

Salamander Newsletter April 2025

Welcome to the April Newsletter. With Easter approaching we have everything you need for cooking at home, some great offers and gift ideas too including our new stock of Chilly Bottles and Coffee Mugs plus our attractive Sanderson egg shaped tins - great to fill with a special selection of chocolates. This month we are also **Celebrating 100 years of Le Creuset with a special window display, some superb offers, a prize draw and a very special evening event on 23rd April** with local ex-headteacher and now trained chef Colm Mckavanagh.

It's all about bread

Sunday 16 March offered an enjoyable and educative afternoon with Maggie the Seaside baker who focussed on breadmaking. Maggie used the innovative Lekue silicone baking kit (pictured) as well as traditional proving baskets. **These are on offer at 10% off for newsletter subscribers.** Just show your newsletter on your phone at the till.

As well as tasting her delicious bread of most use were her top tips – the main two being not to let the salt touch the yeast until you are mixing, and not to add any extra flour to the board! It was also interesting to note the number of ingredients in factory made bread compared with the four basic healthy ingredients you use when



making bread at home.

All left inspired to try and one of our guests sent this picture of his efforts!

Bread Recipes to Try

For our recipe of the month, we include a Le Creuset recipe for making bread in a cast iron casserole – follow the link for details [Casserole Bread | Le Creuset UK](#)

Here is a simple flat bread recipe too. [Flatbread | Le Creuset UK](#)

April Food Walk

Our April Food Walk is now full, and we look forward to the day with those who have signed up.

Special Evening event with chef Colm McKavangh Thurs 23 April 5.30pm – 8pm as part of our celebration of 100 years of Le Creuset

There are still some places left on the special evening event on 23 April with Chef Colm as part of our Celebration of 100 years of Le Creuset with welcome drink, a demonstration of some useful creative cooking skills plus food tasting, a prize draw and some special offers on the night. Click [here](#), phone 01202 840144 or call in to reserve your place.

New In and Coming Soon



Pyrex have introduced a new range in Borosilicate glassware that is designed to fit standard air fryers. We have the two smaller sizes in stock now. We have also extended the range of their bakeware, made for them by Emile Henry.

The **Russell Hobbs Addison Kettle** in Matte Black will serve up water at the ideal temperature for all your well-loved hot drinks thanks to the 5 digital heat settings, and keeps your water warm for top-ups at the touch of a button. Illuminated buttons look stylish and the removable,

washable anti-scale filter helps keep your water clear. We also have the

matching toaster.



We have had a top-up from **Chilly's** with some lovely new designs and a few favourites re-appearing too. Also a new style cafetiere from **Cafe Ole** and a new **Bialetti**, the Moon Moka, which is induction friendly and part of their exclusive collection.

Later this month, as we look forward to longer warmer evenings we will take delivery of a stylish range of **Guzzini** "Blues" picnicware and **Lodge** cast iron skillet suitable for your BBQ. Keep an eye on our socials for when they arrive in store and more details in next month's newsletter.

April Offers

Le Creuset

1. **22cm Enamelled Cast iron Shallow casserole** in Volcanic and Cerise is available at a special price of £149

Square Stoneware roaster/ serving dish with lid in Volcanic and Cerise is back in stock at the special price of £49.

Buy 2 Mills usual price 2 for £82 offer price buy two for £55.

22cm Toughened Non Stick fry special price £79

As part of the celebration of the 100th birthday we have **10% off all in-stock cast iron**
For newsletter subscribers any two Le Creuset Mugs at 20% off – just show your newsletter on your phone at the till

And elsewhere:

Scanpan All Hobs Stainless Steel 5 piece Impact Pan Set including Fry and Steamer RRP £410, 40% off now £239.40 and 3 Piece pan set RRP £239 40% off now £143.40. Impact 42cm Roaster RRP £189 30% off Now £132.30

Circulon Style - set of 3 superb non-stick black pans with innovative easy to hold stay cool on the hob handles was £214, 30% off now £149.80 - add a Circulon Style fry and get 30% off that too.

Magimix - £30 off the 3200XL and Blender 3 and £40 off 4200Xl Food processors and Blender 4 in satin, with other colours available to order

KitchenAid 125 Mixer Pistachio RRP £549 Offer price £379 with free gift

A Focus on....Oven Gloves

We have several suppliers for our oven gloves so that we can stock a good range of fabric and style. Looking on the hangers you will find double and single oven gloves in cotton and silicon. Plain or patterned and all of a great quality that will wash well too.

100% Cotton Gloves

Ulster Weavers

With over 100 years of knowledge in textile production Ulster Weavers produce high quality oven gloves and gauntlets with 100% Cotton outer and polyester wadding. All designs are created by their in-house designers in Northern Ireland.



Dexam recycled cotton



Made from recycled cotton from offcuts which would have otherwise ended up in landfill, with a 100% recycled polyester inner. All helping in reducing the water footprint associated with the growing and harvesting of virgin cotton.

Also from Dexam are Rushbrook Butchers stripe made in the UK using the traditional 'discharge' technique from 100% cotton drill.

Dexam have kindly donated a bundle of their recycled cotton range as a prize draw this month.

Downview "plain and simple"

Our "Salamander Value" range of single or double kitchen gloves, made from durable cotton and come in plain colours.

The traditional "Jolly Molly" oven gloves have double-sided pockets making them extremely useful in a busy kitchen. Made from cotton with double thick padding makes these gloves ideal for getting hot pots and pans out of the oven safely. We also have oven mitts and cloths in the same fabric.

Silicon Gloves

Silicon gloves are heat resistant to temperatures up to 250 degrees Celsius and have embossed patterns to give great grip on wet, hot or awkward to handle items. Because it is water resistant they also protect from steam and won't allow heat through to your hands if

they happen to get wet. If they become dirty or oily you can simply pop in your washing machine or rinse under a hot tap.

Silicone doesn't absorb flavours, stains or odours either.

Masterclass silicon



With extra-long cuffs and seamless silicone grip these Oven Gloves are always popular - and the only ones we have found that have fingers.

Zeal SteamStop™ Range

Superb oven gloves with added protection. The inner padding makes these comfortable to wear for all hand sizes, and there are a variety of embossed patterns, mitts come with long or short cuffs.

The same silicon/fabric combination is available in pan handle covers and mini pot-grabs and we have full silicon hand grips from Zeal too.

Prize Draw

The winner of a Lekue Bread Making set drawn at the event was Jenny Mills and the pancake bundle was won by Anne-Marie Rose.

In celebration of their 100th birthday this month's very special prize draw, worth over £300, is for a 29cm Oval casserole in Azure courtesy of Le Creuset.

And Finally.....

Ready to fill with your own little treats - tin eggs with Peter Rabbit, various designs by Sanderson or lovely little hens. All new for this year.



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

<https://mailchi.mp/e4eafb08ab6a/salamander-april-newsletter>