

NHP GRAND CABINETRY

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TRENDS IN CABINETRY

NEWSLETTER 6TH EDITION

PROJECT OF THE MONTH

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Silver Spring MD
Dura Supreme
Lancaster door style
Cherry wood, Wheat finish



This 11 1/2' by 9 1/2' kitchen features modern sophistication and utility with warm, cherry wood tones. The main goal was utility—to maximize useful storage. To do this we've provided the client with a lemans corner base as well as a magic corner base. Say good bye to challenging corner spaces with difficult access—these add on's provide quality shelves that pull out to you, the user, for easy access. The client also wanted to include features like a pull out spice rack on one side of the range with a tray divide cabinet on the other side of the range. Lots of drawer bases also provide convenient storage with easy access. Well planned and wonderfully executed, this kitchen offers great utility and style.

TIP OF THE MONTH

Quartz counter tops seem to be the latest buzz for consumers who are looking for minimal maintenance. It's a great alternative to granite, and the color selection is growing rapidly. There are quite a few manufacturers who offer quartz tops, but Silestone has introduced a new palette of colors that are quite impressive and can work for a variety of applications.

The newest series of colors offered by Silestone is their Nebula series, which is a sleek and sophisticated collection

inspired by the look of natural marble and celestial nebulae, a phenomenon characterized by supernatural light. The collection creates movement through colored veining and is comprised of 6 colors, including gray, white and brown—close match to Carrera Marble.

As with all Silestone natural quartz products, it is naturally nonporous and never needs to be sealed. It is easy to clean and has a high scratch, stain and heat resistance. It is proven to be a cleaner and safer top.

SAVINGS FOR OCTOBER

Bring in this coupon and we will deduct an additional 8% on Dura Supreme.

NHP Grand Cabinetry is proud to offer:

- Wolf Classic Cabinetry
- Dura Supreme
- Plato Woodworking
- Plain & Fancy
- Cabinets by Nichols
- Grattarola
- DeWils Cabinetry

RECIPE OF THE MONTH —ROASTED TOMATO AND ROASTED GARLIC PUTTANESCA

Ingredients:

- 1 head garlic
- 12—14 large roma or plum tomatoes
- 1/4 cup extra-virgin olive oil, plus more for drizzling
- Kosher salt and freshly ground pepper
- 2 sprigs fresh marjoram or oregano, leaves picked and chopped or 1 teaspoon dried
- 1/2 cup pitted oil-cured olives, loosely packed
- 6 flat filets anchovies
- 3 tblspns drained Capote capers or stemmed caperberries
- 1 small Fresno chile or Italian red cherry pepper, seeded and chopped
- 1 lb. penne or bucatini
- 1/2 cup chopped flat leaf parsley

Servings: 4 servings

Prep Time: 25 mins

Cook Time: 1 hr 40 mins

Directions:

Pre heat oven to 375 degrees F. Arrange a cooling rack over a parchment or foil-lined baking sheet for easy clean up. Cut the ends off the entire head garlic to expose all of the cloves. Season the garlic with a little salt, some black pepper, and a drizzle of extra-virgin olive oil then wrap in foil. Cut the tomatoes in 1/2 and place in a bowl. Lightly dress the tomatoes by drizzling w/ extra-virgin olive oil. Season with salt, pepper and marjoram, and arrange on the baking sheet cut-side down. Bake the tomatoes 20-25 mins, then flip and roast 20 mins more. Roast the garlic 40-45

minutes alongside the tomatoes. Place about 2/3 of the tomatoes in a food processor. Chop the remainder of tomatoes and reserve. Squeeze garlic from skin, add to food processor pulsing until smooth. Add the mixture to a Dutch oven and add the olives, anchovies, capers, and chile. Cook 5 mins and transfer to serving bowl. Boil pasta and toss with sauce for 1 min to coat.



“Simply the best cabinetry at the best prices”