



# Pantry Patter



December 2005

To all our customers from the British Pantry-

We wish you a Very Merry Christmas, and would like to thank each and everyone for contributing to the success of the British Pantry. Your loyalty is appreciated so very much.

We hope you have your calendar marked for our Christmas party to be held on 2<sup>nd</sup> and 3<sup>rd</sup> December 10am till 3pm.

**Trivia:** Who said: -\* “When two Englishmen meet, their first talk is of the weather?”

Are you familiar with the four main food groups?

Milk chocolate, Dark chocolate, White chocolate, & Truffles – lovely!

## December specials:

20% off Cameron's -pork pies – meat pies & banger Rolls.

10% off Bronnley products & all toiletries.

## Christmas recipe: Chocolate Rum Truffles

6 oz. plain chocolate

2 tblsp. dark rum

4 fl. oz. double cream

Cocoa powder or icing sugar for dusting.

Break the chocolate in small pieces. Heat the cream in a pan, bring slowly to a boil. Remove from heat add the chocolate, stirring until melted. Add the rum and leave mixture to cool for 30 mins. Whisk the mixture until it holds its shape then chill until firm enough to handle. Dust hands with icing sugar or cocoa powder and shape into small balls. Roll in icing sugar/cocoa powder and chill. Truffles will keep for 3 days in fridge.

## Holiday hours

Dec 24 Christmas eve 10-2

Dec 25 closed

Dec 26 Closed (Boxing day)

Dec 31 New Year's eve 10-4

Christmas puddings and Crackers are available. (Going fast)

**Christmas Tip:** Try at least one new recipe and never refuse a holiday dessert.

**\*Trivia Answer:** Samuel Johnson

British Pantry 100 Houston Lake Blvd  
Suite Y, Centerville GA 31028  
Tel: 478-953-4009