

Merry Christmas Lovers! Welcome to our second newsletter! We have lots of goodies for you in this edition. If you would like more information about any of the stuff we have included, or if you have any comments in general, please let us know at kat@sandmcafe.co.uk

s&m News: What we've been up to lately..

Sleeping Out!

Every year, here at s&m we do what we can to help support Centrepoint, a local charity dedicated the support of young homeless people in London. This year was no exception as some of our team members wrapped up warm and stayed out all night serving tea and coffee to the participants of this year's annual Centrepoint sleepout. After a freezing cold night outside with no sleep, it was straight back to the café to start serving free breakfast to some of the 450 people that took part, including our very own boss, Kevin Finch. This year, the event raised over £150,000 for the charity!



Susan and Camilo serving free tea and coffee

Website of the year

EXCITING NEWS!!! We have been short-listed for a website of the year award and we have made it into the final two! Please visit www.sandmcafe.co.uk

And follow the link to **VOTE FOR US!** It only takes a second....



Christmas Parties

I'm sure you've got the point, but one more time: **IT'S CHRISTMAS!**

We're filling up fast, so make sure you book soon to avoid disappointment!

Have a look at our website to see the menu. NOW AVAILABLE a **Children's Christmas menu**. Bring the kids for some festive celebrations!

For more info, or to book your Christmas party get in touch at

events@sandmcafe.co.uk

Have a little Grace

One of our team members recently left us to pursue an incredibly noble cause. Grace Flora Smith is in Ghana to train with Re-cycle, a charity whose mission is to collect secondhand bicycles and ship them to Africa. These bikes help health/AIDS workers reach remote villages.

Grace and her partner Jason have gone to Africa to front a scheme in Dodowa, Ghana called the **Ezetela bicycle workshop**. This facilitates vocational training in skilled trades for young adults and children in the local area, as well as providing over 400 bicycles to people. Grace and her husband are in Ghana to train the first wave of mechanics and administrative staff.

You can see photos of what they are up to by visiting:

www.flickr.com/photos/coffeemakesitbetter

For more information about Re-Cycle, please visit:

www.re-cycle.org



Their work will support and expand the project as it receives a second shipment of bikes from the UK, due to arrive in January 2010. Their work will infinitely improve the lives of hundreds of people in the area. It's an amazing dedication to an invaluable cause and we are oh so proud!

Things to do at Christmas

There are lots of things to do in London, especially at this time of year. Here are some of the things we're up to, to give you some ideas!

Portobello Winter Festival

The Portobello Winter Festival is a great way to get you in the festive mood. Come along for free film screenings, dance workshops, Santa's grotto and the famous market where you can be really organised (yes, this could be the year!) and do all your Christmas shopping. Running on **Wednesdays from the 25th of November to the 16th of December: 4pm-9pm**. Once you have worked up an appetite with all the dancing and shopping, come to s&m at **268 Portobello road** for Christmas dinner!

Just e-mail portobello@sandmcafe.co.uk

to book.

For more details about the festival, please visit:

www.westlondonliving.co.uk/portobello-winter-festival

Nowhere Boy

We clearly have too much time on our hands with all the film watching... as s&m are also collaborating with Sam Taylor-Wood's upcoming film about the childhood of the late great John Lennon - **Nowhere boy**. As part of this partnership, we will be running **competitions** in the cafes for some **AMAZING prizes**. Make sure you come in and take part.



Great British Grub supports Great British Film

Once again s&m are joining up with the East End Film Festival. It's not till the week starting **22nd April 2010**, but discussions have begun and we were too excited not to tell you! s&m will be the official sponsor of the British strand - the largest in the festival. We will be running lots of competitions and activities from our cafes so keep an eye out for updates and make sure it's a date in the diary. For more info, visit www.eastendfilmfestival.com

Here's a quiz to start you off!

The Isle of Dogs was used to portray what Vietnamese city in 'Full Metal Jacket'?

- Ho Chi Minh
- Hue
- Hanoi
- Danang

The first correct answer will win 2 FREE tickets to an EEFF Gala!

Please email kat@sandmcafe.co.uk with the subject heading EEFF

Sausage Trivia:

Which country prides itself on being the world's largest producer of false teeth and sausage skins?

- Hungary
- Hungary
- Liechtenstein



E-mail your answers to kat@sandmcafe.co.uk with subject heading TRIVIA.

The first 5 correct answers will receive £20 in funny money valid at any of our cafes!

Congratulations to our last prize winners!

James Parker, Jane-May Cross, Louisa Smith, Andrew Mackay, Mark Stone



Creating Magic

Here at s&m, we have been lucky enough to be working with **Fay Presto** and some of the most promising magicians from the magic circle. The response from you was fantastic so we're going to keep them in the cafes for a while. You can find them at **Smithfield** on Monday, Thursday and Friday lunchtimes. They will also be at our **Leadenhall** café on Monday and Tuesday lunchtimes throughout December and at large Christmas parties.

We also hosted our first 'Magical Entertainment' night at Leadenhall, which was **AMAZING**. Make sure you book early for the next one, coming up on the **14th of January**, as tickets are very limited. Not to be missed!

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The BME

s&m have partnered up with the British Music Experience at The O2 arena. This is a great thing to do with family or friends, with something there for everyone. Give it a go, and if you love it (which I'm sure you will!) you can join their **membership scheme**, which gives you loads of great stuff including a **25% discount at our O2 café!**

Give it a try and let us know what you think. For more information or to book tickets, please visit:

www.theo2.co.uk/inside/the-o2-bubble.html



IndigO2

IndigO2 is the hidden gem within The O2, the smaller entertainment venue next to the arena under The O2 roof. Coming up for your Christmassy pleasure is the **'Merry Xmas Everybody Tour'** with 23rd, T-Rexstacy and Mud II, but if you present your ticket in our café at the o2, we will give you 25% off!

For more information about IndigO2, or to buy your tickets for Merry Xmas Everybody, please visit:

www.theo2.co.uk/indigo2

Winter/Christmas recipe:

Pork sausage with sage and cider gravy. Served with black pudding and leek mash.

Serves 4. Takes about 30 minutes.

Ingredients:

- 8 premium pork sausages
- 15ml (1tbsp) Oil
- 2 large sprigs fresh sage roughly torn
- 1 Onion, peeled and thinly sliced
- 1 Clove garlic, crushed
- 125ml (1/4 pint) Sweet cider or apple juice

For the mash:

- 100g (4oz) Black pudding, cut into cubes
- 900g (2lb) Potatoes, cut into cubes
- 2 Leeks, sliced
- Splash of milk
- Knob of butter

Method:

1. Peel potatoes. Place into a pan, cover with water and boil for about 15 minutes until soft. During the last 8-10 minutes add the leeks. Meanwhile fry the black pudding until crisp.
2. Drain the potatoes and leeks and mash with milk and butter. Mix in the black pudding.
3. Heat oil in a pan and gently pan cook sausages with sage, onion and garlic, turning frequently until well golden.
4. Add cider and allow to boil and reduce slightly to create a thin tasty gravy. (If the gravy is a little too bitter, add a pinch of sugar).
5. Serve sausages with a mound of mash and moat of gravy!