

NHP GRAND CABINETRY

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TRENDS IN CABINETRY

NEWSLETTER DATE MAR/APR 2010

PROJECT OF THE MONTH

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Garden City, NY
Maple Wood painted Dove White

This 12 by 15 foot kitchen was designed by Dina Anchelowitz. Made by Plain & Fancy (www.plainfancycabinetry.com) cabinetry, a leading high end manufacturer of kitchens and furniture, this design features a new door style from their Meridien collection, shown in a dove white painted finish. This kitchen also features a Rohl/Shaw farm sink with a plate display rack, two mullion glass doors, with many drawer base cabinets creating useful storage.



Stainless steel appliances were used, including a Bosch built in refrigerator, Bosche Range, and a Bosche paneled dishwasher and a Sharp microwave drawer. A Caesar stone quartz counter top with Horus Art elongated brick style [2" high by 6" wide] backsplash complete this traditional design.



TIPS/TRENDS FOR 2010

Spring is a great time to clean up and get organized! So whether you're planning to renovate your kitchen or simply update your existing space, be sure to consider the great new organizing options from **Hafele** or **Rev-a-shelf**, used by many kitchen manufacturers today.

Lemans corner. This is a great way to create useful and practical storage from what is traditionally a wasted cabinet. The lemans corner features two kidney shaped trays, lined with a slip resistant mat, that PULL OUT of the cabinet.

Base cabinet accessories:
Stainless steel cutlery and

utensil systems are also available. These are designed to be configured to any drawer size. The stainless steel finish provides a sanitary, easy to clean and sleek look within your drawers.

Sink base Door Rack or Pull Out Caddy

Plate rack drawers also provide a great way to organize dishes that are now easy to reach.

Drawer spice racks are incredibly useful for smaller spice bottles.

Pot and pan Roll Outs feature a space to organize pots and pans WITH a separate area to organize covers and lids.

SAVINGS FOR APRIL

- Bring in this coupon and we will deduct an additional 10% from our quoted prices on Plain & Fancy and be sure to look for new advertising in upcoming issues of Better Homes and Gardens and Architectural Digest.

*DURA SUPREME
PLAIN & FANCY
GRATTAROLA
CABINETS BY NICHOLS
OMEGA
DEWILS
YORKTOWNE*

***plus receive a free stainless steel farm sink for any plain & fancy kitchen order or Blanco sink on any other kitchen order.*

"while supplies last."

Valid through April 30th.

RECIPE OF THE MONTH—FETTUCCINE WITH CHARRED GRAPE TOMATO-BASIL MARINARA

Ingredients

- 2 pint(s) grape tomatoes
- 1/4 cup(s) olive oil
- 1/4 teaspoon(s) salt
- 1/4 teaspoon(s) ground black pepper
- 1 pound(s) dried fettuccine or tagliatelle pasta
- 3 shallots, thinly sliced, separated into rings
- 1 teaspoon(s) chopped garlic
- 1/2 cup(s) fresh basil leaves, julienned
- 1/4 cup(s) grated Grana Padano or Parmesan cheese
- 1/4 cup(s) shaved Grana Padano or Parmesan cheese

Directions

1. Bring a large pot of salted water to a boil.
2. Meanwhile, heat broiler. Toss tomatoes on a baking sheet with sides with 2 tablespoons of the oil, salt, and pepper. Broil 6 to 8 inches from heat, shaking baking sheet once or twice until the tomatoes char and the skins split, about 10 minutes.
3. Add pasta to boiling water and cook according to package directions, until al dente (tender yet still firm to the bite).
4. Meanwhile, in a large skillet over medium-high heat, cook shallots and garlic in the remaining 2 tablespoons oil until they are translucent and

soft, about 6 minutes. Stir in charred tomatoes, reduce heat to medium, and cook 5 minutes longer, stirring sauce a few times.

5. Drain pasta; transfer to a large serving bowl and toss with tomato sauce, basil, and grated cheese. Top with shaved cheese.



"Simply the best cabinetry at the best prices"