



ELGIN HARVEST

Preserves & Baking Co.

Holiday Baking 2012

Local. Quality. It's that simple.

We at Elgin Harvest are incredibly passionate about sharing the pure pleasure that mouth-watering pastries, natural ingredients, and artisanal preserves can bring into your life.

Using the best local producers of fresh cheese, produce, meats and grain products from Elgin County and beyond, we are confident your experience with innovative and old-fashioned flavours from Elgin Harvest will be an enjoyable one. As much as possible, everything is made in Strathroy, Ontario, by a professionally trained chef. We know exactly what goes into our food, and think it's important that you do too. Local unbleached flour, 72% dark chocolate, real cream, sweet butter, & house-rendered lard are just a few reasons why you can taste the difference in what Elgin Harvest prepares.

Elgin Harvest Holiday Sampler **\$13.50**

2 x 2 x 2...the perfect way to taste the very best treats from Elgin Harvest. A selection of handmade desserts, seven in all, are packed in pairs to create an array of flavours, textures and cheer in one box. NO SUBSTITUTIONS. 14 pieces

- Apple Cinnamon Caramels
- Pecan Buttertarts
- Chocolate Irish Cream Caramel Tartlets
- Lemon Curd Tartlets
- Maple Walnut Cookies
- Coconut Almond Joys
- Buttercream Sandwich Cookies with Housemade Jam



Preserves

Elgin Harvest Preserves & Baking Co. artfully blends the best flavours of Elgin County and the world. Our seasonal preserves are created from the abundant fruits and vegetables growing in the region and only use natural ingredients and natural preservatives. It's a return to the tradition of making preserves, a method of capturing produce at its peak ripeness and flavour to be enjoyed throughout the year. Quantities limited.

120 mL **\$4 each or \$10/3**

Elderberry Jelly
Pure Raspberry Jam
Raspberry-Red Currant Jelly
Strawberry Lavender Jam
Strawberry Rosemary Jam
Strawberry Icewine Jam
Fig & Orange Jam
Roasted Red Pepper Jam
Lavender, Mint & Honey Jelly
Seville Orange Marmalade
Meyer Lemon Marmalade
Blood Orange Marmalade
*Apricot Late Harvest Vidal Wine Jam **\$6.50**

250 mL **\$6 each or \$15/3**

Plum & Cinnamon Jam
Raspberry & Orange Jam
Blueberry & Lemon Jam
Blackberry & Lime Jam
Strawberry Balsamic Jam
Concord Grape Jam
Peach & Honey Jam
Sour Cherry Vanilla Jam

Elgin Harvest Preserves & Baking Co. uses nuts, dairy, wheat, eggs, and plays the music very loud.

Call. Email.

Delivery available in selected areas. A charge may apply for this service. Pick-up by appointment only. 48 hours notice needed for orders. Payments accepted: cash, debit, credit (wireless terminal). Prices subject to change.

P 519-866-3078

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Like us on Facebook
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Baking Co.

Tarts \$7.50/6 \$15/12

Pecan Buttermints: butter, brown sugar, toasted nuts

Maple Bacon Buttermints: real maple syrup, local bacon, in a tart!

Rhubarb & Strawberry Custard Tarts: sweet berry, sour rhubarb, brown sugar crumble topping

Cranberry Pear Tarts: with lemon zest, fresh cranberries, oatmeal crumble

Treats

Chocolate Irish Cream Tartlets: cocoa cookie shell, Irish cream caramel filling, dark chocolate ganache \$10/12

Lemon Curd Tartlets: tart & tangy creamy filling in flakey buttery pastry \$10/12

Maple Walnut Cookies: toasted walnuts, real maple syrup, tender butter cookie \$10/12

Buttercream Sandwich Cookies: buttery shortbread cookies topped with housemade jam \$10/12

Apple Cinnamon Caramels: rich & chewy candy \$6/12

Nanaimo Bars: layered bar with coconut & cocoa crust, buttery filling, dark chocolate ganache \$10/12

Crème de Menthe Brownies: decadent & fudgy \$10/12

Date Squares: orange & date filling, oat crust \$10/12

Coconut Almond Joys: sliced almonds & toasted coconut, chocolate dipped \$15/12

Double Ginger Cookies: chewy, spicy, fat-free gingersnaps with diced candied ginger \$7.50/12

Macarons au Café: almond & meringue sandwich cookies with chocolate & coffee filling \$15/12

Vanilla Crème Brulee in a Jar: rich, vanilla bean custard with crispy caramel crust- in a jar! \$4 each minimum 4

"Pop Tarts": buttery, flakey pastry filling with housemade jam and topped with vanilla frosting & sprinkles \$12/6

Tender, flaky, golden & tasty. That's what we think is a great pastry. Using house-rendered lard from locally sourced pigs and fresh-milled unbleached flour, you can taste the quality.



Your holiday entertaining isn't complete without local cheese!

Brad & Janine Lunn & Family from Belmont, Ontario, have just released truly local cheese from Elgin County. Using milk from their sheep, Lunnvale Farms has paired up with Gunn's Hill Cheese to create a delicious Gouda that will be a welcomed addition to your holiday celebrations. Mellow, milky-sweet with hints of nuttiness & caramel, serve this cheese with crackers, melted on pizza or baked in a quiche. Limited quantities available. Ask about other varieties!

Savoury Pies

Quiche: Thyme & sherry roasted caramelized onions, shitake mushrooms & baby spinach fill this savoury pie which is topped with Lunnvale Farms Gouda cheese and baked golden brown. 7" deep dish pie fully baked serves 6 \$11.50

Tourtiere: Traditional Quebecois-inspired meat pie filled with beef, pork, potatoes and subtle spices. Perfect with spicy chile sauce or tomatillo chutney. 7" deep dish pie fully baked serves 6 \$13.50

Whole Dessert Pies

A variety of whole dessert pies are available for your holiday gatherings- or just because. You select the filling (cherry or pumpkin for example) and the topping (double-crust, brown sugar crumble, or whipped cream) and the possibilities are endless. Please contact for pricing. \$12-\$20

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