

CRANSTONS

butcher + maker

New Year 2019 Newsletter



butcher + maker • quality you can trust •

We're rebranding

Change is good. You could say we got a bit too comfortable in our pinstripes!

Our team at head office have been busy rebranding Cranstons. The red pinstripe has now gone and has been replaced with the logos you see here. You may have noticed over last autumn and winter we were beginning to change the look of our instore signage and our team's uniform! (We LOVE it!)

Many of you know Cranstons to be a butcher, and we bet you're questioning where the "maker" part of the name comes from? We wanted our new brandmark to highlight the fact that we are so much more than butchers; we make pies (a lot are handmade and hand finished!), sandwiches, baguettes, salads, frozen meals, scones and cream desserts to name a few!

2019 will see all our vehicle fleet and 6 shops rebranded. Our King Street shop in Penrith town centre will soon be the first to undergo a major overhaul and rebrand! Be sure you come and check it out! More details will be posted as the project goes on.

Spotlight on...

Fyne Fish

If you love seafood and shop with us, you've bound to have sampled some of the delights prepared by Fyne Fish at their Cumbrian Food Hall concession (if you haven't you must!).

Sharon, John and their team have been here since last spring bringing new and exciting dishes to Penrith. (They've even got sushi!)

They have everything from deli ranges, ready to cook fish & marinades as well as party platters.

Fyne Fish are the Farm Shop and Deli Awards' Fishmonger of the year for 2018.



Seasonal Specials

The winter months are for warming, hearty food. Our large sharing pies make a simple and tasty supper for the family!

We have: Chicken and Vegetable Sharing Pie and Steak Sharing Pie. Both are perfect with lashings of gravy and seasonal veg and are only £4.50 each!



Herdwick Lamb

...will be back in February and will be on sale until the end of March. Herdwicks are the iconic breed of Cumbria. They graze on the Lake District fells. This together with their slow growth gives the meat a distinctive sweet flavour.

You can buy Herdwick over the counter at any of our four food halls or you can order it at both of our traditional shops.

Half lamb boxes are available to order on our website www.cranstons.net



image courtesy of www.simplybeefandlamb.co.uk

Festive Fundraising

We'd like to thank everyone who has supported our Christmas fundraising for Hospice at Home Carlisle and North Lakeland! The shopping evenings held at our Cumbrian Food Hall, and at Orton Grange with Orton Grange Café raised an amazing £3200.98!! Our stall at Brampton Lights Switch on raised a further £156.59!

We've still got the total from our Christmas pudding sales to add but we are looking at a bumper sum to donate to Hospice at Home Carlisle and North Lakeland.



Staff News

Congratulations to...

Joe Bowness, Café Oswald's Manager and Peter Potts, Retail Manager, who recently achieved Institute of Leadership and Management (ILM) Level 5 qualification.

Mark Mallinson, Brampton manager and Nick Collins, Hexham manager on their ILM Level 3 award.

Philippa Dixon (Cumbrian Food Hall), Mark Hayes, Colin Wilcox and Richard Mckenna (Production) David Dobson (Brampton), Rachel Graham and Claire Kendall (Orton Grange on their ILM Level 2 awards.

Farewell to...

We'd like to thank Pauline Sharpe, counter assistant for 15 years of service at our Cumbrian Food Hall. Pauline was a familiar face on our butchery counter & we wish her a happy retirement!

Cumbrian Foodhall & Cafe
Ullswater Rd, Penrith
CA11 7EH
01768 862113

Orton Grange Foodhall
Wigton Rd, Carlisle
CA5 6LA
01228 710746

Brampton Foodhall
1 Front Street
CAB 1NG
016977 2362

Penrith Shop
10 King St
CA11 7AJ
01768 865667

Carlisle Foodhall
44-46 Fisher St
CA3 8RJ
01228 521345

Hexham Shop
7 Cattle Market
NE46 1NJ
01434 602271