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Newsletter

Available Mow! NEW CATALOGUE



Contact 3P office to request your copy.



SB959 HEAD SCAN THERMOMETER NO TOUCH

- 1 second measurement
- 32 group memory
- High fever alarm
- Body surface temperature measurement
- LCD display
 R/R \$69.99





LIVING TEXTILES



3PC WOODEN BRUSH SET

LT2

GOOSEY GOOSEY 3PK WASHCLOTHS

LT12 W/S \$12.12 RRP \$19.99



CUDDLY BEAR 3PK WASHCLOTHS

LT11

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TOWEL

LT9

W/S \$24.24 RRP \$39.99

W/S \$21.21 RRP \$34.99

GOOSEY GOOSEY HOODED **TOWEL**



GOOSEY GOOSEY FOLDABLE WATERPROOF CHANGE MAT



PRAM BLANKET



GOOSEY GOOSEY SHARPA PRAM BLANKET

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LT13

LT14 W/S \$33.33 RRP \$54.99 W/S \$27.27 RRP \$44.99

LT15 W/S \$27.27 RRP \$44.99



LT16



(COCKATOO/KOALA)



AVA THE FAWN RATTLE



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W/S \$24.24 RRP \$39.99

LT17 W/S \$24.24 RRP \$39.99

LT22 W/S \$16.96 RRP \$27.99

LT23 W/S \$16.96 RRP \$27.99



LT24 W/S\$24.24 RRP\$39.99 W/S\$24.24 RRP\$39.99



LT25



LT26 W/S \$24.24 RRP \$39.99



LT20 W/S \$21.21 RRP \$34.99

LIVING TEXTILES



LT21 W/S \$21.21 RRP \$34.99





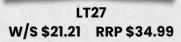
MY FIRST DOLL VIOLET



DENIS THE DINASOUR LINEN TOY (LARGE)



LT19 W/S \$24.24 RRP \$39.99





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WHEEL (BLUE)

LT28 W/S \$21.21 RRP \$34.99

LT1 W/S \$18.18 RRP \$29.99

LT6 W/S \$12.12 RRP \$19.99

LT3 W/S \$13.93 RRP \$22.99



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MULTI-SURFACE TEETHING WHEEL (SAGE)

TEETHERS WHALE CLOUD



TEETHERS STAR CLOUD

LT4 W/S \$13.93 RRP \$22.99

LT5 W/S \$10.90 RRP \$17.99

LT8 W/S \$9.08 RRP \$14.99

W/S \$9.08 RRP \$14.99



DUMMY CHAIN

LT29 W/S \$9.08 RRP \$14.99







Australian distributor of SIMPKINS TRAVEL SWEETS

J61	MIXED FRUIT DROPS 200g	J71	COFFEE 175g
J62	TROPICAL FRUIT 200g	J72	APPLE RASPBERRY CRANBERRY 200g
J63	ORANGE LEMON GRAPEFRUIT 200g	J73	RHUBARB CUSTARD 175g
J64	STRAWBERRY & CREAM 200g	J74	MANDARIN & LIME 175g
J65	MIXED MINT 200g	J75	TROPICAL SUGAR FREE 150g
J66	BARLEY SUGAR 200g	J76	MIXED FRUIT SUGAR FREE 150g
J67	BUTTERSCOTCH 200g	J77	FOREST FRUIT SUGAR FREE 150g
J68	BLACKCURRANT 200g	J82	LEMON HONEY CHAMOMILE 175g
J69	FOREST FRUIT 200	J88	CAPPUCINO SUGAR FREE 175g
J70	CITRUS LEMON SOUR CHERRY 200g	J92	EUCALYPTUS LEMON 175g NEW!

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EC - Ear Candles 1pr R/R 9.99

EC4 - Ear Candles 2pr R/R \$18.99

ECB - Ear Candles 1pr (Display of 12) R/R \$9.99ea

ECDOZ - Ear Candles 72 pairs (bulk buy) R/R \$6.99ea











Stock up on hot water bottles!
Item No: SB810
Hot Water Bottle 2L BS 1970:2012
WS \$6.06 RRP \$9.99
Carton Qty - 20

ONE PAN DINNERS...

Marry Me Chicken Orzo

Ingredients

650g (1.4 lb) Chicken breast (about x4), Skinless and boneless. Chopped

1tbsp Olive oil, Or oil from sun dried tomatoes jar

3 Garlic cloves, Peeled and crushed

170g (6 oz) Sun-dried tomatoes (in oil), Drained

1tsp Oregano

2tsp Paprika

250g (9 oz) Orzo

650ml (2.75 cups) Hot chicken stock

150ml (0.75 cups) Double cream

50g (2 oz) Parmesan, Grated

120g (4 oz) Spinach

Freshly ground black pepper

Instructions

In a large, deep-frying pan, heat the oil over a medium heat. When it's hot, carefully add the chicken pieces. Cook for 5 minutes stirring occasionally until all sides are starting to colour.

Reduce the heat and add the garlic, sun-dried tomatoes, oregano and paprika. Stir for 3-5 minutes until the garlic

Add the orzo, stock, and some pepper and give everything a good stir and put the lid on. Cook for 10 minutes, stirring occasionally, until the orzo is almost cooked.

Turn the heat to the lowest setting add the spinach and cream and stir very well for 1-3 minutes until the spinach is wilted and the cream is heated through. Check the chicken is cooked through.

Turn off the heat and stir in the parmesan.



Ingredients

300g (11 oz) Broccoli, Cut into very small pieces

1 Onion, Peeled and chopped

2tbsp Olive oil

500g (1.1 lb) Gnocchi, I used dried

25q (1 oz) Cornflour, See notes

300ml (1.25 cups) Milk

300ml (1.25 cups) Crème fraîche

75g (3 oz) Parmesan cheese, Grated

1tsp Wholegrain mustard

1tsp Garlic granules

Sea salt and freshly ground black pepper

Instructions

Preheat the oven to 200°C/400F fan, 220°C/425F

Put the broccoli, onion and 1 tbsp of the olive oil, with plenty of salt and pepper, into a shallow roasting tin. Stir to coat with the oil. Roast for 10 minutes.

Add the gnocchi, the remaining oil and stir well. Return to the oven for 10 minutes.

While it's in the oven, mix the cornflour with just enough of the milk to make a smooth paste in a small bowl.

Then stir in the crème fraîche and whisk until smooth. Add the rest of the milk and whisk again until smooth.

Add two thirds of the parmesan, the mustard, garlic granules and more salt and pepper.

Add the creme fraiche mixture to the roasted gnocchi, stir through and sprinkle the remaining Parmesan on top. Bake for a further 10 minutes.







