to fresh new ideas and doors that open for all

who wish to cultivate their culinary skills.

Habitat is not a place to buy cookware, it's where you buy into and share the notion of cooking as art, entertaining as joy.

Habitat is the promise of a well cooked meal. The joy of family and friends gathered together. A destination that's always the beginning of something beautiful. And delicious.

Stacie Wilson,
Habitat Co-owner



celery, tomato, and mushroom stems you have the ingredients for a fantastic vegetable stock, and you'll be ready to cook a gourmet risotto. Add chicken bones to that and you've got chicken stock.

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Soup Stock Recipes

By Carlyle Watt, chef and friend of Habitat

There may be only two things that separate a home cook from a professional: the use of salt and stocks. By adding homemade stock recipes to your culinary repertoire, you will add new depths of flavor to vegetables, grains, meat and fish. Other advantages include making use of scraps you might have otherwise thrown away. By saving the leftover bits of onion, carrots, the tops of



Emile Henry:
OIL BOTTLE
Habitat's Price: \$42.00

Brides Save \$25

Just for completing a bridal registry valued at \$700 or more, we'll give you a \$25 coupon toward any non-registry item. Think of it as your little reward for completing one of the 10,000 things on your wedding planning to-do list.

Luckily at Habitat, we make registering easy and fun. You get to walk around the store with our portable scanning device and "shoot" the items you're interested in. Sound haphazard? Don't worry! We have a professional registry expert on staff to guide you and ensure that you end up with a registry that covers all the essentials and meets your unique desires and all those good things. We'll give you a comprehensive checklist

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Ask Nelia!



What is the best way to get a pit out of an avocado?

Cut around the avocado lengthwise down to the seed. Rotate two halves gently in opposite directions to separate them. Plunk a large, sharp knife into the seed, twist the knife, and out comes the seed.

Can I bake a cake in a slow cooker?

YES, you can even bake a cake in a pressure cooker!

How can I soften the sour flavor when I bake with sourdough?

Add one teaspoon of baking soda to the dough.

Should I use saffron for its taste...or its color?

For both.

Introducing **Habi-chat** | Habitat's new online cooking community.

Want to expand your culinary skills, have fun and eat great food? Join our new online cooking community. Together we'll cook our way through one cookbook at a time, share our insights and learn from each other as we go.

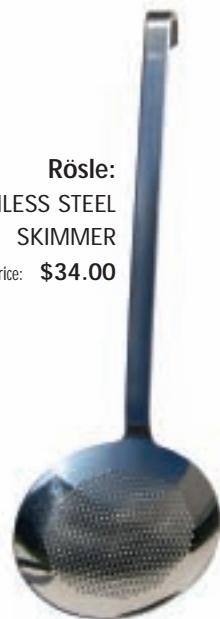
Here's how it works: Each month, Habitat staff will select 4 recipes (a complete menu) for everyone to try. You can rant and rave. Share pictures. Ask questions. Rate recipes. The works! We'll stick with the same book for an entire year, so you're sure to get your money's worth.

The first cookbook: We'll launch with James Peterson's **COOKING: 600 Recipes, 1500 pictures and a complete kitchen education.** Written to move home cooks up to an accomplished, even professional level, it's packed with instructional pictures and is a delightful read and invaluable cooking tool in itself.

How to join: Once you have the book (we have lots of 'em in the store), go online to habithousewares.com and click on the "Habi-chat" link on the right. There you'll find the selected menu of the month, complete with page numbers. Try 'em out then come back and join the discussion online. The official start was September 1st, but you can join the fun at any time.



Rösle:
STAINLESS STEEL
RIMMED LADLE
Habitat's Price: **\$34.00**



Rösle:
STAINLESS STEEL
SKIMMER
Habitat's Price: **\$34.00**

Brides Save \$25 continued

and the choice of thousands of products to cover your every kitchen and dining room need.

Of course a bridal registry is not all about you - it's about making it easy for your guests. With Habitat, folks can shop for you in the store, over the phone or online from the comfort of their own pajamas. We'll also help make sure your registry includes something in every budget range. Oh and don't forget - we offer your guests free gift wrapping on any registry purchase. Finally, when all is said and done, if you have registry items left over after your wedding, you can purchase them yourself and save 10%.

To make an appointment with our registry expert, call the store at 561-1856.

Soup Stock Recipes continued

Creating your own stock also gives you the power to control what goes into the stock. Store-bought stocks and broths have about twice the sodium that their homemade counterparts contain. This means that reducing them is out of the question because you will end up with an extremely salty mess. Home-prepared stocks also have more protein, calcium, and potassium than the store-bought stuff. It's the healthier way to go.



Perhaps the best part of making your own stocks is that they're easy and multi-talented. All you have to do is cook your ingredients in the stock and ladle into a bowl. After roasting or browning meat, add stock to the pan to remove the fond and reduce. With the addition of a little butter at the end, the result is an intensely flavored sauce that accents the meat perfectly. A few hours is all it takes to extract the flavor from your stock ingredients. Any fat that accumulates at the top should be skimmed off periodically.

Additional ingredients in a perfect stock include a little fresh thyme, whole

peppercorns, and a bay leaf. Strain and cool it, and use immediately, or freeze it (use ice cube trays & once frozen transfer to a freezer plastic bag).

So next time you are about to reach for a box of stock with some famous face on the label, picture your own health and happiness! Choose a whole chicken and a few fresh vegetables instead - just like you know that famous chef would do. You and your family will taste the difference.

Roasted Butternut Squash Soup

Makes 4 portions

- 1 large Butternut squash
- 2 TBS Olive oil
- 1 Qt Vegetable stock
- 1 TBS Apple cider vinegar
- 1 TBS Honey

Split the squash in half lengthwise and scoop out the seeds. Brush with the olive oil and roast in a 400-degree oven until tender and golden brown on top. Bring the stock to a simmer and scoop the flesh out of the skin into the stock. Puree in a blender or with a stick blender until smooth, add the vinegar, honey, and season to taste with salt and pepper. Garnish with a chive tip and a drizzle of good quality olive oil.



Le Creuset:
6 QT STOCKPOTS
Regular Retail: **\$55.00**
Habitat's Price: **\$40.00**

Vegetable Stock

Makes 1 gal

- 1# Leeks, white parts only, roughly chopped
- 1# Carrots peeled, roughly chopped
- 1.5# White Onion, roughly chopped
- 1# Celery, roughly chopped
- 1 sprig Thyme
- 1 TBS Black peppercorns
- 1 Bay leaf
- 1.5 gallons Cold water

Place all ingredients in a stockpot and bring to a boil. Reduce heat to a low simmer and cook for 1 hour. Strain and cool.

Ask Nelia!

Continued

Is there a way to store whipping cream that will reduce the chance of it going flat?

Once a carton of whipping cream is opened, it is best used within 5 days. The ISI Whip with its Nitrous Oxide chargers keeps cream whipped for up to 10 days in the refrigerator-without preservatives.

Chicken Stock

Makes 1 gal

- 8# Chicken bones, necks, and backs
- 1.5# White onion
- 3/4# Carrot
- 3/4# Celery
- 3/4# Leeks
- 1 Bay leaf
- 1 sprig Thyme
- 1 TBS Peppercorns

Place the bones in the water in a stockpot and bring to a boil. Reduce heat and simmer for 1 hour. Skim the foam and fat off. Then add all of the vegetables and aromatics and simmer for another hour. Strain and cool.

Habitat Special Events

For the complete schedule fall events at Habitat, visit us online at www.habitathousewares.com.

Enter to win a \$1000 ENA-4 Coffee Center!

Each time you visit our store and spend at least \$100, you can enter our Coffee Center Drawing - worth \$1000! Drawing to be held **December 19th, 2009** - just in time for the holidays.

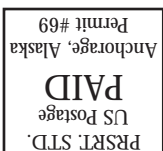
You need not be present to win.



Attention November Shoppers: 25 Days, 25 Drawings!

We will have a different prize drawing every day, **November 1 - 25**. Come, shop, see that day's prize, and enter to win it! Every morning, we'll draw from the previous day's entries and you need not be present to win.

Habitat Housewares • University Center Mall • 907-561-1856 • www.habitathousewares.com



HABITAT
Housewares
University Center
3801 Seward Hwy. #7
Anchorage, AK 99503

Look Sharp!

Habitat is proud to feature the finest names in cutlery. We also understand that you may have your old faithfuls and we're happy to help you take care of them. Stop by any Saturday between Noon and 5 and get your knives sharpened right here.

WÜSTHOF CLASSIC



Description	Suggested Retail Price	Habitat Price
5" Soft Cheese	\$100.00	\$79.99
3" Straight Paring	\$67.00	\$49.99
2.75" Trimming	\$67.00	\$49.99
4" Paring	\$68.00	\$49.99
4.5" Utility	\$75.00	\$49.99
5" Tomato	\$90.00	\$59.99
5" Serrated Utility	\$90.00	\$59.99
6" Serrated Bread	\$90.00	\$59.99
8" Panini	\$125.00	\$99.99
8" Bread	\$120.00	\$69.99
9" Bread	\$135.00	\$79.99
5" Santoku, Hollow	\$120.00	\$89.99
7" Santoku, Hollow	\$140.00	\$99.99
7" Straight Meat Fork	\$95.00	\$74.99
10" Narrow Slicer	\$130.00	\$99.99
6" Utility	\$100.00	\$79.99
8" Carving	\$129.00	\$99.99
10" Slicing	\$140.00	\$109.99
8" Carving, Hollow	\$135.00	\$99.99
10" Super Slicer	\$150.00	\$119.99
12" Salmon Slicer	\$170.00	\$129.99
6" Chef, Hollow	\$135.00	\$99.99
8" Chef, Hollow	\$160.00	\$119.99
4.5" Multi Prep	\$79.00	\$49.99
5" Chef	\$105.00	\$79.99
8" Chef	\$150.00	\$99.99
10" Chef	\$175.00	\$139.99
8" Wide Chef	\$175.00	\$139.99
6" Flexible Boning	\$110.00	\$84.99
7" Fillet with Leather Sheath	\$130.00	\$99.99
6" Cleaver	\$115.00	\$89.99

ONE TIME OFFER!



3.5" Paring

Habitat Price **\$29.99** Suggested Retail Price \$67

ONE TIME OFFER!



6" Chef

Habitat Price **\$49.99** Suggested Retail Price \$125

GOURMET BLOCK & STEAK SETS

4 Piece Gourmet Steak Set
Suggested Retail Price \$100.00
Habitat Price **\$49.99**



14 Piece Block Set
Suggested Retail Price \$488.00
Habitat Price **\$199.99**



2 Piece Shear & Parer Set
Suggested Retail Price \$54.00
Habitat Price **\$19.99**



CUTLERY BAGS



Culinary School Knife Bag
Suggested Retail Price \$120.00
Habitat Price **\$89.99**

8-Pocket Cordura Roll
Suggested Retail Price \$45.00
Habitat Price **\$29.99**



CLASSIC SETS:

Description	Suggested Retail Price	Habitat Price
5 Piece Cooks Set With Bonus Storage Coupon	\$347.00	\$179.99
2 Piece Asian Cooks Set	\$207.00	\$139.99
3 Piece Starter Set	\$317.00	\$159.99
6 Piece Steak Set	\$420.00	\$239.99
4 Piece Steak Set	\$280.00	\$159.99
4 Piece Steak Set Hollow Ground	\$300.00	\$179.99
2 Piece Carving Set In Presentation Box	\$260.00	\$129.99
2 Piece Starter Set	\$217.00	\$139.99
8 Piece Block Set	\$617.00	\$299.99
10 Piece Block Set	\$760.00	\$449.99

WÜSTHOF CLASSIC IKON



WÜSTHOF CLASSIC IKON

Description	Suggested Retail Price	Habitat Price
Ikon Sharpener	\$70.00	\$49.99
3.5" Paring	\$100.00	\$59.99
4.5" Utility	\$105.00	\$79.99
8" Panini	\$150.00	\$119.99
5" Serrated Utility	\$115.00	\$89.99
8" Bread	\$145.00	\$114.99
7" Santoku, Hollow	\$175.00	\$129.99
10" Steel	\$100.00	\$79.99
6" Utility	\$125.00	\$99.99
8" Carving, Hollow	\$165.00	\$129.99
6" Chef	\$150.00	\$119.99
8" Chef	\$185.00	\$149.99
7" Fillet with Leather Sheath	\$165.00	\$129.99

PROMOTIONAL GIFT IDEAS:

Description	Suggested Retail Price	Habitat Price
Come-Apart Kitchen Shears	\$30.00	\$19.99
Create Your Own Block Set	\$100.00	\$49.99
4 Piece Stainless Steel Steak Set	\$75.00	\$39.99
4 Piece Stainless Steel Steak Set In Presentation Box	\$85.00	\$59.99
2 Piece Stainless Steel Carving Set	\$85.00	\$59.99

WÜSTHOF SHARPENING:

Description	Suggested Retail Price	Habitat Price
2 Stage Sharpener	\$18.00	\$7.99
Santoku Sharpener	\$25.00	\$19.99
10" Ceramic Sharpening Steel	\$65.00	\$49.99
9" Sharpening Steel	\$30.00	\$19.99
10" Sharpening Steel	\$40.00	\$24.99
9" Interrupted Diamond Sharpening Steel	\$50.00	\$29.99

ONE TIME OFFER!

5" SANTOKU, HOLLOW

Habitat Price **\$59.99** Suggested Retail Price \$165



CLASSIC IKON BLOCK AND STEAK SETS

4 Piece Steak Set Suggested Retail Price \$400.00 Habitat Price \$249.99	
8 Piece Block Set Suggested Retail Price \$760.00 Habitat Price \$449.99	

J.A. Henckels, Pro-S



Description	Suggested Retail Price	Habitat Price
2.75" Paring/Boning	\$67.00	\$49.99
3" Paring	\$67.00	\$39.99
4" Paring	\$72.00	\$49.99
6" Utility	\$105.00	\$79.99
8" Carving	\$130.00	\$99.99
10" Flexible Slicer	\$142.00	\$109.99
6" Chef	\$130.00	\$99.99
8" Chef	\$152.00	\$119.99
10" Chef	\$175.00	\$139.99
7" Flat Carving Fork	\$130.00	\$99.99
5.5" Flexible Boning	\$110.00	\$79.99
5" Tomato	\$86.00	\$69.99
8" Bread	\$120.00	\$89.99
8" Chef, Hollow	\$152.00	\$119.99
5" Santoku, Hollow	\$105.00	\$59.99
7" Santoku, Hollow	\$120.00	\$79.99
10" Slicer, Hollow	\$152.00	\$99.99
8" Slicer, Hollow	\$135.00	\$104.99



9 Piece Block Set
Suggested Retail Price \$722.00
Habitat Price **\$399.99**



2 Piece Asian Set
Suggested Retail Price \$167.00
Habitat Price **\$99.99**



4 Piece Steak Set
Suggested Retail Price \$280.00
Habitat Price **\$99.99**

5 Piece Gift Set
Suggested Retail Price \$419.00
Habitat Price **\$199.99**



Kitchen Shears
Suggested Retail Price \$35.00
Habitat Price **\$19.99**



4 Piece Steak Set
Suggested Retail Price \$426.00
Habitat Price **\$289.99**



7 Piece Block Set
Suggested Retail Price \$672.00
Habitat Price **\$449.99**



7" Santoku, Classic
Suggested Retail Price \$144.00
Habitat Price **\$114.99**



3 Piece Flat Set
Suggested Retail Price \$369.00
Habitat Price **\$249.99**

Shun Classic



Description	Suggested Retail Price	Habitat Price
Taskmaster Shears	\$40.00	\$31.99
Sheath, Large	\$17.00	\$12.99
Sheath, Medium	\$13.00	\$9.99
Sheath, Small	\$13.00	\$9.99
11 Slot Bamboo Block	\$90.00	\$59.99
8" Ken Onion Chef	\$250.00	\$199.99
3.5" Paring, Classic	\$75.00	\$59.99
6" Utility, Classic	\$94.00	\$74.99
8" Carving, Classic	\$132.00	\$104.99
9" Slicing, Classic	\$144.00	\$114.99
9" Bread, Classic	\$163.00	\$129.99
8" Chef, Classic	\$150.00	\$119.99
10" Chef, Classic	\$169.00	\$134.99
6.5" Carving Fork, Classic	\$157.00	\$124.99
7" Santoku Hollow, Classic	\$157.00	\$124.99
6" Chef, Classic	\$138.00	\$109.99
4" Angle Paring, Classic	\$94.00	\$74.99
9" Honing Steel, Classic	\$50.00	\$39.99



2 Piece Carving Set
Suggested Retail Price \$339.00
Habitat Price **\$239.99**



Whetstone
Suggested Retail Price \$69.00
Habitat Price **\$54.99**