

Salamander Newsletter February 2026



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Welcome to our February Newsletter. As regular customers we always carefully select all the cookware we sell and aim to the best products in each price range. This month we are focusing on our Value ranges, plus a selection of "one pot cooking" pans and casseroles – perfect for cooking meals on winter evenings. See one of our favourite recipes and details of this month's prize draw below. This month includes Valentines Day on the 14th, and we have some great ideas for gifts and cookware suggestions to help prepare that perfect Valentine's Steak. Chinese New Year falls on the 17th, an ideal opportunity to sharpen those stir fry skills.

Valentine's Day 14 February

As ever we have some great ideas for gifts and suggestions for cookware to prepare that perfect Valentine's meal.

Our top 10 Valentines gift ideas are:

1. Le Creuset Stoneware, Emma Bridgewater Designed Dunoon Bone China Mug – perfect to fill with a selection speciality chocolates....for example, the Swanage made Chococo available at East Street Deli.
2. A pair of Luigi Bormioli Supreme Champagne flutes or Glasses.
3. A Pair of Dartington Wine and Bar Margarita Glasses Wine Glasses.
4. A Cocktail making set from Barcraft.
5. A Two piece champagne opener and saver set
6. A Dualit Hot Chocolate Maker (and combined barista milk frother) – simply add chunks of your favourite chocolate to the provided basket, add milk and press a button for a perfect additive free cup of delicious hot chocolate.
7. A Mini Glow or Kinder Hot Chocolate Fondue Set
8. A Mikasa Teapot, Mug and Coaster
9. A Manual mini Coffee Grinder and La Cafetiere Coffee Press
10. A Chilly's Heart Hydration Bottle



or

Gin

or

Cooking that perfect steak

A steak dinner is a popular Valentine's meal and a cast iron skillet or grill pan helps cook the perfect steak. We favour cooking a thicker steak for two (around 500g) and slicing it when cooked rather than two single steaks.

First take the steak out of the fridge and bring to room temperature. Pat dry with a kitchen towel then season with salt and pepper. Use a heavy bottomed pan, add a high burning oil to coat the pan and heat to medium-high. Place the steak in the pan and press down. Sear for about 3 minutes each side. Then add butter and garlic and herbs (thyme works well) to the pan and baste the steak. Use a meat thermometer to check the temperature - ideally 52 - 54 °C for medium rare. Rest for around 5 - 10 minutes then slice and serve. We have pans ranging from great value Prestige Cast iron Skillets at £34.99, to pre-seasoned Black Iron pans from Scanpan and enamelled cast iron skillets from Le Creuset. Also a selection of Masterclass and Taylor meat thermometers – great for always ensuring cooked meat and fish is at the right temperature.

Salamander Value

Salamander Value – our top ten most popular carefully selected great value products – look for the yellow stickers in store.

1. Price and Kensington Mugs from £4.95
2. Taylors Eye-Witness Silicone Tools from £6
3. Sabatier Maison Edge Keeper Kitchen Knives from £12.99
4. Plain & Simple Double Oven Gloves from £12.95
5. Mason Cash Glass Oven Roasters from £18.75
6. Prestige Earth-friendly Frying Pans from £18.99
7. MasterClass Cast Aluminium Casseroles from £37.99
8. Kilo reusable, washable Scrubby cleaner from £3.95
9. Super-Dry tea towels from £3.99
10. Dartington Cheers! 4 Pack Wine, Beer and Tumblers £24



One Pot Cooking

With the recent focus on air fryers there is a danger we forget that there are some great and imaginative one pot recipes that are economical, easy to prepare and of course delicious to eat on winter evenings. They can be cooked in the oven or, even more economically, on the hob. The cookery writer Diana Henry has a popular book of fish, meat and vegetarian recipes that she describes as simple dishes that look after themselves and our recipe of the month is one of her favourites using great value and tasty chicken thighs and middle eastern spice.

This month we have special offers on selected casseroles, pressure cookers and stockpots. These include 10% off selected iconic Le Creuset enamelled cast Iron shallow and deep casseroles. A special Taste of Le Creuset offer on 22cm Shallow Casseroles – great for a meal for two at £129 whilst stocks last. These are also great to use as economical Dutch ovens on the hob.

We are also offering a free set* of silicone handle grips with the great value lightweight cast aluminium deep and shallow casseroles from Masterclass and for one lucky customer a chance to win one in this month's prize draw. Click [here](#) to enter.

*While stocks last



Recipe to Try



Chicken with Plums, Honey and Pomegranates

For the full recipe click [here](#) - but essentially you just marinate the chicken, add onion and plums then pop in the oven. It benefits from slow cooking so perfect to put in and leave until you are ready to eat.

Another favourite one-pot is the sausage and apple, also on our website [here](#).

Salamander Events

Our Spring Events will be starting up soon. Full details in next months newsletter including those during Discover Wimborne month in April.

Prize Draw

Quiz Answers. We asked you to guess how many individual products were sold in 2025. The correct answer was 4932. The closest was Pat Thomas.

Did you spot the prize draw for this month?

And finally

You may not be aware that Salamander opened in Wimborne in November 2026. We plan to celebrate that in style when the time comes, but will also be celebrating as we go through the year....Look out for something special in months with 30 days!

We thank you for your support of Salamander Cookshop which we hope has at least something for everyone who enjoys cooking, wants to cook more, wants to cook something different or knows someone who does. We aim to stock everything you need to help make your kitchen the heart of your home and will give you some great ideas for gifts too. If we don't have something you are looking for, ask us – we may well be able to get it for you. Our products extend from good value and quality ranges perfect for everyday use to some of the best available for that longer-term investment. With the support of our suppliers we are competitive with major retailers.

David, Ione and the Salamander Team