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A Potting Shed for the Serious Gardener

If you are having problems storing your garden tools after you have completed your projects, then it may be time that you start looking for a potting shed for them all. It may even be that you are putting off acquiring more gardening implements that you need, because you don't know where to store them properly.

Also, being a serious gardener, you will want to maintain your tools properly. From hosing off the dirt and mud to drying them and oiling them for the prevention of rust, every step is important. In this situation, any serious gardener will tell you that a garden shed is the ultimate thing for proper maintenance and care of your tools. If you leave your gardening tools outside, they will gradually lose their functionality, and if you put them in a garage along with the cars, bikes and other paraphernalia, you may lose them in the accumulating clutter. With a garden shed, you can not only maintain your tools decently, but you will also know exactly where they are when you need them.

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So how do you start getting the right potting shed for yourself? To begin with, start making an inventory of your garden implements and the ones you plan to acquire in the future. Consider the things that you don't have now, may be a tree pruning equipment, a riding mower? You will have to calculate the space for these.

A potting shed is a great addition to a garden. It is the best place to store items like the lawnmower, watering cans, pruning shears and other large equipment, and it also adds an attractive looking structure to your garden, especially if you go in for the natural wood ones with large doors and windows, with a veranda or canopy.

There is a large variety you can choose from online these days, in attractive designs, from small ones suitable for a small garden space, to bigger structures if you need a lot of room. You can even custom order the type or color of paint, whether you want to add a window or side door, or window boxes or a veranda. Later, you can add extra shelves inside for storing soil bags, plant pots, and small garden tools. Some garden sheds are designed to look like small cottages or cabins, with a greenhouse area for the sprouting of small seeds.

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It is important that enough light should stream into a part of the potting shed for you to start growing small plants and seeds before you put them outside. If enough sunlight is available, you can even start them ahead of the planting season, as, being inside; they will be protected from harsh weather conditions.

I am a creative professional with expertise in all aspects of successful marketing, public relations and management. I am an enthusiast in outdoors and gardening. Currently I am holding a Marketing Director's Position at Solid Build, Inc. – high quality modern shed and potting shed provider.

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Picking a Pot For Your Roses

There really is no limit when choosing a pot for your roses. To prove that point try going to a large nursery and notice all the different pot sizes shapes and styles they use.

The most important aspect of choosing a pot is simply to make

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sure that you like it. You want to compliment your beautiful roses with a handsome looking pot. You might want to match the decor or create a theme, and an elegant set of pots will go a long way to create the atmosphere you desire.

Once you've decided on the basic look you're after, you might want to consider some of the physical characteristics of the different types of containers. For instance, some have a much longer lifespan than others, some dry out quicker than others, some are quite heavy to move around, while others are very lightweight.

Clay pots – Clay pots are generally attractive, come in a variety of styles, and are for the most part affordable. Terra-cotta is the most common, but is subject to breaking and chipping. Also, a common feature of terra-cotta is the fact that it is porous and permits the soil to dry out quickly. Also in the clay pot category are glazed pots, which can be quite colorful but also will hold onto water for a longer period of time. You will however pay more for these.

Plastic pots – these will come in many shapes, sizes and colors. You can even get some plastic pots that look just like clay pots or wood pots. They can be very lightweight, are

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quite inexpensive and will keep the soil moist for a longer span than clay pots will. Cheap plastic pots are subject to breakdown from sun exposure. After being in the sun for a few years, they will very often get brittle and break.

Wooden pots – wood pots can be relatively affordable, and come in many shapes, sizes, and weights. You’ve probably seen the popular half barrels that look like wine casks. If you are good with woodworking, you might consider making your own wood pots. The main downside to wooden pots is that the wood tends to rot from being in constant contact with the wet soil. However if you can get your hands on containers made from rot-resistant wood such as cedar or redwood, you’ll be in good shape.

Cody has been writing and publishing articles online since 2001. Check out his latest website over at <http://www.magneticmailboxcovers.net> which gives information and suggestions on how to use magnetic mailbox covers to decorate your mailbox.

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Supor New Listing Pressure Cookers To Lead The Industry Blowout – Thrust Collar And Spacer

In the grand launch of delicious and gourmet, after two series of electrical pressure cooker, recently, the cookware industry giants listed Supor has two high-profile new electric pressure cooker, full line of products directed at the peak season market, a market that seized the attention of consumers.

Especially for high-end market, Supor Gourmet series, a series of technology licenses to “intellectual pressure sensor system, 360-degree safety protection system, shaped ceramic grain thick kettle” as a selling point, quickly became popular as New Year’s Eve holiday sales hot star products. Supor is to meet the 2009 sales were in formations season started.

Industry: opportunities outweigh the challenges

Electric pressure cooker as a new kitchen appliances category, since the 90s of last century occurred in the domestic market, is still in the market cultivation stage, people lack a correct understanding of the electric pressure cooker, low household penetration.

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With the original cookware market saturation and people to improve the quality of life, small kitchen appliances are no longer just cooking tools, has become a symbol of modern life. Electric pressure cooker pressure cookers and rice cookers as a traditional upgrade product, in this case came into being. As the product is technically solved the technical shortcomings of traditional pressure cooker, and set rice cooker, pressure cooker, slow cooker, pot roast stew in one, fast cooking, a pot of multi-use, nutritious and delicious, energy saving, safe and practical features . China Daily Hardware industry members Tanggen Quan pointed out: "electric pressure cooker technology is mature, product strengths highlighted in the next few years, electric pressure cooker will gradually replace the pressure cooker, electric rice cookers and open fires, become the preferred home cooking." Pressure cookers category a market that is maintained for two to three years of rapid growth, 2008 growth rate of about 90%. Especially in Supor, the other leader in the United States, driven, electric pressure cooker market awareness rising, the market demand will be further released.

The starting point is to meet consumer demand

Research information: consumer electric pressure cooker's attention focused on two aspects: First, pressure cookers are easy to bring more nutritious and delicious food to enjoy;

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second is security, whether it is a pressure cooker or pressure cookers, safety is consumers are generally concerned about. These two also constitute the motivation of consumers to buy.

“We pay close attention to consumer demand, both R & D or product design, consumer demand is starting from the maximum to meet existing consumer demand and potential demand.” Supor Electrical Appliances Business Unit Leader, said: “It not meet consumer demand for these two points, the most fundamental or pressure control technology and security technology is perfect. “

It is understood that giant Supor kitchen small appliances, with pressure cooking in the field of technology and experience, as early as 2003, pioneered the development of pressure cookers on products to control pressure of leading industry technology and 20 years experience in safety, doing my part to become the industry the leader. And others prepare for the big price war in the occasion, Supor has always adhered to “quality Li-shen, technical victory”, with great concentration product technology research and development, rich product features.

The industry believes that: the core technology of the Competition rather than price competition, the market can effectively have to avoid the overdraft of resources and

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industrial value of the dilution, to avoid moving towards electric pressure cooker microwave oven, induction cooker's lead, the biggest winner is still the consumer.

Technology + brand birth industry leader

Supor R & D at the same time as the only one cooking utensils and electrical appliances operating technology companies, has its unique technical advantages and brands.

Technology, 20 years, has been insisting Supor technological innovation, particularly in pressure control technology and security technology. The original and received five patents for intellectual pressure sensor system, cooking whole chip microcomputer intelligent control, temperature measurement can be precise and accurate temperature control through pressure, making different food conditions at different temperatures for cooking, the best taste and nutrition, can be said to create a new realm of pressure cooking, in 2008 launched a new series full gourmet FC3 applied this technology to good cooking results and the appearance of human products to win more market share.

I am an expert from turbinewheel.com, while we provides the quality product, such as Thrust collar and spacer , Turbo Actuator Manufacturer, Repair kits,and more.

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Unequal Quality Of The Accidents, The Electric Pressure Cooker Hidden Hazards

"51" small holiday period, a boat in Lanzhou Teacher Li teaches elementary school about a few friends to Jiazhongzuoke, not a like accident happened. Lee teachers use

Electric pressure cooker

Stew beef, electric pressure cooker exploded, the entire kitchen in ruins. Fortunately, his family was in the living room, did not result in greater losses, but well-prepared meeting broke up because of this accident.

Lee says that pressure cookers are engaged in promotional activities of a mall with more than 300 yuan to buy. He regretted not spending more money to buy a name brand.

Frequent around the accident hidden danger hidden pressure cookers

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Recent years, with the kitchen

Small appliances

Performance and quality in the kitchen cooking start by the “fire-based” to “electrical Alone.” Reporter noted that, like “

Supor

“Intelligent electric pressure cooker,” Sunpentown “Tien Chu Super pot,”

Boss

“Computers have played electric pressure cooker is the concept of security.

Sell

Personnel, electric pressure cookers in addition to sophisticated computer program control, the various security measures for accident prevention is essential, such as opening the lid or power failure, when the pressure is higher than 0.05 atmospheres could not open the lid, the safety valve in 3

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seconds can make the pressure to normal within, these are the most basic security measures. Each brand has its own characteristics in terms of security information, however, the current design of electric pressure cooker, or there are some security flaws.

Recent years, electric pressure cooker over security incidents occurred in many, many of whom are well-known brands. For example in October 2008, Fujian Chu consumers at a local supermarket to buy an electric pressure cooker, he used the pot soup, timing 25 minutes. When the time is coming, Mr Chu Couguo not see Tom Well, surprise, bang, the lid flew. Chu face and neck burns, eye burns conjunctival hyperemia. Conclusions show that the existence of electric pressure cooker virtual button hidden dangers, and Mr. Zhu has responsibility for inappropriate use. March 7 this year,

Guangdong

Consumer Chung family pressure cookers used in the second in less than an hour electric pressure cooker, "fried" open.

Price difference between the poor quality of mixed

's Survey found that

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Suning

, Gome stores such as home appliances, electric pressure cooker based mainly on high end products, high-end products priced at up to seven or eight hundred dollars, in end product prices mostly four or five hundred dollars, these products have their own unique security assurances and work fine, the description, logo, etc. are more complete.

In

Electronic

Trade City also has only 200 yuan price of electric pressure cooker, these products are more rough workmanship and materials, security is also poor.

According to the relevant departments, China's "electric pressure cooker safety and performance requirements" for the just passed validation not yet implemented. Electric pressure cooker in the present temperature and pressure control functions such as basic to solve security problems, the safety factor has been greatly improved, if it is certified and qualified through 3C products, consumers can rest assured that the basic purchase and use. However, countries such products

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have not been quality checks, the overall market conditions no specific data reflect the existence of unequal quality.

Order to avoid unsafe incidents, consumers should choose a grade, a factory, a specification, quality, qualified products. Do not just plan to buy cheap counterfeit. Initial use to read the manual, according to the instructions necessarily required to do.

I am a professional writer from China Toys Suppliers, which contains a great deal of information about jordan dub zero , ramp atv, welcome to visit!

How to Make an Outdoor Fountain From a Pot

An outdoor fountain doesn't have to be an elaborate affair. It can be made from just about anything. In these tough economic times why not just build your own?

You probably have old flower pots around the house. Grab a few of these and you can learn how to make an outdoor fountain

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from a pot! There are only a few things that you probably don't have lying around the house: a pump and tubing.

When picking up some old pots from your shed try using Terra cotta pots, they work best. Not only are they attractive and functional but easy to clean and work with.

Here is a list of things you will need to make your new fountain:

- Small fountain pump
- Plastic tubing
- Power source
- 3 Terra cotta pots
- Wood
- Nails
- Caulk

The first thing you will want to do is find a place for the fountain that is near a power source. Be sure that it is hooked to a ground fault circuit interrupt (GFCI) these are the outlets that have the little "push to reset" button on them. It prevents an electric shock in case the pump shorts out. Chances are that any outdoor outlet will have one of

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these. If you aren't sure or comfortable consult an electrician.

Once you've found the perfect spot for your new fountain use the wood and build a simple frame for each of the pots, a square frame that the pots can nestle in works best.

For the top 2 pots be sure to plug the drain holes in the bottom with some caulk or rubber sealant to keep it from leaking and rotting out the frame.

On the bottom pot place the plastic tubing inside the drain hole then seal around it.

Since the pots are tiered you'll want to place the top 2 in the frames at about a 45 degree angle so they will pour into the bottom one. The bottom pot goes in flat.

To keep everything sturdy use a little bit of caulk inside the frames to hold the terra cotta pots in place.

Run the tubing from the bottom pot back up to the top pot inside the frame work. This will hide the tubing.

The pump can be placed inside the bottom of the framework as

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well to keep it out of sight.

Now simply run the power cord to the GFCI outlet, plug it in, turn it on and enjoy!

One quick tip though: be sure to clean the fountain out at least weekly. This will prolong the life of the pump. Just use a small strainer to pick up any leaves or trash that may have fallen into it.

Learning how to make an outdoor fountain from a pot is an easy afternoon task that can provide hours of enjoyment. It will make a great addition to any flower bed or garden. Best of all you made it yourself for pennies compared to what you would have paid to buy one at your local big box home improvement store.

Author Jennifer Akre is an owner of numerous niche online stores that offer customers not only products, but information relating to furnishing and decorating indoor and outdoor living spaces. Whether you want to renew your deck or patio with garden benches or create the ultimate living environment with patio furniture that is perfect for entertaining, there is a lot of helpful advice to take advantage of to make it

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happen. Click today and indulge your senses.

The One Week Marketing Plan by Pot Pie Girl

“One Week Marketing Plan” was written by Jennifer Ledbetter better known as Pot Pie Girl, sharing her experience on how she started an internet business making \$ 154,819.96 a year as a Super Affiliate, using only free methods working from home. If you read her eBook you will quickly see that she is very straight to the point and gives the reader a clear simple step by step guidance of how to make a good living from building Squidoo lenses and writing articles.

Here is how “One Week Marketing Plan” can work for you.

- * Every element of One Week Marketing is broken down into daily tasks. Just pull up that day’s action plan and follow the simple steps and you’ll be well on your way to making money.

- * She has taken all the guesswork and frustration out of

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making money online for you. She takes you by the hand and show you how to plug in each piece of the puzzle to make money.

- * Showing you The Steps to Starting a Successful Online Business with no money to invest. How to get on the ground and running with no money out of your pocket.

- * One of the simplest, most effective ways to gather niche market ideas.

- * How to use Squidoo effectively to draw potential customers.

- * How to get ranked in the first page in Google and hold your position.

These are only a few benefits of this well written guide to help you succeed with your business. As a bonus she also includes a conversation with Nick. This was done as a test to see whether her product will work for anybody that applies these methods. Nick made 5 sales in his first two weeks applying her methods as you will she in the testimonials. I have started implementing her methods myself and am already seeing some great results. My traffic to my Squidoo lenses has almost doubled in my first week and I also made more sales. I

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am so glad that I now don't have to spend so much money on paid advertising. All you need is a desire and follow her steps and you will see that this really works.

If you want to start with a No Budget business then "One Week Marketing Plan" by Pot Pie Girl might be what you are looking for.

Carl Nell has implemented these strategies as described in One Week Marketing and want to encourage new beginners who want to start an internet business with zero investment. Go for it guys the opportunity is here. You can read a full review on "One Week Marketing" at <http://www.squidoo.com/1-week-action-plan>

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Low Sodium Recipes – 7 Cooking Tips Offer Flavorful Low Sodium

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Results

Low sodium recipes can certainly be challenging. Trying to get the salt and sodium out of a recipe is hard enough, and still have flavorful results without the food tasting like it is missing the salt is the most challenging part.

Here are seven simple low sodium cooking tips to try, for more flavorful low sodium recipes.

1. Choose good quality, fresh ingredients, to start with is a must. You are not easily able to mask any off tastes when your meats or vegetables not up to par. Using the freshest ingredients makes a big difference towards achieving good flavor. Try shopping at your local farmer's market. You will find many varieties of fruits, vegetables, even herbs, that you never see in the grocery store. Locally grown will have better flavor.

2. Browning or caramelizing your food especially meats. This tip will not only give a rich look to your food but adds amazing flavor as well. Take your time doing this part. Lower your heat. You want browned not burnt. For example, caramelized onions can take about 45 minutes, but the flavor

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is worth it.

3. Invest in a pepper grinder or also called a pepper mill. Freshly ground pepper instead of the regular pepper in a can, gives your recipes a huge flavor boost. Add freshly ground pepper while cooking and a little more at the end or even at the table.

4. Use freshly minced parsley in most low sodium recipes. Folks usually think of fresh parsley for show, just to dress up a plate and make it pretty. It does that and more. Freshly minced Italian flat leaf parsley (not curly), adds a flavor brightness and a freshness to food. When you are cooking, add some of the freshly minced parsley towards the end of your cooking time and always sprinkle more on top of the dish before you serve. You can also sprinkle freshly minced parsley over your entire plate, over vegetables, meats, sauces, soups, salads, etc., for more added flavor.

5. Using fresh lemons will help give a salty edge to many of your low sodium recipes. The regular Eureka lemons versus the sweeter Meyer lemons, work better for this tip. This tip can be tricky. You want the brightness of the lemon without turning your recipe into a lemon recipe. This works especially

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well for low sodium soup recipes. Ladle a small amount of soup into a bowl. Add a few drops of fresh lemon juice, stir, then taste. Try again if needed. A few more drops of lemon juice, stir, and taste. This will give you an idea of how much lemon juice you will need to add to the pot. Don't add too much as you can always add more but it is difficult to take a too much lemon taste away. Fresh lemon juice also works well in salad dressings and squeezed on vegetables.

6. Find a good tasting salt substitute. A salt substitute without potassium chloride, is preferable. Again most folks pick up that metallic taste in their food from the potassium chloride. You cannot really cover up this taste.

7. Use really good quality salt free or no salt seasonings. Seasonings make a big difference, probably the biggest difference, especially when cooking anything low sodium. For best results find no salt seasonings without potassium chloride, as potassium chloride can add an off metallic taste to your food. Use fresh seasonings. When seasonings start getting old, they lose their flavor, or you might get a flavor change. You want maximum flavor.

These are just a few tips that will help improve the flavor of

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your low sodium recipes.

If like these tips and would like to learn more, I encourage you to sign up for the FREE Season It Newsletter when you visit Benson's Gourmet Seasonings at <http://BensonsGourmetSeasonings.com>

Get more free information including more low sodium cooking tips, salt free seasonings, and low sodium recipes. You will learn how you can use seasonings, fresh herbs, different spices, unique foods and different cooking techniques to increase flavor without adding salt. You'll find out how to achieve and enjoy more flavor than you ever thought possible.

From Debbie Benson owner of Benson's Gourmet Seasonings with over 30 years experience promoting salt free seasonings. Loving to cook and being salt free most of my life by choice, I have learned a lot of tips and tricks to create flavor without salt and sugar that seems to be in everything these days.

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What Exactly is a Potting Bench?

The sunshine greets us once again after winter's deep slumber. The trees, air, and plants come to life once more as we approach the living world once again. This, of course, means it is time once again to think about bringing your potted plants to life, and resurrecting your own outdoor paradise. And as you consider bring potted plants back from the dead, it is time to equally consider bringing a potting bench to be part of your deck furnishings.

Everyone enjoys having their own blend of eleven (plus or minus) herbs and spices, especially when they are freshly grown from your very own secret garden. Flowers provide a warm and welcoming touch to every patio as well – there is nothing as glorious and glamorous as stepping out to be greeted by the gentle scent of these aromatic beauties.

While these are all grand ideas that dance through your head as you stop to think about the wonderful summer months, only one problem turns your dreams into nightmares: the idea of

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keeping them all perfectly spaced throughout your patio. After all, your plants need to go somewhere – otherwise, they would be a mess of dirt and vines taking over your deck and nobody wants that. You can place them around the edge of your patio, but then you run the risk of watching your plants get kicked off the edge. Your herbs and spices can be planted in the ground, but then are subject to the constant attacks of vermin, both of the insect and furred varieties. This is where a potting bench can be very helpful.

As you consider adding this valuable piece to your patio furniture lineup, the first thing you could be asking yourself is “What, exactly, is a potting bench?” This is only followed by “Why do I even need one?” There are many reasons that this is a necessity for your patio. First off, are you tired of making a mess wherever you work on plants at? Don’t like bending down to tend for and pull weeds from plants? Are you frustrated by your flowers and herbs dying over and over again because of bug and pest infestations? If you answered yes to any of the above, you need a potting bench.

A potting bench can serve as a perfect place to display your plants to all your guests as they come to your home. Why let the plants be a passive part of your display, when they can

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have a prominent space on your patio? You can use your bench to not only keep potted plants organized in one place, but you will also be creating a living space on your patio that serves as a great place to keep organized.

Not only does a potting bench serve as a great place to display your plants, but it also serves as an excellent work space for all of your potted plants. Instead of crawling down on your hands and knees to plant and water the flowers and herbs that you love, the plants come to you – working at your comfortable height and level, instead of forcing you to get down, dirty, and downright uncomfortable. Furthermore, it also serves as a great place to store all your gardening tools. Why keep your garden trowel in one place, potting soil in another, and plant bulbs inside, when all three can be at the same place, where you plan on doing your work?

Now that you know what a potting bench is, consider the advantages to getting one. Knowing how it can help you, and what purpose it can serve are the main factors in determining why and how a potting bench can best serve you!

Joe Cortez is a freelance writer with diverse interests including home and garden, outdoor furniture and backyard

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living, and enjoys his own potting bench very much As a media professional, his work has been featured on CNN, The CBS Evening News, and provided work for ABC News as well. He currently writes for In Style Patio

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Boss Electric Pressure Cooker “up” Technology Health Philosophy – The Boss, Electric

2006, the home appliance industry standard efforts to increase the standardization of the small appliance brand and technology in high demand, sought to create a kitchen environment, people’s health.

The increasingly fierce market competition, so the manufacturers one after another raising brand awareness, innovative product technology. On the small household appliance market, more active this year, when the number of kitchen electric appliances industry, strong brand owner, not

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only in brand building, crowned “Top 500 Brands in Asia”, and its electric pressure cooker of the UP precise control of pressure techniques also allow the market to surprise.

sustained brand climb “Top 500 Brands in Asia” is not easily able to pass the bar. Asian brands in the first 500 of the presentation ceremony, electrical domestic kitchen appliance brand topped the boss, “500” list, is the industry’s first electric kitchen selected brands. The boss name brand appliances from China to Asia and even the Sprint brand on the road to the world an important brand to climb the fulcrum.

On the small appliance industry, the 2006 standards, health through to the end, the state promulgated the “Residential Kitchen”, “residential unit bathroom”, on kitchen electrical products business and related industries to enhance brand value, to be more high demand. Boss Electric floor this year, “Standard Chinese” concept, product and brand building services to create a healthy kitchen environment.

Overview of brand building, brand development, the cornerstone of support for the final analysis, or product technology. High-quality products and continuously updated brand awareness and brand concept to enhance the dissemination of business

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from the inside out the brand appeal. A mosaic of small household appliance market, product characteristics, in order to come to the fore, technology and the appearance of improvement and innovation is one of the essential aspects.

upgrading technology Pressure cooker is 60 years since the last century there products, characterized by shorter cooking time, delicious. However, the pressure cooker is high-pressure high-temperature operation, there is potential safety problems, caused by the explosion incident has occurred frequently, bad master. In the context of this industry, electric pressure cooker a timely. Boss electric pressure cooker has reached "absolute braised chicken" with it, the issue of security, boss electric pressure cooker is set to eight heavy protection. Currently, electric pressure cooker on the market the main types of mechanical switch to control and digital full intelligent control, cost is very high. Followed by "high price" 5,000 yuan "to do yoga for food," owner E electric pressure cooker meals entered people's vision. This Korean joint venture's products, using South Korea imported control chip, the combination of the two high-end technology, core technology is the unique digital preservation technology and pressure equalization technology.

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According electrical technician with the boss, all the electric pressure cooker products have excellent performance from the original owner of the technology?? UP precise control of pressure technology.

“UP” Philosophy of Health Preservation

Electric pressure cooker products UP precise pressure control technology, crowned “Top 500 Brands in Asia” by the original owner of electrical appliances. It will be the pressure of the cooking process for the five levels of refinement?? Micro-pressure, low pressure, standard pressure, medium pressure and high pressure, according to different foods, different cooking modes, full self-regulating pressure cooking pot.

More importantly, it will completely solve the nutrition and delicious traditional cooking can not have both problems. Precise control of pressure by UP Technical boss electric pressure cooker, to achieve fully sealed cooking?? Cooking process is not boiling, not steaming, undrained, quiet design; food nutrition and taste are firmly locked in the pan. Meanwhile, the boss of the UP precision electric pressure cooker pressure control technology easy to bring all intelligence operations experience.

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In addition, UP precise control of pressure technology also provide employers with energy-saving electric pressure cookers, rice cookers year saving up to 30% to 60%, saving up to 50% to 80%. Break with traditional mechanical methods of artificial conditioning, full details of the work of each real-time monitoring, clearance by 0 seconds without signal butt, precise control of cooking conditions for each operating point, to ensure precise control of pressure UP technology, the stable operation of a number of system technology .

With precise control of pressure UP this sensitive sensor technology, to bring a variety of delicious food to enjoy.

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Why Use a Potting Bench?

Any gardener who is serious about their plants knows how difficult the process can sometimes be. It can be nearly

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impossible to maintain your garden in an orderly manner. As you get older, or if you have problems with your back, it can also be painful to spend a lot of time down on your knees while you dig in the dirt.

For these reasons and more, a potting bench is an excellent improvement to every garden. Not only is a potting table eye-catching and adds a different ingredient to your patio or yard, but it also is very sensible and quite adaptable as well.

By making use of a potting bench, you will be able to keep all of your seeds, pots, and other gardening utensils within easy reach. You can store objects such as potting soil, pots, and planters on the lower shelf. A potting bench can also be used as a carving area, a work table, or even for serving drinks to your friends.

A potting bench is also an excellent place to transplant, prune, root, and cut your plants. You can save your back from gratuitous injury by carrying out these activities on your potting bench instead of on your knees in the garden.

Many potting benches in today's market contains a guard rail

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on the back to keep your soil on the bench and prevent it from falling onto your patio or deck. This quality allows you to keep your work area nice and neat, while still using it for all your planting needs.

You can either choose to buy a pre-made potting table from a furniture manufacturer, or if you are feeling brave, you can try to build it yourself. Many companies will sell you a blueprint and directions, the equipment and materials you will need, and some even pre-drill the holes in your bench. If you desire to build your own potting bench, don't forget to apply a finish to it when you are done.

Ultimately, whether you end up purchasing or building your potting bench, it is incredibly important to make sure your bench is weatherproofed. The most popular weatherproofing finish options for wood furniture are varnish and paint.

Another advantage of using a potting bench is that bending over in the garden can cause damage to your back, which will cause you a lot of pain. Luckily, when you use a potting bench, you can avoid lifting and bending, and perfect your plants at waist-level instead. This option is much better for your back than straining your muscles by planting and

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transplanting on your knees.

Every gardener, from the novice to the expert, needs to invest in a potting table for their garden. This piece of furniture not only creates an outstanding work area for your gardening, but will also save your back from needless strain. Your garden will look better because of your bench purchase, and you yourself will feel better and be able to enjoy your favorite pastime even more.

Amy Martin is a freelance author who frequently writes about potting benches and outdoor cat houses.

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