

# utumn 2016

## In with the new!



By now you might have visited the salon and seen our new look for Pure Hair. If not, then you're in for a treat.

Over the past five years since opening in Malvern we have outgrown our original seating arrangement. To continue to cater to our growing client base without compromising on the luxury experience you have come to expect, we had to make some changes.



Even welcome change has its challenges! The salon had to close for a week to complete the refit. We worked hard to clear the room on Friday evening ready for work to begin first thing Saturday morning.



Claire's husband, Ian, worked tirelessly over the next week to complete everything in time for us to re-open the following Friday. It was no mean feat! But we're delighted with the results.

Eight seating stations now run down the centre of the room enabling us to cater to more clients without the salon feeling overcrowded. Our reception desk and waiting area is tucked neatly in the window bay and the sinks are out of the way against the back wall.

We're enjoying working in the new layout and hope that you'll love the changes we've made when you're next in!



## Autumn Makeup

Keep that summer glow through Autumn with Yaz's latest look achieved with our fab mineral make-up range, Youngblood.

Even out skin tone with a tinted moisturiser . Don't be nervous about only using a tint, any blemishes can be covered with the Ultimate Concealer. Lightly contour and bronze with *Sundance* from the Mineral Radiance range, its slight shimmer will give you that gorgeous summer glow.

*Blossom* from the Pressed Mineral Blush adds a hint of colour to cheeks and for the eyes simply apply Youngblood's Eye-Mazing Eyeliner in *Gris* across the lash line of the eyelid. Finish off the eyes with Outrageous Lash Mascara in *Blackout*.

*Rosewood* Lipstick with *Promiscuous* Lip gloss over the top completes the look.



TLC with Fuente's M&P

You might love the sun, sea and sangria, but your hair really doesn't. Fear not, we have the perfect product to get your hair back on track as we move into autumn. Fuente recently launched their amazing M&P (Moisture and Protein) range and we have totally fallen in love with it in the salon.

Available as a Conditioner and Treatment both are packed with moisture and protein. They really nourish and strengthen even the driest and most unruly hair. Perfect for helping hair recover from all that summer sun, salt and chlorine. It's also ideal for softening grey, Asian and Afro-American hair. Enjoy a little autumn TLC from Fuente.

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## **Boho Wedding Style**

Festival and boho style weddings are very on trend this season. Loose curly/messy buns and chignons are perfect for these hip weddings and are the height of fashion. Dress up the look with a classy bit of hair jewelry or beautiful flowers for that late-summer feel. Here we have a beautiful example recently created by senior stylist Adrianne.



# Eat Seasonably– Butternut squash with spinach and bacon

### Ingredients

- 3 x 400g butternut squash, halved lengthways through the stalk, discard seeds and fibres
- 2 tbsp olive oil
- 150ml water
- salt and freshly ground black pepper
- 200g smoked bacon lardons
- 2 leeks, sliced
- 250g chestnut mushrooms, quartered
- 100g baby spinach
- 100ml double cream
- 75g Parmesan cheese, freshly grated
- freshly chopped parsley, to garnish



1. Preheat oven to 200°C (180°C fan/400°F/Gas 6). Put the squash cut side up in a large roasting tin and drizzle over the oil. Pour the water around them, season with salt and freshly ground black pepper, and roast in the oven for 45 minutes or until the flesh is soft. Set aside and allow to cool slightly.

2. Meanwhile, put the lardons into a dry frying pan and stir over a medium heat until the fat comes out. Add the leeks and cook slowly for 10 minutes or until soft. Add the mushrooms and spinach and stir together over a high heat for 10 minutes or until the spinach has wilted and the mushrooms are nearly cooked.

3. Remove the pan from the heat, stir in the cream, some salt and freshly ground black pepper, and half the cheese. Scoop out some of the cooked squash, leaving a 2cm (3/4in) border inside each squash case, and stir into the spinach mixture. Spoon the mixture into the squash cases and sprinkle over the remaining cheese.

4. Bake for 20–25 min until golden on top and heated through. Garnish with a sprinkle of parsley and serve.

## **Pure Hair–Colour**



Warm, rich tones are leading the way this Autumn. Chestnut browns highlighted with gold for a warm, earthy feel. Platinum blonde's softened to a beige flesh-toned blonde. Or what about going `*Bronde'*, a combination of brown and blonde that's a celebrity hit this season. It warms skin tone whilst adding depth and a sun-kissed feel. Meanwhile reds are light and subtle with terracotta, champagne and cinnamon taking centre stage.

We can achieve all these shades and more with our amazing all-organic colours from Fuente. There are seven different base colours, Blonde, Brown, Silver, Violet, Gold, Copper and Red which are all inter-mixable, meaning that the real range of colours is almost unlimited. Once we find your perfect mix, you can even take it home with you to refresh your colour between appointments!

Why not pop in for a complimentary colour consultation and find out what will work best for you!

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