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Summer News Flash!!!

Summer time is here and our minds, bodies and clothing wander to outdoor mode as we seek sunny days and soothing nights. Braais, picnics and pool parties dominate the social calendar and even city dwellers (who don't have a big yard) enjoy entertaining friends and family on their patios and decks.

With some creativity, you can transform your summer wear into outdoor chic.

Loose fitting, lightweight clothes are perfect for outdoor summer entertaining, but can also make an elegant statement. Depending on the style, fabric and how they are accessorized, outdoor wear can be worn to an upscale event as well as fit in at a casual outing. Just make sure you are prepared to take full advantage of summer's best offerings by wearing The Supply Company's comfortable clothing range

Congratulations to the winners of the Backpacker competition:

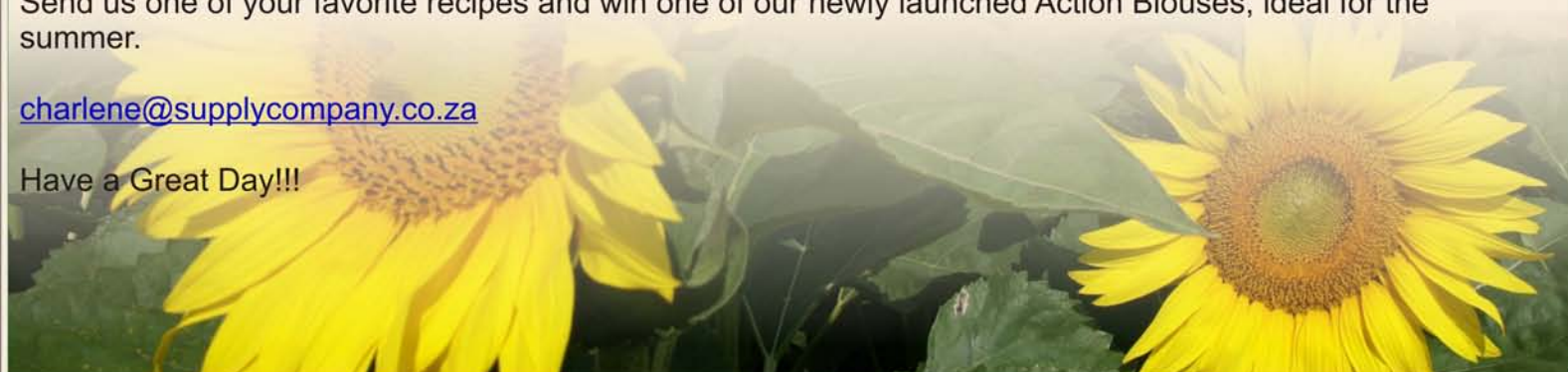
1. Carien Regenass - Rustenburg
2. Debbie Wafer - Nkwalini
3. Marina Pienaar - Bloemfontein
4. Wilmarie Mcintyre - Pretoria
5. Amelia v.d. Merwe - Montana Park
6. Neels Naude - Faerie Glen
7. Johan Schoeman - Florida Hills
8. Kobus Kriel - Robertson
9. Jaco Behrens - Kwaggasrand Pretoria
10. Mark Bretschneider - Florida - USA

Congratulations to Karin Mattheus, from Barberton, who won one of our Cooking Aprons, for sending us one of her favorite recipes (which you can see at our cooking section).

Send us one of your favorite recipes and win one of our newly launched Action Blouses, ideal for the summer.

charlene@supplycompany.co.za

Have a Great Day!!!



" The difference between the impossible and the possible lies in a person's determination "

-Tommy Lasorda

win a ladies Action blouse

Code: 106

A loose fitting lightweight Quantec blouse with a back vent. Cool and quick drying which makes this blouse ideal for any outdoor activity.

(Weight 105gsm)

(Quantec is a durable fabric that is 6 times stronger than any normal fabric)

Colour: Navy, stone & olive.

Size: S-3XL



"Supply Cooking"

Karin's favorite **Sweet Weet-Bix** Slice recipe:

- 5 Sanitarium Weet-Bix crushed
- 2 teaspoons baking powder
- 2 tablespoons cocoa
- 3/4 cup coconut
- 1 cup sugar
- 1 tablespoon golden syrup
- 200g margarine
- 1 teaspoon vanillia essence

1. Combine Weet-Bix, flour, baking powder, cocoa and coconut in a mixing bowl
2. Place sugar, golden syrup and margarine into a saucepan and simmer until sugar dissolves
3. Add vanilla essence and blend together
4. Pour the liquid blend over dry ingredients and mix together.
5. Press into a 20cm x 30cm lined baking dish.
6. Bake in a moderate oven, 180 degrees Celcius, for 15 minutes or until firm.
7. Ice with chocolate icing while still warm.

get cooking

send us your recipe with a photograph and stand a chance to

win!