



**JANUARY/FEBRUARY 2011**

So here we are at the beginning of the year 2011....and as Oprah Winfrey has so eloquently put it-----  
 "Cheers to a New Year and another chance for us to get it right." At Osoyoos Home Hardware we are known for always changing things around and I have come to realize that it is because we really get excited about re-merchandising and re-organizing because we truly believe that it will make your shopping experience with us BETTER. This is also our time to

"clean house" so that means that by mid January, you will find a bargain section with amazing buys on merchandise from every department. Be sure to check out our list of Cooking Classes on page 3. Tickets go on sale Saturday, January 8th at 9 a.m.-----you know how quickly these affordable classes sell out, so don't procrastinate. We will be having our annual barbeque classes with Brian Misko from House of Q in June, as well Larry Lee will be back by popular

demand---tickets for these classes will go on sale in March. In this newsletter, you will find an interesting article about upcoming legislation that will affect the sale of incandescent bulbs in British Columbia.

***Did you know that Osoyoos Home Hardware will recycle your used batteries and Brita or Mavea water filters for you?***  
**Frances and Larry**



Lynden Berryman (local volunteer for the BCSPCA) accepting a cheque for over \$4000.00 from the sale of calendars. Thank You to everyone involved in the making of this worthwhile fund-raiser.

**WELCOME OLIVER**

Staff and Management of Osoyoos Home Hardware would like to take this opportunity to wish Gary Dell and his staff from



Oliver Home Hardware all the best. We are pleased to welcome Rose-Anne Atkinson to our staff. Her extensive knowledge of Beauti-tone paint, her flair for design, and her years of experience...(am I making her sound older than she really is?) will be a welcome addition to our store. Beginning with this edition, you will receive our newsletters on a regular basis....these newsletters are designed to keep you informed on what is going on at the store, as well as to keep you up to date on the many amazing products found at Osoyoos Home Hardware. We offer delivery to our Oliver customers and invite you to browse our many amazing departments. We hope you enjoy your copy of Down Home News.

## SO WHAT'S THE SCOOP ON INCANDESCENT BULBS?

Although there is a lot of confusion out there, effective January 1, 2011 we will no longer be able to order incandescent bulbs that are 75W or 100W. We can sell our remaining stock but once these bulbs are sold you will no longer be able to get them. The confusion comes from the fact that we can still get 150W, 60W, 40W and 25W incandescent bulbs. The timeline for the 40W and 60W bulbs is December



2012. At this point in time the 150W and 25W are exempt from this provincial legislation. Please note that Tri-light bulbs are not affected by this legislation. Research suggests that CFL's or their superior LED bulb lasts on average 10 times longer than standard incandescent bulbs and uses one-third the electricity to produce the same amount of light as conventional Bulbs.

## SUGGESTION BOX

We are pleased to announce that Joanne Hebig from Designing For You and the staff at Osoyoos Home Hardware are partnering to bring you a design class this spring. We would welcome your suggestions on ideas and questions that you would most like to have answered about paint, colour, design or anything related to decorating your home to best reflect your style. Please drop off suggestions at customer service by February 15th so that we can plan this exciting class for early April or May.



We have just recently expanded our Pet Dept. and welcome all our four legged friends and their owners to check us out. We are proud of our quality products and invite everyone to join our Frequent Buyer Program for pet food. We carry Go Natural, Now grain free, Summit, Orijen (Canada's award winning pet food company) and Acana, FirstMate, Wellness, California Natural and Trippet. We also carry a complete line of treats including Aron, Licks n Wags, Old Mother Hubbard, Merrick and too many more to mention. We are a dog-friendly store and welcome your companion into our establishment. We have an amazing selection of pet toys for both cats and dogs including many unique and hard to find products. Our grooming section boasts a complete line of products for both dogs and cats. We carry items specifically designed for small dogs all the way up to our largest canine pals. Our selection of leashes and collars is quite impressive, from the daintiest sequin studded collars to our

Harley Davidson™ leather collars and leads to the complete selection of EZY DOG™ products including backpacks and jackets. We carry everything from beds and crates to a few new products that are quite impressive such as the Hound Dog Bag or our selection of Cat Trees from Trixie™ and Scratch™.

You will find our Pet Dept in the lower level of the store and remember, if you have a hard time navigating the stairs, just call ahead, park in the back parking lot and we will make sure that you can enter the store through the back door so that you can access the departments on the lower level.



**CAT MOTTO**  
 No matter what you've done wrong  
 try to make it look like the DOG did it!

# SPRING COOKING CLASS SCHEDULE

**Thurs. Jan. 27 - Chef Natasha Schooten**, chef de cuisine, of the **Watermark Hotel in Osoyoos** will do a vegetarian class. It will include soup, a hearty spring stew and risotto and a vegan spring bread pudding. She is a former member of the Delta Hotels and Resorts culinary team and welcomes any questions you might have on vegetarian cuisine. Wine pairing by **Golden Beaver Winery**. Cost \$20.00.

**Thurs. Feb 10 - Jay Drysdale** will present "Decadent Secrets" for your Valentine without breaking the budget. We will work with escargot, lobster, tenderloin, and chocolate, all for under \$20 a person. Jay will show you how to create a romantic dinner sure to impress anyone. Jay will also talk about pairing wines and help you choose the best wine for your dinner and budget. Wine pairing by **Le Vieux Pin** and **La Stella wineries**. Cost \$20.00.

**Wed. Feb 23 Chef Rob Cordonier**, (formerly pastry chef from Burrowing Owl), currently chef from **Hillside Estate in Naramata**. He was chosen by the owners of Basil Olive Oil Products to create recipes for their newly released cookbook "From the Olive Grove" Mediterranean Cooking with Olive Oil. He will make his decadent three-layered chocolate cake (which appeared in the book) and two other dessert surprises. He will be accompanied by winemaker Kathy Malone from **Hillside Estate Winery**. Book signing after class. Cost \$20.00.

**Fri Mar 4th Tahera Rawji**, author of Simply Indian and Simply More Indian welcomes you to a new series on the flavours of India and Pakistan. Her short cuts and secrets are awesome. Today she will teach us how to make samosas, green peas in coconut curry, parathas, butter chicken, spicy white radish and cucumber salad and Bombay potatoes. Wine pairing by **Tangled Vines Estate Winery**. Cost \$30.00

**Sat. Mar 5th Tahera** will demystify the secrets of the Mogul Restaurant style dishes sharing her culinary secrets full of subtle spicing, blended together in bold layers while sipping on the famous mango lassi. Dishes include an appetizer, Idli with coconut chutney, fish cutlets, chicken biryani and onion salad (Pakistani royal dish served on festive occasions). Wine pairing by **Church & State Wines**. Cost 30.00.

**Tues. Mar 15 Rick & Vicki Chaicomdee** owners of the popular **Benja Thai Restaurant in Keremeos** will transport us to Thailand where they will create their awesome pad thai and two more of their wonderful dishes. Wine pairing by: **EauVivre Winery**. They are pleased to answer all your questions and let you know where to source ingredients for the dishes. Cost \$20.00.

**Wed. Mar 30 Chef, Chris Remington at Penticton Lakeside Resort** (back by popular demand) will do four courses: an appy, main, dessert and a dip of some sort all to do with cooking with nuts. Peanuts, Walnuts, Brazil nuts, Pine nuts and almonds. He will try to include as many different varieties as possible. Sounds great! Wine pairing by **Wild Goose Vineyards**. Cost \$20.00.

**Wed. Apr 6** These sought after celebrated chefs, **Cameron Smith and Dana Ewart** of **Joy Road Catering**, will wow us with Spanish style tapas creating hot weather wine country fare that they learned on their travels in Spain last year. They will use as many Okanagan ingredients as possible. Wine pairing by **See Ya Later Winery**. Cost \$20.00.

**Wed April 20th - Atsuko and Lester Patrick of Canadian Spirit Holiday Services** will make rolled sushi), sunomono salad (Japanese noodle salad), and tempura. Delight your friends by reproducing these popular Japanese dishes. Wine pairing by: **Gehring Brothers Estate Winery**. Cost \$20.00.

**Thurs. May 5 Natasha Schooten**, Executive Chef from **Osoyoos Watermark Hotel**, will introduce you to Canada's answer to the Kobe beef of Japan called Sezmu beef. It is a wine fed beef and is the most succulent and tender beef we have ever tasted. Were you at the Spring Wine Festival? Founder Janice Ravendahl will be on hand to answer your questions. Natasha will make a stuffed beef roast with fresh Spring produce. Wine pairing by **Road 13 Vineyards**. Cost \$20.00.

**Wed. May 18 Chef, Justin Paakkunainen**, from **Walnut Beach Resort**, will prepare seared trout with baby herb and edible flower salad, with honey vinaigrette. Entree is slow roasted pork ribs, with apple honey glaze and cashew crust. For dessert a honey and white chocolate panacotta with a hint of lavender. Wow! Sounds decadent! Wine pairing by **Kraze Legz** which is Kaleden's 1st Winery Cost 20.00

**Classes all run from 7:00 9:00pm. Tickets will go on sale on Saturday, January 8th at 9:00am.**

## Staff Profile Lisa



There is an old saying that says "The apple doesn't fall far from the tree." Well, how lucky are we to have Lisa as part of our staff. Her mother Dawn, who we featured in the last newsletter should be proud of Lisa's work ethic, we know we are. You will find Lisa on the Cash and in the lower-level serving customers on her mother's days off.

How re-freshing to see a mother and daughter sharing job descriptions and duties. Lisa worked with her father before joining Osoyoos Home Hardware, so that let's you know what a special person she is to realize that us "old folks" have lots to offer. There is no better teacher than experience.

Here is one of Lisa's favourite things.

### Terry Jackson Fine Porcelain

Terry Jackson is a Metis master woodcarver and artist who has

worked over thirty years on developing his unique style. Terry studied the Northwest Coast art form under the tutelage of some of Canada's finest carvers. Terry's carved masks and totem poles are owned by art collectors around the world.

Terry first carves each of his designs in Wood. A master mould is then made from the wood model. Terry's new line of art porcelain is now manufactured in China according to Terry's exacting specifications.

The elegance of these bisque porcelain art objects makes them very desirable as collector's pieces. In the tradition of great art, they

combine form and function and are able to hold water and be used as well as being displayed for their art value alone. Most pieces have a different design on each side.



**Osoyoos Home Hardware is proud to have this fine product in our store. You will find this and other unique gift ideas in "the parlour". Why not treat yourself to something special?**



## Beauti-Tone PAINT

Forget matchy-matchy home design.....Some of the most richly designed rooms and homes come from the eclectic design philosophy of blending and juxtaposing many different design elements to create a new experience of balance. MIX IT UP! bold, anything---goes décor is in for 2011. Ask to see our new Sesame Street or Simon Chang palettes. Create the look that makes you feel truly at home.....and remember, it is only paint...you can always change your mind.

.....  
We have just received a special purchase on designer framed mirrors (original value to \$249.99) sizes 32X44 at a special retail of \$89.99. Be sure to check this one out, as this small investment can completely change the look of your room in an instant. We are also featuring our complete selection of throw pillows and selected art prints at 40% off.



## NEW AND NOTEWORTHY



### TRAVEL IS A BREEZE WITH NEW LUG BAGS.

Living in Osoyoos, we all know that many of our local residents love to get away in the New Year.

We really do live in paradise in the summer, so most travel plans take place at this time of year. Whether it's a trip across the country or a trek around the globe, you don't want to be without the essentials when you travel. Lug bags, based in Canada, is a manufacturer that supplies quality and innovative travel bags and accessories that are all the latest rage. Fans of Lug Bags, including Oprah, value the well-priced, multi functional, brightly coloured bags and travel

accessories. Come check out our display and be sure to check out the travel pillow.....Great Item!

For those of us who are staying home, this is our chance to re-decorate, clean, organize and change things up around the house or in our case around the store.

**Whatever your plans are be sure to stop at Osoyoos Home Hardware. We are open 7 days a week for your shopping convenience.**

## THE CHARLIE SCHULZ PHILOSOPHY

Here's some food for thought from Charles Schulz the creator of the 'Peanuts' comic strip, read straight through (you won't be tested on the questions!) and you'll get the point.

1. Name the five wealthiest people in the world.
2. Name the last five Rocket Richard winners.
3. Name the last five winners of the Miss Canada pageant.
4. Name ten people who have won the Nobel or Pulitzer Prize.
5. Name the last half dozen Academy Award winners for best actor and actress.
6. Name the last decade's worth of Stanley Cup winners.

The point is, none of us remember the headliners of yesterday. These are no second-rate achievers. They are the best in their fields. But the applause dies. Awards

tarnish. Achievements are forgotten. Accolades and certificates are buried with their owners.

Here's another quiz. See how you do on this one:

1. List a few teachers who aided your journey through school.
2. Name three friends who have helped you through a difficult time.
3. Name five people who have taught you something worthwhile.
4. Think of a few people who have made you feel appreciated and special!!
5. Think of five people you enjoy spending time with.

Easier?

The lesson:

The people who make a difference in your life are not the ones with the most credentials.. the most money... or the most awards.

They simply are the ones who care the most.

## FEATURED PRODUCT: STEPHEN AND JOSEPH BOOTS



100% Rubber, 70% Cotton and 30% Polyester Lining, Removable Insole, Non-Slip Sole

Also available in Butterfly design and matching lunchbox or backpack.

**Did you know**  
Osoyoos Home Hardware carries gum boots and fashionable rubber boots in adult sizes as well?



## FIND 3 to WIN...

For a chance to win a \$50.00 Gift Certificate to Osoyoos Home Hardware.

**Find 3 snowflakes** ( ❄ ) throughout this newsletter, write down their location, and drop-off entry to Osoyoos Home Hardware. All entries must be received by **February 15, 2010** to be eligible for this draw.

**Just write down the page number and article where you found them on a plain piece of paper. Don't forget your name and phone number.**

**Winner of our November/December Find 3 was Delia Hachey**, a fifty dollar gift certificate to Osoyoos Home Hardware was awarded.

## Selecting The Right Hammer For The Job

Hammers may seem like the most straight-forward, interchangeable tool in your do-it-

yourself toolbox, but there are actually some subtleties to choosing the right type of hammer for the job at hand. It's a good idea to have a selection of hammers in your toolbox.

- For finish carpentry, where precision is key, use a lightweight, 12-ounce hammer.
- All-purpose hammers run a little heavier at 16-ounces and have a curved claw for removing nails.
- For rough construction purposes, you'll want a 22-ounce hammer with a straight claw, which drives nails fast.



• Regardless of the job, though, look for a forged-steel head and a shock-

absorbent handle to ease the wear and tear on your elbow and forearm.

- Always take a moment to inspect your hammer before each use to ensure that the handle is tightly attached to the head.

Visit Osoyoos Home Hardware and talk to our amazing staff about all your repair needs. They can help you "hit the nail on the head" when faced with your next do-it-yourself project. There is only so much room in the store, so if you don't see it, don't be afraid to ask....we will do our best to get it for you.



### **When the Air Inside is Dry as a desert**

Plant lovers spend a fair bit of effort making sure indoor houseplants get enough water, light and nutrients through the winter months. However, too often far less effort is put into ensuring a suitable humidity level around the plants. In winter, cold, dry outside air is heated and becomes warm, drier, indoor air. When tropical plants grow in air that is too dry, damage can occur on sensitive young leaves and flower buds, mature leaves can fall off and spider mites, one of the most damaging insects on indoor plants, will just thrive.

There are two solutions to this

problem. Investing in a humidifier can not only benefit plants, but the human inhabitants of the home as well!

On a more local scale, there are several things a plant lover can do:

- Use pebble trays: Fill a large tray with pebbles, set plant pots on the pebbles, then fill the tray with water to just below the bases of the pots. As the water evaporates, it increases the humidity around the plants.
- By grouping plants closely together with the same humidity requirements, the moisture loss from one plant benefits the plant beside it and so on.
- Misting: Plant misters apply a fine mist of tepid water to the leaf surface (avoid plants with hairy leaves such as African violet). This must be done a couple times a day.

Should you discover aphids, spider mites or mealy bugs on your plants, check out our garden department for products that combine the organic based insecticide pyrethrin with

canola oil. Pyrethrin kills soft-bodied insects while the oil spreads across the surface of the plant, smothering insects as well as eggs. This one-two punch eliminates the bad guys and helps put an end to the insect life cycle. It is always advisable to treat a small portion of the plant first and wait a day or two to see if there are any adverse reactions. It's Green and It Works!

And remember, any time is seed starting time, now is the time to plan indoor seeding of plants that need a big head start (e.g. geranium, gerbera, fuschia or primula), not to mention selecting and preparing all the different plants that can be started from seed early in the New Year. Of course, it's always a good time to start an indoor herb or salad garden from seed.

**Visit our Garden Center for a complete line of seed-starting products. Humidifiers are now upstairs in the housewares department.**

### **CHEF CHRIS REMINGTON OF THE PENTICTON LAKESIDE RESORT RAISED THE LOWLY POTATO TO NEW HEIGHTS IN A RECENT COOKING CLASS**

#### **Roasted Garlic and Goat Cheese Mashed Potatoes**

- 4 large russet potatoes (peeled and cut into even sized pieces)
- ¾ cup goat cheese
- 1 cup cream
- ¼ lb butter
- 1 garlic bulb (drizzle with olive oil cut in ½ and roast for 20 min. @350 in tin foil salt and pepper to taste)
- Put potatoes in cold salted water and bring to a simmer. Strain and put back into pot to dry
- Simmer cream, butter and goat cheese with garlic and salt and pepper
- Add to potatoes and mash. Do not over work the potatoes, as they will get thick and gluey. Check seasonings and serve.

#### **Maple Glazed Sweet Potatoes**

- 2 medium sweet potatoes (leave skins on and cut into ½" coins and blanched)
- 1 tbsp. butter
- 2 oz. maple syrup
- Slice sweet potatoes and blanch in boiling salted water until ¾ cooked
- Heat butter in sauté pan and add potatoes
- When sweet potatoes have started to caramelize add syrup and continue cooking until syrup starts to colour.



Two of our best selling potato peelers are the Oxo as pictured and the Classic Peeler from Swissmar. Choose the tool best suited to your needs and the one that feels most comfortable. At Osoyoos Home Hardware we have a "spud"tacular selection of peelers

*The trouble with life is that you're half way through it before you realize it's one of those do-it-yourself projects.*

**OSOYOOS HOME HARDWARE**  
8501 MAIN STREET, OSOYOOS, BC  
PHONE: 250-495-6534  
[www.osoyooshomehardware.ca](http://www.osoyooshomehardware.ca)