

Zongkers Custom Furniture Workshop News



Zongkers Custom Woods, Inc, 17 17 South 3rd Street, Omaha, Nebraska 68108
 Www.zongkers.com Phone: 402-344-7784 Fax: 402-344-3726

October 2007

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Dining table constructed of African ribbon striped Mahogany with maple burl insert



*We love our new table!
 It looks so right in its new home.
 It will be a family heirloom in years to come.
 Colleen M.*

Bringing Families to the Table

With the Holiday's approaching, spending quality time together is important to many families. Mealtime is an excellent opportunity for strengthening family relationships. With today's busy lifestyles and hectic schedules, it is easy for parents to overlook the importance of having meals together as a family on a regular basis. Creating meals together offers the perfect opportunity for spending quality time with your loved ones. You can prepare a meal together, while sharing stories and winding down for the day, using this important time to communicate and understand each other better.



Dining table constructed of solid American Black Walnut, Walnut Burls Steamed Beech, Un-Steamed Beech, Northern hard Maple, and Curly Maple hardwoods



Dining table constructed of Flat Cut Maple with Ebony edging and a glass insert in the center



Craftsman Spotlight



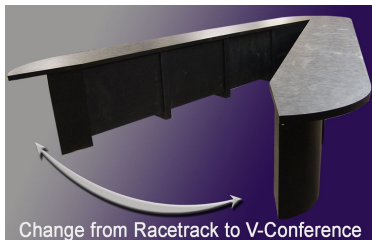
****CURT STARR****

With 26 years of experience, Curt Starr is a true asset to our company. His career started in 1980 building custom chairs. In 1991, he relocated to a custom kitchen cabinet company which he worked until he joined our team in 1998. Curt always goes the extra mile, paying attention to the smallest details and making sure our customers are completely satisfied. A true leader in his profession.



Video- Conferencing Tables

We are proud to announce we have added many variations and options to our already popular Telecommunications Boardroom Table. Now you can purchase the correct size and materials to fit or match your existing space and furnishings.



Change from Racetrack to V-Conference



Custom Hand Carvings

This custom designed crest was hand carved by Dennis Zongker symbolizing, "The Zongker Brothers."

Custom hand carvings are just one of the many things that are offered at Zongkers. Custom hand carvings can add that personal touch to your furniture or if you are looking for the unique touch to your company logo.



Dennis Zongker's Work Bench

Matching Existing Pieces

Before you tackle a restoration project on an antique piece of furniture, take some time to inspect the piece of furniture for any identifying labels or marks that might help you research where it came from. Take a look at the overall quality of the wood and craftsmanship, including any carvings that may be on the piece. If it turns out to be of value the repairs should be left to someone who works with high-end antique furniture.

You can actually bring a piece of old furniture back to life with minimal effort in many cases. The finials shown in the picture are of one original finial taken off an antique bed, two were carved to duplicate the original one. Once they were completed it's hard to tell the difference.



Finial taken off antique bed and is in the process of matching the original



Two Finials completed to match original



GRAVY

1/4 cup turkey drippings (fat and juices from roasted turkey)
1/4 cup Gold Medal® all-purpose flour
2 cups liquid (juices from roasted turkey, broth, water)
Browning sauce, if desired
1/2 teaspoon salt
1/2 teaspoon pepper

Pour drippings from roasting pan into bowl, leaving brown particles in pan. Return 1/4 cup drippings to roasting pan. (Measure accurately because too little fat makes gravy lumpy.) Stir in flour. (Measure accurately so gravy is not greasy.) Cook over medium heat, stirring constantly, until mixture is smooth and bubbly; remove from heat. Stir in liquid. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in a few drops of browning sauce. Stir in salt and pepper.

Cold and Flu Season

Here are some ways to lower your risk of catching colds, coughs or flu this winter - but if the worst happens, there's also some good advice on how to get better soon. Keep your Lifestyle as Healthy as Possible. Eating a diet, which includes plenty of fresh vegetables and fruit each day, going for regular walks and avoiding too much alcohol all make it easier for your body to resist any kind of infection, including colds and flu. A good old fashion bowl of chicken noodle soup is also a great way to fight off the flu.

Washing your hands more often:

It's very easy to pick up cold and flu germs from things other people have touched - telephones, door handles or money, for instance - or from shaking hands with someone who is infected. Reduce your risk of catching a cold or flu by washing hands frequently - using warm water and soap removes germs better than a quick rinse under the cold tap. It's also important to avoid touching your eyes, nose or mouth with your hands - these are all ways that germs can get into your system.

Candied Sweet Potatoes

6 medium sweet potatoes or yams (2 pounds)
1/3 cup packed brown sugar
3 tablespoons butter or margarine
3 tablespoons water
1/2 teaspoon salt

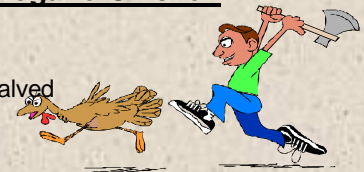
Scrub sweet potatoes, but do not peel. Place potatoes in 3-quart saucepan. Add enough water just to cover. Heat to boiling; reduce heat to low. Cover and simmer 20 to 25 minutes or until tender. Drain; cool slightly. Slip off skins. Cut into 1/2-inch slices.

Heat remaining ingredients in 10-inch skillet over medium heat, stirring constantly, until smooth and bubbly. Add potatoes. Gently stir until glazed and hot

Garlic Oregano Chicken

Ingredients :

2 to 3 broiler chickens, halved
1/2 cup olive oil
1 clove garlic, crushed
1 teaspoon oregano
1 teaspoon salt
dash pepper



Wash chicken and pat dry. Combine oil, garlic, and oregano. Brush chicken all over with the oil mixture; sprinkle with salt and pepper. Place chicken on broiler rack, skin side down. Broil chicken 6 to 8 inches from the heat, turning and brushing with seasoned oil frequently, for 30 to 45 minutes, or until chicken is done. Juices should run clear when chicken is pierced with a fork. Broiled chicken recipe serves 4 to 6.

Expressions

To feel the essence of Life and to give it expression this is no easy task. Artists have struggled to go deeper, to explore the unknown, and to communicate what they feel and what they have found for ages. Often times, it's only through these expressions that we are able to share in what they have discovered.

Pumpkin Bread Pudding

by, Betty Crocker

1 cup packed brown sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
3 cups milk
1 teaspoon vanilla
1 can (15 ounces) pumpkin (not pumpkin pie mix)
3 Eggs
6 cups bread cubes
1/2 cup currants
1/2 cup chopped pecans
16 pecan halves
Cream or ice cream, if desired
Heat oven to 350°F. Grease bottom and side of spring form pan, 10x3 inches

Mix all ingredients except bread cubes, currants and pecans in large bowl until well blended. Stir in bread cubes, currants and chopped pecans. Let mixture stand 10 minutes; spoon into spring form pan. Arrange pecan halves on top of pudding. Bake 50 to 60 minutes or until knife inserted in center comes out clean. Let stand 10 minutes; remove side of pan. **Serve warm with cream. Refrigerate any remaining pudding.**