

Montsford the Butcher: Spring 2014 Montsford Club Newsletter

Hello friends,

Spring is in the air, and we'd like to welcome our new customers, as well as our long-standing ones, to the latest edition of the Montsford Club e-newsletter.

We're all keeping our fingers crossed for the hot weather that we've been promised by the weathermen this spring, so naturally our thoughts are turning to celebrating with an early great British barbeque – how about you? If you worry about serving the same bland burgers or cremating your chicken, don't despair, just check out our handy hints below for the perfect barbeque.

4 Tips for a Tasty Barbeque

1. Pre-heat the barbeque properly. For charcoal barbeques this means waiting until the coals turn white – if you're too eager, your meat won't cook evenly all the way through.
2. Bring your meat to room temperature before you slap it on the barbeque. If you try and cook meat straight from the fridge it's going to take longer to heat up inside, which means that you're more likely to get the dreaded charcoal crust and raw middle.
3. Experiment with different flavours to make your barbeque the talk of the town. If you'd prefer not to spend the whole day in the kitchen marinating and preparing, don't forget to check out our range of homemade barbeque specials. From minted lamb burgers to honey marinated duck breasts, you can impress your guests with the minimum of fuss!
4. Have a Plan B. Even if the weather forecast tells us it's going to be blazingly hot, there's still the chance of rain (this is England, after all!). But hey, cooking the food and having a party indoors is just as fun, honest!

What's New?

This month sees the launch of our range of delicious pies, including Steak & Blue Cheese, Chicken & Mushroom and Scotch Lamb. We've sampled them all ourselves, just to make sure that our customers will love them of course, and it's thumbs up all round from the Montsford team.

Spring Special Offers for Montsford Club Members

- Introductory offer of 2 for 1 on all new Montsford pies.
- Montsford steak burgers – 6 for £10.00
- 20% off beef sirloin

Our Latest Competition

We love to see what happens to our meat after you've taken it home, and this month is another photo competition with the theme of Montsford burgers. What do you do to yours to make it special? Are you a fan of a plain old cheese burger in a bun, or are you more creative when it comes to toppings? Take a photo of your Montsford burgers, and we'll choose our favourite topping idea to win a £25.00 Montsford gift voucher.

We look forward to seeing you soon,

Montsford the Butcher

P.S – Were you the lucky winner of our photo competition to find Solihull's's best pork crackling? Find out by clicking [here](#)!