

HABITAT

Housewares



Spring 2011

Think Outside The Egg:

Easter Traditions From Around The World

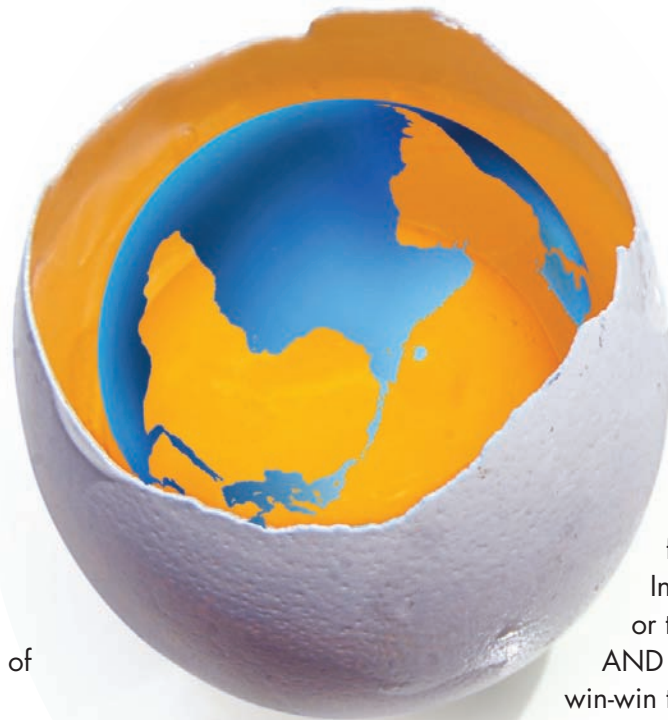
Eggs have always been a symbol of new life, so it's no surprise that you'll find egg painting, dying, decorating, tossing and rolling traditions everywhere. But here are a few less egg-centric Easter traditions for your consideration.

In Bermuda, Easter celebrants come together and fly colorful kites, symbolizing the ascension of Christ. In The Netherlands, Belgium and France, church bells are silenced just before Easter as a sign

of mourning. (Apparently the bells travel to Rome during this time, hence the silence, and return on Easter with colored eggs and various forms of chocolate.)

Norway's traditions are evolving. Older tradition calls for staying in mountain cabins and painting eggs, but the modern Easter tradition is to read murder mysteries...or watch murder mystery movies and crime

Instead of "trick or treat" it's "bless AND treat."



shows...or try to solve "whodunit" stories in the paper or on milk cartons.

In Finland, Sweden and Denmark, Easter looks a lot like Halloween. Small children dress up as

witches and go door to door, trading decorated willow branches (to bless the home) for candy.

Instead of "trick or treat" it's "bless AND treat." That's a win-win tradition in our books, especially if the treats include chocolate.

Lastly, Northwestern European communities light and gather around bonfires. The flames are meant to scare away the long winter, repel witches, symbolize victory over the darkness and — best of all — bring people together.

So whether you're celebrating the Resurrection, Passover, the coming of spring or the invention of solid chocolate floppy-eared bunnies (which we happen to have in stock), we wish you and yours a warm and wonderful Easter!



We Carry Kona!

It's the latest buzz among coffee connoisseurs: you can find 100% Kona coffee — the good stuff — right here in Anchorage. More specifically, right here at Habitat!

Kona coffee is renowned the world over for its rich, unique taste. After a visit to Kona's M&M Farm on the Big Island last fall, we believe we've discovered the best of the best and are proud to offer it you.

Continued on page 3

Ask Nelia

What is the best material for a baking dish?

What you use depends on the features that are most important to you. Remember that the various materials conduct heat differently:

Aluminum is the best conductor of heat. Aluminum heats quickly, creates appealing brown crusts, holds heat steadily for even heating and cools quickly when removed from the oven. Aluminum, however, does react with acidic foods, salt, and eggs, creating a metallic taste. For this reason aluminum requires a coating to work best.

Glass works well for casseroles, cobblers and crisps. Glass retains heat and keeps foods warm for serving. Since glass absorbs heat so well, it may speed up the baking/browning process. Consider checking the baked dish at least 15 minutes before the end of the baking time or reducing the oven temperature 25 degrees.

Ceramic dishes heat more slowly, but retain heat well, and look great as serving dishes on the table.

Egg Ring Mold Recipe

Try a new twist on deviled eggs this year and spice up your holiday...

Ingredients:

16 eggs, hard cooked
1 cup cream
1 cup mayonnaise
3 envelopes unflavored gelatin
1/2 cup cold water
1 cup hot water
1 large onion, finely chopped
2 teaspoons salt
1 teaspoon Worcestershire sauce
1/2 cup finely chopped parsley

Louis Dressing

Ingredients:

1 pint mayonnaise
1 pint sour cream
2/3 cup chili sauce
1 Tablespoon horseradish
6 celery stalks, minced
1 green pepper, minced
1/2 teaspoon celery seed
Generous dash of cayenne pepper
Salt and pepper to taste

Habitat's Recipe Haven

Featuring personal favorite recipes of Alaskan Chefs **Southern Fried King Crab Legs with Herbed Waffles & Maple Peach Gastrique** - Presented by Seven Glaciers Executive Chef Jason Porter (and special guest Paula Deen), Alyeska Resort Visit www.habitathousewares.com for the full recipe!



Photo courtesy of Americas Cuisine

Potato Salad with Sun-Dried Tomatoes

Less Calories, More Yum!

Ingredients:

6 cups thinly sliced potatoes (about 6 to 8 potatoes)
1/2 cup olive oil (use some from the marinated tomatoes)
1/4 cup white wine vinegar
1/2 cup sliced green onion, including green tops
1 red pepper, seeded and diced
1 green pepper, seeded and diced
1 cup chopped fresh parsley
2/3 cup slivered sun-dried tomatoes marinated in oil
Salt and black pepper to taste

Preparation:

Cook potatoes in boiling salted water until just tender, about 5 minutes. Drain. In a large salad bowl, combine potatoes with oil and vinegar. Let cool to room temperature. When potatoes are cool, add remaining ingredients and season with salt and pepper. Let stand for at least 30 minutes to allow the flavors to blend. Serves 6.

Recipe taken from the Cultivated Palate cookbook, compiled by the Arboretum Foundation in Seattle, Washington.

What's for dinner?

Download Habitat's favorite recipes from habitathousewares.com.



Mother's Day Thoughts



"If mom's not happy, nobody's happy." ~ Neely, age 13

"If mom says 'no,' she means it. If dad says 'no,' it means maybe." ~ Joseph, age 13

"When your mom is mad at your dad, don't let her brush your hair." ~ Morgan, age 11

"Mothers deliver children once, obstetrically—and then by car forever after." ~ Peter De Vries

"When my kids become wild and unruly, I use a nice, safe playpen. When they're finished, I climb out." ~ Erma Bombeck

"Most children threaten at times to run away from home. This is the only thing that keeps some parents going." ~ Phyllis Diller

"My mom is just like my dog... she will always love me, no matter what." ~ Heather, age 16

Kona Coffee Continued

What makes this M&M Kona coffee so good? It all starts with beans growing in a very special location on the planet. From there, it's all about patience, passion and precision to bring the flavors to life.

Big Island, Big Flavor

The world's Kona coffee is grown in a region about 20 miles long and two miles wide and is known for the highest coffee yields per acre. The formula for this sublime coffee includes the volcanic slopes of Mauna Loa and Hualalai with friable volcanic soil and excellent drainage, elevations of 800 to 1700 feet, a cool dry season from November to March, heavy rainfall during the spring and summer months, afternoon clouds

that shield the coffee plants from intense direct sunlight, and growers as obsessive about their coffee trees as vintners and their grapevines.

Patience, Passion & Precision

It takes four years for a new coffee plant to produce fruit, called "cherries," and once a plant is productive it requires graduate-level pruning skills to maintain its productivity. At M&M farms, only the ripe, crimson-red, cherries are picked — all by hand — and because the fruit ripens at various times, each tree is systematically checked multiple times.

M&M processes cherries the same day they are harvested. The cherries are pulped (seed removed from the fruit), the mucilage is

removed (through a fermentation process in water), and beans (still retaining their parchment layer covering) are rinsed and laid out on open air drying floors to dry. Once at the correct moisture content of 11.5 – 12 %, the beans are stored. The parchment covering is not removed until just before roasting.

M&M roasts a medium dark bean, using an air roaster. They're careful not to over-roast the volatile oils within the bean and they roast only the exact quantity needed for each order — guaranteeing freshness in every bag. And, unlike many other brands, the M&M Kona coffee you'll find here at Habitat is 100% Kona coffee. Enjoy!

Ask Nelia

Continued

Dark or black pans

absorb and retain heat efficiently, but they require a watchful eye to keep foods from browning too quickly or burning.

Nonstick pans today have a food-interaction-safe coating that helps release cakes, cookies and breads after baking. Always prepare the pan for baking with butter, or butter and flour, or parchment paper. Do not use metal utensils so that the nonstick qualities are maintained.

Silicone baking pans are popular for their easy-release qualities (popping out a muffin without one crumb left behind). Most still recommend a thin oiling or greasing with butter. Baking sheets are needed to hold them in the oven. Silicone does not conduct heat well so your baked goods may be a bit lighter in color than if they were baked in a metal pan.

Stainless steel in and of itself does NOT work as a baking material since it is a very poor conductor of heat. Stainless bakeware (cookware, too) is bonded to an aluminum core, which conducts the heat necessary to bake the foods. Quality stainless bakeware is expensive.

Buy Local, Boost Your Community

For every \$100 spent in an independently owned store, \$68 returns to the community through taxes, payroll, and other expenditures. With a national chain, only \$43 returns to our economy — and if you buy online, nothing comes home! So let's all buy local whenever we can. (And of course we love it when you shop with us here at Habitat for all your kitchen needs — and your bridal and gift registries, too!)

Looking for a Local Bridal & Gift registry?

Habitat's Bridal & Gift Registry features everything you need and the experts to help you put it all together. Call today for a free consultation.

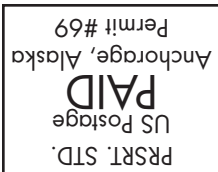


- Bridal registry expert on staff to guide you.
- Set up is fun & easy with a portable scanner and helpful checklist.
- Choose from 1000's of useful, long-lasting, high quality products. (*You can't go wrong at Habitat!*)
- Guests can buy online (and have items mailed if they'd like).
- Guests receive unique & beautiful gift wrapping — free!
- Bride & broom enjoy 10% off all unpurchased registry items after the wedding.
- You and your guests receive technical help from Habitat staff (not someone in India).
- **All budgets welcome!**

News Flash!

Habitat Housewares is one of 4 kitchen stores in America featured in the February issue of Gourmet Retailer.

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



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

Baking Bonanza

Habitat thoughtfully chooses bakeware for performance, function, reliability, and overall quality. If at any time you have concerns about bakeware from Habitat, we encourage you to let us know. We work closely with manufacturers and together work hard to make sure you are satisfied with our products and service.

Chicago Metallic


Description	Habitat's Price
 Small Jelly Roll Pan	\$9.75
 1 LB Loaf Pan	\$11.95
 9" Springform Pan	\$14.50
High Performance	
 S/4 Mini Loaf Pans	\$9.75
 Extra Large Cooling Rack, Nonstick	\$10.25
 Chrome Cooling Rack	\$8.75
Professional Quality	
 12 Cup Muffin Pan	\$18.50
 8" Round Cake Pan	\$10.25
 12 Cup Mini Popover Pan	\$34.00
 6 Cup Molten 'N More Cake Pan	\$19.50
Premium Materials	
 6 Cup Popover Pan	\$16.50
 Madeleine Pan	\$20.00
 Deep Dish Pizza Set	\$19.50
 Tea Cake Pan	\$24.00
Premium Construction	
 4 Cup Tartlett Pan, Nonstick	\$17.50
 Lasagna Trio Pan with Spatula	\$29.95
 Large Tortilla Taco Shell Set	\$18.95

SALE Set of 2 Jelly Roll Pans with Bonus Cooling Rack
Habitat Price **\$29.95**



Description	Habitat's Price
 Stuff-It-Up Pan	\$26.00
 9" Round Cake Pan, Traditional	\$12.00
 6 PC Crème Brulee Set	\$19.95
Innovative	
 12 Cup Mini Cheesecake Pan	\$19.95
 Slice Solutions Brownie Pan with Lid	\$19.95
 Perforated Baguette Pan, Nonstick	\$20.00
 Perforated French Bread Pan, Nonstick	\$20.00
 2 PC Angel Food Cake Pan Set	\$16.00
 1.5 LB Loaf Pan	\$12.95

Emile Henry

Description	Habitat's Price
 9 x 9" Square Baker, Citron	\$42.00
 9 x 9" Square Baker, Figue	\$42.00
 11.5" Quiche Dish, Cerise	\$58.00
 11.5" Quiche Dish, Azur	\$58.00
Thermal shock resistant: freezer to oven!	
 9" Pie Dish, Citron	\$52.00
 9" Pie Dish, Cerise	\$52.00
 9" Pie Dish, Azur	\$52.00
Chip resistant: used by hotels & restaurants.	
12" Pie Dish, Cerise	\$56.50
12" Pie Dish, Azur	\$56.50

Nordic Ware

Description	Habitat's Price
 Hi Dome Pie Pan with Lid	\$19.95
Family-owned American manufacturer.	
 12 Cup Muffin Pan with Lid	\$22.50
 9 x 9" Square Cake Pan with Lid	\$19.95
 13 x 9" Rectangular Cake pan with Lid	\$22.50
 Anniversary Bundt Pan	\$38.00
 Monkey Bread Pan with Mix	\$25.00
Founded in 1946 and makers of the original bundt pan.	
 Tractor Pan	\$36.50
 Brownie Bundt Pan	\$34.00
 Bugs Cake Pan	\$39.95
 2 PC Angel Food Cake Pan	\$24.00
 Pirate Ship Cake Pan	\$32.50
 Locomotive Cake Pan	\$32.00
 Filled Cupcake Pan	\$32.00

Aging resistant: glazes won't craze, discolor or fade.

 11" (2 QT) Oval Gratin, Citron	\$56.50
 11" (2 QT) Oval Gratin, Cerise	\$56.50
 11" (2 QT) Oval Gratin, Azur	\$56.50
Easy to clean: smooth glazing makes a difference.	
 2.5 QT Lasagna Dish, Cerise	\$56.50
 2.5 QT Lasagna Dish, Azur	\$56.50
Eco-responsible: waste is recycled.	
 4 QT Lasagna Dish, Citron	\$76.00
 4 QT Lasagna Dish, Figue	\$76.00
4 QT Lasagna Dish, Azur	\$76.00
5.5 QT Lasagna Dish, Cerise	\$88.50
5.5 QT Lasagna Dish, Figue	\$88.50

Made in France

Chantal

Description	Habitat's Price
Make & Take is the only bakeware with a silicone seal.	
 1.75 QT Round Casserole with Lid, Pure	\$48.00
 1.75 QT Round Casserole with Lid, Apple Red	\$48.00
Easily goes from oven to table.	
 8 x 8" Square Baker with Lid, Pure	\$42.50
 8 x 8" Square Baker with Lid, Apple Red	\$42.50
Keeps foods warm & ready to serve.	
 9 x 13" Casserole with Lid, Pure	\$69.95
 9 x 13" Casserole with Lid, Apple Red	\$69.95
Nonporous glaze won't react with foods and flavors.	
 5" Pie Dish, Blue	\$9.95
 5" Pie Dish, Lime Green	\$9.95
 5" Pie Dish, Apple Red	\$9.95
 5" Pie Dish, White	\$9.95
Scratch-resistant surfaces.	
 9" Pie Dish, Blue	\$18.95
 9" Pie Dish, Lime Green	\$18.95
 9" Pie Dish, Apple Red	\$18.95
 9" Pie Dish, White	\$18.95
Thick ceramic provides even heat distribution.	
 9.5" Deep Pie Dish, Lime Green	\$19.50
 9.5" Deep Pie Dish, Apple Red	\$19.50
 9.5" Deep Pie Dish, White	\$19.50
 9.5" Deep Pie Dish, Pure	\$19.50
Hand-sanded bottoms with smooth, no-scratch surface.	
 5 QT Rectangular Baker, Lime Green	\$38.00
Dishwasher, oven, microwave and freezer safe.	
1.5 QT Loaf Pan, Blue	\$16.95
1.5 QT Loaf Pan, Lime Green	\$16.95
1.5 QT Loaf Pan, White	\$16.95
PURE line is an extremely durable, nonporous ceramic.	
3.25 QT Rectangular Baker, Blue	\$28.00
3.25 QT Rectangular Baker, Pure	\$28.00
3.25 QT Rectangular Baker, White	\$28.00
Make & Take is the only bakeware with a silicone seal.	
8 x 8" Square Baker, Blue	\$22.00
8 x 8" Square Baker, Lime Green	\$22.00
8 x 8" Square Baker, Apple Red	\$22.00

Striking palette of colors.

USA Pan

Description	Habitat's Price
10 x 14" Cookie Sheet	\$17.50
14 x 14" Cookie Sheet	\$22.00
18 x 14" Cookie Sheet	\$24.00

Developed by world's largest industrial bakeware manufacturer.

10 x 15" Jelly Roll/Sheet Pan	\$25.00
13 x 18" Jelly Roll/Sheet Pan	\$27.50

World's leading commercial bakeries' supplier for over 50 years.

8" Round Cake Pan	\$22.00
9" Round Cake Pan	\$22.00
10" Round Cake Pan	\$22.50

Meets industrial standards of quality, durability & innovation.

12" Pizza Pan	\$17.50
---------------	---------

9" Pie Pan	\$22.00
------------	---------

Even heat distribution.

9 x 13 x 2" Rectangular Cake Pan	\$27.50
----------------------------------	---------

8 x 8 x 2.25" Square Cake Pan	\$22.00
-------------------------------	---------

8.5" Loaf Pan	\$17.50
---------------	---------

12 x 5.5 x 2" Biscotti Pan	\$24.50
----------------------------	---------

10" Loaf Pan	\$18.50
--------------	---------

S/4 Mini Loaf Pan, Strapped	\$32.00
-----------------------------	---------

Steel wires in rims add strength & resist warping.

13 x 4 x 4" Pullman Loaf Pan	\$48.95
------------------------------	---------

12" Hearth Bread Pan	\$25.00
----------------------	---------

12" Thin Crust Pizza Pan	\$32.75
--------------------------	---------

12" Deep Dish Pizza Pan	\$36.00
-------------------------	---------

Silicone coating is PTFE & PFOA-free.

Description	Habitat's Price
14" Thin Crust Pizza Pan	\$35.75
14" Deep Dish Pizza Pan	\$39.95
12 Cup Muffin Pan	\$32.95
20 Cup Mini Muffin Pan	\$38.00
20 Well Brownie Bite Pan	\$26.00

Fluted surface design promotes air circulation & easy release.

Remember to sign-up for online monthly e-News at HabitatHousewares.com.

Le Creuset

Description	Habitat's Price
-------------	-----------------

Made in France.

14" Oval Dish, White	\$35.99
14" Oval Dish, Cobalt	\$35.99

Bake & serve!

1.25 QT Loaf Pan, Cobalt	\$32.99
1.25 QT Loaf Pan, Cherry	\$32.99

Individually sized stoneware dishes available.

9" Square Dish, Black Onyx	\$39.99
----------------------------	---------

Handles and rims for safe handling.

12 OZ Petite Oval Casserole, White	\$25.99
12 OZ Petite Oval Casserole, Carribean	\$25.99
12 OZ Petite Oval Casserole, Cherry	\$25.99

Resistant to chipping, cracking, staining.

4.5" Pie Dish, White	\$12.99
4.5" Pie Dish, Cobalt	\$12.99
4.5" Pie Dish, Cherry	\$12.99

Colorful scratch-resistant enamel coatings.

10" Pie Dish, Cobalt	\$32.99
----------------------	---------

Easy-grip knobs.

Get one of these items **FREE** with \$35 purchase of any Kaiser products while supplies last!

2 PC Pastry Brush Set



Metal Sifter



Kaiser

Description	Habitat's Price
-------------	-----------------

Made in Germany.

8" Springform Pan, Tin	\$10.25
9" Springform Pan, Tin	\$10.50
10" Springform Pan, Tin	\$12.25
11" Springform Pan, Tin	\$12.50

Manufacturing bakeware since 1919.

9" Springform Pan, Tin, with 2 Bases	\$16.95
10" Springform Pan, Tin, with 2 Bases	\$19.75

Developed first non-sticking baking pan.

12 Cup Heart Flan Pan	\$28.95
-----------------------	---------

12" Loaf Pan	\$18.50
--------------	---------

16.5 X 11.5" Baking Pan with Cover	\$24.95
------------------------------------	---------

Consistently innovative.

12 Cup Muffin Pan with Cover	\$24.95
------------------------------	---------

12" Pie Dish with Cover	\$24.95
-------------------------	---------

4.5" Mini Springform Pan	\$8.50
--------------------------	--------

Uses highest quality materials.

7" Springform Pan with Leakproof Base	\$22.95
8" Springform Pan with Leakproof Base	\$25.00
9" Springform Pan with Leakproof Base	\$26.95
10" Springform Pan with Leakproof Base	\$29.95

Products thoroughly tested.

9" Square Springform Pan	\$36.00
--------------------------	---------

9 x 9" Square Brownie Pan	\$15.00
---------------------------	---------

9" Round Cake Pan	\$14.00
-------------------	---------

12 Cup Muffin Pan	\$22.00
-------------------	---------

15 x 10" Jelly Roll/Cookie Pan	\$18.00
11 x 17" Jelly Roll/Cookie Pan	\$20.00

Description	Habitat's Price
10 x 13" Rectangular Cake Pan	\$20.00

La Forme is new premium baking pan series.

16 x 14" Insulated Cookie Sheet	\$25.00
---------------------------------	---------

5-Yr Warranty on La Forme with proper use.

SALE



2 PC Mini Baking Set

Habitat Price **\$19.99**

Suggested Retail Price \$30.00

Doughmakers

Description	Habitat's Price
-------------	-----------------

10 x 14" Biscuit Sheet	\$12.75
------------------------	---------

Heavy gauge recycled aluminum.

14 x 17" Cookie Sheet	\$22.00
-----------------------	---------

Extra large cookie sheets.

12" Pizza Pan	\$12.75
---------------	---------

Patented pebble pattern allows easy release.

9" Round Cake Pan	\$24.00
-------------------	---------

Made in the USA.

9 x 13" Rectangular Cake Pan	\$25.50
------------------------------	---------

13 x 18.5" Sheet Cake Pan	\$28.00
---------------------------	---------

9" Pie Pan with Crust Protector	\$22.00
---------------------------------	---------

8.5 x 4.5" Loaf Pan	\$16.95
---------------------	---------