

# Parkers Preserves

Contributed by btp

PARKERS PRESERVES Home made

using the freshest fruit and vegetables, locally sourced and fairly traded wherever possible.

About us:

We have been making preserves for a number of years and have now decided to turn our hobby into a commercial venture.

About our produce:

We only use the freshest ingredients that we source from local farmshops/farms and farmers markets, the only preservatives we use are vinegar & sugar.

We do not use any additives, flavourings or colourings, and use fair trade ingredients where ever possible.

All our products are home made in small batches; because we do not use colourings there may be variations in the colour of the chutneys/pickles/sauces but this does not affect the taste.

As most chutneys and pickles are tastier after about 3 months, you might want to keep them for a while before you eat - if you can wait that long!

Once opened, our products can be kept in a refrigerator or cupboard if you wish.

Products:

Just added:

Apple & Sultana Chutney  
Christmas Chutney  
Chilli Chutney  
Tomato & Garlic Chutney  
Hot Chilli Dipping Sauce

Pickles & Chutneys 373gms £2.50 each:

Spiced Apple  
Spiced Orange  
Spicy Tomato Pickle  
Tomato and Garlic  
Mango (not for the faint hearted!)  
Mango Sweet & Spicy

Sauces 250ml £2.50 each:

Tomato and Basil  
Sweet & Sour  
Tomato Sauce

Pickled Onions 497 grms £2.50:

Spiced Pickled Onions  
Chilli Spiced Pickled Onions

Payment and postage:

Products can be posted via Parcel Force/Royal Mail

Please contact me for P&P costs.

You can pay by PayPal or personal cheque

Contact:

Brian at Parkers Preserves on 079 4995 3662

Brian posts on Downsizer as btp