



We hope you like our new look newsletter.

*Your comments are important to us and are
always welcome.*

*If you do have any comments you wish to make
either about our newsletters or general
comments, please feel free to email us on
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NIC Newsletter

February 2006



FOCUS MONTHLY

Welcome to our new monthly feature where we will focus on **you** – our customers. This month we start with Carol from wine importers Hatch Mansfield, based in Royal Ascot.

Carol spends her day arranging the logistic requirements of fine wines and champagnes coupled with organising the weekly movements of all the staff.

Hatch Mansfield is an independently-owned company which was established in 1994 by Louis Jadot from Burgundy, France, Errazuriz from Chile and Patrick McGrath in the U.K.

They act as agents and importers for a number of premium family-owned wine producers. Their wines can be purchased in Sainsbury's, Waitrose, Oddbins and Majestic wine warehouses. In addition many gourmet restaurants and hotels

feature Hatch's wines on their menus.



The company has an annual turnover in excess of £30 million and include brands such as Taittinger Champagne (retailing at £105.00), Louis Jadot Burgundy (at a very reasonable £200-300), Errazuriz and Caliterra from Chile, Villa Maria, Vidal and Esk Valley from New Zealand and many more to mention.



So next time you open a bottle of wine or order one from a restaurant take a second to look at the label. www.hatchmansfield.co.uk

Menu of the Month

Our Onboard Courier recommends this gourmet feast from Iran!

Lamb Meat balls with Walnuts and Pomegranate Juice

The ancient Persians esteemed the walnut tree so highly that its fruit was reserved solely for the delectation of the King. It is walnuts too, that gives this dish its unique flavour and texture.

2 medium onions finely chopped
250g (8oz) shelled walnuts
5 tablespoons olive oil
6 tablespoons of pomegranate juice
1 pint chicken stock
500g minced lamb or veal (optional)
Juice of 1 lemon

1. Pick over and chop the walnuts, then put through the mincer (or use a food processor). Fry the walnuts in 3 tablespoons of the olive oil, stirring constantly until they begin to change colour (about 10 minutes). Put to one side.
 2. Add the chicken stock to a pan and then add the walnuts. Simmer gently for 20 minutes stirring from time to time.
 3. Mix the minced meat with the finely chopped onions and a little salt and with wet hands make into tiny meatballs. Fry in the remaining olive oil until nicely browned.
 4. Stir in the pomegranate juice to the walnut and stock mixture and continue to simmer for a short while. Add the lemon juice and finally the meatballs
 5. Serve stew on a bed of plain white rice.
- Recipe supplied courtesy of Shiraz Grady.*

Enjoy!

Did You Know?



● that NIC International can do the following for your company:

- Sameday U.K. deliveries
- Timed deliveries pre-9.00am, pre-10.30am and pre-noon to the U.K. and even many World Wide locations.
- Packing
- Sea freight and air freight
- Dedicated vehicles delivering exhibition equipment (including setting up and breaking down)
- Dedicated "On Board Courier" department for that urgent *must be delivered* shipment to anywhere in the world
- Available 24/7, 52 weeks a year



● In the last 18 months NIC International has driven over 125,000 miles from Edinburgh to Rome to Lisbon to Munich. Who knows where you will send us in the next 18 months?.

On our travels we have used the Eurotunnel many times, It is now 12 years old and in 2005 carried 1,308,786 trucks, 2,047,166 cars and 77,267 coaches on its shuttle services. It also provided access through the tunnel for 7,454,497 Eurostar passengers and 1,587,790 tonnes of rail freight with the 12 millionth truck passing through this week.

The tunnel is 50km long with 39km being under the sea. The three tunnels lie some 40 metres under the sea bed and not on top as is most commonly thought.

If you haven't tried the Eurotunnel, maybe this summer take a short break to Paris from Waterloo in under 3 hours!

