

# Farm Pressed Apple Juices

Available in 75cl green glass bottles

VARIETY	DESCRIPTION	CAT
GRENADIER	An Early Summer cooker with a strong and distinctive flavour that produces a creamy, acidic juice.	14 Dry
BRAMLEY	Strong and distinctive apple flavour. This crisp & dry juice is the foundation of our range for the drier palate.	13 Dry
JAMES GRIEVE	This traditional early season variety produces a strong savoury flavoured, dry juice. A taste of yester-year!	9 M/dry
GEORGE CAVE	An early season variety raised in 1923. Harvests in July, which makes this a bit of summer captured in a bottle. Tart.	8 M/dry
BRAMLEY & SPARTAN	Bramley and Spartan juices mixed in equal quantity to produce a flavoursome, medium dry juice.	7 M/dry
COX & BRAMLEY	The spicy Cox is set off by the crisp, dry Bramley to make a delicious juice suitable for all palates and all occasions.	5 Medium
BLENHEIM ORANGE	Nutty flavour and said to be quite addictive! A sought-after Victorian variety, especially good with cheese.	6 Medium
KIDDS LATE ORANGE	Rich balance of sugar and acidity, strongly aromatic. Mellows to intensely flowery or rose petal quality.	6 Medium
SOMERSET ORCHARD	Blended from a selection of home grown apples to make a delicious and naturally medium juice.	6 Medium
COX'S ORANGE PIPPIN	Enticing with rich, aromatic flavour. Spicy, honeyed and pear-like. A subtle blend of great complexity.	3 Medium
DISCOVERY	This well known early English variety has a subtle pink tinge to its juice and a hint of strawberries in its flavour.	6 Medium
JUNAMI	New Kid on the Block. Sweet and sharp, a crisp apple that is well.....just very juicy. Smooth and great quality.	5 Medium
IDARED	A succulent and textured juice that is very refreshing and often said to have a wine-like flavour.	4 Medium
JONAGOLD	A rich, honeyed and almost aromatic flavour. This popular apple has a crisp texture and is well liked.	6 Medium
GOLDEN DELICIOUS	Tree ripened, English Golden Delicious have a full flavour not found in immature imports. A delicious hint of caramel.	5 Medium
RED PIPPIN	An outstanding quality juice with excellent flavour, texture and appearance. Cox is one of it's parents.	3 Sweet
CRISPIN	A crisp, light juice that is honeyed & scented. Particularly appetising when cool refreshment is required.	5 Medium
JUPITER	A complex, Cox-like flavour. Sweet-sharp, often with a hint of pears. Refreshing & typical of an English variety.	5 Medium
COMICE (PEAR)	Doyenne du Comice pears are the Duchess of all pears. Superb pear flavour (mixed with a little Bramley juice).	3 Medium
SUNSET	Aromatic with intense flavour, not as complex as Cox. This is a robust juice of superb quality.	4 M/Sweet
KATY	Refreshing and slightly acidic, this early season apple derives its distinctive flavour from its Worcester parentage.	8 Dry
GALA	Rich, honeyed juice with some perfume. It's flavour is greatly enhanced in an English climate.	4 M/Sweet
EGREMONT RUSSET	Words can barely describe the uniqueness of this nutty flavour. This is an apple juice with heavenly qualities.	1 M/Sweet
HOWGATE WONDER	A traditional and distinctive flavour that should not be missed. The variety is famed for its large apples.	3 Sweet
WORCESTER	Intense strawberry flavour. The juice is creamy and light in colour. A taste of summer, trapped in a bottle!	2 Sweet
SPARTAN	Perfumed with a strawberry/melon flavour. Sweet and crisp with a distinctively fresh apple experience.	3 Sweet
RED DELICIOUS	Densely sweet but not sickly. This is a lightly aromatic juice with a texture that is quite unique.	3 Sweet
PACKHAM'S TRIUMPH	A slightly stronger, almost citrus flavour to most other pear varieties. A little Bramley juice adds extra body.	3 Sweet
CONFERENCE (PEAR)	We have used our own tree-ripened Conference pears and added to the robustness with a touch of Bramley juice.	3 Sweet
CONCORDE (PEAR)	A cross between Comice & Conference taking only the best characteristics from both! (with a little Bramley juice.)	3 Sweet

Cox & Bramley and Conference pear juices are also available in 25cl bottles.

Please remember that apples are seasonal produce and some varieties may not be available for all 12 months of the year.

## Our Range

Our broad range of apples & pear varieties are all natural and unsweetened. Every variety has its own individual character and flavour making each distinctive in its identity. They are arranged by their natural acidity and the range extends from sweet to tart with every palate catered for in between (acidity may vary from year to year). For customers wanting to discover more about our range we offer free tasters at the Farmers Markets. On the 2nd weekend in October each year, we host an Apple Weekend (together with "Art in the Barn" and "Tractors in the Field") where the public can come and see and sample more than 30 varieties of apples and pears, all grown in North Perrott. Expert advice is on hand and tasters are offered to encourage enthusiasm for a wider range of English apples and their associated products.

## Looking after our Environment

We make every effort to ensure that our products do as little to harm our environment as possible. Our methods of farming are audited by the Red Tractor Scheme. Food miles are limited because all the processing is done on the farm by our own staff. Where possible we deliver to shops and garden centres directly from the farm. Retailers further afield are supplied by a Bristol wholesaler who collects directly from the farm. Any empty bottles that are returned to the farm are cleaned and re-used, as is any packaging.

## Apple Cider Vinegar

Apple Cider Vinegar (ACV) is a delicious culinary ingredient as well as having many well known health properties. We sell live ACV in 1pt, 1gal and 25ltr containers

## Apple Day

We hold an Annual Apple Weekend on 2nd weekend in October each year. Please see website for details.

Our Farm Retail Outlet is at the  
**NORTH PERROTT FARM SHOP & GARDEN CENTRE**

(Retail enquiries only Tel: 01460 77090 Postcode - TA18 7SS)

**We attend Crewkerne Farmers Market on 3rd Saturday each month, 9am-1pm.**

## PLEASE SUPPORT LOCAL BRITISH PRODUCE

We are extremely grateful for your valued support for the local rural economy.

Thank you.

## Contact Details

Farm Shop and all retail enquiries:  
Anwen Hoskyns: 01460 77090  
Farmers Markets, Wholesale & other enquiries:  
Jonathan Hoskyns: 07778 894546  
Email: farmshop@parrettbrand.co.uk

**[www.parrettbrand.co.uk](http://www.parrettbrand.co.uk)**  
Facebook: [www.facebook.com/farmshop](http://www.facebook.com/farmshop)

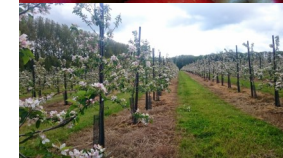
# NORTH PERROTT Fruit Farm

**FARM PRESSED APPLE & PEAR JUICES**

[www.parrettbrand.co.uk](http://www.parrettbrand.co.uk)



**NATURAL & HEALTHY**



Land on which the orchards grow has been owned by the same family since 1740. The North Perrott Fruit Farm was established by my Grandfather in 1930 and he created the Parrett Brand Logo to market his apples. His inspiration was derived from the name of the River Parrett which borders the farm and from which water is abstracted to irrigate the orchards. The logo of a parrot sitting on an apple branch was a play on both the names of the River Parrett and the village of North Perrott which is where the farm is located. For the Millennium, the Logo was redesigned to incorporate representation of the river and to give the brand a 'stamp effect'. We hope that Parrett Brand will continue to be associated with the traditional, quality Somerset produce that we have been growing for over 85 years.

Jonathan Hoskyns

## Production

Parrett Brand apple juice is made from our own apples, grown and pressed on our farm. The apples are hand selected and washed before milling into a pomace from which the juice is extracted. The pomace is passed through a modern belt press and a small amount of vitamin C is added to prevent oxidation. The juice is not filtered but allowed to settle before bottling. The result is a naturally cloudy juice that is full of the flavour and texture of the apples. Finally, the product is gently pasteurised to ensure a long life.



## **APPLE PRESSING and BOTTLING SERVICE**

We can press, bottle and pasteurise your apple crop so that you can enjoy the fruits of your garden all year round (and longer still, if necessary).

If this idea appeals, you should be considering the following:

What time of the year are my apples ripe to pick?

With the exception of a few early varieties, most apples ripen at the end of September to the middle of October.

It is best to leave apples to ripen for as long as possible on the tree to capture the best flavour.

Will my apples make a palatable juice?

As a rule of thumb, most apples are either quite sweet or quite tart. Unless you want to press a single variety, it is best to blend about 66% sweet apples with 33% tart.

How much juice do I want.

We extract about 62% of the weight of your apples in juice. There will be a small amount wasted in the pipes and lees of the settling tank but please allow for 80 x 75cl bottles from each 100kg of fruit. There are discounts for larger quantities.

How long will my juice keep?

Once pasteurised, if stored somewhere dark and cool, it should keep for years. Obviously, the sooner drunk the better but there's absolutely no rush.

**Timing** – We press once or twice in August and then not again until October. This is because we are busy harvesting in September and all our resources are directed to that. You should start to harvest apples for juicing from the middle of September to the middle of October, as they begin to ripen but before they fall off the tree. If your harvest will be protracted over a week or two, we can allocate you a bin to store your fruit on the farm and you can add to it as and when. You should not pick apples that are rotten or look as if they may rot quite quickly and while it is OK to pick up apples that have dropped freshly on grass, apples with mud on them should be avoided. Dirty apples rot very quickly and will have to be removed before pressing. Hand picking with as little bruising as possible is best.

As soon as possible after you have completed your harvest, we will press your apples and your bottles will be ready to collect within a few days.

**Service** - Our normal service is quite basic and includes the following:

Pressing your apples

Addition of Vitamin C at 5g/10litres (to prevent oxidation).

Settling for 12-24hrs.

Bottling into 75cl bottles, pasteurising and tamper-proof caps.

Shrink wrapping bottles into 6's for ease of transport.

Bottle washing, application of shrink caps and/or labels can be discussed but will attract an additional charge.

**Best Before Dates** are advisory and are purely for stock control (unlike "sell by" or "use by" dates, which are mandatory). We will have to put a best before date of 12 months from the date of production. If you intend to sell (or give) your juice to a third party, you should give a visual inspection to check that the bottle and top are in good condition and that there is nothing visibly wrong with the juice (islands of mould or discolouring). If there is nothing wrong, you may put a further 12 months Best Before Date when you part with your juice.

**Prices** - Last year we pressed an astonishing 6,700 bottles from customers' back-garden crops and as this is clearly becoming a popular project, we have introduced a scale of charges, so that we can accommodate smaller batches of fruit, which are naturally more time consuming to process. This year costs for each batch will be as follows:

12-99 bottles - £1.33 each  
 100-499 bottles - £1.28 each  
 500+ bottles - £1.22 each

All prices are plus vat (cardboard boxes are now an added cost option).

**Reducing Waste & Recycling** – we have managed to reduce our transport packaging waste 87% by removing cardboard as a packaging material. For those customers who want their bottles in a cardboard box, there is now a 50p surcharge per box of 12, otherwise bottles will be shrunk wrapped in 6's in re-cyclable polythene.



Where bottles are returned to us, clean and without tops, tamper-proof rings or labels, we will refund the following. (please store clean bottles upside down in the boxes and the boxes should be in a reusable condition.)

5p for each bottle returned cleaned and free of plastic or labels.

30p for each cardboard box returned in safe reusable condition.

Anwen and I wish you all a very successful harvest.

If you have further questions or wish to book in your crop for pressing this year, please email Jonathan on [parrettbrandfarmshop@gmail.com](mailto:parrettbrandfarmshop@gmail.com) or call/text 07778 894546