

Salamander News August 2024

Welcome to our August Newsletter. Firstly, we have just received the good news that we have been awarded Independent Retailer of Year at the national Housewares awards – details below. In this issue there is an easy recipe for homemade blinis, our August prize draw for the New Circulon Extreme Non Stick A1 pans which are on offer this month and details of our Autumn Events and newsletter subscriber offers. Finally, if you haven't ordered a loyalty card click [here](#) and we will add two starter stamps for you and have it ready to collect next time you visit the shop.

Independent Retailer of the Year



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We are proud and delighted to have been announced as Independent Retailer of the Year in the 2024 National Housewares Awards. Will McGill, Editor of Housewares magazine, said each nominee has demonstrated outstanding dedication to enhancing everyday living through exceptional products and shopping experiences. The judges highlighted Salamander's goal of bringing the retail environment alive and the ways it achieved this through events

including those with TV Chef Peter Sidwell, KitchenAid's Anita Davidson, Brewed by Hand's Luke Powell, and the very special Food Walk which promotes other retailers in the town too. We want to thank our team and all our customers for their interest, enthusiasm and support.

We celebrated the award at our special Chamber Food Walk on 18 July which began with Pimm's and Bell's smoked salmon blinis, visited Sondor Coffee, East Street Deli and Cloisters cafe; tasted chocolates at Cloud Cuckoo and finally enjoyed a stunning taster Indonesian meal made by Yayu at Raya Sayang.



New In

La Rochere Bee Whisky Glasses, Quessant Smoothy Glasses and China Serveware



Still made in the same factory since 1475 these iconic glasses manage to keep up to date. The ridged Quessant style smoothy glasses have a bamboo lid and stainless steel straw.

La Rochere have introduced a range of ceramic plates, bowls, salad bowls and mugs in blue or cream featuring their bee motif and made in Portugal. Stunning additions to the table top, easy to mix and match.



We also have some new design cork mats and coasters and see the return of the Pebbly Magnetic toast tong to brighten your kitchens and save your finger tips. Sistema Twist & Sip bottles (ideal for school) now come in recycled ocean plastic in the 480ml size.



The white Eden Storage jars from Typhoon are a new favourite, made from quality carbon steel they have a stylish bamboo lid with a silicone seal to keep contents fresh and a handy acrylic viewing window that allows you to see how much is left. Best of all they have clear reusable cling labels so that you can easily identify contents.

This Month's Offers

include:

- 25% off the Le Creuset Hob kettles in various colours
- 20% off Le Creuset travel cups
- up to 20% off selected Circulon A1 Extreme Non Stick Frying and Saucepan
- 30% off all Crush Grind Salt and Pepper Mills.
- 30% off Kitchen Aid 2.1 Food Processor and K150 in Iconic Empire Red - one only of each



For Newsletter subscribers we have **an extra 10% off all Picnicware** in addition to any existing offers and **30% off the last Superb Picnic Basket for 4**. Just show your newsletter at the till.

Plus, last chance to get up to 50% off items on our clearance table with 3 for 2 offer (cheapest item free).

Recipe of the month

Easy Homemade Blinis

Put 1 cup of Self raising flour in a Bowl. Create a dip and add one egg. Then add 1 tablespoon of Olive oil and 1 cup of milk. Mix with a whisk or food processor.

(1 cup = 240ml)



Add a knob of butter to a frying pan and heat on a medium heat until the butter is hot and bubbling. In a good non-stick pan you don't need very much and can wipe more butter on between batches. Put spoonfuls of the mixture into the pan, flip over when the top of the blini has started to be a darker colour all over - takes about 1 minute. Place on a cooling rack to cool.

Cooks tip: Use a baster to distribute even amounts of the batter without any drips.

When cool, top with cream cheese and a small slice of smoked salmon and chives. Thinly cut celery makes a great alternative to smoked salmon or a thin spread of pesto as an alternative to cream cheese. Let us know your favourite toppings.

Loyalty Card

Our loyalty card has now launched; don't forget to collect yours if you have ordered one already. If you would like one, we will give two extra stamps for Newsletter subscribers if you click [here](#) to order yours. Each full card of 5 stamps gets £5 off your next purchase.



Autumn Events

Our Autumn Events begin on Thurs 3 Oct with a superb evening of food and drink tasting with Magimix's National Demonstrator Stephen Catherall making starters, mains and desert using the iconic Food processor and other Magimix products. Tickets are £10 pp and £15 for 2 – Click [here](#) to reserve a place.

Our next Food Walk as part of [Planet Wimborne's Green Festival](#) is on the morning of Wed 16 Oct, celebrating the benefits of locally sourced food and long lasting and eco- friendly products. Tickets are £10 pp and £15 for 2 click [here](#) to reserve your place.

Prize Draw

The 30cm Paella Pan was won by Norma Jackson, pictured. This month's draw is for two of the new A1 Scratch Défense Extreme Non-Stick Pans – a 25cm fry and a 20cm Saucepan which are oven safe up to 240° C, suitable for all hobs and so tough that you can use metal tools. See above for this month's offers on these pans too. Click [here](#) to enter, it will be drawn on Monday 26 August.



And finally.....

... as the school summer holidays begin we have a great range of hydration bottles and lunch boxes etc (which are also great for packed lunched when they go back to school) all with **10% off during August for newsletter subscribers** – just mention / show your newsletter on your phone at the till.

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