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Celebrate Earth Day with Tools of The Trade

Go green in the kitchen with eco-friendly tips from professional chefs and premium kitchen tools from ToTT

Singapore, April 2014 – This Earth Day, take a leaf out of professional chefs’ books and practise four environmentally friendly culinary tips in the kitchen, with the help of premium kitchen tools from Tools of the Trade (ToTT).

Celebrated worldwide on 22 April since 1970, Earth Day is an annual affair where events are held to increase awareness and appreciation for the Earth’s natural environment.

Eco-Friendly Tip #1: Reduce Waste in the Kitchen by Using Re-Usable Materials

“Choose kitchenware made of re-usable materials over disposable ones wherever possible. When baking, opt for a silicon mat rather than baking paper to line your trays. Replace paper towels with kitchen towels made of linen or cotton that can be re-used after washing.” - Francois Mermilliod, Executive Chef and Owner, Absinthe Restaurant





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Pavonidea Silicone Mat (\$18.15)

Line baking trays with a silicone mat for a non-stick surface great for delicate or messy baking needs. Oven, microwave and freezer safe, this handy mat cleans up quickly and easily with soap and water, and does not absorb food flavours.



Eco-Friendly Tip #2: Use Heat Efficiently with the Right-sized Tool for the Job



“Since smaller cooking surfaces require less energy to heat up, choose to use the smallest size of cookware required for the task to reduce the amount of energy used in cooking.” – Peter Rollinson, Executive Chef, The Halia at Singapore Botanic Gardens

De Buyer Mineral Iron Frying Pans (In 6 sizes, from \$31.25 to \$58.30)



Said to be one of the most eco-friendly cookware in the market, the De Buyer Mineral B Element Series comes in an assortment of sizes for different needs, and is made of 100% natural materials such as 99% pure iron and bee wax finish that not only helps prevent oxidation but also seasons the pan. Apart from being great for searing, browning and grilling, these pans also contain no chemicals and create a natural non-stick coat with repeat usage.



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Eco-Friendly Tip #3: Reduce Energy Usage with the Right Cookware Material



"When choosing kitchen tools such as pots and pans, opt for materials, such as copper, which are better conductors of heat so they heat up faster and reduce cooking times, resulting in less energy used." – Derrick Ow, Executive Chef, The Missing Pan

Mauviel M'heritage Copper Round Frying Pan with Bronze Handle (\$249.30)

Used by professionals and household cooks throughout the world, Mauviel's M'heritage collection is a combination of copper and stainless steel which allows for unsurpassed heat conductivity and control. This copper frying pan is a versatile cooking essential suitable for any kitchen.



Eco-Friendly Cooking Tip #4: Use a Quality Knife Sharpener and Knives that are Made to Last

"Invest in a good knife sharpener and high quality knives, such as ceramic knives. This way, knives can last a longer time compared to those poorly made ones that require frequent replacing." – Benjamin Fong, Executive Chef, Seasons Bistro





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Chef's Choice AngleSelect Diamond Hone (\$257.94)



Said to be the world's most versatile knife sharpener, this model was designed to sharpen Asian, European and American style knives. Engineered to provide astonishingly sharp edges using highly precise knife guides that automatically

position the knife, it is easy to use and created to last a lifetime.

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About Tools of The Trade (ToTT)

A “National Winner” at the 2012-2013 Global Innovation Award (gia) in Chicago, ToTT Store is the largest kitchenware and tableware retail store in Asia. Aspiring to be a one-stop culinary haven for anyone who cooks, bakes or hosts, ToTT Store at 36,000 square feet comprises of a bistro, a gourmet produce section, a cookbook area, a children’s corner, a DIY baking counter and a retail section that carries exclusive cooking, baking and hosting-related merchandise such as the Jamie Oliver range, Epicurean, Sous Vide Supreme and NordicWare.

ToTT Store also offers culinary, baking and hosting classes at their two on-premise cooking studios – one a 64- seater demo studio and the other a 12 counter hands-on studio - can be used to conduct private classes as well as for corporate and team-building activities. ToTT's online store, www.ToTTStore.com provides a complete online store experience for fans of the kitchen wonderland with over 1,500 products catalogued, exclusive deals and delivery for ease of shopping.

ToTT Store is located at:

896 Dunearn Road, #01-01A, Sime Darby Centre, Singapore 589472

T: (65) 6219 7077 W: www.ToTTstore.com FB: www.facebook.com/ToTTStore

Store Operating Hours:

Mon - Thu: 11.00am - 8.00pm ; Fri: 11.00am- 9.00pm ; Sat, Sun & PH: 10.00am – 9.00pm

Bistro Operating Hours:

Mon - Thu: 10.30am – 7.30pm ; Fri: 10.30 – 8.30pm ; Sat, Sun & PH: 9.30am – 8.30 pm