

Mark Your
Calendars

**HEARTLAND
UPDATE SESSION**

June 4th
At the Forum
Richmond, BC

**WESTERN
FIREPLACE FORUM**

June 4th - 6th
(www.wetbc.ca and click
on "trade show")
Best Western Richmond
Hotel & Convention Centre
Richmond, BC

WEST COURSES

Coquitlam - Early June
Richmond - Early June
Edmonton - June
Calgary - June
Saskatoon - June/July

For more info go to:
www.wetbc.ca or call
Zigi at 604-941-4172

*It's not that I'm afraid to
die, I just don't want to be
there when it happens.*

*Woody Allen (b. 1935),
American comedian*

Heartland's New 36" Bottom Mount Refrigerator

Prepare to take cool to a new level; more specifically, all the way to the bottom.

Heartland's new bottom mount refrigerator has the beautiful styling this manufacturer is known for. It offers the convenience of eye-level fresh food and the easy glide, organized bottom freezer drawer. It gives the appearance of a built in, because of its cabinet-depth design. Included is a built in ice-maker and water dispenser, and over 20 cu. ft. of capacity. This

cool unit is the perfect complement to the Heartland range! (Available in the Classic, Metro, and Legacy series). If you have a top mount display model in your showroom it is time to sell it off and make room for this new model.

Congratulations to RE MacDonald Stoves of Aldergrove for winning the Heartland Nickel Circle Award for sales achievement in 2004 and to Trail Appliances for attaining the Silver Award level.



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...then enter the extension of the person you are trying to reach and you will be automatically directed to that person's line. We will take your call promptly, or you can leave a voice mail for a quick call back.

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HotTimes

A NEWSLETTER ON WHAT'S HOT AND WHAT'S NOT

MAY / JUNE 2005

ISSUE 1

VOLUME 4

Primo Grills and Smokers: A Total Culinary Experience



THE TRADITIONAL ROUNDED SHAPE OF THE KAMADO COOKER IS PERFECT FOR SMOKING, GRILLING AND BARBECUING



THIS IS THE ULTIMATE CERAMIC COOKER. THE OVAL IS THE BIGGEST CERAMIC COOKER ON THE MARKET TODAY

Northwest Stoves is stocking and selling the Primo Grills and Smokers from our Langley warehouse location. Ceramic cooking has been used in Asian countries for over 3,000 years and remains a popular cooking method. Although ceramic cookers are new to many of us here on this side of the Pacific, NWS President, Wayne Rourke, has cooked on his Kamado cooker for years. When the Primo line was offered to him he jumped at the chance and shortly after our first shipment arrived, Wayne cooked a couple of exceptionally tasty lunches for the staff. In fact, a number of us immediately started planning to add one of these to our homes.

More surprising was that Mike Harstone was the first to step forward to make his Primo purchase; surprising only in that Mike has won two BBQs in the past couple of years. If Mike wins one at the Forum this year we will know the fix is in! Mike has been cooking regularly on his for the last couple of months and has been bragging about how much his cooking has improved since the Primo purchase.

A Primo grill can be up and cooking in minutes, without the hassles of using nasty lighter fluids. Mike uses an electric charcoal lighter to light the natural lump charcoal and is ready to cook in just 10 minutes. Once the vents are set to maintain the desired temperature, (from low/slow to red-hot/searing; from roasting to baking) you can relax while the Primo does the cooking.

The Primos are available in two sizes; the Kamado and the Oval. The Kamado is round in shape while the larger Oval (the largest ceramic cooker on the market today) is oval in shape. (Continued on page 2)

Mistakes are a part of being human. Appreciate your mistakes for what they are: precious life lessons that can only be learned the hard way. Unless it's a fatal mistake, which, at least, others can learn from.

Al Franken, "Oh, the Things I Know", 2002

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Contact Us

Celebrating
Over **25** Years