



CHISCHAT

NEWS FROM CHISELWOOD

DECEMBER 2010

A Very Happy Christmas To You All

We have decided to make a donation to our favourite charity, St Barnabas Hospice this Christmas on behalf of our clients, staff and suppliers rather than send out the usual corporate Christmas card.

We thank you all for your continued support and we send our genuine wish to you all for a very happy Christmas with your families at the end of a challenging year and we hope you enjoy reading some positive news in this Christmas edition of Chis-Chat.



COLLABORATION WITH THE LITTLE GREENE PAINT COMPANY

We are very proud of our Paint Collection and were thrilled this Summer when UK market leader, The Little Greene Paint Company, acknowledged the success of the Paint Collection by confirming they would be delighted to produce all our paint for us.

The success of our Paint Collection and the loyalty

of our ever growing client base made us look to the future for improved quality and the ability to widen our palette of colours and finishes. The Little Greene Paint Company is renowned for the quality of its paints and commitment to the environment and we have admired the Company for many years. We were delighted to find that they had also followed our progress and admired us and we had such mutual respect and a joint desire to work together.

The paint collection currently comprises 35 colours over five colour palettes grouped separately into Creme, Terre, Vert, Bleu and Rouge.

We are now working closely with the professional team at Little Greene to develop our range of paint colours further and we are thrilled with the outstanding quality and extensive range of finishes we can now offer, including the exciting Ultimatt emulsion which we believe will be extremely popular with our clients.

In addition to high performance, quick drying, water-based paints, The Chiselwood Collection is now also available in traditional oil-based finishes, reformulated by Little Greene to exceed 2010's tight environmental legislation. Hand-finished colour cards featuring large chips of colour made with actual paint are available direct from us. You can e-mail mel@chiselwood.co.uk or telephone 01522 704446. Samples of all the colours in the Acrylic Matt Emulsion finish now come in handy 60ml sample pots at £3.40 each. Prices range from £33.00 for a 2.5 litre tin of Ultimatt emulsion, Acrylic eggshell is £37.50 for a 2.5 litre tin and a 2.5 litre tin of oil eggshell is £41.00.

MARTIN'S DESIGN TALENT AND OPINIONS RECOGNISED NATIONALLY

We are fortunate to see Martin's kitchen designs in all their glory featured regularly in the major national home interest and kitchen magazines. Martin on the other hand usually decides modestly to take a low profile. It was therefore great to see him featured as

a major voice in the UK kitchen industry when he was interviewed by Utopia magazine in July about his favourite things which ranged from coriander to film producer, Tim Burton!



JAMIE HEMPSALL Interior Design



We have worked closely for a number of years now with talented local interior designer, Jamie Hemsall on individual room schemes through to entire house projects. You may have seen a 13 page national feature in Essential Kitchen Bathroom Bedroom in May featuring the kitchen, bathroom and bedroom of a stunning manor house we worked on with Jamie. Jamie submitted the entire house project for the UK Property Awards 2010 and won the Best Interior Design North East category and was in the final three for the Best Interior Design UK award.

Jamie can be contacted on 01777 248463 or you can visit his website for further details of his work www.jamiehemsall.com

Inspiring Young Talent

Liz Powell has been working and training alongside Martin for the past year whilst completing her studies in Product Design

In Furniture at Nottingham Trent University. We are thrilled that she has now agreed to join us part time as a Junior Designer as she completes her last year of studies.



New Showroom Display

A design for a small cocktail and drinks area, which we are being asked to create increasingly for media rooms and kitchens, has introduced an Eastern influence into the showroom and also demonstrates our attention to detail with leather lined drawers, bespoke handles and creative use of glass.



AND FINALLY...

From our family to your family, we hope you have a very happy Christmas and healthy and prosperous New Year

As always, we would love to hear what you think about what we are doing, our furniture and any suggestions for new colours for our Paint Collection or any questions you may have about your plans for new furniture or room schemes.

Please feel free to contact Mel at mel@chiselwood.co.uk



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SUB-ZERO

A Christmas Recipe from Sub Zero & Wolf

Christmas Stollen

This is a beautiful enriched dough with Christmas spices, dried fruit and marzipan. It smells amazing and it is absolutely delicious.

This recipe makes two small loaves.

For the dough

100g butter, diced
225ml warm milk
500g plain flour (plus extra for kneading)
40g sugar
salt
40g fresh yeast
a large egg, beaten

for the filling

6 green cardamom, seeds finely crushed, skins discarded
50g glace cherries
100g mixed peel
110g sultanas
½ tsp ground cinnamon
50g flaked almonds
200g marzipan

for the glaze

50g butter, melted
icing sugar

1. Heat the butter and the milk in a small saucepan until blood temperature is reached, allow to cool, slightly.
2. Sieve the flour into a bowl, stir in the sugar and salt.
3. When the milk mix is perfect blood temperature, crumble in the fresh yeast. Stir until totally dissolved. Stir in the beaten egg.
4. Add to the bread and mix thoroughly. The dough should be soft, shiny and rather sticky. Turn on to a lightly floured board and knead for about 10 minutes. As you knead the dough will become smoother.
5. When the dough is smooth and elastic, transfer to a greased bowl, cover with cling film and allow to rise in the warming drawer.
6. Meanwhile, prepare the fruit mixture. Mix the ground cardamom with the cherries, mixed peel, sultanas, cinnamon and almonds.
7. When the dough is well risen, cut the dough in half, knead both pieces briefly and then flatten each piece into a rectangle (22cm x 16cm). Cover each with half the filling, then break off pieces of the marzipan and scatter them over the fruit.
8. Now roll both pieces up like a swiss roll, to form loose loaf shapes. Lift onto a floured baking sheet, return to the warming drawer and allow to prove for an hour and a half.
9. Preheat the oven on Bakestone mode to 180°C. Place the loaves on the stone and bake for 35-40 minutes until pale gold.
10. Brush the bread with the melted butter and dust with lots of icing sugar; be generous to achieve the authentic white finish.