

DCV NEWSLETTER

JANUARY 2012

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Customer Service:

Phone:
250 952 - 4460

Toll Free:
1 800 282 - 7955

Fax:
250 952 - 4431

Email:
DCVCustomerSer@gov.bc.ca

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BEST WISHES FOR THE NEW YEAR!

The holiday season came and went in a flash and here we are in 2012.

Now is the time to reinstate your resolutions. There are still some agendas and day planners available at the DCV to help you keep organized. To purchase them, please go to the [Dated Products](#) category in the DCV Online Store.

To help with your fitness goals, check out our [Fitness Accessories](#). Our favourite items include a lightweight [wicking towel](#) and an insulated [water bottle bag](#) made of hemp. Stay strong in your resolutions, at least until mid-February when the next wave of tempting chocolate hits!

In less than a week many people around the world will be celebrating Chinese New Year on January 23. The celebration lasts 15



days with different festivities occurring each day.

In Chinese culture, the colour red is considered an auspicious colour, and it is worn especially throughout the holiday. People who celebrate the start of the Chinese calendar also make sure to wear new clothes on new year's day to symbolize abundance and a new beginning.

The DCV has two stunning red [silk scarves](#), a red [cotton tote](#) featuring Gitksan art, a red [leather business bag](#), and some red day planners, all sure to look stylish if not bring you luck!

Whether you celebrate Chinese New Year, have already starting planning your next Christmas, or consider the Canucks to be your only religion, we wish you a great start to 2012!

GREEN TIP

An easy goal for the new year is to bring in your travel mug when you visit the coffee shop. Many of us have got into the habit of bringing in reusable bags to the grocery store, and now is the year we will routinely use our travel mugs.

WHERE IS RALPH? CONTEST WINNER

Each newsletter in 2011 had an image of Ralph hidden in it. Last month we asked readers to submit the locations of where Ralph was in each issue. The winner of the draw for a hand painted holiday ornament is Darlene Kehn. The contest will run again in 2012, so keep your eyes peeled for an hidden image of Ralph in this issue, and all subsequent 2012 issues. Congrats again to Darlene!



FEATURED PRODUCTS



Glass Candle Holders

Crafted by hand and featuring a shimmering iridescent finish.

#9999700466 \$19.95



Brown Moon Mask Blanket

The black blanket was such a hit that we brought in a rich brown version!

#9999847081 \$79.95



iPoint Pencil Sharpener

Battery powered with an auto sensor that turns off when pencil is perfectly sharpened.

#7520561005 \$19.75



Blueline Daily Journal

An elegant journal with a hard cover and 1/2 hour intervals.

#7530081651 \$34.75



Vacation Schedule 2012

Simple layout to keep track of hours.

#9999840748 \$17.95



Package of Key Tags

Package of key tags. The tops pop open for easy insertion of material.

#7520241021 \$3.95



Swiffer Duster Refill

Fits both the extended handle and original handle Swiffer dusters.

#7920014035 \$12.75

FEATURED ITEM: *Cranberry and Pepper Preserve*

This tasty [Cranberry and Pepper Preserve](#) (#9999840122, \$7.95) is perfect for winter dinners. Try serving the preserve on crackers, with chicken, in a hot turkey sandwich, on top of a cream cheese brick, or with a baguette, meat and cheeses on a tapas plate. A pinch of cayenne adds a bit of kick to this jelly and it can be used as a topping to spice up pound cake, pancakes and yogurt throughout the year. This recipe for baked brie in pastry is an easy yet impressive appetizer.

Ingredients:

- *1 large sheet of puff pastry dough or one tube of refrigerated crescent dinner rolls
- *one 125 mL jar of Cranberry and Pepper Preserve
- *1 round of brie cheese (do not remove rind)
- *1 large egg, lightly beaten
- * crackers

Preparation:

Preheat oven to 350° Fahrenheit (205° Celsius). On a ungreased baking sheet, lay out the puff pastry or the crescent rolls into two flat squares. They should be large enough to cover the circumference of the brie cheese. Place the cheese on centre of one square of dough. Spread Cranberry and Pepper Preserve on the top of the brie. Place remaining square of dough on top of cheese round. Fold bottom edges of dough over top piece, cut off excess and press to seal completely. Brush outside with beaten egg. Bake 20 minutes or until golden brown. Serve warm with crackers.



The subtly spicy Cranberry and Pepper Preserve gives a great balance to the creamy brie encased in a flaky crust.

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