

NEWS FROM LEWIS & COOPER

• PURVEYORS OF FINE FOOD AND WINE SINCE 1899 •

November 27, 2008

Churning out business expansion with speciality butters

A FORMER farmer's wife is determined not to let success slip through her fingers when it comes to expanding her new food venture.

Butter-Fingers was set up by Kairen [CORR] Dods, from Heighington, County Durham, just three weeks ago.

From a unit on the Dabble Duck Industrial Estate in Shildon, she blends top quality butter with a range of tasty ingredients such as locally-sourced herbs to produce handy-sized fingers for use by cooks wanting to add a quick burst of flavour to their dishes.

Plans for a quiet launch in the New Year were swept away after Kairen, 46, tested the waters with trial samples taken to potential outlets.

Award-winning fine food emporium Lewis & Cooper was the first to snap up Mrs Dods' range, encouraging her to bring forward her business expansion plans in time for Christmas.

Lewis & Cooper delicatessen manager Christine Garner said: "It's a very unusual product - very simple but very convenient. It takes a lot of time to create flavoured butters, but this is a great corner-cutter."

Mother-of-three Kairen, who was born in Singapore and brought up in an environment of exotic tastes and blends of flavours, drew on international inspiration for her Butter-Fingers range of 100g packs (priced at £1.99), which include basil and sun-dried tomato, garlic and flat leaf parsley and mixed milled peppercorns and sea salt varieties.

More versions are planned, employing roasted or smoked garlic and seasonal themes - look out for cinnamon and sultana next Christmas.

"I enjoy good food, but I know how time can be against busy cooks," she explained.

"So I searched for a formula that would combine cordon bleu quality with

convenience. Our range brings a touch of excitement to everyday meals – for example it's great added to pasta, baked potatoes, toasties and sandwiches.

“At the other end of the scale, they provide instant sophistication to dinner party dishes such as garlic mushrooms, baked fish or grilled steak ... the possibilities are endless.”

The products are on sale now in Lewis & Cooper's Northallerton store, where they went down a storm at an in-store tasting session on Wednesday [26].

Now Mrs Dods says Butter-Fingers may well outgrow its small production unit in the New Year; she also hopes to begin employing staff in the spring.

To contact Kairen Dods, call 07795-027117 or email kairenjdods@fsmail.net

Forthcoming in-store tastings in December include:

Grumpy Mule Coffee Tasting, Wednesday 3rd, 10am-4pm

Just Puds, Wednesday 3rd, 10am-3pm

Lacey's Cheese, Wednesday 10th from 10am

Hunters and Frankau cigars, Wednesday 17th, noon-4pm

Codorniu Rioja and Cava, Thursday 18th, noon-4pm

Perrier Jouet Champagne, Friday 19th, noon-4pm

Thorman Hunt fine French wines, Monday 22nd, noon-4pm

Fells Burgundy, port and Madeira, Tuesday 23rd, noon-4pm

L&C's own pudding wines, ports and whisky, every Saturday until Christmas

NOTES TO EDITORS

· Please find attached jpg pictures showing Kairen Dods at Lewis & Cooper with some of her Butter-Fingers range.

· For press inquiries, please contact Gareth Dant on 01609 760059 or 07929 869269.

· The Northallerton store is at 92 High Street, telephone 01609 772880; a second store can be found in Yarm, within Strickland & Holt at 44 High Street, telephone 01642 802147. The Northallerton store is normally open 8.30-5.30 Monday-Friday, 8am-5.30pm on Saturday and 10am-4pm on Sunday, but from now until Christmas it will open until 8pm on Thursdays and Fridays.

· Lewis & Cooper stocks 35,000-plus lines, including its multi-award winning hand-made plum puddings, luxury iced Christmas cakes and massive range of world-famous hampers. For more details of these, and of their many awards, please visit www.lewisandcooper.co.uk.

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