



# integri KITCHENS



Photo: munzeeblog.

February 2018

## Greetings!

### Happy Groundhog Day!

We're well into the New Year & we've reached some milestones. Integri Kitchens has now passed it's 10 year anniversary, it's been 5 years since Karen took the helm and, she's now been in the cabinet industry for over 25 years. Integri Kitchens has been one of Edmonton's best kept secrets. To make this hidden gem go viral, we are asking for your help.

This year one of our goals is to keep you up-to-date with what's happening at Integri, trends for 2018 and, share our seasonal culinary faves with you. We will be sending out quarterly newsletters and other communications, so we are in the process of updating our email lists and mailing lists.

We are also in the process of updating our website so stay tuned for the launch of our new and improved site.

Another goal is to build up our presence on social media, so please do follow us on our social media avenues - Facebook, Twitter, Houzz and Instagram. We would ask that you take a few minutes to write a review for us on Google, Houzz, Facebook or send us a review to post on our new and improved website.

Because we are a hidden gem, referrals are the heart of our business. Feel free to let the secret out of the bag and tell everyone you know about Integri Kitchens and the great team of people we have working here.

Thank you!

## In This Issue

[Seasonal Treat](#)

[Rick's Wine Pick](#)

## Quick Website Links

[Website](#)

[Our Team](#)

[Gallery](#)

[Contact Us](#)

[Newsletters](#)

[Articles](#)

[Testimonials](#)

## Appointments

Although you are always welcome to stop by the showroom, it's best to make an appointment. Our designers may be on appointments or on job sites.

To book an appointment, either email or call at (780) 489-9960.

facebook.

[Facebook](#)



[Houzz](#)



[Twitter](#)

[Join Our Mailing List!](#)

[Forward to a Friend](#)

## Cranberry oatmeal white chocolate chunk cookies

### Cookie Ingredients

Makes 2 dozen large cookies

- 2/3 cup (150mL) butter or margarine, softened
- 2/3 cup (150mL) packed brown sugar
- 2 eggs
- 1 1/2 cups (375 mL) old-fashioned rolled oats
- 1 1/2 cups (375mL) all-purpose flour
- 1 tsp. (5mL) baking soda
- 1/2 tsp (2mL) salt
- 170g Craisins\* (sweetened dried Cranberries)
- 2/3 cup (150mL) white chocolate chunks or chips



1. Preheat oven to 375 Degree F (190 -C)
2. Using an electric mixer, beat butter or margarine and sugar together in a medium mixing bowl until light and fluffy
3. Add egg, mix well.
4. Combine oats, flour, baking soda and salt in a separate mixing bowl
5. Add to butter mixture in several additions, mixing well after each addition
6. Stir in craisins and white chocolate chips
7. Drop by rounded tablespoons onto ungreased cookie sheets
8. Bake for 10 minutes or until golden brown

Photo: oceanspray.vg

## Cookies & Wine - What more could one want!



### Anciano - Gran Reserva Tempranillo

Grapes from 30 year old vines are used to produce this elegant and smooth red. Brilliant garnet colour, the palate is dry and medium/full in body with flavours of red berry and cedar spice. Avg \$ 15.00 .

Continuing to support that glass of wine that will keep us warm for the next 6 weeks of winter!

---

If you have any recipe ideas or decorating tips we'd love to hear from you! Send us a message on our [Facebook page](#) or drop us an email.

That's all for this edition of the newsletter! Please stay tuned for the next one!

Sincerely,

**The Integri Kitchens Team**

Karen, Rick, & Jessica

*"Our Way To Your Heart Is Through Your Kitchen"*

---

Integri Kitchens (2012) Ltd. | (780) 489-9960 | [karen@integrikitchens.com](mailto:karen@integrikitchens.com) | <http://integrikitchens.com>  
#104, 16821 107 Avenue  
Edmonton, T5P 0Y8