

# BUSINESS PROFILE

Advertorial



## Thyme to Cook Everything You Need to Entertain

Saturday, November 19th from 9:30-2pm, you are invited to our 5th Anniversary/Christmas Open House.

There will be cooking demos as well as great prizes to win.

It's the 5th year in business for Lorraine Gray, Owner, and Gail Paterson, Manager of Guelph's popular Thyme to Cook and we consider this a great milestone for us!

Whether you need new cookware to entertain holiday guests or a gift for the foodie in your life, Thyme to Cook can help you out with impeccable service and selection that can't be beat.

"It's a big year for us," says Lorraine, who is encouraging people to visit the store for some good ideas as the festive season approaches.

It is a busy time of year for them, and with more people spending time in the kitchen you want to have the right products to prepare memorable experiences for friends and family. The store carries premium brands that set them apart from big box stores, such as All-Clad cookware, exclusive to Thyme to Cook as well as Le Creuset and Emile Henry to name a few.

Le Creuset is a cast iron brand from France, with

a special enamel coating to ensure the longevity of the product as well as the health benefit given from cast iron. Their inventory on this brand is quite large, as they are always well stocked as it is a popular brand for them. They also have a large selection of Emile Henry French stoneware, classic table cloths and kitchen linens as well as other unique ideas for gift giving or for your own entertaining requirements.

**They will have a selection of Wusthof knives on sale from November 1st to December 24th.** Good knives can make all the difference when preparing your food.

Thyme to Cook has increased their line of gourmet foods from which to experience and experiment. "People come specifically to our store because they know we have these products," says Gail. A few of our gourmet food lines include Stonewall, Brickstone, Wildly Delicious and more. The cheese pleasers and the special tapenades in-store are sure to make the food element of your next party a delicious one.

"The Madagascar Vanillas are one of the best baking vanillas you can buy," says Gail. Once you've used it, you will never use another vanilla, Lorraine adds, as they share a laugh about their passion for good baking.



**Thyme to Cook is busy with their gift baskets.** They have already begun to fill orders for corporations, preparing sometimes 100 or more for a company who uses these as festive presents. They are happy to customize the basket for the company or individual to the customers specific requirements.

**Thyme to Cook is enjoying the popularity of their weekly cooking classes, which fill quickly.** The new schedule for our winter classes of these fantastic demonstrations, will be coming out mid-November. Each one of the classes is themed around a certain style of cooking or a cookbook author who has chosen a theme or technique from their cookbook. The intention of these classes is to leave you feeling confident that you can cook the meal yourself, and have fun while learning about it.

Don't miss the chance to enjoy one of these great classes. You can contact the store or check our website at [www.thymetocook.ca](http://www.thymetocook.ca) to find out all about the classes. Our new list of classes will be out November 13th and sign up begins Monday November 14th. Then you can either go in person to register or give them a call once you know which classes you want to attend. The events make the store "a great dining and learning experience," according to Lorraine.

The staff at Thyme to Cook have extensive product knowledge and are more than happy to help you find what you are looking for, even if you don't see it in the store. "Our happy-to-be-returning customers tell us that we are meeting people's needs," says Lorraine, who hears time and again that their service is impeccable and that the friendly staff makes for a pleasant shopping experience.

What's more, the ladies have started a community fundraiser for their 5th year in business, with the proceeds being directed to Breast Cancer Awareness.

"It is something we have wanted to do for a long time," says Lorraine, who has always supported different charities throughout the year. "For the fundraiser we had a gourmet chef preparing appetizers and desserts, with the opportunity to see the chef in action and win prizes, all for a good cause," says Lorraine. This business is dedicated to giving back to a community that has been supportive of them in the past few years.



**Please join us on Saturday November 19th for our 5th Anniversary/ Christmas Open House from 9:30 - 2 pm.**

Great prizes to win as well as delicious food demonstrations!

**Please come out to meet Cookbook Author/ Chef Emily Richards.**

She will be promoting her new cookbook to sign as well as doing food demos from the book.



**160 Kortright Rd. Guelph  
519.837.Cook (2665)  
[www.thymetocook.ca](http://www.thymetocook.ca)**

Mon-Wed 9:30-5; Thurs & Fri 9:30-7, Sat 9:30-5, Sun 11-4