



Emma Crowhurst



UNIQUE: Hand painted pots from Suffolk Larder at Friston contain all manner of tasty Suffolk produce. Simon Clay is pictured above right.

Pictures: ANDY ABBOTT/LUCY TAYLOR

# Give a little piece of Suffolk

In the run up to Christmas, sorry, I just have to think about it, I will spend most of my time cooking for other people. This is why my own festive plans must be done in advance and rather carefully organised.

I try to get as much done ahead of time as I can. Part of these plans is the presents I must buy for friends and family.

This year I intend to 'Give a little piece of Suffolk', for me this means giving foodie gifts.

The food community in Suffolk is thriving, with many independent producers offering the best of Suffolk.

Most people have everything they need and are hard to buy for, so to get a little treat of some delicious titbit or foodie delight is a welcome change. Suffolk has a vibrant and exciting culture of enthusiastic producers. Between now and Christmas I will be featuring the best of Suffolk that is available on line and can be delivered straight to your door or to be sent to the lucky recipient.

The first of these companies

is the Suffolk Larder, not to be confused with the British Larder which is a restaurant/ pub in Woodbridge.

The Suffolk Larder is a company of long standing; it started life as the Woodbridge Deli. Established in 1979, the food soon began to overtake the deli business and they moved to Stowmarket. Simon Clay bought the business from the original owners and moved to Friston. It is a privately owned independent business committed to producing natural healthy foods from the finest Suffolk ingredients.

Their unique presentation is what makes them most distinctive.

Each product is presented in a decorated stoneware pot hand painted in Suffolk and signed by the artist. The designs are changed regularly. The labels on the pots and flagons are peelable. The instantly recognizable blue painting on the jars has become extremely collectable. Many traditional Suffolk icons are featured on the jars.

The painted products are signed and numbered by the local artist, kilned in Suffolk, the designs are limited to 500.

The contents are Hand Mixed Natural Healthy Foods, with the main ingredients sourced from Suffolk. They supply Harrods, Fortnum and Masons and many other high quality retailers.

Simon tells me about the products they have, including local Suffolk honey, mustards and chutneys and organic cyder vinegar often using rape seed oil from Hill Farm and Aspell cyder vinegar. Suffolk Larder combines tasty local fare with talented local artists to create something truly individual, making them ideal gifts for the gourmet and the connoisseur, souvenirs or special treats. They also do a catering range, using the same delicious products but sold in plastic, and also a glassware range, which is sold to delis and other fine food outlets. You may have seen them at the Aldeburgh Food Festival, selling their wares and enthusing about every product and pot!

Furthermore they can include a greeting card and message for only an extra £1-50.

For online sales go to Suffolk Larder, [www.suffolklarder.co.uk](http://www.suffolklarder.co.uk)  
The Friston Business Centre  
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