

3 MAY 2020

THE BOTTLE TOP

WWW.THEBOTTLETOPNOTTS.CO.UK - @THEBOTTLETOPNOTTS



SNEAK PEEK OF WHAT'S INSIDE:

RAW SNICKERS RECIPE

*COFFEE CHAT WITH
BOTTLE TOP CO-OWNER
ANTHONY PRESTON*

*OUR LATEST STOCK
UPDATE*

VE DAY CELEBRATIONS

Friday 8th May marks the 75th celebration of VE day, albeit a strange one this year we for one will be celebrating social distancing style.

The Frame Breakers will be streaming music live from their Facebook page, starting at 4pm with a sing along of "we'll meet again" followed by music from local artists from 4.30-7pm. We will be decorating our front garden and tucking into a delicious picnic.

The traders of Ruddington have been working together to bring you a hamper to celebrate the occasion, you will find lots of locally produced goods such as Sausage rolls and cake from The Black Cat Cafe, bread, jam and fruit from us at The Bottle Top, local beer, Ruddington's very own Ruddy Fine hand rub and coffee from locals The Splitscreen Coffee Company. As well as lots of local treats, Alex has been working her magic crocheting 100's of rainbows to add. There will be sunflower seeds from Home of Gardens and some activities for the kids too. You can order your hampers now from www.ruddingtonvillagemarket.co.uk (order deadline 9pm Wednesday 6th)

www.thebottletopnotts.co.uk
[@thebottletopnotts](https://www.instagram.com/thebottletopnotts)
Zero Waste | Craft Beer

Raw Snickers Bar

HEALTHY, INDULGENT & PLASTIC FREE! VEGAN FRIENDLY AND REFINED SUGAR FREE

COURTESY OF WENDY L ROSE
WWW.MUMMYLIFESTYLEBLOGGE
R.WORDPRESS.COM
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INGREDIENTS

base:

1 cup roasted peanuts
1 packed cup dates or date paste
6 tbsp cacao powder
2 tbsp pure maple syrup
1-2 tbsp Water

Salted date caramel

2 packed cups dates or date paste
2 tbsp cashew butter, (can use peanut butter)
Pinch Himalayan pink salt
1tbsp coconut oil melted

Topping

roasted peanuts
coconut sugar
chocolate drops.

METHOD

Base:

Combined all the ingredients for the base in a food processor until you have a sticky date consistently.

Scoop up the base mixture and flatten down on to baking paper. (wetting hands slightly will make this easier)

Put a piece of baking paper on top to help flatten down. Make around 9 inch long and 4 inch wide, about half inch thick.

Set in fridge for at least 30 minutes.

Salted Caramel:

Blitz all ingredients in a food processor until a caramel is formed

Place on top of the base, smooth down so flat and even, but thicker than the base.

Topping

Top with peanuts and chocolate drops (leaving some drops aside for melting). push gently into the caramel.

Set in the fridge for 1 hour.

Remove from the fridge and cut into 6-8 bars,

Finish by melting remaining drops and drizzle over the bars,

Store in fridge, will last 3-4 days or pop in freezer up to 2 months.



COFFEE CHAT:

ANTHONY PRESTON CO-OWNER OF THE BOTTLE TOP

Tell us a little about yourself and how The Bottle Top came around?

Originally i grew up in Whiston, Prescot, where i ran my first pub at the age of 18, i always missed working for myself having spent 12 years in financial services. When Alex was due to go back to work after maternity with our first daughter i suggested instead we quit and move in to a pub in Lancashire. We stayed there for 2 years and ran a mobile bar company alongside a community pub until an opportunity to progress into the role of area manager presented itself. i looked after 16 pubs for just over a year until one day a property we were fond of presented itself on the high street in Ruddington and we decided to go for it. We have discussed opening a shop for a good few years while in the pub trade but never found the right opportunity.

Lots of people comment on how The Bottle Top is quite an unusual set up, whats the inspiration?

Its not actually a new idea, once upon a time there was a news agent in Ruddington that served thirds of beer while your browsed for your supplies and back in the day pubs would sell fruit, veg and even game. Hunters would hang their catches above the bar while they drank and often the most trade would be done in the village pub. At first i think it took us a little bit of time to find our feet and work out everything but now as we approach the year it all seems to work nicely.

What is your role in the day to day running of the business? Do you and Alex do a little bit of everything or have separate roles?

I am the resident beer taster and am mostly responsible for sourcing and ordering the beer as well as working in the shop Thursday- Saturday. I often speak to clients and suppliers and select the fruit and veg too. Beer is my passion and has been for some time, my tastes have changed somewhat over the years and i really appreciate the skill and effort of craft brewers.



Do you have plans for the future of The Bottle Top. Can you let us in on any secrets?

I think as time goes on you will naturally see more and more of our own beer. We have been spending some time this year brewing under the guidance of local brewery Magpie and experimenting at home. Its something we think we can really get into in the future. In terms of the shop itself there are things we would like to upgrade and add but the biggest challenge will be the space at the rear of the shop. We have some scope to do something with it so i think that will be our next big project.

How have things changed for you during COVID-19?

I have taken on the responsibility of running the shop full time in a period where business has accelerated, It is a daily challenge to collect supplies, add products and keep up with demand. I think I am the most tired I have been for a long time but I wouldn't change any of it. The shop has become my space and the support I have had is way above what I could have asked for. COVID-19 has been a worrying time for us all I think, but its been a pleasure to serve the community and our customers during all the madness.



COFFEE CHAT:

ANTHONY PRESTON CO-OWNER OF THE BOTTLE TOP



The Bottle Top turns 1 on Sunday 10th May, what has this first year been like for you?

It has all been a bit of a blur to be honest. It has been emotional, I came from a low point before we opened the shop and felt a lot of dissatisfaction and now I am probably at my happiest and most content. In this year I feel like I have been able to bring something a little different and show people how good beer can be, I have certainly made lots of friends so far. I feel proud that we have been able to do this while working with our customers to tackle their food waste and plastic consumption in a friendly way. It hasn't all been plain sailing, lots of things have happened, and at times we have definitely panicked and questioned if we were doing the right thing. Who would have known in our first year we would be working through building sites and pandemics!

What is your favourite all time brewery and why?

Well this is a really difficult question for me, I change my mind on a regular basis, there are so many brilliant craft brewers out there. For the last year I have really been enjoying Falmouth based Verdant, Cheltenham's Deya and our very own Neon Raptor. They produce hop forward, modern hazy beer which is my go to tipple.

So you are relatively new to Nottingham. What do you think of the craft beer scene here?

We have some great brewers here in Nottingham for example Black Iris brewery, Neon Raptor, Liquid Light, Magpie and Totally Brewed all of who produce some delicious and varied beers that I love. However, the demographic in Nottingham is some way behind cities like Sheffield, Manchester and Leeds, I think there will be some really exciting things to come for Nottingham and the craft beer scene.

Out of the beers you currently have, what is your number 1 pick?

Ah that's tough, I am a real big fan of lots of beer so I will give you a few.

Bottle Conditioned- Thornbridge - Myddle

Pale Ale- Verdant- Headband

IPA- Staggeringly Good- Little Arms Big Hugs

DIPA- Pollys Brew- Humble Clairvoyance

NEIPA- Overtone- V3 Citra Mosaic

Sour- Vault City- Raspberry Skies

Stout- Grounding Angels- Mr Stouty Pants

Trappist- Tynt Meadow

German- Augustiner Brau

Finally, tell us one thing about yourself that most people don't know.

Apart from once being the world record holder for eating dry cream crackers and Jaffa Cakes (hmmmm ok?) I have also broke the same wrist twice, by falling off the monkey bars.



STOCK LIST

03/05/2020

FREE DELIVERY NG11 WITH £10 MIN SPEND (ALL OTHER AREAS GET IN TOUCH PRIOR TO ORDERING) - ALL ITEMS ON OUR WEBSITE ARE AVAILABLE FOR COURIER SERVICE UK WIDE.

PLEASE PLACE ALL FOOD ORDERS VIA EMAIL AT: **THEBOTTLETOPNOTTS@OUTLOOK.COM**

WE WILL PRICE YOUR ORDER AND CONFIRM A DELIVERY TIME/COLLECTION SLOT.

PAYMENTS CAN BE MADE VIA BACS/PAYPAL DETAILS OF WHICH WILL BE FORWARDED ON CONFIRMATION OF YOUR ORDER. ZERO-WASTE REFILLS ARE STILL AVAILABLE IN STORE.

**PLEASE NOTE OUT HOURS OF OPERATION ARE NOW
MONDAY-SATURDAY 10-3**

Tomato	Grapes
Broccoli	Jumbo Oats
Brown Onion	Hazelnut Muesli
Red Onion	Brown Basmati Rice
Spring Onion	Cous Cous
Pepper	Chickpeas
Garlic	Red Lentils
Swede	Green Lentils
Cauliflower	Walnuts
Aubergine	Hazelnuts
Cabbage	Redskin Peanuts
Parsnip	Almonds
Avocado	Cashew Nuts
Closed Cup	Coffee Beans
Mushrooms	(ground available)
Sweet Potato	Chia Seeds
Jacket Potato	Mixed Vine Fruit
Potato Sacks	Bombay Mix
Carrots	Banana Chips
Leek	Apple Rings
Cucumber	Apricots
Courgette	Cranberries
Red Apples	Dates
Green Apples	Chilli Powder
Pears	Cinnamon
Lemon	Turmeric
Orange	Paprika
Clementine	Ground Ginger
Grapefruit	Bicarbonate of Soda
Plums	Citric Acid
Banana	

Local Runny Honey
Local Set Honey
Lemon Curd
Raspberry Conserve
Strawberry & Champaigne conserve
Orange & Whiskey breakfast conserve
Chilli Jam
Caramelised Red Onion Chutney
Tomato Chutney
Horseradish Sauce
BBQ Sauce
Brown Sauce
Tomato Sauce
Just Oils- Stir Fry
Just Oils- Chilli
Sauce Shop-
Every Day Chilli
Sriracha
Beetroot Ketchup
Buffalo Hot Sauce

Eggs (From Tuesday)
Plain Flour (Fri)
Self Raising Flour (Fri)
Bread Flour (Fri)
Fresh Yeast (Fri)
Bread

zw REFILLS

Laundry Liquid
Fabric Conditioner
Washing up liquid
Hand Wash
Washing Powder
Anti Bac Surface
Cleaner
Shampoo
Conditioner

Toilet Roll
Dishwasher Tablets
Washing Up Soap
block
Toothpaste Tablets

Geoorganics

Mouthwash Tabs
Toothpaste Tabs

Bamboo Toothbrush
Bamboo Inter-
dental brushes

Hand Soap Bar
Travel Soap Bar
Cleansing Bar
Shaving Bar
Shampoo Bar
Conditioner Bar

Wooden Dish Brush
Wooden Brush head
replacement
Compostable cleaning
cloth
Coconut Scrub Pad
Coconut Dish Brush
Loofco Dish Pad

Cotton Face Scrubbies
Cotton Wash Cloths
Heavenly Rose-Cleanser
Earth Concious Deodrant
Loofco Body Loofa
Bamboo Cotton Swabs

Bees Wax Food Wraps:
Keep Leaf Food Wrap
Keep Leaf Snack Baggie
Stainless Steel Straw
Straw Cleaner
String Shopping Bag
Bamboo Fork
Bamboo Knife
Bamboo Spoon
Coconut Bowl
Coconut Spoon
Neon Cactus Coffee Cup
Ocean Water Bottle

GIN

Red Smiths Rose Old Tom
Red Smiths Apple
Slingsby Navy
Brentingby London Dry
Brentingby Pink
Brentingby Rakki

