

SUNDAY 10 MAY 2026

MOTHER'S DAY

may newsletter



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JoOlley

EC - Ear Candles (1 pair)
R/R 9.99

EC4 - Ear Candles (2 pair)
R/R \$18.99



NEW

EC06 - Ear Candles
(Display of 6 pairs) R/R \$9.99ea

ECDOZ - Ear Candles
(Display of 12 pairs) R/R \$9.99ea

ECB - Ear Candles (72 pairs - bulk buy)
R/R \$9.99ea



Winter Essentials

SURGICAL BASICS



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<p>HWB22 PUPPY HEAT PACK SILICONE BEADS R/R \$14.99</p> 	<p>HWB23 BUNNY HEAT PACK SILICONE BEADS R/R \$14.99</p> 	<p>HWB24 RACCOON HEAT PACK SILICONE BEADS R/R\$14.99</p> 
<p>HWB25 FOX HEAT PACK SILICONE BEADS R/R \$14.99</p> 	<p>HWB26 PENQUIN HEAT PACK SILICONE BEADS R/R \$14.99</p> 	<p>HWB27 TIGER HEAT PACK SILICONE BEADS R/R \$14.99</p> 
<p>HWB3 HOT WATER BOTTLE COVER KNIT RED HEARTS R/R \$9.99</p> 	<p>HWB4 HOT WATER BOTTLE COVER KNIT BLUE R/R \$9.99</p> 	<p>HWB6 HOT WATER BOTTLE COVER KNIT DOG R/R \$9.99</p> 
<p>HWB97 HOT WATER BOTTLE COVER GREEN HEART R/R \$9.99</p> 	<p>HWB98 HOT WATER BOTTLE COVER KNIT RIPPLE DESIGN R/R \$9.99</p> 	<p>HWB99 HOT WATER BOTTLE COVER KNIT FUSCHIA R/R \$9.99</p> 
<p>HWB100 HOT WATER BOTTLE COVER KNIT PLUSH PUTTY R/R \$9.99</p> 	<p>HWB101 HOT WATER BOTTLE COVER KNIT GREY SNUGGLE R/R \$9.99</p> 	<p>HWB102 HOT WATER BOTTLE COVER PLUSH STEEL BLUE R/R \$9.99</p> 

<p>HWB103 HOT WATER BOTTLE COVER PLUSH PINK HEART R/R \$9.99</p> 	<p>HWB112 HEAT BAG RABBIT SILICONE BEADS 25cm R/R 24.99</p> 	<p>HWB113 HEAT BAG DOG SILICONE BEADS 25cm R/R 24.99</p> 
<p>HWB104 HOT WATER BOTTLE COVER PLUSH FLORAL R/R \$9.99</p> 	<p>HWB116 HEAT BAG PIG SILICONE BEADS 25cm R/R 24.99</p> 	<p>HWB117 HEAT BAG KOALA SILICONE BEADS 25cm R/R 24.99</p> 

LEMON CURD CAKE

100g cream cheese, room temperature
 3/4 cup lemon curd
 125g butter, room temperature
 2/3 cup brown sugar
 2 eggs
 1 & 1/3 cups self-rising flour
 1/2 cup hazelnut meal
 1/2 cup milk



Step 1

Preheat oven to 180C or 160C fan forced. Grease and line an 11.5cm x 22cm loaf pan.

Step 2

Whisk cream cheese in a large bowl until smooth. Add lemon curd and whisk until combined.

Step 3

Using an electric mixer beat butter and sugar until light and fluffy. Add eggs 1 at a time and beat until combined. Add flour, hazelnut meal and milk and stir to combine.

Step 4

Spoon 2/3 of batter into prepared pan. Top with all but 1/4 cup of lemon curd mixture. Cover with remaining batter. Dollop reserved lemon curd mixture and swirl with a bread knife.

Step 5

Bake for 1 hour or until cooked when tested with a skewer. Cool cake in pan for 5 minutes. Cool cake on wire rack. 😊

Happy Mother's Day





EXCLUSIVE Australian distributor of SIMPKINS TRAVEL SWEETS

J61	SIMPKINS MIXED FRUIT 200G	J69	SIMPKINS FOREST FRUIT 200G
J62	SIMPKINS TROPICAL FRUIT 200G	J70	SIMPKINS CITRUS LEMON SOUR CHERRY 200G
J63	SIMPKINS ORANGE LEMON GRAPEFRUIT 200G	J71	SIMPKINS COFFEE 175G
J64	SIMPKINS STRAWBERRY & CREAM 200G	J72	SIMPKINS APPLE RASPBERRY CRANBERRY 200G
J65	SIMPKINS MIXED MINT 200G	J73	SIMPKINS RHUBARB CUSTARD 175G
J66	SIMPKINS BARLEY SUGAR 200G	J74	SIMPKINS MANDARIN LIME 200G
J67	SIMPKINS BUTTERSCOTCH 200G	J82	SIMPKINS LEMON HONEY CHAMOMILE 175G
J68	SIMPKINS BLACKCURRANT 200G		

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SUGAR FREE varieties...

J75	3P SIMPKINS SUGAR FREE TROPICAL 175G
J76	3P SIMPKINS SUGAR FREE MIXED FRUIT 175G
J77	3P SIMPKINS SUGAR FREE FOREST FRUIT 175G



Product Spotlight



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PILL 32
PILL CUTTER
TRANSPARENT
R/R \$6.99



PILL41
PILL BOX
WEEKLY 2/DAY
24x12x2cm
R/R \$15.99



SB810

2 LITRE HOT WATER
BOTTLE
R/R \$9.99



SB827

ICE COOLING TOWEL
LARGE 100x30cm
R/R \$12.99



SB840

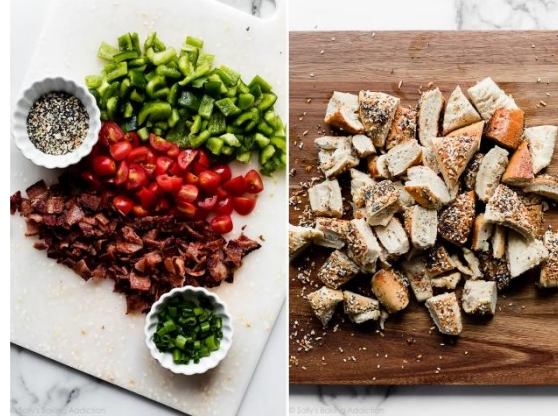
HEAT PACK CORDUROY
18x38cm
R/R \$19.99



SURGICAL BASICS

BREAKFAST BAGEL CASSEROLE

3 day-old everything bagels, cut into bite-size pieces (about 6 cups)
1 bell pepper, chopped
3/4 cup (113g) quartered cherry tomatoes (or chopped regular tomato)
6 slices cooked bacon, chopped
9 large eggs
1 and 1/2 cups whole milk
1 and 1/2 cups shredded cheese
1/2 teaspoon ground mustard
1/4 teaspoon salt
1/8 teaspoon freshly ground black pepper
170g full-fat cream cheese, cut into pieces
chopped shallots (garnish)



1. Preheat the oven to 375°F (191°C). Generously grease a 13-inch baking pan or similar size casserole dish.
2. Layer the bagel pieces, chopped pepper, tomatoes, and bacon into the dish. Whisk the eggs, milk, cheese, ground mustard, salt, and pepper together in a large bowl. Pour evenly over bagel mixture.
3. Top evenly with pieces of cream cheese and sprinkle with everything bagel seasoning, if using.
4. Bake for 40-50 minutes or until centre is set and edges are golden brown. Remove from the oven and allow to cool for 10 minutes before topping with shallots.
5. Cover leftover casserole tightly and refrigerate for up to 1 week.



HAPPY
Mother's
Day