

Tiptree Jams and Preserves – Fruit



Strawberry

The original Tiptree Jam. Strawberry jam was the first jam made at Tiptree back in 1885 and is still a favourite today.

Made with Strawberries grown on the Tiptree farm this conserve has a delicious and classic taste.

Black Cherry

This conserve is made from plump fruit chosen for its sweetness. This gives the conserve a strong but subtle flavour. Made with 45g of fruit per 100g.

Blackcurrant

Grade I Blackcurrants are packed into every single jar of our Blackcurrant conserve. In fact the only ingredients in this 'extra jam' are Blackcurrants and Sugar meaning this conserve has unusually high fruit content. Made with 60g of fruit per 100g.

Victoria Plum

This distinctive deep red-brown coloured conserve is made solely from Victoria Plums grown on the Tiptree farm that are hand sorted and de-stoned before being cooked. A full textured jam with a deliciously sweet flavour.

Apricot

Our Apricot conserve is made with the finest sun-ripened Spanish apricots. The large fruit pieces give this delicious jam a home made feel. Quality is Wilkins' main priority and by working closely with the growers over many years we are able to ensure that only the best fruit is used for Tiptree Apricot conserve.

Sweet Tip Raspberry

The best selling Raspberry conserve from the Tiptree Range. Premium Scottish raspberries are gently cooked with sugar in small batches to create this delicious rich marmalade with pips.

All of these delicious jams are available from:
Harvey Brothers, Tregenna Place, St Ives, Cornwall, TR26 1SB
01736 795 073
www.stivesmeat.co.uk