

Zentveld's



News - Summer 2005



8 more medals in 2005...

What a year for awards! We are rather proud to have won the highest number of medals (6) at the 2005 Sydney Royal Fine Food Show national coffee competition and more recently, we were awarded the Champion Confectionary at the Hobart Royal Fine Food Show with our Gold medal for Dark Chocolate and Silver medal for Milk Chocolate espressobean. WOW.

new aprons now available...

If you haven't seen our new aprons yet, we can report that they're better quality, lightweight poly cotton & with a less expensive price tag. 4 styles available. We chose a new supplier - Australian made & owned of course.

embroidered shirts and caps....

Finally our range of summer black Tshirts, women's singlets and red & black caps have arrived. Order now whilst we have all sizes.

new zentveld's faces...

As you may know, Zentveld's have two new faces around our busy office & roastery. Chris brings creative design skills (don't tell me the website might get updated) and Nori is a real roast mistress in the making. As fulltimers' sharing the office and roastery duties, this leaves Michelle to get on with account management whilst Nicole works on new customer and trade ideas and production work where needed. Eaven joins us too as a factory assistant - helping lug the sugar & beans.

harvest time...

All hands are on deck as the local plantations reap their annual harvest. This much anticipated time of the year means we can dry process some of our own plantation's coffee beans, which means our customers can now order our rather exclusive, award winning, Reserve 01.

THE SYDNEY ROYAL FINE FOOD SHOWS NATIONAL COFFEE COMPETITION RESULTS 2005

ESPRESSO (SHORT BLACK) ERNEST ROAST RESERVE 01	 
PLUNGER COFFEE SINGLE ORIGIN METALLED MEDIUM DARK ERNEST ROAST	 
PLUNGER COFFEE OPEN CLASS METALLED MEDIUM DARK ERNEST ROAST	 

The Royal Hobart Fine Food Awards 19 -21 AUGUST 2005

GOLD MEDAL - PURE DARK CHOC COATED COFFEE BEAN
SILVER MEDAL - PURE MILK CHOC COATED COFFEE BEAN



zentveld's take on japan

Nicole & Rebecca from Zentveld's were recently invited to take part in a joint initiative between JETRO (Japanese External Trade Organization) and the Department of Primary Industries at the NSW premier's suit in Sydney. Our Japanese friends were immensely impressed by their presentation and showed genuine interest in Australia's finest G.M and pesticide free coffee. The chocolate espressobean were also a suprising favourite.



cafe profiles...

We are rather proud of our cafe customers, so each newsletter we will profile one or two of our favourites...

Vanilla Pod, Ascot, Brisbane

- a gorgeous cafe-deli with a distinctive range and obvious dedication to quality.

At Vanilla Pod you will find: specialty & birthday cakes delicious, homemade pastries & gourmet cakes homemade savouries & salads delicatessen & gourmet small goods Australian & International cheeses a selection of handmade couverture chocolates Catering Zentveld's award winning Ernesto Roast

For that 'et voila' or 'pleasant surprise' visit Vanilla Pod at: 119b Lancaster Road, Ascot
T: 07 3268 7285
E: enquire@vanillapod.com.au
W: www.vanillapod.com.au

vanillapod
at work

marketing merchandise

Over the last few months we have expanded our range of complementary marketing material. Please request any of the following :
cow poster - A3, A4 black & white original print
postcards - 2 styles, purple & white
A5 signs - logo plus ernesto, byron blend or fabulous coffee
A4 or A5 signs - awards, photo collage signs

Customer comment...

"My wife and I went to Byron earlier this year to Celebrate our wedding anniversary - whilst there we purchased some of your excellent Medium/Dark coffee at the Macadamia Castle. This has quickly become my favorite coffee - a superb cup! Unfortunately I made the last cup this morning and have no more... I found your website and have just faxed through an order form. Thank you for taking the time to invest in such a wonderful Australian coffee."

**ROASTING 100% FABULOUS LOCAL COFFEE
SUSTAINABLE . FAIR TRADE . PESTICIDE FREE**

Utopia - Bangalow NSW

Ross & Michael are renowned for their dedication - to flavour, outstanding quality, presentation and service, in a gorgeous space. Utopia has been showcased in many a fine food article and lucky for us locals, they're in Bangalow.

a menu that really focuses on taste all handmade (inhouse) tarts, pastries and sweet things seasonal tasting plates and salads simple food executed beautifully Zentveld's unique Utopia blend

breakfast or lunch Tues-Sun , dinner Fri & Sat nights.
T: 02 66872088
E: utopiacafe@bigpond.com.au



recipe of the month...
courtesy of Nori, an ex.chef of Italian heritage

Zentveld's Zabaglione

Ingredients:
6 egg yolks
1/2 castor sugar
1 cup masala sherry
1/2 cup white wine
1-2 zentveld's espresso coffee-freshly brewed

Method:
Whisk egg yolks and sugar until creamy. Add masala and white wine. Pour in coffee and mix well. Place in double boiler or in metal bowl over saucepan of simmering water. Whisk gently until thickened. Pour into espresso cups or serving glasses. Chill and serve with biscotti or savoiardi (lady's fingers) biscuits.