

# hot off the Range

SPRING 2007

MILESTONE DISTRIBUTORS NEWSLETTER

Check it Out

THE KITCHEN OF  
*Celebrity Chef* KENT RATHBUN  
EXECUTIVE CHEF & PROPRIETOR  
ABACUS AND JASPERS



AFTER A RECENT EVENT AT HIS HOME, WE CAPTURED A FEW SCENES FROM KENT'S DAZZLING INDOOR AND OUTDOOR VIKING KITCHEN.

## Experience THE PURE WATER OF LIFE!

Sylvan Source Water Purification System



Water. We drink it. We cook with it - but do we really know how clean it is? With the new Sylvan Source Water Purification System, our consumers are guaranteed their water will be free of contaminants for cooking and drinking purposes.

Sylvan Source Water System is a revolutionary appliance. With the combination of a four step process, degassing, distillation, demising and condensing, Sylvan Source is able to remove more contaminants more effectively than any other water purification system. It is able to remove contaminants in the solid, liquid and gas form creating pure H2O.

Sylvan Source is modifying how we think about and how we drink our water. For more information on Sylvan Source please visit [www.sylvansource.com](http://www.sylvansource.com).

## Show and Tell

### Test Drive our Products

- **VIKING HOME ON THE RANGE** •  
VIKING product test drives!  
Dallas - 2nd Thursday of the month @ 12 PM  
Houston - 1st & 3rd Tuesday of the month @ 12 PM  
Tulsa - 3rd Thursday & Every Saturday of the month @ 12 PM
  - **TASTE THE AGA DIFFERENCE** •  
Offered every other month on the last Tuesday in Dallas & Houston @ 12 PM
  - **U-LINE WINE TASTINGS** •  
Offered once a month in Dallas & Houston  
\*Come join us for a tasting of fine wines featuring U-LINE Undercounter Refrigeration & enter for a chance to Win a Dream Getaway in the Napa Valley!
- for more information or to RSVP for any of these events, please contact:
- Dallas/Houston - Jennifer Mayes - 214.217.2845
  - Tulsa - Linda Johnson - 918.747.4754

## COME ONE, COME ALL

- May - April*
- 4.22 • **TASTE OF THE NFL: THE ULTIMATE DALLAS COWBOYS TAILGATE PARTY** BENEFITTING NORTH TEXAS FOOD BANK  
Abacus Restaurant Parking Lot with Chef Kent Rathbun, visit: [www.ntxfoodbank.org](http://www.ntxfoodbank.org)
  - 4.25 • **DESIGN RESOURCES MAGAZINE EVENT** BENEFITTING DIFFA HOUSTON Resource Center in Houston, call: (713)864-4735
  - 5.11 • **TASTE OF ADDISON FOOD AND WINE FESTIVAL**  
Addison Convention Center, visit: [www.addisontexas.net](http://www.addisontexas.net)
  - 5.15 • **STAR CHEFS EVENT - "HOW TO MAKE IT" PANEL** FEATURING RISING CHEFS & PASTRY CHEFS  
Milestone Culinary Arts Center and The Viking Cooking School, visit: [www.starchefs.com](http://www.starchefs.com)
  - 5.18 THRU 6.10 • **PARADE OF HOMES** BENEFITTING MAKE-A-WISH FOUNDATION® OF NORTH TEXAS AND HOMEAID/HOME BUILDERS CARE  
Check out live demonstrations of Viking equipment. See complete listing of chef demonstrations to be presented on the Viking Celebrity Kitchen Stage. visit: [www.dallasbuilders.com](http://www.dallasbuilders.com)

## LATEST & GREATEST

### What's New with Viking Range Corporation

Viking **Microwaves** now available in signature colors: *white, almond, biscuit, stone gray, graphite gray, lemonade, mint, julip, forest green, Viking cobalt blue and more...*

Viking has also come out with the **Digital Touch Control Panel Oven** which offers features such as *Autoroast, Proof & Personalized Recipe Functions*. It is the largest oven cavity in the industry making room for all of your cooking needs. The *extra-large glass enclosed infrared broiler* provides superior broiling performance and maximum coverage.

The Viking refrigeration line continues to expand with the addition of **Freestanding Refrigeration**. These new refrigeration models also complete the Viking line of "replacement" appliances. To learn more about these products, visit [www.vikingrange.com](http://www.vikingrange.com)

## HEATIN' UP THE SCENE

Many of our good friends have been showing off their culinary talents in the VIKING Celebrity Chef Kitchen, and often for a good cause....

March 9th - Savor Dallas Food & Wine Festival - Dallas  
benefitting: North Texas Food Bank, Greater Dallas Restaurant Assoc. Education Fund, and Arts Magnet Building Campaign for Booker T. Washington High School for the Performing and Visual Art

March 15th - Cooking for a Cause - Tulsa  
benefitting: Iron Gate Feeding Ministries

March 30th - Stars Across Texas - Austin  
benefitting: Texas Hill Country Wine & Food Festival

April 1st - Texas Hill Country Wine & Food Festival - Austin  
The Texas Hill Country Wine and Food Festival brings together innovative culinary artisans and wine producers who celebrate the rich traditions that influence Texas wine and food. The Festival's purpose is to promote Texas wine and food and to increase appreciation of Texas' impact on food and wine throughout the world.



Kent Rathbun & Dean Fearing



Casey Thompson



Scotty Campbell



## HOME ON THE RANGE

### Texas Peach Cobbler "on the fly"

- 6 fresh peaches
- 2 cans quality peach pie filling
- 1 box spiced cake mix
- 1 stick unsalted butter
- 1/2 cup chopped pecans

pre-heat oven temperature to 375F

Rinse each peach with cold water, let dry on a kitchen towel. Take each peach, cut a small piece off the bottom, about the size of a quarter, to allow the peach to stand on its own. With a thin pairing knife, cutting down from the top, create a circle around the stone. Cut away the flesh within the circle to expose the stone, Twist the stone and gently remove it from the peach. With a small spoon, clean out the opening of each peach and place them in a small baking dish. Fill each peach with the pie filling.

In a large bowl, mix the cake mix, room temperature butter and pecans together. Cap each peach with a generous mound of the mixture. Sprinkle the remaining mixture over the top and around the side of the peaches. Bake cobblers for 45 minutes or until the topping is golden brown. Remove from oven and sprinkle top with cinnamon. Serve with Blue Bell Country Vanilla Ice Cream (no substitutions)

*recipe featured in P. Allen Smith Gardens*

## PROUDLY PRESENTING

Milestone Culinary Arts Center and The Viking Cooking School, one of Dallas' most unique event venues, offers an array of innovative culinary experiences from *Celebrity Chef Appearances, Catered Private Events, Corporate and Team Building Events, Stainless Steel Chef competitions, and culturally diverse cooking classes.*

The Center, located in the Dallas uptown area is the newest mecca for those who share the passion for exquisite and fine wines by providing the perfect surroundings to...

*...celebrate life one bite at a time!*

Executive Director - Chef Sharon Van Meter, W.M.C.S.

To book your next special event, please contact Jennifer Burns (214) 217-2807 or [events@milestoneculinary.com](mailto:events@milestoneculinary.com)

For more information, visit [www.milestoneculinary.com](http://www.milestoneculinary.com)



visit our website

[www.milestonedist.com](http://www.milestonedist.com) or [www.milestoneculinary.com](http://www.milestoneculinary.com)