

Make Room for Summer: Designing an Outdoor Kitchen



Trex Brasilia™

As the weather warms, more of life's favorite moments seem to happen al fresco—from coffee at sunrise to cocktails at sunset. This year, one of the hottest new trends in home entertaining is the outdoor kitchen, a room under the sun and stars where everything from an elegant dinner for eight to a rambunctious dinner for the neighborhood may be completely cooked and then entirely served. The main ingredients to an outdoor kitchen are a countertop, refrigerator, grill, storage area for dishes, and (of course) a kitchen sink. The key component to the décor, however, is in the selection of material underfoot—after all, it's the deck that creates this inventive, new living space.

With its sassy curves and seemingly endless design possibilities, only **Trex®** decking and railing can define an outdoor space like the outdoor kitchen so creatively. An eco-friendly combination of reclaimed wood and recycled plastic, Trex delivers the best qualities of both materials. The plastic shields the wood from moisture and insect damage, so there's no rotting or splintering. The wood protects the plastic from UV damage, giving a deck that solid, natural feel. Available now in seven colors, three finishes and numerous profiles, Trex is like "wood without the work."

Comparable in price to better grades of redwood and cedar, Trex nearly eliminates the cost and hassle of wood's maintenance. Just an occasional washing is all that's needed to maintain the beauty of your Trex deck. Durable enough to be used at Disney World and the Presidential Trail at Mount Rushmore, Trex decking holds up to the heaviest traffic beautifully, leaving you more free time to enjoy your deck.

Anyone cooking up the dream outdoor kitchen can find something in the new line-up from Trex Company that perfectly suits their taste in deck décor. New reversible **Trex Accents™** boasts two choices in one board: the smooth, contemporary look of **Trex Origins™** on one side, the rich, natural look of wood on the other. New **Trex Brasilia™** features the rich color variations and smooth finish of tropical hardwoods. And available soon, **Trex Artisan Series Railing™** delivers the elegantly bold and dignified look of a classic white railing set against a natural wood-tone deck.

Celebrating *the Season*



During the busy holiday season, the most experienced hosts always maintain an appearance of calm. Unexpected guests never faze them—these experts keep extra folding chairs in the attic and back-up silver in the sideboard. The buffet table may be laden with elaborate food requiring weeks to prepare, but when the doorbell rings, these holiday hosts expect the unanticipated. Warm, heartfelt entertaining is all about the people—and the very best hosts know exactly how to keep it simple.



Making it all look effortless requires a certain level of laid-back confidence. The classic, white table napkin need not be linen or ironed—too formal looks too fussy. The experienced holiday host makes everyone most comfortable by using fine paper napkins. A few pots of flowering plants from the supermarket may complement one main floral arrangement. A rich pastry dessert picked up last-minute from the bakery can perfectly complement the slow-cooked, well-seasoned roast. Keeping things easy and elegant means mixing up the china patterns a little—and throwing in a stack of paper plates, just in case.

Thick, strong and always appropriate, Vanity Fair napkins combine quality with convenience. Providing cloth-like performance, this soft, white napkin spreads out quite nicely on any lap. With their understated Monterey Shell embossed design, they're elegant enough for the most sophisticated holiday party, yet practical for everyday use. Vanity Fair napkins come in three sizes to handle just about any occasion: Elegant Dinner, All Occasion and Beverage. Look for the new winter holiday dispenser boxes—even more festive, but just as easy to use.





SIMPLIFY THE HOLIDAYS

with **RIVAL**
Seal-a-Meal
Vacuum Food Storage System

During the hustle and bustle of the holiday season, it's hard to find the time to eat a proper meal—and impossible to find the time to cook one. Here's a tip: Prepare and store dinners in advance, so even when you've spent the whole day shopping and wrapping gifts, you're never far from a nutritious meal. With the **Seal-a-Meal**® system, you can store complete, portion-sized meals that go from the freezer to the microwave in minutes, as fresh and delicious as the day they were prepared. With the **Seal-a-Meal**® system, life around the holidays is a lot more festive.

It's as easy as 1-2-3:

Just put your food in a bag, position the bag in the sealer and with one-touch of a button vacuum and seal!



The **Seal-a-Meal**® vacuum food storage system effectively removes air and seals in taste and nutritional value, keeping your stored foods fresher, up to 5 times longer, than traditional bags and wraps.

For more information and to view a video demonstration, visit
www.seal-a-meal.com/bonappetit.

With the **Seal-a-Meal**® system, freezer burn won't spoil unbaked cookie dough. This cookie recipe can be made in advance and frozen for fresh baked cookies anytime!

Anginettes

- 1/2 cup margarine
- 1/2 cup white sugar
- 3 eggs
- 1/2 tsp. vanilla extract
- 1/2 orange, juiced
- 3 1/2 cups all-purpose flour
- 1 Tbs. baking powder
- 1/2 tsp. baking soda
- 1 cup confectioners' sugar
- 1 tsp. fresh lemon juice
- 2 Tbs. milk
- 1/4 cup sprinkles or colored sugar for decoration

Preheat the oven to 350°F (175° C). Grease cookie sheets. In a large bowl, cream together margarine and white sugar until smooth. Beat in eggs one at a time, then stir in vanilla and orange juice. Sift together flour, baking powder and baking soda; stir into orange mixture. The consistency will be thick and sticky. At this point, you can bake—or vacuum seal and freeze!

To Bake: Drop dough by teaspoonfuls onto prepared cookie sheets. Bake for 10 minutes in preheated oven, or until golden. Cool on wire racks. In a small bowl, stir together confectioners' sugar, lemon juice and milk until smooth. Dip tops of cooled cookies into the icing, then into sprinkles. Let stand until set.

ENTERTAINING

the home

The perfect home appliance can make all the difference, especially if it exquisitely executes a chore that you can't stand. Take vacuuming, for example.

Now you can test drive the 40th Anniversary **Oreck XL²**, the ultimate in vacuums, right on your own floors for 30 days—absolutely free. Oreck vacuums have proven their mettle in luxury hotels around the world. This wonder appliance is heavy duty yet totally light on its wheels, weighing in at a mere eight pounds. This newest **Oreck** glides over carpets, swivels around corners and slides under furniture. It's slender and has a low profile—all the better for reaching under the bed. Cleaning stairs is a breeze, and a far cry from the lugging and thumping experiences of other models that you'd just as soon forget. The high-powered hypo-allergenic filtration system of this **Oreck** actually purifies the air in your home while it mightily sucks up dust, dander, pet hair and dust mites. This vacuum fills up from the top down; debris travels up through the handle of the machine first before heading down to a triple-walled bag. The result? Virtually no dust escapes, and there's no explosive dust cloud when you start it up. The **Oreck XL²** also comes with one of the best warranties in the business.

Simply said, this free offer is designed to change the way you feel about vacuuming. **For more information, call 1.800.388.4065 ext.BP467 or visit www.oreck.com.**

