



THURSDAY COTTAGE

H A N D M A D E P R E S E R V E S

Welcome to the latest Thursday Cottage newsletter. You may notice some small changes in our image - we have decided to give the company a warmer and arguably more contemporary look, with a new letterhead, advertising material and website.

Please go to www.thursday-cottage.com if you have internet access. Here there is a host of information about our history, the factory, and the large range of products that we make. Although we haven't produced any new products this year, we have several we are working on and the factory team continue to make some extremely good preserves.

After a kinder frost free spring, we are also looking at a super set on the fruit trees that we have in the organic orchard at Trewlands. Last year was a near disaster after the April frost, so we will welcome back a good harvest of organic plums and quince with open arms this year.



We get excited about our products on a fairly regular basis and I am delighted to let you know that Tayberry is back. The Tayberry (shown left) is a very flavoursome edible fruit, without the tartness of Loganberry, and it also makes a very fine jam.

Tayberries were created in the early 1960s and are a cross between blackberries and raspberries. Their name comes from the Tay Valley where they were first developed.

We have also recently produced a new batch of rhubarb and orange jam from the forced Timperley Early rhubarb variety. It is frankly quite delicious and we would highly recommend it to anyone who loves rhubarb as an indulgent treat.

We pride ourselves in the unusual products we make. Our blood orange and pink grapefruit marmalades are two other good examples of what makes Thursday Cottage so different to our competitors.

We also believe that the fact that a team of four ladies still hand fill all our jars with the finest ingredients is one reason why we have such delicious products and such loyal customers.

Thank you all very much for your continued support.

