

The Zenan Zip

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*Bringing The Best In
The World Of Glassware*

Choose IT. Design IT. Love IT.



All you need is love! This month in the Zip, we're showing our love through ideas on how to cook with beer, wine and chocolate pairings, and by discussing core values. We also have a teaser for next month's highly anticipated trend report.

Name that Glass!



Here at Zenan we're constantly expanding our glassware lineup to better serve our clients. We're now offering a new whisky glass, yet one question remains: what should we call it? So we are currently holding a contest: for all of March, you can send in name suggestions to info@zenan.ca, and the chosen name's creator will receive a \$50 Visa gift card. The winner will be featured in our April issue, time to get creative!

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Beer Trivia

- Belgium has the most individual beer brands of any country: they have 400 different brands!

Flavour Discovery: Beer in the Kitchen



You can do more than just grab a beer when you're in the kitchen, you can make it a key player when cooking! Here are some ways you can incorporate your love of beer for the ones you love.

Use it in a batter- using beer in a batter intended for frying adds an overall lightness. Beer suggestions would be a pale or amber lager/ale.

Deglaze a pan- by using beer to deglaze a pan you can make a quick sauce for sautéed or roasted items. Try not to reduce your beer, as it will become very bitter. Beer suggestions would be delicate or intense beers (match the dish!) with a low-bitterness.

Make dressings and marinades- add beer to salad dressings and marinades for grill-worthy items. For example, a more acidic beer can play the role of vinegar in a salad. Beer suggestions for a dressing would be a pale, low-bitterness beer, while for a marinade you can use amber or brown beers.

Indulge in desserts- utilize beer in your cakes and pastries! Fruit beers are also great in fruit compotes or sauces. You can also make beer the main attraction: drop a dollop of ice cream in it. Beer suggestions would be sweet stout and fruit beers.

From Barrel to Bacchus: Wine and Chocolate

Is there anything more classic, or delicious, than wine and chocolate?

White Chocolate – pairs well with sweet white wines or ice wines. Try it with a Riesling.

Milk Chocolate - pairs well with red wines, as long as they aren't too dry. Try it with dessert wines.

Dark Chocolate- pairs well with rich red wines. Try it with a Cabernet Sauvignon.



Whisky Q&A

Q: Are older whiskies better?

A: Whisky is barrel-aged to smooth out a new spirit, and to gain flavour from the wood of the barrel. The longer the whisky is in the barrel, the more flavour it will gain. But there is a balance; too much aging and the whisky will become dry and woody.



Our Promise to our Clients



We work
for you.



Our clients are our number one priority, and we strive to provide the best service and customer care to them. All members of the Zenan team conduct themselves according to our core values and guiding principles.

- Customer Centered
- Quality and Excellence
- Innovation and Collaboration
- Inclusivity and Diversity
- Respect and Caring
- Integrity and Accountability
- Social Corporate Responsibility

We uphold a high production standard, making sure your final products are of a high caliber. We also keep our green focus at the fronts of our minds, by using epoxy biodegradable inks, UV based organic inks and technology, as well as filtering and re-using the water used during our manufacturing process.

International for Ambiente

It's time for Zenan to go international for Ambiente, the leading consumer goods trade fair! From February 9-13 in Frankfurt, Germany, glassware manufacturers and other consumer sectors get a chance to showcase their new products for 2018. This is where the trend setting occurs and inspiration for the year is born. Stay tuned to see the highlights and yearly trend report in our March issue!



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