

July NEWSLETTER

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3P

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GT668
GOODTHINGS
 DIGITAL TRAVEL
 LUGGAGE SCALE
 R/R \$17.99



<p>T028 – 4pce TENDER EYEBROW EYELASH KIT</p>	<p>T031 – 2pk TENDER DERMA PLANE FUZZ REMOVER</p>	<p>T078 – 2 asst TENDER MINI TWEEZERS 7cm</p>	<p>T116 – 15cm TENDER BATH SPONGE ROPE GREEN</p>
<p>T124 – 38cm TENDER SILICONE BACK BRUSH GREEN</p>	<p>T172 – 30pk TENDER BOBBY PINS BLONDE</p>	<p>T173 – 21cm TENDER DETANGLEF BRUSH BLUE</p>	<p>T174 – 23cm TENDER SHOWER BRUSH HANGING GREEN PURPLE</p>
<p>T192 – 24pk TENDER BRIGHT PONYTAIL HOLDERS</p>	<p>T193 – 24pk TENDER PONYTAIL HOLDERS ASST</p>	<p>T556 – 32pk TENDER NAIL POLISH REMOVER WIPES</p>	<p>TSD – display 24 TENDER COMB MARBLE 6 x 4 STYLES</p>
<p>TSD1 – 6pk TENDER COMB SHOWER DARK MARBLE 23cm</p>	<p>TSD2 – 6pk TENDER COMB SHOWER LIGHT MARBLE 23cm</p>	<p>TSD3 – 6pk TENDER COMB HALFMOON DARK MARBLE 12cm</p>	<p>TSD4 – 6pk TENDER COMB HALFMOON LIGHT MARBLE 12cm</p>

Tender™

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>HWB26 PENQUIN HEAT PACK SILICONE BEADS R/R \$14.99</p> 	<p><i>Stay Warm</i></p> 	<p>HWB27 TIGER HEAT PACK SILICONE BEADS R/R \$14.99</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> 

HWB104

HOT WATER
BOTTLE
COVER
PLUSH
FLORAL
R/R \$9.99



HWB116

HEAT BAG
PIG
SILICONE
BEADS
25cm
R/R 24.99



HWB117

HEAT BAG
KOALA
SILICONE
BEADS
25cm
R/R 24.99



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JoOlley

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

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

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





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





NEW ARRIVALS:

Magnetic Copper Rings & Bracelets



SB572

6 Designs | Display of 12

WS \$145.44 RRP \$19.99



SB573

12 Designs

Display of 24

WS \$145.20

RRP \$9.99

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ROASTED SWEET POTATO, CARROT & BROCCOLI SOUP

INGREDIENTS

500g sweet potato, peeled and chopped
1 onion, finely chopped
2 carrots, roughly chopped
1 bulb of garlic, top end cut off
4 tbsp Olive Oil
500g Broccoli (stems included), roughly chopped
1litre of vegetable stock
2 cups water
Salt and pepper to taste

METHOD

Step 1. Preheat the oven to 180°. Place the chopped sweet potato and carrot on a baking tray. Drizzle over the 3 tbsp of olive oil and rub over the veggies. Sprinkle with salt and pepper. Wrap the bulb of garlic in foil and place on the baking tray with the sweet potato and carrot. Place in the oven for 40 mins or until cooked through.

Step 2. Roughly chop the broccoli and set aside. Once the vegetables are roasted, remove from the oven and set aside. Allow the garlic bulb to cool.

Step 3. Using a large pot, add 1 tbsp of olive oil and the chopped onion. Place on medium heat for 2-4mins until the onion turns translucent.

Add the roasted sweet potato and carrot and squeeze out the roasted garlic into the pot. Add the broccoli, vegetable stock and water and bring to a simmer. Simmer for 15mins.

Step 4. Remove from the heat and using a stick blender blend until smooth.

Serve with a drizzle of olive oil/cream, salt and pepper. Enjoy!



CHOCOLATE & CARAMEL BUTTERNUT SNAP TARTLETS

INGREDIENTS

250g Arnott's Butternut Snap Cookies
380g Nestle Caramel Top N Fill
200g milk chocolate melted
gold sugar to decorate, optional

METHOD

Pre-heat oven to 180 degrees Celsius (fan-forced).

In batches place 6 biscuits over each hole of a twelve-hole patty pan tin. Bake for 2-3 minutes or until soft.

Remove from the oven and then quickly and carefully press softened biscuits into the patty pan holes. Allow to cool for a few minutes. Remove the biscuits from the patty pan tin and set aside on a serving plate. Repeat the process with the remaining biscuits in batches of 6.

Place the Caramel Top N Fill into a bowl and whisk until smooth and creamy. Spoon the caramel filling into the biscuit moulds and top with a small amount of melted chocolate.

Store in an airtight container in the fridge for up to 5 days.

QUICK
& EASY

