

Salamander News Christmas 2024

Happy Christmas from all of us to all of you!

We would like to take the opportunity to wish you and your families all the very best for Christmas and the New year ahead, thank you for your support and for shopping local!

Our Christmas opening hours are Mon – Sat 9 - 5 and Sun 10.30 - 3.30

Xmas Eve 9 - 4

We are closed Xmas day and Boxing day

Dec 27th open 10 - 4

Dec 28th, 29th and 30th open 9 – 5

New Year's Eve open 9 - 4

Closed 1 January 2025

There are gift ideas in our booklet, free in store or follow the link [here](#). Just a few to choose from in the photo!



A special Newsletter Subscriber Offer

One of our most popular offers is the Le Creuset 4 for 3 mix and match Mug offer which sadly is not on over the Xmas period this year, but as a thank you to our newsletter subscribers this offer is open to you from Thursday 19th to Sunday 22nd December. One set of four per subscriber, lowest price item free. Just show your newsletter on your phone at the till.

Also note that the Le Creuset Kone and Traditional kettles are at 25% off until the end of the month.

Our Advent Calendar is nearly finished. The last few from 19 to 24 December are, Whisks, Tissues, Cole and Mason Mills, Children's eating and drinking, cafetieres and cheese boards/knives. Details on our Instagram and Facebook posts each day.

Wusthof Xmas / New Year Offer - whilst stocks last

Buy any of the iconic German made Wusthof Classic knives over £100 in stock and get a "Try Me" paring knife worth £49 free. Buy a Wusthof Classic Carving Knife and get 30% off a matching carving fork.

Looking back at our two pre-Christmas events

"An absolutely splendid event, very well organised, especially appreciated this introduction to Wimborne's indie businesses as a newbie" Linda

Over 40 customers took part in our two Pre-Xmas Food Walks and in store events. Each offered a selection of visits to some of our superb stores and cafes including the Bear where there were espresso martinis; Cloisters where Jack tantalised our tastebuds with mince pies and hot chocolate; Simon offered a taste of his cheese of the month Old Winchester at East Street Deli on the first visit and Nicholson's negroni on the second. Fluffetts offered a taste of Dorset Cure Fennel Salami and their own honey too.



“Always excellent, well thought out fun and interesting. Love the community feel” Sue

The highlight of the instore part was ex headteacher turned chef Colm McKavanagh who demonstrated making a tasty [Nut and Caramel Tart](#).

We were supported by Jonny from Horwood on 5th December, the firm behind Stellar and Judge Cookware, who highlighted the superb new 3 ply stainless steel Eclipse range. On the 12th Chris from Beam, who supply us with always competitively priced KitchenAid, Magimix and Dualit premium products, demonstrated easy to make hot chocolate using the Dualit Milk frother / Cocoatiser.

Our events return in the Spring - check the newsletter each month to get the first notifications.

Advanced Notice – Sale

Our annual January Sale and popular clearance table runs from Sat 4 Jan until Sun 19 Jan with up to 50% off selected products and clearance. **Newsletter subscribers are invited to preview the sale and make purchases on the afternoon of 3 Jan from 2pm – 5pm.**

Recipe of the month

Colm’s [Nut Caramel Tart](#) as demonstrated at the events.

You may have seen our Fondue demonstrations in store over the last few weekends. Fondues make a great casual post Christmas family meal and we have some great offers with up to 30% off SwissMar cast iron / enamelled fondue sets in store now for newsletter subscribers. We have recipes for [Cheese](#), and [Broth](#) fondues on our website. For a simple chocolate dip bring 300ml of double cream to a simmer, whisk in 360g of dark or milk chocolate (or a combination of both) and a pinch of salt.



Prize Draw



We are delighted to announce the winner of our very special Christmas Prize kindly donated by Le Creuset. The superb Le Creuset Cast Iron Enamelled Roaster worth over £200 was won by Susan Griffiths.

The Children’s Baking Set was won by Nathan Norris.

And finally.....

We have a New Year prize draw of a KitchenAid tools bundle including a French rolling pin as used by Maggie at her recent pastry making demo, a digital scale and a copy of the superb KitchenAid Cookbook. Entries close at midnight on 20 December The prize will be drawn at 9am on Saturday 21 December.