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ICE CAPPUCCINO

If making your own cold drinks sounds a bit too much like hard work, then try our range of Ready To Drink iced coffee, iced tea and smoothies.



Main Street Iced Coffee favourites are Dark Roast Cappuccino and Iced Mocha Latte (12x325ml) £10.20 + VAT

Hansens Smoothies (24x340ml) £13.90 + VAT in a range of fruit flavours like Apricot Nectar and Tropical Passion.

Twinings Iced Tea is still as popular as ever, and now there is a new flavour in the range, Green Tea, elderflower and ginseng. Our May promotion is buy three cases of the usual flavours and get the new Green Tea FREE! Choose from Raspberry, Peach, Earl Grey, Blackberry & Apple, Green tea and Lemon, Green tea and Mandarin.

Supplement your coffee sales with individually wrapped counter lines - muffins (1x20) £8.00, Carrot Cake, Lemon Cake (1x24) £9.60, range of flapjacks (1x32) £12.37, Twin Pak biscuits (1x100 mixed) £11.95

Elite Speculoo biscuits to serve with cappuccino, 1x200, £6.25.
Panforte & Cassata (30x40g, £21.95 - REDUCED!

Orderline...

Don't forget you can Telephone your orders FREE on the sales hotline **0800 2985211, Telesales (Mornings) 0800 9158230** or Fax us on **01422 347734**. e-mail: **sales@pennineteaandcoffee.co.uk**

Remember our weekly order runs: Monday Local, Tuesday Manchester and the West, Wednesday Sheffield & Leeds, Thursday/Friday York, Hull and Harrogate. The rest of the UK supplied by carrier any day.

Summer Smoothies.

April has given us a taste of the summer to come, and now is the time to start thinking about cold drinks to complement your hot drinks sales. There are two basic options for cold summer drinks, make your own using a combination of ice and ingredients or buy in cans and cartons in a ready to drink format.

For making your own drinks, we will only look at Iced Cappuccino here, but there is a full range of others you can try, with full information on our web site. For iced cappuccino make a fresh shot of espresso with your machine, then chill it off with ice and a teaspoon of sugar in a cocktail shaker or take out cup with lid. Then using a milkshaker mixer, mix up UHT semi-skimmed milk and a few ice cubes. This should produce a cold foam for your cappuccino. Pour your chilled espresso into a cup, then top with foam from your mixer. Serve!

New Products

Cafe Biscotti are now in attractive cardboard display box's.



with 24 biscotti in each box, either almond or chocolate chip. At £7.75 per tub they are a fantastic price at 32 pence each when you can sell out for 80 or 90 pence!

LAVAZZA

Italy's favourite espresso coffee is still the popular choice, and you can promote your branding by using Lavazza take out cups in 8oz, 10oz and 12oz sizes priced at the same rate as the Bistro range.

On the website we have menu details for the Lavazza range of summer coffee drinks, to complement these Lavazza have produced their own range of flavours branded and called Ipiaceri del cafe. Choose from Chocolate Hazelnut (like nutella), Orange and finally Amaretto. 800g bottles for £6.40 + VAT

Ghiradelli.....

The popularity of Ghiradelli double dutch chocolate syrup has led us to introduce another new line, Ghiradelli Creamy Caramel Sauce. In the same bottle with the same type of pump, creamy caramel is ideal in caffe lattes and other coffee drinks as well as being used for sweets and desserts. £14.00 + VAT for a 64floc container We suggest Mini Marshmallows to serve with Hot Chocolate (6x200g) £7.99.

Cup it up

New in stock, we have a range of espresso (£3.25+VAT) and cappuccino (£3.75+VAT) cups and saucers which are in different colours



Water World....

We distribute one of the most exclusive bottled water brands around (not found in the supermarket), Hildon Mineral Water is bottled in Hampshire and looks as good in the office as it does in a restaurant. Choose from 12x750ml £7.20, 24x330ml £8.50 in still or carb

Web Site Update

Further additions to <http://www.pennineteaandcoffee.co.uk> are now appearing weekly, so surf on down and get us bookmarked! The latest products and offers appear on the site first, and if you join our e-newsletter you can get monthly updates on products and techniques straight into your e-mail folder.

Top 10 countdown

The now infamous top 10.

- V10) Ghiradelli Choc Syrup(64FLoz)£13.00
 - ^09) Wrapped Muffins (1x24) £8.00
 - 08) Mini Marshmallows (6x200g) £7.99
 - ~07) Routin Syrups(1x70cl)£5.70+VAT
 - ~06) Coffee Clutch(2000)£48.80+VAT
 - 05) ISI cream whipper (500ml) £19.95
 - ^04) Italian Biscotti (24) £7.75
 - ~03) Herbal Teas (1x20) £0.99
 - 02) Speculoo Biscuits (1x200) £6.25
 - ^01) Twinings Iced Tea (12x250ml) £5.80
- ^ - UP, V - Down, - = No Change, ~ = New Entry

Recent hot weather has pushed the iced tea range to No.1.

Take Away..

We have searched hard to find some quality additions to our take out range, and think you will be impressed with the results. First we have a new coffee clutch to help when you are doing tea or hotter then average drinks for take out cups.



Attractively designed with a coffee cup logo, these clutch's are just 2.4 pence each so prove much more cost effective then double cupping. £48.80 for 2000 clutch's.

Also we now stock brown paper take out bags with handles, in small, medium and large sizes and starting at £27.85 + VAT for 500.

Barista Support

For all your extra Barista tips, whether you would like to perfect your foaming technique, learn more about the coffee plant and how your beans are harvested, or just get some tips on how your drinks should be made, this is the interactive CD Rom for you. Produced by Coffee Community, it includes video guides on extraction, foaming and cleaning your machine, and even a test at the end. Choose from Pro or Beginner level to adjust the content to your experience. Just £17.99 + VAT each.

Welcome.....

Once again we would like to take this opportunity to welcome our new customers, both locally in the Yorkshire region and Nationally throughout the UK.

Finally.....

That's about it for this issue, with the May Day bank holiday upon us, the summer season should get off to a big start. Look out for the next issue at the end of July.

Kenneth and Robert