

Berridges Restaurant Review

Fresh homemade scones, baked fresh every morning. Sticky Toffee Pudding and Chocolate Fudge Cake are just tasters 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, 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 to bring some variety to the existing menu.

Here is a new recipe for you to try at home.

Roasted Cashew Nut and Beef Stuffed Aubergine With A Cheese Au Gratin Topping

Ingredients

3 medium aubergines	1 red pepper diced
400g minced beef	140g tomato puree
100g lightly roasted cashew nuts	100g breadcrumbs
30ml chopped parsley, thyme and oregano mixed	1 medium onion finely chopped
2 cloves of crushed garlic	salt and pepper
3 chopped and skinned tomatoes	200g grated cheddar cheese
1 courgette diced	olive oil
	1 tsp paprika
	1 tsp granulated sugar
	Pre-heat oven to 200c

Method

Cut off the stalk head then cut the aubergines in half lengthways. Scoop out the flesh, leaving 1/2cm wall to the sides of the shell. Dice Flesh.

Brush the insides of the aubergines with olive oil and place on a baking sheet. Put into a hot oven to bake for about 10-15 minutes or until slightly tender.

To make the stuffing – Sauté the onion, in a little olive oil, until soft. Add the garlic and minced beef. Continue cooking until all the beef has lightly browned. Add the diced pepper, courgette, chopped tomatoes and aubergine flesh. Cook until the vegetables start to soften but still have a bit of crunch to them.

Check the aubergines. If tender put to one side until ready to fill.

Add to the stuffing, the tomato puree, herbs, paprika and seasoning and a little sugar to taste. Finally add the breadcrumbs, cashew nuts and half of the grated cheese.

Stuff the aubergine shells packing the filling down in to them and finish off with the rest of the grated cheese sprinkled over the top. Place in the oven for a further 15-20 minutes or until golden and bubbling hot. Serve with side salad and garlic bread.

Any left stuffing can be used as sweet pepper filling or a lasagne filling.

Happy cooking!

Home cooking at Berridges Restaurant



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Pearls by Schoeffel



Christmas >>

Christmas will soon be upon us, and with it comes the chance to treat our loved ones to something just that little bit special. Berridges has a wonderful array of gifts that will inspire any discerning customer whether it is a unique Schoeffel South Seas pearl and diamond necklet at £7,700 or a fashionable Italian silver bracelet for £60. Why not treat the lady in your life to a pendant, ring or brooch from the Georg Jensen collection? This beautiful Danish range of jewellery features simple yet elegant lines that bring a touch of understated chic.

Berridges offers all customers a gift-wrapping service, and to help make Christmas that little bit less hectic we have late night openings on Thursdays throughout December. We will also be open on Sunday 12 and Sunday 19 December.

Berridges can be found at:
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Welcome to the second edition of the Berridges newsletter. It's been an extremely busy summer for us all at the shop. One of the highlights was the magnificent Georg Jensen exhibition, celebrating 100 years of this jewellery master's work. I do hope you were able to attend and enjoyed his work, past and present. The restaurant continues to thrive, and never fails to offer some wonderful culinary delights for our customers. We're bringing you another 'must try' recipe – the last one received a great reception.

Thank you for your continued support. We do hope you enjoy reading our latest newsletter, and look forward to welcoming new customers, as well as greeting the familiar faces.

The fun of the fair Basle World 2004

Spring is always an exciting time. The Basle World 2004 fair took place in April and is an annual showcase for the latest trends and designs in the jewellery world. It is always an eagerly anticipated event and both Angela and I attended the fair in Switzerland. Angela has a fantastic eye for new jewellery trends, and in particular sourced two inspirational new suppliers who stood out - Brigitte Ermel and Fope - whose collections will shortly be available at the shop. More detailed information on these wonderful 'finds' can be found inside.

Fope chain
18ct Gold and Diamond



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news >>

Celebrating 10 years of Berridges



Christopher and Angela Hardman

We are delighted to be celebrating our 10th Birthday this year. Back in 1994 David and Kirsten Berridge together with Angela and myself were certain we had a winning idea with the launch of our Dial Lane shop. There was a real need in Ipswich to provide a top quality, independent jewellery shop. Together we have proved this, but still cannot believe the extent of our success which we feel is in remaining independent, giving time to our customers and offering a level of service that goes that extra mile. Of course no business can succeed without its customers, and we would like to extend our sincere thanks to everyone who has supported us over the last 10 years. Looking to the future, we hope to build on the past and continue to grow as a company, remaining independent and always looking for special jewellery for our customers.



Brigitte Ermel

An exciting find from the Basle World fair, Brigitte Ermel's jewellery is luxurious and opulent and epitomises French chic. The collection, which has attracted much international acclaim, is designed and modelled by Brigitte herself, and made in her workshop near the Place Vendome in Paris.

Dynamic and passionate, Brigitte is an ambitious jewellery designer and manufacturer. Her simple sophistication demonstrates her talent for the harmony of shapes and colours, culminating in a design style that is bold yet feminine and elegant.

Brigitte graduated from France's prestigious National Institute of Gemmology – more for fun than in the pursuit of a career in jewellery – but soon found that her natural talent made it a logical step to move from pastime to profession. Her energetic enthusiasm meant she soon progressed from a tiny workshop into a sizeable team exporting her designs as far afield as the Middle East and Asia.



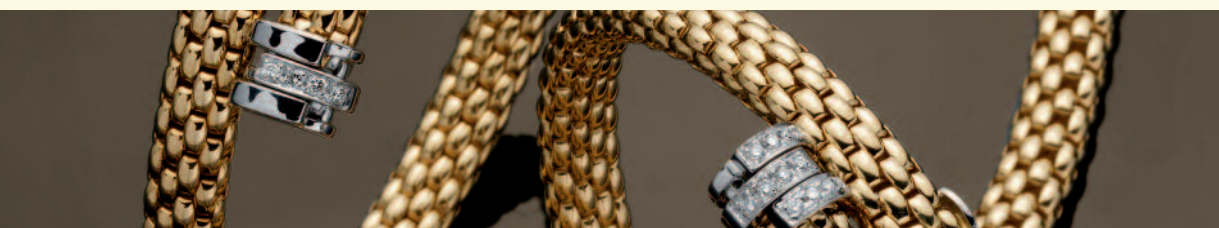
FOPE
GIOIELLI

Another remarkable discovery from the Basle World fair - and one that Berridges customers are sure to appreciate - is the FOPE range, designed by a family-run company of Italian master goldsmiths.

FOPE derives its name from the acronym of Fabbrica Oreficeria Preziosi Esportazioni, which stands for Factory of Precious Goldsmith Exports. Tradition, handicraft, competence and experimentation are FOPE's characteristic features – its designers have solid roots in history yet always look to the future for inspiration. Generation upon generation of the Cazzola family have helped transform FOPE into a luxurious and international brand, and as testimony to their success, this year is FOPE's 75th anniversary.

To mark this special anniversary occasion FOPE has launched the stunning 'Abissi' collection. Embodying FOPE's spirit with the search for new geometric shapes, the 'Abissi' range displays the ultimate in high-class craftsmanship.

Other FOPE designs include the The 'Masai' collection which is made up of necklaces, rings, earrings and bracelets in yellow and white gold covered with diamonds. The movement and lightness takes inspiration from the ancient battles between famous African warriors.



Diamonds are forever

Elizabeth Taylor had one named after her; Marilyn Monroe was rarely photographed without her's 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 word 'adamas' meaning 'unconquerable'. Made from pure carbon, they 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 Cs' 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 more rare and valuable the stone is.

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 vivre. 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 emerald and princess cut stones set in platinum. The original full hoop and five stone diamond eternity ring are still as popular as ever.

