



### *Berridges restaurant review*

Fresh homemade scones, baked fresh every morning, Sticky Toffee Pudding and Chocolate Fudge Cake are just a taster to tempt you.

Whether it s just a coffee or tea and a wonderful piece of fresh homemade cake or a relaxed lunch with friends, Sara and the restaurant team look forward to welcoming you. Homemade quiches, pasta, soups and fresh meat dishes are always available.

The menu is updated every six months and daily specials are added by Sara to add some variety to the existing menu.

Sara has put together a recipe for you to try at home; Spinach and Smoked Salmon Roulade; good luck and let us know how you found the end result.

#### Spinach and Smoked Salmon Roulade

##### Ingredients

- 500g of chopped and blanched spinach (frozen spinach can be used as long as it is well drained)
- 50g butter
- 50g plain flour
- 300ml milk
- 3 large eggs separated
- 60g Parmesan cheese
- Small bunch of fresh dill finely chopped
- 200g of cream cheese
- 200g of smoked salmon

##### Method

Preheat your oven to 200c and line a Swiss Roll tin with baking parchment or well-greased greaseproof paper.

Start my making roux. For this you will need to melt the butter in a saucepan and add the flour. This will need to be beaten over the heat, and then gradually add the milk, stirring all the time so that no lumps appear.

Remove from the heat and cool slightly before beating in the egg yolks and seasoning.

Take half of the Parmesan and scatter over the base of the lined Swiss Roll tin. Now whisk the egg whites until stiff and peaks are formed. Take one spoonful and add to the spinach mix, you do not need to be too careful at this stage as this help loosen the mix. Now fold in the remainder of the whites and the remainder of the Parmesan, spread over the base of the tin, and then lightly cover.

Place in a hot oven for about 20-25 minutes or until firm to touch..

Once cooked turn out onto a clean tea towel, with the paper still intact, and roll up as you would a Swiss Roll.

Leave this to cool while you combine the dill into the cream cheese.

Once the Roulade has cooled to room temperature you can unroll it and remove the paper. If it does not come away easily lightly dampen to release it. Now spread the cream cheese mix over the whole of the roulade and lay out the salmon, also to cover the surface. Then roll the roulade back up and it is ready to serve either hot or cold. If you do wish to heat it cut into portions and heat a portion for about a minute on high in the microwave. For a lighter version use low fat soft cheese.

### Services at Berridges >>

In addition to the finest jewellery, Berridges is proud to offer a comprehensive service including the following:

#### Valuations

Insurance and probate valuations are undertaken on the premises.

#### Repairs

We can make repairs to specific pieces of jewellery i.e. pearls and beads. Our watch repair service includes battery fitting, overhauls, regulation and strap fitting through to full repairs to dials and cases. We also offer a full clock repair service and will be happy to arrange for the collection of larger items.

#### Restoration

We can restore all types of jewellery including rings, as well as barometer clocks and old silver.

#### Engraving

Our engraving service ranges from simple initials on an engagement ring through to intricate heraldic designs on gold, silver and pewter.

#### Why select an independent jeweller?

At Berridges we are renowned for our personalised and attentive service. We value our clients as individuals and the reason they return to us time and time again is because we have built up a rapport based on trust and confidence. Our reputation means we attract and retain the highest calibre of loyal staff to maintain the high standards we work to.

#### Berridges can be found at:

4 Dial Lane, Ipswich, Suffolk IP1 1DL  
 Telephone: 01473 225525  
 Fax: 01473 225524  
 www.berridges.com  
 Email: info@berridges.com

### >> spring 2004

*Welcome* to the first Berridges newsletter. We hope you will find it enjoyable and informative. As always, we value your custom and take pride in the fact that our clients rely on us for our expertise in all areas of the jewellery trade.

Berridges is one of the few locally owned businesses in Ipswich and has built an enviable reputation on quality, knowledge and honest advice. As testimony to this, we are proud to celebrate our 10th anniversary in October.

Since its formation in 1994, Berridges has been synonymous with elegance and style; the shop's imaginative window displays have won the company many national awards. Not only can our staff offer expert advice on classic and antique jewellery, but we also like to keep customers informed of the latest trends.

Your jewellery says just as much about you as the clothes you wear, and buying it is an emotive experience to be savoured. We look forward to seeing you soon.

#### *Christopher and Angela Hardman*



*Berridges on Dial Lane*

### news >>



#### *David and Kirsten's retirement*

David and Kirsten Berridge recently announced their intention to take life a little easier to allow them to travel and spend more time with their large family.

The role of running and developing the business has now been passed to Christopher and Angela Hardman who, along with David and Kirsten, founded Berridges.

David and Christopher formed a close working relationship whilst at Croydon's in Ipswich, and it was a logical progression for them to set up a joint business venture. David's innovative ideas won him much acclaim, as did the lavish jewellery parties that Berridges became known for. Kirsten's background in marketing and a passion for good food helped to establish Berridges first floor restaurant as a place for excellent cuisine.

Christopher has always had a keen eye for fine antique jewellery and was recently elected to the National Association of Goldsmiths Valuations committee, which sets the standard for jewellery valuations undertaken by its members. His wife, Angela, brings fresh creative flair and spirit to the established team.

Although embarking on a more relaxed way of life, David and Kirsten will still help at major events and will be on call if required. They eagerly await the landmark celebration of Berridge's 10th anniversary in October, which is sure to be a glittering occasion.

# Diamonds are forever

Elizabeth Taylor had one named after her; Marilyn Monroe was rarely photographed without hers and countless other women secretly long to own one...indeed it has often been said that diamonds are a girl's best friend.

The word 'diamond' is derived from the Greek 'adamas', meaning 'unconquerable'. They are made from pure carbon and are the hardest substance known to man. For years, diamonds have symbolised beauty and have inspired passion. Ice cool, stylish and chic, a well-cut diamond never fails to turn heads and impress.

At Berridges, our team has over 100 years combined experience in buying and selling diamonds and can guide you through the fundamentals that determine a stone's value. These are referred to as 'the four C's, and are:

## Carat

Often confused with size, carat is actually a measure of weight (one fifth of a gram). One carat is divided into 100 'points', thus a diamond of 25 points is said to be one quarter of a carat. High carat diamonds may appear brighter due to the prism effect of light travelling over larger distances.

## Clarity

All diamonds are individual and each bears its own unique identifying characteristics, often referred to as 'nature's fingerprints'. Many of these marks are invisible to the naked eye and can only be seen with magnification. The fewer blemishes and faults (known as inclusions), the rarer and more valuable the stone.

## Cut

Nature may determine a diamond's clarity, weight and colour, but it takes the hand of a master craftsman to set free the stone's sparkle, beauty and joie de vie. When cut correctly, light reflects from one mirror-like facet to another and disperses through the top of the stone. A diamond that is cut too deep or shallow loses light through the side and base, diminishing its brilliance.

## Colour

Diamonds may appear colourless and icy white, but some have subtle yellow or brown tones. Rare coloured diamonds also exist and can be blue, pink, orange or green. The scale for grading colour is based on the alphabet starting at D (colourless and the most valuable) ranging through to Z.

## A touch of sparkle

While a classic-cut solitaire will always be a timeless accessory, fashions come and go and the same is true in the world of diamonds. Current trends include diamonds set in platinum, emerald and princess cuts, four-claw settings and the classic full hoop eternity ring.

## Jewellery restoration - John Ramsay Jewellers

For that truly special occasion, Berridges is delighted to offer a bespoke design service through John Ramsay Jewellers. An exclusive restoration business based in Tunbridge Wells, the team at John Ramsay specialises in re-making and commissioning high quality jewellery for independent jewellers such as Berridges.

We can arrange to have individual pieces made to your own requirements, or even have existing gemstones remodelled and reset. Perhaps you require alterations made to a treasured antique brooch, or maybe you have an Australian opal that you would like mounted into a pendant. Specialising in platinum and 18 carat gold, John Ramsay Jewellers can even replicate a couture design you might have seen and admired. Let your imagination run free!

Whatever your requirements, you can be sure that the work will be carried out with the utmost care and precision.



John Ramsay Jewellers

## Who's who - the Berridges team >>



Justin Bryant - sales consultant

I've been in the jewellery trade for four years and have worked at Berridges for just over a year.

What I love most about my job is the fact that I'm constantly learning; I really enjoy the customer interaction, listening to what people want and then giving advice and helping them choose something special. My passion is for diamonds, and I'm currently studying to achieve The Gemmological Institute of Americas Graduate Diamond Diploma, which is recognised worldwide. I would also like to get more involved with the valuation side of the business.

In my spare time I'm heavily into music and enjoy DJ'ing, as well as sport. My ambition? To be the boss!



Lesley Chalmers - sales consultant

I've spent the last nine years at Berridges but have worked in the industry for many years around the world.

I was first introduced to jewellery in Zimbabwe, where I grew up. I began working in the business from the age of 28, and then moved to South Africa where I worked in jewellery retail for four years. The next 14 years were spent in the USA, and I joined Berridges upon my return to the UK.

Diamonds are my particular interest; I've studied them carefully over the years to learn what makes each one different and I have a thorough knowledge of restoration and repair.



Throughout my years at Berridges I've seen the company evolve, and I'm proud to be a part of this. All their jewellery is so different and has a certain style.

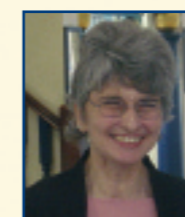
When I'm not working, I enjoy politics, the cinema, travel and golf.



Greta Riley - sales consultant

I've worked at Berridges for three years, before which time I never really took much interest in jewellery. Now I can't get enough of it! I enjoy giving advice, looking at different styles and colours to see what will suit each person. Working here has definitely taught me to appreciate jewellery - especially diamonds!

Most of my spare time is taken up with my grandson Joshua and I have another one on the way.



Jane Gee - sales consultant

I've been in the jewellery industry for eight years and joined the team about a year ago. I very much like the friendly atmosphere here. I also enjoy the personal touch, such as having carte blanche to freely express myself with the jewellery displays, something you just can't do if you work in a shop that's part of a chain.

Getting to know and understand what the client wants is important to me. I'm very interested in gems and love selling engagement rings. I especially get a buzz when a client returns to us to choose a wedding ring!

Outside of work, my passion is travel. I've been to Borneo, Australia, New Zealand, Java and China, to name but a few destinations.

Sara Carter - restaurant manager

I have been with Berridges for eight months. As a qualified Pastry Chef, I have a particular interest in producing fresh breads, cakes and pastries. After qualifying as a Chef, I worked in the industry for many years including The Belstead Brook Hotel in Ipswich.

I love the friendly, personal atmosphere at Berridges, it is much more enjoyable being able to have the freedom to express myself, which working in a large hotel you are not always able to do.

Louise, Caroline, Jean, Sue, Ann, Jane and Sara who are a great team to work with ably assist me.

