



CLARENCE & CRIPPS

ALIMENTATION BRITANNIQUE · BRITISH FOOD

NEWSLETTER - FEBRUARY 2012



Love..... Clarence & Cripps

Love is in the air, and we at Clarence & Cripps would like to help you celebrate Valentine's Day by offering you the chance to **win a large box of Thornton's chocolates**. Just call into the store before Saturday 11th February and spend \$10 in store to have your name entered into the draw. But it doesn't stop there! Your name will also be entered into our draws for March and April too - so there's three chances to win!

If you can't wait to see whether you win to taste some delicious treats visit our online store at www.clarenceandcripps.com or call in to see us at 71 Cameron, Hudson.



Don't forget Mother's Day in the UK - it's on the 18th March this year. Remember to post your cards in time - we'll have some in stock soon.

Call for details

'Bottom of the Cart' BARGAINS

Back by popular demand, our annual **Bottom of the Cart Sale!** Great deals from just \$.50!

Dairy Milk Wholenut	- \$1.00
Twiglets	- \$1.50
Box Milk Tray	- \$6.00
Finger of Fudge	- .50
Marks & Spencer Tea	- \$5.00
Heinz Lentil Soup	- \$2.00
Chip Stix (bag)	- .50

.....and much more (taxes included)

Come on in and bag a bargain.

Opening Times

Monday - closed
 Tuesday 10am - 5pm
 Wednesday 10am - 5pm
 Thursday 10am - 5pm
 Friday 10am - 5pm
 Saturday 10am - 5pm
 Sunday 12noon - 4pm

NEW SERVICE

Pure Art Foundation

art from pure hearts

Building Homes in Peru

The [Pure Art Foundation](#), established by Hudson's own Bridgitte McKinnon, is helping the very poorest in Peru. Read her inspirational story [here](#).

Clarence & Cripps is working with Pure Art to make your downtown delivery easier as well as giving to the [Pure Art Foundation](#). You can choose to have your order delivered to your front door by us for \$15, or we'll deliver it to Pure Art's new boutique at **5128 Sherbrooke St. West** for just \$10 where you can collect it at your convenience. (Please note, we cannot deliver frozen or chilled goods to Pure Art.) In addition, **we will donate the cost of your delivery to Pure Art** to the Foundation - that's \$10 for every delivery collected going to villages in Peru.



Local News

St Patrick's Day Parade

10th March 2012 - join in Hudson's now famous parade along Main Road starting at 1.00pm.



The Brown Betty

The history of the Brown Betty Teapot dates back to the late 17th Century. Originally, and to this day, it is hand made in Stoke-on-Trent in England. It is made from red clay which is said to retain heat, and has a brown glaze known as Rockingham glaze. The pot was designed to allow the tea leaves more freedom to swirl around, releasing more flavour. The Brown Betty design has changed little in the last 300 years and still produces great tea.

Clarence & Cripps stocks 2,4,6 and 8 cup Brown Betty teapots and a wide range of tea, so call in soon for everything you need for a lovely cup of tea.



LaCache

Spring has sprung at LaCache Hudson ! Drop by to take advantage of April's Trove Of Treasures From 50% to 80% off. Don't forget to indulge your Valentine or yourself with our super deep discounts.

LaCache Hudson 450 202 0917.
Wednesday to Saturday 11am – 5pm,
Sunday 12pm – 5pm 450 202 0917

Feel Beautiful, Live Beautiful, Be Beautiful

Customer Cuisine

Recipes inspired by ingredients from our store

Mushroom Risotto with Cumberland Sausage

Serves 4 as a main or 6 as a starter

6 cups low-salt chicken stock

4 Cumberland sausages

4 tbsp. butter

2 tbsp. olive oil

4 cups mushrooms (cremini, shiitake and oyster)
chopped into quarters

1/2 cup finely chopped onions

1 tsp. kosher salt (plus more for seasoning
mushrooms)

Freshly ground pepper

1 1/2 cups Arborio rice

1/2 cup dry white wine (plus a glass for yourself)

1/4 cup crème fraîche

1 1/2 tsp. chopped mint

1 tbsp. tarragon

Heat the stock in a saucepan until simmering.

Meanwhile....grill sausages on a BBQ, or under the broiler until done, cut into rounds, set aside and keep warm. Melt 2 tbsp. butter and 2 tbsp. olive oil in a skillet and cook mushrooms until nicely browned...about 10 minutes, season with salt and pepper to taste and set aside.

In a heavy 4 quart saucepan over medium heat, fry onions in 2 tbsp. butter until lightly browned.

Add rice, 1 tsp. kosher salt and stir to coat.

Add wine and cook, stirring until absorbed.

Ladle in 1 cup broth and cook at a strong simmer until absorbed.

Continue adding broth 1/2 cup at a time, stirring frequently, letting each addition of broth absorb before adding next.

Cook until rice is al dente and creamy...about 15 minutes (don't forget to stir frequently).

Remove from heat and stir in 1/2 of the reserved mushroom mixture, the crème fraîche, mint and tarragon, and 1/2 of the sliced sausage. Cover and let sit for one minute.

Serve immediately with remaining sausage and mushrooms on top.



This recipe was kindly provided by our valued customer Elissa Lopuck.

Do you have a recipe using ingredients from our store? We would love to hear from you.

Please send recipes, and any photographs you have, to customerservices@clarencandcripps.com

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