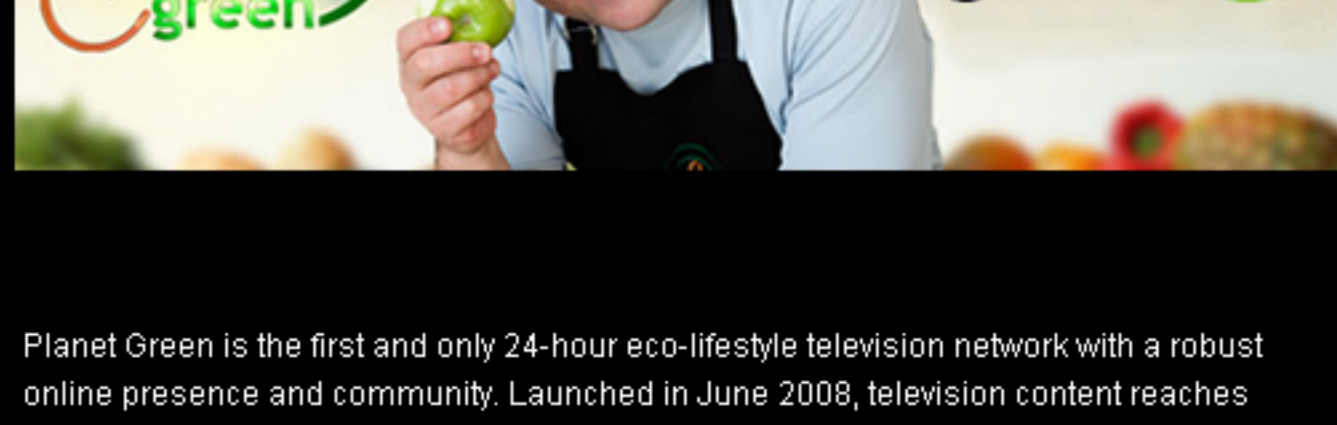




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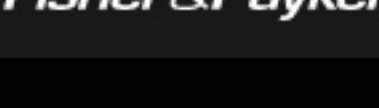
NEWSLETTER
OCT 2009

1 Fisher & Paykel Appliances: Partnership with Planet Green



Planet Green is the first and only 24-hour eco-lifestyle television network with a robust online presence and community. Launched in June 2008, television content reaches 50 million homes, offering more than 250 hours of original green lifestyle programming. Both online and on-air, Planet Green's content is entertaining, relevant, and accessible to people of all ages and backgrounds. By representing a broad range of ideas and perspectives, Planet Green is taking an active role in generating conversation and motivating individuals to take action when it comes to improving the environmental status of our planet.

Fisher & Paykel Appliances were the first manufacturer to partner with Planet Green with our sponsorship of Emeril Green. Emeril Green is a fun series starring Chef Emeril Lagasse that unleashes all the information you've ever wanted to know about Whole Foods Markets and green cooking! Picture an ultimate foodie fantasy store, then drop in some real people who have real culinary challenges and watch as America's most beloved chef comes to their rescue, offering educational information on how everyday cooking can be healthy, organic, and eco-friendly.



2 Introducing our latest Side by Side refrigerator



Our latest counter depth side by sides offer a premium solution for your kitchen design. Filtered, chilled water and crushed or cubed ice through the door and humidity controlled drawers enable customized drawers for optimum food preservation. Available with a choice of a classic style or sleek European styling and extra features such as speed ice and bottle chill.

Model Number: RX216DT7XV2
RX216CT4XV2

For more information, please visit [here](#).



3 Revolutionize your kitchen!! Introducing DishDrawer® Tall from DCS by Fisher & Paykel



From a large dinner party to an intimate dinner for two, our DishDrawer has the capacity to adapt to every wash load with two independent drawers for independent loading, depending on how many people you are feeding!! The top drawer is large enough to accommodate those 13" plates, (AND long stemmed wine glasses!) so you never need to hand wash those items again.

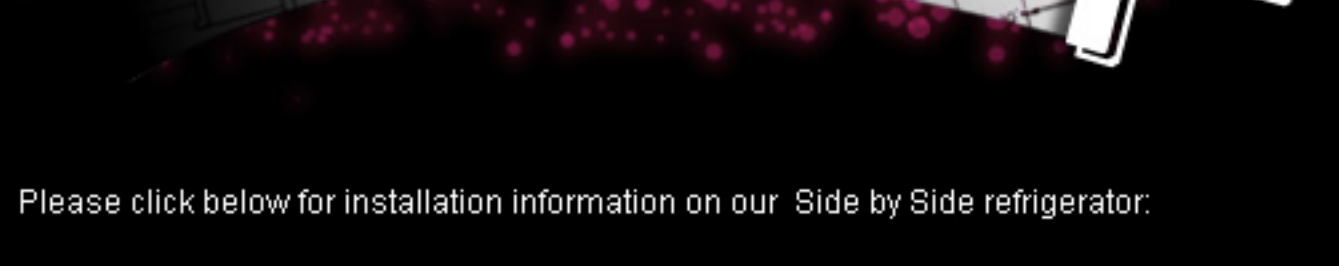
There are nine wash cycles to choose from and energy savings abound; the tall DishDrawer contains an economical eco wash option, and for EVERY wash, each drawer uses as little as 1.95 gallons of water, thus earning itself an Energy Star rating. Folding tines in the fully adjustable racking system ensures you can fit those larger items in with ease.

Thinking of an upgrade?? Give your kitchen a promotion!! Why not partner the DCS by Fisher & Paykel DishDrawer Tall with a DCS wall oven and cook top. Revolutionize your kitchen for style, superior performance and delicious living.

DD24DPT DishDrawer - available now.

www.dcsappliances.com

4 Designers, Builders and Architects



Please click below for installation information on our Side by Side refrigerator:

> [RX216 Sid by Side refrigerator Installation Guide](#)

Please click below for installation information on our DishDrawer® Tall:

> [DishDrawer® Tall Installation Guide](#)

Need the latest production information, installation instructions and digital brochures please visit www.fisherpaykel.com and www.dcsappliances.com

Use 20-20 design software; Download both brands line-ups [here](#)

America's
TEST KITCHEN

5 Monthly Recipe



Photo: Carl Tremblay

Gazpacho

Makes about 3 quarts, serving 8 to 10

Traditionally, diners garnish their gazpacho with more of the same diced vegetables that are in the soup, so cut some extra vegetables when you prepare those called for in the recipe. Additional garnish possibilities include simple garlic croutons (see recipe), chopped pitted black olives, chopped hard-cooked eggs, and finely diced avocados. For a finishing touch, serve in chilled bowls.

- 3 ripe medium beefsteak tomatoes (about 1 1/4 pounds), cored and cut into 1/4 inch cubes (about 4 cups)
- 2 small red bell peppers (about 1 pound), cored, seeded, and cut into 1/4 inch cubes (about 2 cups)
- 2 small cucumbers (about 1 pound), one peeled and the other with skin on, both seeded and cut into 1/4 inch cubes (about 2 cups)
- 1/2 small sweet onion (such as Vidalia, Maui, or Walla Walla) or 2 large shallots, peeled and minced (about 1/2 cup)
- 2 medium garlic cloves, minced
- 2 teaspoons salt
- 1/2 cup sherry vinegar
- Ground black pepper
- 5 cups tomato juice, preferably Welch's
- 1 teaspoon hot pepper sauce (optional)
- 8 ice cubes
- Extra-virgin olive for serving

Combine tomatoes and their juices, bell peppers, cucumbers, onion, garlic, salt, vinegar, and pepper to taste in large (at least 4-quart) nonreactive bowl; let stand until vegetables just begin to release their juices, about 5 minutes. Stir in tomato juice, hot pepper sauce, if using, and ice cubes; cover tightly and refrigerate to blend flavors, at least 4 hours. Adjust seasonings with salt and pepper, remove and discard any unmelted ice cubes, and serve cold, drizzling each portion with about 1 teaspoon extra-virgin olive oil and with desired garnishes (see note). (Can be covered and refrigerated up to 2 days.)

Quick Food Processor Gazpacho

Using the same ingredients and quantities as for Gazpacho, core and quarter tomatoes and process in workbowl of food processor fitted with steel blade until broken down into 1/4- to 3/4-inch pieces, about 12 one-second pulses; transfer to large bowl. Cut cored and seeded peppers and seeded cucumbers into rough 1-inch pieces and process separately until broken down into 1/4- to 3/4-inch pieces, about 12 one-second pulses; add to bowl with tomatoes. Mince onion and garlic by hand, then add to bowl with vegetables along with salt, vinegar, and ground black pepper to taste; continue with recipe.

Garlic Croutons

Makes about 3 cups

- 2 large garlic cloves, finely minced or pressed through garlic press
- 1/4 teaspoon salt
- 3 tablespoons extra-virgin olive oil
- 3 cups 1/2 inch white bread cubes (from baguette or country loaf)

Adjust rack to middle position and heat oven to 350 degrees. Combine garlic, salt, and oil in small bowl; let stand 20 minutes, then pour through fine-mesh strainer into medium bowl. Add bread cubes and toss to coat. Spread bread cubes in even layer on rimmed baking sheet and bake, stirring occasionally, until golden, about 15 minutes. Cool on baking sheet to room temperature. (Can be covered and stored at room temperature up to 24 hours)

Recipe presented by America's Test Kitchen.
Please visit www.americastestkitchen.com

6 Free Gift

Be one of the first 50 people to click the link below and win a one year online membership to Cooks Illustrated Magazine.*

Get access to all recipes, tips, cooking advice and more!



Be one of the first **50**, and win a **one year** online membership

* To be eligible for the one year online membership, completion of the personal details and questions on the entry page is required.