

Bonkers at Zongkers

June/July 2007

State of the Art Telecommunication Boardroom Furniture

We are proud of having the opportunity in providing Hanscom, AFB in Boston, MA with this beautiful telecommunications boardroom system.

The 28' long by 10' wide arched-V shaped table boasts complete internal electrical wire management with easy access panels. A matching powered controllers podium and credenza compliment the table.



Conference Table
Seats 21 Comfortably



Dan Zongker and Lt. General Johnson cut the cake for the dedication ceremony at Hanscom AFB, MA.



Serving Credenza

Hidden electrical with easy open access panels



Controllers Podium





Craftsmen Spotlight

Mike came to Zongkers with 6 years of finish carpentry experience. His installation skills and attention to details have proven to be a valuable asset to our company. Mike is also a soccer coach and active in his community.

Wood of the Month

Walnut Burl

Burl describes the presence of dormant buds in a live tree. These dormant buds create a sunburst effect in the wood when the wood is quarter sawn.

One thing is for certain, the effect these dormant buds have on the appearance of the wood after it has been sawn, it is truly a thing of beauty.

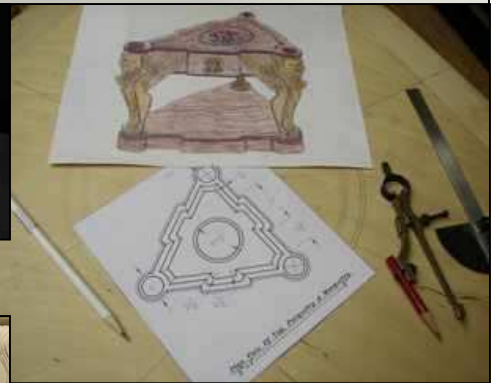
For centuries burl wood has been considered a prized possession. Trees are like oysters: not every oyster produces a pearl; not every tree produces a burl. The greatest demand for burls in the wood market today is for use as veneer. These veneers beautify many of today's production of fine custom furniture.



Behind the Design

Dennis has completed the three carvings of Lion's with Eagle wings and is now working on the Marquetry of roses for the end table top. The customers that come down to the shop they are fascinated by the unique design and the details in the carvings. I asked Dennis how did he come up this particular design he replied....

"The design of the table is like what you would see in Europe around 1800 to 1900 French style, with a mix between Jean- Henri Riesener & the Herter Brothers, a little cleaner, not as busy. Dennis explained the meaning behind his design. He said, "This new table I used Lion's because I love the way they show strength, loyalty & pride. The eagle wings signifying the ability to fly, and the marquetry showing roses for the assemble of love." But most of all I wanted to make a piece that I couldn't wait to work on everyday. Everything about it was something about what I love and wanted in order to bring out all my passion in furniture making. From the beginning design to the construction, I would be 100% happy with the outcome, which is not an easy task considering the thousands of custom pieces I have been involved with in one way or another."



Dennis Zongker's Work Bench

Template for Marquetry of the Roses (for the end table top)



Rose for the 3 corners (template)



Center Rose template

Dan's Baked Beans

(quick and simple)

1 can (64oz) baked beans
1 ½ cups light brown sugar
½ cup dark molasses
1 med onion, finely chopped
1 tblsp fine chopped garlic
½ package bacon
1 lb country pork sausage
1 tblsp chili powder
1/2 medium green bell pepper, chopped into 1/4" squares
Cut bacon into 1" squares and brown with sausage in same pan. Drain excess grease, but leave a small amount for flavor.
In large kettle, heat beans, add above ingredients until sugar is melted. Stir consistent. Place in aluminum baking dish, cover with foil and bake for 3-4 hours @ 250 degrees.

Zucchini Casserole

6 zucchini, sliced
2 eggs, beaten
1 cup mayonnaise
1 small onion, diced
1 cup grated Romano cheese
1/4 teaspoon ground black pepper
24 buttery round crackers, crushed
2 tablespoons butter, diced
Preheat oven to 350F. Spray a 9x13-baking pan with cooking spray. Place sliced zucchini in a large saucepan. Pour in enough water to cover, and bring to a boil over high heat. Boil until barely tender, about 2 minutes. Drain and set aside. In a large bowl, whisk together eggs and mayonnaise until smooth. Stir in onion, cheese, and pepper. Fold in squash, then pour mixture into prepared baking pan. Sprinkle with crushed crackers, then dot evenly with diced butter. Bake in preheated oven for 30 to 40 minutes, until middle of casserole is no longer moist, and springs back when gently pressed.

Sweet BBQ Chicken Kabobs

Ingredients:

1 lb boneless skinless chicken breasts, cut into 1 inch pieces
2 cups pineapple chunks
1 each red & green pepper, cut into chunks
1/2 cup Kraft BBQ sauce
3 Tbsp frozen orange juice concentrate, thawed

Directions:

Preheat grill to medium-high heat. Using 8 long wooden skewers, (two, side-by-side, for each kabob) thread chicken alternately with peppers & pineapple onto skewers
Mix barbecue sauce & juice; brush on kabobs
Grill kabobs 8 to 10 min. or until chicken is cooked through, brushing occasionally with remaining sauce.

NEBRASKA FUN FACTS

www.legendsofamerica.com/NB-Facts.html

- *In Waterloo, barbers are forbidden from eating onions between 7 a.m. and 7 p.m.
- *Edwin Perkins invented Kool-Aid in 1927 in Hastings. He changed his soft drink syrup, Fruit Smack, into a powder to make it easier to ship.
- *It is illegal to go whale fishing in Nebraska.
- *Twice-yearly migrations of millions of cranes, ducks and geese turn the Platte River area into an amazing sight.
- *The state nickname used to be the "Tree Planter's State", but was changed in 1945 to the "Cornhusker State".
- *The University of Nebraska-Lincoln weight room is the largest in the country. It covers three-fourths of an acre
- *Nebraska averages 39 tornadoes a year.
- *The largest porch swing in the world is located in Hebron, Nebraska and it can sit 25 adults.
- *Kearney, Nebraska is located geographically dead center of the U.S.- between Boston and San Francisco, each way is exactly 1733 miles on either side of Hwy 30.

Watermelon Carving 101

You Will Need

1 oblong watermelon
Sharp pointed utensil
sharp knife
large spoon
dried flowers



1. Choose a large, oblong watermelon for this project.
 2. Cut a thin slice from the bottom to provide a stable base. Draw the outlines for the whale as shown in the drawing at right.
 3. Use a knife or decorating tool to cut the decorated edges on the side, and a knife to cut the tail and head. Cut all the way through the rind.
 4. Remove the top section of rind; it can be cut into pieces to make removal easier.
 5. Carve the mouth and eyes, cutting only into the green outer layer.
 6. Cut a small, deep hole for a blowhole; inserting dried flowers for the waterspout.
 7. Hollow the shell; fill with approx. 4 cups of fruit salad.
- www.fabulousfoods.com

www.zongkers.com

Since each and every project is uniquely designed specifically for the customer, we do not have a showroom. We welcome tours of our facility, which enables the customer to see first hand how everything is taken from the first stages of design, through to the finished product.

We are proud of each and every piece and many are displayed on our website for your review at

www.zongkers.com