



JULY - AUGUST - SEPTEMBER 2011

Here we are the beginning of July already!!! Due to the increased cost of mail delivery our newsletters will be sent out on a quarterly basis instead of every two months, so expect each newsletter to be jam packed with timely information on the new products and happenings at Osoyoos Home Hardware. I apologize for being late with this issue, but with the mail interruption, hockey, and getting ready for summer business I fell behind. Just remember this has nothing to do with age..... (Right?)....So, what HAS happened since our last issue other than Summer finally arriving and the merchandise selection reflecting that wonderful change of seasons that we love so dearly. Osoyoos Home Hardware will be celebrating 25 years of Summer Street Dances. Check out the article below on how Street Dances started and why they have become a summer tradition for locals and visitors alike. Another summer tradition is our pastry and pie demonstration with Janet Marcotte..... be sure to check off Thursday, August 4th from 11am – 3pm.... your taste buds won't want to miss this one. Osoyoos Home Hardware has employed summer students since 1985 and we have worked with so many amazing young people that I thought it was time to focus some positive attention on our youth.

Have a safe and happy summer.
Frances

COME CELEBRATE 25 YEARS OF STREET DANCES

Hard to believe that we are celebrating a quarter century of dancing in the streets.....street dances began 25 years ago when we were having a sidewalk sale and thought that it was too quiet, so we ran into the store and got a "cassette" deck and started to play some tunes. Once we saw how much fun everyone was having, we ran back into the store to hand out some prizes to the best dancers and as history has shown....there are some pretty amazing dancers that have danced in the streets these past 25 years. Street Dances became so popular that we quit trying to have a sidewalk sale and focused all our attention on the Street Dances themselves.....locals and visitors plan their family visits or vacations around the summer street dances. The walkway project began with donations from Summer Street Dances and the gazebo was donated with funds raised at these events. Osoyoos Home Hardware takes a great deal of pride in our community involvement and invite everyone to join us in celebrating 25 years of dancing in the streets. If you have a special story or memory about Summer Street Dances we would love to hear your story..... A Special Thank You to my wonderful staff who have been volunteering their time these past 25 years, the Town of Osoyoos for allowing us to close off the street beside Osoyoos Home Hardware and to the many businesses who support this event.

Join us Friday, July 22nd and Friday August 12th from 7-10:30p.m..



Pet Department

Our pet department just keeps growing by leaps and bounds.

We have just added NRG™ dog food for all life stages made in Armstrong, B.C. to our selection of quality pet food.



environmentally green company that cares about the sustainability of the environment and believes in making a positive impact in and beyond the pet industry. They incorporate recycled and recyclable materials in their products and in packaging too.



We have added a few other great products to our pet department that are made right here in North America.

1. Zogoflex® is West Paw Design's exclusive material that's made in the USA. Zogoflex® is a super durable, extremely pliable material that's



tough, buoyant, non-toxic, and guaranteed to last! This incredible high-tech material is used to make our Huck, Hurley®, Tux®, Bumi® and Zisc®. These fun dog toys are easy for your pup to pick up and won't hurt their teeth. Recommended for aggressive chewers, pullers, and fetchers. You'll love a fetch toy with a longer life that keeps your dog active! Guaranteed Tough Zogoflex!

2. Dog Beds - West Paw Design dog beds are made in the USA and designed with your pet's total comfort in mind. Made with the finest material, highest quality and tender care, our dog beds are as beautiful as the Montana in which they are created. WestPaw Designs is an

Whether you are looking for a round bolster dog bed, a dog crate bed, or a nesting dog bed - you'll find the right style of dog bed for small or large dogs. Sweet dreams for that special dog (or cat) in your home!

3. We have also added a great line of quality leather collars and leashes. ANGEL is a Canadian based manufacturer of fine leather pet apparel; we strongly believe that each pet should look and feel their best. Each unique design is hand- made, using only the finest raw materials. Osoyoos Home Hardware is proud to retail these fine leather leashes and collars.



FINALLY! Summer has arrived and you and your dog are just dying to get out in the sunshine.

Here are a few things that you NEED TO KNOW.....

NEVER leave your pet in a car during these hot summer months.....also be aware that when you are exercising your dog on a hot summer's day....HEAT STROKE can occur, which can be fatal if not recognized and treated early. The first suggestion of a problem is weakness or staggering, and if you look at the

gums, they are very bright red. If your dog is diagnosed with hyperthermia--- - immediately wet the dog with water and get him into the shade or an air-conditioned place. Always carry water with you---Osoyoos Home Hardware carries many portable water containers. Here's a test-----when out walking or jogging with your dog, you might think that it is cool enough.....now try laying on the hot pavement and imagine how your pet is feeling. Osoyoos Home Hardware is a pet-friendly store and we encourage you to bring your pet into our air-conditioned shop.

PLEASE, PLEASE do not leave your pet in a hot vehicle.




AGENDA For the DAY

LET THE DOG IN.
LET THE DOG OUT.
LET THE DOG IN.....

FIND 3 to WIN...

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

Find 3 Dogs () throughout this newsletter, write down their location, and drop-off entry to Osoyoos Home Hardware. All entries must be received by **September 15, 2011** 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.



Turn organic waste into a resource

I can think of many excellent reasons why every Canadian would want to compost: the environment, education, economy, convenience, usefulness and downright rewarding. Composting is a simple way to capture valuable organic resources and recycle them back into the garden. Adding finished compost to garden soil helps to improve soil quality and productivity. Do-it-yourself composting grows in popularity each year as homeowners discover this easy and rewarding process. As we begin a new growing season I encourage you to start your own compost. Together, you and the kids will learn that great compost begins with many of the raw, organic materials that we

eat and enjoy around the yard and ends with the miracle of a valuable resource that is good for everything that you grow in your garden. Many municipalities in Canada now provide waste disposal for organics. I encourage you to keep the compostable organics for yourself. You will save money by not having to buy quite so much garden soil, you will help the environment by not having the raw material trucked away and you will have fun. So will the kids!

Composters range in styles from containers on rotating stands to large fenced-in areas of the yard. There are a few basic rules to follow when establishing a compost pile:

- The more sun your composter receives, the faster the raw material in it will break down.
- It is important to locate your composter near a reliable water re



source. The organic mixture needs a thorough soaking every couple of weeks during the heat of summer.

• The best way to accelerate the decomposition of the organic material in your composter is to turn it every couple of weeks throughout the gardening season. Rotating units are great for this. Stationary compost piles will require turning with a garden fork or compost turner. Turning the organic mixture introduces oxygen into the centre of the pile. This recharges the microbial activity of the beneficial bacteria in the composter.

For more website information on composting, please visit compost.org and markcullen.com



By Mark Cullen
www.markcullen.com

✓ What should be added to the mix for successful composting?

Leaves - Chopped leaves break down faster than whole leaves.

Grass clippings - Allow clippings to dry before adding to the composter or they just become a mucky mess.

Plants and weeds - Add only those plants without ripe seeds to avoid future problems.

Old potting soil - The plants and soil from last year that may still be in containers.

Kitchen scraps - Fruit and vegetable trimmings, egg shells, tea bags and coffee grounds.

✗ Some things do not belong in your composter.

Meat - Not only will left-over meat attract animals but as it rots it risks turning your compost rancid.

Dairy products - Cheese and milk, etc. can go sour and make your compost smell.

Wood, bark, metal, plastic - Anything that will either not break down in a reasonable period of time or is not organic in the first place.

Weeds gone to seed - A great way to infest your garden with the plants you hate is to spread them everywhere in your finished compost. Don't count on your compost to heat up enough to kill these seeds. Few home gardeners have the critical mass or the discipline to turn their compost frequently enough to make the raw material heat up to this degree.

Dog and cat waste - Heavy metals are the biggest problem here - not to mention the smell. Stick with the manure of vegetarian animals such as cattle, sheep and horses. Don't overdo it though. Too much of the raw stuff can create an odour that will not endear you to your neighbours, especially in an urban situation.

MORE IN STORE

Composter 5010-953/962
Rotating Composter 5010-506/508

Green Earth Compost Accelerator 5010-908
Terra Garden Composter 5010-510
Compost Aid 5011-532



As many of you know Osoyoos Home Hardware is quickly becoming known as “the place” for kitchenwares and cooking gadgets. Susie works extremely hard at making sure that we have all the latest gidgets and gadgets in varying price ranges to make sure that “your place” will be the centre of attention when it comes to entertaining...and what better place to entertain than in your own backyard or around the kitchen counter. Be sure to check out our fantastic selection of acrylic and bamboo (all unbreakable) for outdoor living....or ask about the original pigtail flipper, the weirdest, funkiest, most effective BBQ tool around. You can find the “pigtail” in the barbeque section on the



lower level.

“As simple as it looks, this is a product that works! I vote it one of our Top Ten Kitchen Gadgets for the year.” **Chile Pepper Magazine**

Here are a few tips when grilling for a crowd.

- Barbequed meats are especially easy entrees to serve when you're entertaining a large group of people.
- You can usually double or triple the amount of steaks, chops, or burgers called for in a recipe; cooking times remain the same regardless of the number of servings you're grilling.

Here are some additional hints:

- Select salads, condiments, breads and

desserts that can be prepared in advance.

- Set plates, utensils and glasses (all available at Osoyoos Home Hardware) on the table ahead of time. Be sure to check out our fantastic selection of colourful paper napkins made in the Netherlands.

- Did you know **Osoyoos Home Hardware** still carries a great selection of “oilcloth” or 54”wide vinyl in colourful patterns that we still cut by the foot...and with the wind that we have been having lately....don't forget the tablecloth weights...from functional to fancy, we have it all.

- Make a list of every food item you're serving so you won't forget something stored in the refrigerator or freezer....don't you just hate when the meal is over and you remember that you forgot to put out a homemade condiment that you worked so hard to make.

- And last but not least---enlist help from your guests and have a great time!

Keep your BARBECUE bacteria free

This barbecue season, don't be one of the thousands who succumb to food-related illnesses. Be prepared. Just follow these food safety tips.

WASH Always wash your hands thoroughly with warm, soapy water before preparing food and handling raw meat. Clean utensils, cutting boards, and countertops with hot, soapy water before and after preparing each food item.

SEPARATE Place cooked meat on a clean plate. Never reuse a cutting board, service platter, or utensil that has previously held uncooked meat, poultry, or seafood without cleaning it. Don't reuse the marinade from uncooked food. Prepare fresh marinade to use for basting. To prevent juices from leaking, store all meat products in separate containers or bags that seal.

COOK Use a food thermometer to ensure thorough cooking. Use a food thermometer to ensure meat and poultry are cooked thoroughly. Roasts and steaks should be cooked to an internal temperature of at least 145°F (62°C) while whole poultry should reach an internal temperature of 180°F (82°C). Cook fish until it is opaque and flakes easily with a fork

CHILL Refrigerate food promptly to prevent the growth of harmful bacteria. Storing food in shallow food containers is the best option to hinder the growth of bacteria. If a refrigerator is not available, store foods in a shady area and on ice. Never leave food out for more than two hours.

Visit **Osoyoos Home Hardware** to stock up on anti-bacterial soap, paper towels, cutting boards, food thermometers, and shallow food containers for barbecue season.

GRILLED SHRIMP SALAD

WITH GREEN GODDESS DRESSING



ANNA OLSON
AT HOME

Serves 6

- 1 cup (250 mL) mayonnaise
- 1/2 cup (125 mL) buttermilk
- 2/3 cup (160 mL) chopped flat leaf parsley
- 1/2 cup (125 mL) chopped green onion
- 1/2 cup (125 mL) fresh basil leaves, loosely packed
- 1/2 cup (125 mL) fresh mint leaves, loosely packed
- 1 tbsp (15 mL) Dijon mustard
- 3 tbsp (45 mL) olive oil salt and pepper

Shrimp & salad:

- 1 lb (450 g) peeled and de-veined 21/25 raw shrimp
- 2 tbsp (30 mL) olive oil salt & pepper juice of 1 lemon
- 9 cups (2.25 L) mixed salad green
- 1/2 cup (125 mL) sliced radishes

For dressing, purée mayonnaise, buttermilk, green onion, herbs and mustard in a food processor or blender until smooth. Slowly pour in oil while blending and season to taste. Chill until ready to serve.

For shrimp and salad, preheat gas grill on high. Toss shrimp with oil and season lightly. Grill shrimp in a grilling basket or skewered until pink. Toss shrimp in a bowl with lemon juice.

To serve, toss greens with half of the prepared dressing and arrange on plates. Toss the remaining dressing with shrimp and arrange over greens. Sprinkle salads with radishes and serve.



Staff Profile Pav & Amy



As I mentioned on the front page, we have had the opportunity to work with many fantastic young people these past 26 years. I also mentioned that I had my "game face" on in June and attended the Stanley Cup Finals....yes, I am a proud Vancouver Canuck Fan and win or lose I support my team. I was also at game 7 and witnessed the horrific events that occurred in downtown Vancouver after the game....I was also one of the thousands (of all

ages) that was on the streets the next morning trying to clean up after the idiots who with their best friend....."ALCOHOL" decided to trash the streets, businesses and our reputation in an instant.

Meet two of our summer students--- we are very proud to work with both these girls and know that they will truly "make a difference" as they pursue their chosen careers.

Amy began working as a cashier for the past five summers. She was born in Oliver and raised in Osoyoos. She currently attends UVic and will graduate this April with a degree in education.

How fortunate her students in elementary school will be to have Amy as a teacher. One of the first things that you first notice about Amy is just how pleasant and polite she is. One of her favourite items is the Lug™ line of bags. Her favourite is the social cabby and has ended up being the perfect



school bag....the waterproof coating was perfect for rainy Victoria days.

Pav has been working at Osoyoos Home Hardware for the past four summers. She was born in the Kootenays and raised in Osoyoos. Pav just recently graduated and will be pursuing a career in dentistry. The one thing that you will notice about Pav is her infectious laugh. She enjoys spending time with family and friends and has been a great addition to our team.

When in the store be sure to say "hi" to these two remarkable young ladies. And as you can see from their great smiles.....it is a pleasure to work with both of them.

In Honour of 25 Years of Street Dances...



Clip this coupon to save **25%** on any **In Stock Lawn Set**

See in-store for details
Valid until October 31, 2011



HATS OFF.....

to the many volunteers in the communities of Oliver and Osoyoos who make our towns two of the most desirable places to live. Let's face it, only because of the many dedicated volunteers are we able to celebrate July 1st (parade and fireworks) and the many other year-long activities available to us in the South Okanagan.....there is an old saying "NOBODY NOTICES WHAT I DO UNTIL I DON'T DO IT"...and this couldn't be more accurate than when talking about volunteers.

So from all of us who forget to say THANK YOU.....Thanks for all your time and effort---we really do appreciate it even though we

sometimes forget to tell you.

Speaking of hats....Osoyoos Home Hardware imports hats from California. Our Dorfman-Pacific line of Men's, Children's and Women's Hats features some of the most popular styles around. We also carry Tilley™ made right here in Canada. One of our most popular Women's hats has a superior UPF rating, uncompromised style and function and has great pack-ability for ease of travel and storage.

Check it out.....you never know what you will find at Osoyoos Home Hardware.



**IT'S OFFICIAL-
OUR HATS HAVE
UPF 50+ SUN
PROTECTION**

Our cotton hats are just a few of the many styles that have been tested and rated to provide an ultraviolet protection factor of 50+. When you see our UPF 50+ hangtag on one of our hats, you can count on the best sun protection possible.

A regimen of wearing broad brimmed headwear, along with sunscreen, is proven to be effective in the prevention of skin cancer and premature aging.

Shown above is our most popular Women's hat from Dorfman-Pacific the Scalla Collezione LC 399.

NEW AND NOTEWORTHY....



**ZAVLAR LIQUID
RUBBER
WATERPROOF
SEALANT**

Creates a long lasting water-tight membrane
SKU: 2035-580



**PEANUT
WREATH BIRD
FEEDER**

Can be filled with shelled peanuts, suet balls, nesting material, corn cobs & seasonal décor.
SKU: 5458-107



**NUANCE
TREE DUAL
GRINDER**

This sleek, sculptural, contemporary design inspired by nature is the receptacle for salt and pepper grinders that may be adjusted for fine or coarse grinds. Made of acrylic and silicone for durability. Designed in Denmark. Height 25.5cm.

**STAINPRO
DROP CLOTHS**



Laminated Canvas Dropcloth
100% cotton dropcloth with polypropylene backing.
Comes in 3 sizes...5x12', 9x12' & 12x15'
Protect floors and cover furniture, use in hallways and staircases
SKU: 1643-393/394/395

NUANCE MULTI CARAFE

Tired of carafes which can't be put in the dishwasher and ice cubes which are poured out in the first glass? The new Multi-Carafe with screw-off base represents a revolution. The carafe, which has an attractive, classic design, can be opened both at the bottom and the top.



**DID YOU
KNOW!**

We carry Bat Houses. Bats feed on night flying insects. A single brown bat can consume hundreds of mosquito-sized bugs in an hour-----a very welcome guest indeed! 5489-928



A perfect summer day is
When the sun is shining,
The breeze is blowing,
The birds are singing,
.....and the lawn mower
is broken.



Since 1985

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HOME HARDWARE**

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