

New Year

What a great Christmas, the weather was not brilliant but reasonably settled and warm. I trust that each and everyone had a safe, exciting and enjoyable break and you are all rested and ready to achieve great things in 2005. Everyone is now back to work and the factory is getting busier. As I have said previously we have manufactured more kitchens in the past year than ever before, and it would appear that 2005 will continue that trend with several kitchens in the pipeline and more to be finalised. It is noticeable that granite tops are becoming more popular. These give an exceptional look to a kitchen and are certainly a feature. With the introduction of the silestone range, a man made product, this has vastly complimented an already impressive granite range of tops. The cost is becoming more competitive and is realistically priced and affordable. Call us to see the range available.

Joiners

Joiners as with other skilled tradesman seem to be reducing in numbers at a far greater rate than can be replaced by apprentices. Apprentices, however small in number, are completing their training and moving on. We will continue to train apprentices whatever the outcome, but it is disheartening to put the training in place only to see the benefit go elsewhere. Here at Prestige we are privileged and fortunate to have a stable base of qualified and highly skilled joiners who thrive on producing joinery of the highest quality.

For information please contact us on the following:

NEWSLETTER

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To Care - Granite

Granite is a durable material which has scratch, stain and heat resistant properties but still needs to be looked after. Normal kitchen utensils will not scratch but diamonds, tungsten and gemstone will. Normally granite should not stain but some are more porous than others so do not store containers of oil or margarine on the surface. Prolonged exposure will stain granite. Wax regularly using a wax based polishing compound or an aerosol polish such as Mr Sheen or Pledge to build up a resistance. Beware of very hot items, saucepans or frypans which may cause cracking or crazing and use a cutting board when cutting. Use hot soapy water to clean. Window cleaning products provide a streak free finish.



Prestige Joinery is proud to have been involved with Essential Foods and we wish Debra, Jenny and the team all the best for the future. Come along to the Railway Station pull up a chair relax and enjoy the first class fare in spectacular surroundings.