

ALL-NATURAL  
PREMIUM INGREDIENTS  
VERSATILE  
IN-SEASON  
FARM-GROWN



The PRESERVATORY

Dry storage • 18 Month Shelf Life  
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THEPRESERVATORY.COM



## OUR STORY

We be 'jammin'...all year round at The Preservatory – a place for creation!

A farm created artisanal food production company, specializing in seasonal preserves. The Preservatory preserves are made in copper kettles using traditional cooking methods and innovative flavour pairings. Using 'at their peak' in-season fruits, much of which is grown right here in the Fraser Valley of beautiful BC, Canada. The Preservatory clean label, all natural preserves, do not contain pectin and we use just enough sugar to keep them safe on the shelf.

Our delicious and versatile preserves are meant for pairing and sharing; served on a cheese board, as a glaze for roast meats or simply alongside fresh baked scones.

Our preserves, which are far from ordinary, take old favourites to new heights and different flavours are created for each season, highlighting the in-season locally grown fruit found at other farms throughout the province of BC in Canada.

The Preservatory is owned and operated by trained chef and cookbook author, Lee Murphy. Her flair for flavour pairing and dedication to local, farm-fresh ingredients led her to the creation of the Preservatory's unique line of artisanal preserves, which have gone on to win awards, and are sold around the world.

We've been proudly making fruit shine since 2002 and look forward to sharing our delicious creations with the you!



LEE MURPHY,  
Founder&JamMaker



## SEASONAL CREATIONS

**Spring** creations capture the essence of the season, when the farm is lush and the greenhouse is in full bloom. Rhubarb, strawberries, cherries, raspberries, and blueberries, are bursting with flavour.

**Summer** creations capture the essence of the season, when the sun warms the breeze and the farm is abundant with fresh fruit. Plums, crabapples, apricots, peaches, and tomatoes are ripe for the picking.

**Fall** creations capture the essence of the season, when the air is crisp, the orchard is a riot of colour and the vineyard harvest begins in earnest. Figs, apples, pears, and cranberries fill our copper pots.

**Winter** creations brighten chilly winter days while the earth is frozen and the farm is at rest, with juicy tropical sweetness. Pink grapefruit, pineapple, and blood oranges are transformed into sweet artisanal preserves.

The Preserveatory preserves shine in the deli merchandised alongside cheeses for the perfect pairing. Our 'clean label' preserves are all natural, non-gmo & do not contain pectin.

110g jar - 12 per case - 140 cases per pallet



FIG & WALNUT  
WINE

PAIRS PERFECTLY  
with STILTON

Our fortified walnut wine & plumped figs. Heavenly with blue cheese & prosciutto.

INGREDIENTS: Figs, sugar, red wine fortified with green walnut infused brandy, lemon juice.



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BLUEBERRY &  
BOURBON

PAIRS PERFECTLY  
with PIAVE

Perfect over vanilla ice-cream, grilled salmon or alongside game meats.

INGREDIENTS: Blueberries, sugar, bourbon, lemon juice.



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RHUBARB &  
VANILLA

PAIRS PERFECTLY  
with CAMEMBERT

Tart rhubarb balanced with a hint of vanilla bean. Delicious with buttermilk scones.

INGREDIENTS: Rhubarb, sugar, lemon juice, vanilla beans.



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PEACH JALAPEÑO  
& TEQUILA

PAIRS PERFECTLY  
with QUESO FRESCO

Juicy peaches, spicy jalapeño & a hint of tequila—your fish tacos will never be the same!

INGREDIENTS: Peaches, sugar, jalapeño, lemon juice, tequila.



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ORCHARD PEAR &  
PINOT NOIR

PAIRS PERFECTLY  
with CAMEMBERT

Pears & wine both very at home on a cheese board; try as a decadent tart filling.

INGREDIENTS: Pears, sugar, Pinot Noir, lemon juice, cinnamon.



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PINK GRAPEFRUIT  
& CHAMPAGNE

PAIRS PERFECTLY  
with MARSCAPONE

A fabulous pink treat for lazy Sunday brunch; scone and high tea worthy!

INGREDIENTS: Grapefruit, sugar, apple juice, Champagne, lemon juice.



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