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FOR IMMEDIATE RELEASE

Celebrate Prosperity and Love at ToTT this February!

Enjoy up to 50% off selected kitchen tools and tableware and partake in special Chinese New Year and Valentine's Day cooking classes

Singapore, January 2015 — Usher in the year of the Goat with Tools of the Trade (ToTT), Asia's largest kitchen wonderland, with discounts on selected kitchen tools and tableware ideal for this festive season. Register for an exciting Chinese New Year hands-on cooking class and learn how to whip up a DIY steamboat feast from scratch for family and friends! In celebration of Valentine's Day, ToTT will also be holding its fun annual speed dating cooking class for singles to mingle and meet new friends while picking up cooking tips.

Chinese New Year Sale Highlights



Gather family and friends and enjoy a heart-warming steamboat reunion dinner with the rustic-looking **Zebra Mongolian Pot (Now \$49.20; U.P.\$61.50)**, where everyone gets to cook their own food at the table. Complement this with the **Iwatani Portable Gas Cooker (now \$39.25; U.P. \$49.10)**, which is handy and approved for both indoor and outdoor use. It uses butane gas canisters (sold separately) and has several safety mechanisms for a complete ease of mind.



Instead of purchasing *Yu Sheng*, surprise loved ones by creating one's own version with the **Benriner Plastic Turning Slicer (Now \$87.90; U.P.\$109.90)**. This user-friendly slicer has four

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interchangeable blades for varying results. Think professional looking ribbons of carrot, strips of radish, thin cucumber slices and more. Shave off preparation time too with the slicer as it promises 50 servings in five minutes!

A more pocket-friendly alternative with a similar function is the **Benriner Cook Help Vegetable Turning Slicer (Now \$46.60; U.P.\$58.30)**, which turns fruits and vegetables into long, curly garnishes. Includes fine, medium and coarse blades.



Add an auspicious elegant touch to any table setting with the **Alloy Chopstick with Gold Cap (Now \$4.05; U.P.\$5.10)**. A dozen of these chopsticks also make a great gift for those who fancy beautiful tableware.

Handy and bright, the 24-piece **Steelcraft Tulip Cutlery Set (Now \$27.20; U.P.\$38.90)** will enhance any festive celebration. Crafted from durable plastic and 18/10 stainless steel, it features comfortable handles for an easy grip. This cutlery set includes a table fork, a table spoon, a table knife, and a dessert spoon. Available in red, ivory, green and light blue.



Brighten up the dining table with one's favourite Chinese New Year blooms in the lead-free **Nachtmann Crystal Oval Vase (Now \$54.40; U.P.\$68)**. Exquisitely designed with intricate petals pattern and boasting a brilliant light refraction, this crystal vase is a must-have for any classy dining ambience.

Welcome guests and dole out goodies in style with the oriental-looking **Lazy Susan Glass (Now \$86.65; U.P.\$173.30)**.





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Impress guests during home visits with this **Deria Placemat in classy rose stone prints (Now \$14.60; U.P.\$20.90).**

Versatile and practical, this double-sided placemat is very durable and easy to clean.

Chinese New Year Cooking Classes

From 17 January to 8 February, learn to whip up a delicious storm with Chinese New Year-themed cooking classes ranging from classics like Kueh Bangkit to the auspicious Mandarin Orange Melts Cookies and even Ikan Bilis Pepper Cookie! For the perfect home-cooked reunion dinner, sign up for a hands-on cooking class on making a tasty steamboat stock and popular accompaniments by Chef Li Kwok Kwong of Feng Shui Inn, Resorts World Sentosa, on 8 February.

Valentine's Day Cooking Classes

Valentine's Day is the perfect time to surprise a special someone with delicious sweet treats, made with love! Join the chefs at ToTT from 7 to 14 February as they demonstrate some tips and ideas for Valentine's Day desserts such as heart-shaped macarons with rose butter cream and dark chocolate ganache, and heart-shaped sponge cake with strawberry glaze and Bavarian cream. On Valentine's Day, singles can also join ToTT's popular speed dating hands-on cooking class "Cook, Eat, Love- It's a Date!" and learn to prepare a 3-course meal while making new friends.

Full details and registration for ToTT's Chinese New Year and Valentine's Day cooking classes are available at <http://content.tottstore.com/classes>.

Registration for cooking classes closes three working days prior to the date of each class or when the maximum number of participants is reached, whichever comes first. Bookings should be made in advance to avoid disappointment.

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For more information, please contact:

LeRoy Chan

Account Manager

Food News PR

E: leroy@foodnews.com.sg

M: (65) 9727 8334

Ada Tong

Junior Public Relations Consultant

Food News PR

E: ada@foodnews.com.sg

M: (65) 9297 0748



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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.

ToTT Store 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 - that can also be used for corporate and team-building activities.

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: 10.30am – 8.30pm ;

Sat, Sun & PH: 9:30am - 8.30pm