



Fall Newsletter 2011

“What’s going on”

Well there were [earthquakes](#), [hurricanes](#) and [snowstorms in October](#) but that didn’t stop Miller’s from producing some of our biggest and most interesting events to date.

Rutgers Tailgate Village

The fall kicked off with Rutgers Football season but this year there was a twist. Miller’s had the pleasure of designing and executing a hospitality area known as the [“Tailgate Village”](#) for Rutgers Football Fans. The project consisted of a 40’ x 80’ frame tent and twenty four 10’ x 10’ high peak tents separated by picket fencing.

Robert Wood Johnson University Hospital / Tied to the Cause

Nearly 400 attendees marked Breast Cancer Awareness Month with Robert Wood Johnson University Hospital on Wednesday, Oct. 12, at our [5th Annual “Tied to the Cause”](#) event in the hospital’s Arline and Henry Schwartzman Courtyard. NBC “Today” Show co-host and breast cancer survivor Hoda Kotb was the featured speaker. Miller’s provided tables, chairs, linens and balloon décor.

Employee Appreciation

Employee Appreciation Events were held for our friends at [L’oreal](#) and [Actavis](#). A 40’ x 160’ gable end frame structure was the setting for the 750 Activas employees in attendance and A 30’ x 75’ frame structure was the venue for 200 L’oreal employees to enjoy an afternoon of good food and entertainment.

[NJ Fashion Week](#)

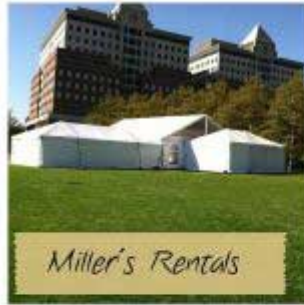
This was our first opportunity to work with Donnella Tillery for NJ Fashion Week held at Pier A in Hoboken. After a last minute cancellation by the venue that was to host the event, Donnella approached Miller’s less than a week out to replicate, on a smaller scale, what takes place at Fashion Week in NYC. The result was a HUGE success and we look forward to next year!



[Tailgate Village](#)



[Robert Wood Johnson Hospital](#)



[L'oreal Employee Appreciation](#)



[NJ Fashion Week](#)

[Click on this link](#) to view the full gallery of events

“More amazing events”

[IPlayamerica Grand Opening](#)

Miller's had the pleasure of being involved with the 11:11am 11/11/11 Grand Opening of [lplay America](#) in Freehold, NJ, an indoor amusement park complete with rides, bumper cars, go carts, laser tag, 4D movie theater, midway games, bowling, climbing area for the little ones and boardwalk food and drink. We supplied a 140' marquee for the throngs of people waiting on line to get in, red carpet, stanchions, red velvet ropes and Skytracker Aerial Searchlights

[Plenty of New York City Action](#)

In addition to all of the above, we had the pleasure of being involved with many fabulous, high profile events in New York City. The [NYC Historical Society's](#) and the New York Public Library, the annual, overnight installation for the Victoria Secret Fashion Show and the multitude of movie premiers such as [Tower Heist](#), to name but one..



"Crew Corner"

Rolf Traeger

Installer Extraordinaire



Rolf has been part of the fabric of Miller's Rentals since 2000. For well over a decade, Rolf has proven to be a valuable player on the Miller's team. His area of expertise is the complicated, detailed oriented installations that require precision work. Anything mechanical is right in his wheelhouse.

When not working, (which is almost never), Rolf is a huge Jets fan and enjoys mountain bike riding and fishing.

Rolf resides with his family in Edison, NJ.

Custom Logoed Carpets

What better way to welcome your guests to your event and really make your message "pop" than with a custom logoed carpet? They are available in any size or shape. You provide us your logo and we do all the rest.



Patio Heaters



A new item just arrived at Miller's. Perfect for cool fall days and nights. The Zubri outdoor propane patio heater offers a cozy 24,000 BTUs of warmth. Perfect for almost any occasion such as picnics, wedding receptions, outdoor patio parties or other outdoor gatherings.

We also carry a full line of heaters for your outdoor tenting:



"Client Corner"

MaxHansenCaterer



Max Hansen, a graduate and former instructor at the New England Culinary Institute, has always been, and still is, the creative force behind the exquisite foods that all of his clients' guests enjoy. "It's all about food and service." That's Hansen's mantra. Exceeding clients' expectations is the key to the firm's success.

Over the past 15 years, Hansen and his staff have catered events from 60 to 5,000 guests, for the likes of kings, heads-of-state, entertainers, presidents and governors.

David Rago, partner of one of the country's leading auction houses based in

Lambertville and longtime client of MaxHansenCaterer, boasts that the company “brings out great, moveable feasts that excite and satisfy our clients.” “Max Hansen’s food is like great design you can taste,” he adds. Rago most recently enlisted Hansen’s service in catering a high-profile reception and press event in New York City.

Whether serving business meetings, corporate events, political conventions, concerts, private parties, weddings, bar mitzvahs, bat mitzvahs, birthdays, or anniversaries, Hansen always insists on only the finest ingredients prepared simply, with care and attention to flavor and presentation. His drive in the kitchen is complemented by dedicated event managers and food service professionals that round out the MaxHansenCaterer team.

Let us know if you’d be interested in having us feature your company or organization.

Fish Cooker aka Turkey Fryer



Our fish cooker can serve as the perfect apparatus to deep fry your Thanksgiving turkey. Deep-frying makes the turkey crispy on the outside and super juicy on the inside (even the white meat). It also leaves the heat outside! You can deep-fry the turkey in either peanut or vegetable oil, your choice. Check out the recipe below and remember to place your order for our fish cooker....aka turkey fryer comes with the 20lb propane tank. Ingredients

- 3 gallons peanut oil for frying, or as needed
- 1 (12 pound) whole turkey, neck and giblets removed
- 1/4 cup Creole seasoning
- 1 white onion

Directions

1. In a large stockpot or turkey fryer, heat oil to 400 degrees F (200 degrees C). Be sure to leave room for the turkey, or the oil will spill over. Layer a large platter with food-safe paper bags.
2. Rinse turkey, and thoroughly pat dry with paper towels. Rub Creole seasoning over turkey inside and out. Make sure the hole at the neck is open at least 2 inches so the oil can flow freely through the bird.
3. Place the whole onion and turkey in drain basket. The turkey should be placed in basket neck end first. Slowly lower basket into hot oil to completely cover turkey. Maintain the temperature of the oil at 350 degrees F (175 degrees C), and cook turkey for 3 1/2 minutes per pound, about 45 minutes.
4. Carefully remove basket from oil, and drain turkey. Insert a meat thermometer into the thickest part of the thigh; the internal temperature must be 180 degrees F (80 degrees C). Finish draining turkey on the prepared platter.

"CONNECT WITH US....Like, Learn and Save!"



There's Lot's to "Like" about Miller's Rentals

- Inspiration *from the events we do and showcase on our page*
- Promotions *exclusive to our Facebook Fans*
- Expertise *on the latest party equipment and tips*

As always we want to thank all of our loyal customers. With the invention of "Social Networking" it makes it easier and friendler to keep you informed about our everyday happenings. If you are not already a "fan" of Miller's on Facebook; please click the Facebook button above and "like" us. Special promotions and coupons are offered exclusively to our Facebook Fans. Watch for our new website design coming soon_

Your continued support and patronage make us happy to come to work each and every day! Let us know how we can be a part of your next Special Event!!!

[Millers rentals website](#) [online catalog](#) [contact us](#) [new linen processing service](#).

To be removed from our email list click remove@millersrentals.com