

2016 / 2017

rockgas™
nelson blenheim

Summer Newsletter

**Happy holidays & best wishes for 2017
from all of the team at Rockgas Nelson & Blenheim!**



Harry believes in Santa Claus ... hope he's on Santa's 'good' list!

If you're near our office the week before Christmas,
feel free to call in and say hello to Harry,
he will be looking handsome in his Christmas outfit.

We hope you are all safe and well following the Kaikoura earthquake. It was a terrible event, but hopefully it will bring communities closer together and we will all support each other through this tough time. Especially, our thoughts are with our customers in Ward & Seddon.

Rockgas Nelson and Blenheim want to wish you all a wonderful summer and festive season. To show our appreciation to our loyal customers that have supported us throughout the year, our Rockgas drivers will be giving out free coffee vouchers with their December deliveries. We would like to thank Zink Café BBQ's & Heating in Richmond and The Vines Village Café in Blenheim.

zink
CAFÉ • BARBECUE • HEATING



Holiday delivery dates

To all holiday home owners: remember to order your gas early so it gets delivered before you arrive on holiday. Please call the office if you are unsure of your delivery day.

**SOME SCHEDULED DELIVERY DAYS MAY BE ALTERED
DUE TO THE STATUTORY HOLIDAYS**

Holiday office hours

Closed all statutory holidays,
otherwise 8am – 4.30pm Mon-Fri.

**Don't forget to get your orders to us no later than 2pm
the day BEFORE your delivery day.**

Local support

It has been our pleasure to support the following local charities:

- Fostering Kids
Marlborough Fun Day
- Marlborough Annual
Going Bananas Stage Show
- Jack Inglis Friendship Hospital
& Cancer Society Nelson
Charity Golf Tournament
- Daffodil Day 2016
Cancer Society Nelson
- Special Olympics
Nelson Quiz Night



Rockgas opening hours are Monday to Friday 8am – 4.30pm

Ph: 03 546 6336 (Nelson) or 03 577 9717 (Blenheim).

www.rockgasnelson.co.nz



Tic Tok (the Zink Morrie) has had a makeover. The new red roof matches the Premium Red Weber Q's available only at Weber Specialist Dealers - Zink Café BBQ's & Heating, 2 Champion Road, Richmond (03) 544 0929.

Van And A Man

vanandamannelson@gmail.com

0223757795



- Furniture Removal
- Courier Service
- Rubbish Removal
- Distribution

Kendall and Helene can help you with all Weber BBQ's, accessories and heating requirements. Zink also have 9kg Rockgas swap bottles available, perfect for the BBQ.

We recommend Ali from Van and a Man for all your delivery requirements. Ph: 022 375 7795. Email: vanandamannelson@gmail.com.



Helpful tips following an earthquake EYES, EARS, NOSE SAFETY CHECK

It is a timely reminder to us all that following an earthquake there are certain safety checks for your gas cylinders that should be carried out. It is the resident's responsibility to carry out these checks and to arrange for repairs to be done.

EYES: Observe Does anything look out of place? Are the cylinders still upright and on their concrete pads? Have the safety chains broken away from the wall? If the regulator is hanging loose, turn the gas off immediately! Are the pigtails still connected and intact? If not, turn the gas off immediately!

EARS: Listen Can you hear a hissing sound? This could be a split in the hose or possibly a broken valve. Turn the gas off immediately!

NOSE: Smell Can you smell gas? If so, turn the gas off immediately!

Weber NZ's easy baked glazed ham

PREP TIME: 15 minutes COOK TIME: 90 minutes DIFFICULTY: medium SERVINGS: 10-12 people IDEAL FOR: gas & Q's

Ingredients

- 5-6kg cooked leg ham

Glaze

- 1 cup marmalade
- 1 cup brown sugar
- ½ cup pineapple juice
- 1 tsp mustard powder

Method

- 1: Preheat your gas barbecue for 10 minutes for indirect cooking.
- 2: Using a sharp knife cut the skin of the ham. Cut directly down the centre and around the knuckle so the skin is easy to remove later.
- 3: Place the ham in the centre of the barbecue and set the control knobs to the roast setting.
- 4: Cook the ham for 45 minutes or until the skin is starting to separate at the centre.
- 5: Make the glaze while the ham is cooking. To make the glaze, place all the glaze ingredients into a medium saucepan. Cook the glaze on the side burner or stove top over a high heat until just boiling. Then reduce the heat to low and simmer for 10 minutes making sure to stir the glaze every few minutes to prevent the bottom from burning.
- 6: Remove the glaze from the heat and set aside until needed.
- 7: Remove the skin from the ham and score the fat in a diamond pattern. Make sure not to cut too deep as you only want to allow the fat to render and not the flesh to dry out.
- 8: Liberally apply a layer of the glaze over the ham. Continue to cook the ham for another 15 minutes.
- 9: After the 15 minutes has passed apply another coating of the glaze. Cook for another 15 minutes or until the ham has reached an internal temperature of 60°C.



Contact Us

Ph: 03 546 6336 (Nelson) or 03 577 9717 (Blenheim)

Corner of St. Vincent and Parere Streets, PO Box 740, Nelson

Check out our website www.rockgasnelson.co.nz

Download the CONTACT GAS APP.



If you would rather receive future newsletters by email, please contact us on sales@rockgasnelson.co.nz