

Products



From J. B. Shackletons

Yarra Valley Marmalades®.

**Confectioners in Europe since 1789
in Australia since 1881**

An Orchard in a Jar®

J.Bs specialise in Intense Taste



Seville Orange Marmalade.

The classic, slightly bitter marmalade is the traditional English & Scottish form. Made in small batches as Seville Oranges are hard to obtain.

No fruit currently available - try our Grapefruit and Honey - it's the World's Double Gold Winner!.



Luxury Sweet Orange Breakfast Marmalade

Gold Medal Winner - World's Original Marmalade Awards. UK 2012

Fine Food Awards - RAS 2011 Highest Level Class Award

A favourite in England & Scotland. This is made with whole Cara Cara Oranges (that have a very short fruiting time), sliced thickly - *cross cut*, (ends removed) : steeped for 48 hours in filtered water at 5 degrees : slow cooked for 4-5 hours at gentle simmer and then cooked finally in our 150 year old copper pan to give the rich flavour and intense taste that is typical of the highest quality marmalade. For a real luxury, try spreading it on bread and cheese

To be truly European – add a teaspoonful to a glass of hot water for an incredible tangy drink – they do that in Eastern Europe even today.



World's Gold Medal Winner 2015

Luxury Tangelo (Marmalade)

We make this exquisite marmalade from own unsprayed Tangelo tree in our orchard in Wonga Park. It's a true "limited edition" as we only have a single yearly crop. The Tangelo is a hybrid of a tangerine and a grapefruit created in 1911 sometimes called "honeybells" and has a deep orange skin. Interestingly it is very low in calories and in addition we have reduced the amount of sugar used in our mix. The fruit is sliced at 3mm and steeped for three days and then cooked slowly for 6 hours.

It produces a very clear tangy marmalade that cleanses the palate and is highly refreshing.



Luxury Blood Orange Marmalade

A *Limited Edition*. This is a very special production using our tiny, sweet, blood oranges - only the size of mandarins but packed with colour and flavour. Sliced at 6mm, soaked and then cooked for 6 hours and then rested before being marmaladed.



Luxury Cumquat Marmalade :

Silver Medal Winner - World's Marmalade Competition 2014

Class Winner - RAS 2011 Fine Food Awards - Highest Level Award

A true luxury marmalade as (Fortunella) cumquats are hard to find these days and **J.B.Shackletons** use the entire fruit (from a small orchard near Montrose) & include some soft pips to give that extra nutty taste. As with our orange marmalade the fruit is this time sliced at 3mm and soaked for 24 hours at 5 degrees (then rested for 24 hours) before being cooked in the copper pan. A delectably intense, bitter-sweet flavour, combined with a gorgeous amber colour, makes this one of our most attractive marmalades. Try mixing it into vanilla ice-cream for a quick, intriguingly different dessert



Luxury Cumquat and Honey Marmalade

Garden (unsprayed) cumquats hand prepared and sliced, steeped for days at low temperature then cooked with a large addition of finest Australian Honey to produce a slightly sweet, tangy marmalade with a rich golden colour. Only made to special order - minimum volumes apply.



Luxury Lime Marmalade

Our most awarded marmalade!

Twice Gold Medal Winner - World's Original Marmalade Awards.

UK - Gold 2014 & 2015. 2017 Silver Aus' Food Awards.

This world prize-winning, refreshing, tangy marmalade is made from handpicked, unsprayed, whole, Yarra Valley, Tahiti Limes. Sliced thinly at 3mm – soaked for 2 days and then slowly cooked for 2 hours to retain the full flavour and colour then rested for 12 hours at 5 degrees before being cooked to Marmalade in copper pans. It is packed with peel and really thick. Try also serving it with fish or eat it with cheese.



Luxury Three Fruits Marmalade.

Oranges, Lemons and Grapefruit from our own garden orchard in Wonga Park. Unsprayed & unwaxed. Equal quantities made into a very thick classic marmalade - long steeped. Appreciated by those who prefer the *Seville* type taste being a bit more tangy. A true classic from our ancient recipe. Made to special order - Min' volumes apply

Luxury Lemon Marmalade - super thick



Made from our own home grown unsprayed lemons according to how we made it in the Med' for 30 years. Its tangy and refreshing

Luxury Lemon Marmalade Jelly



Silver Medal Winner World's Marmalade Competition 2014

This clear Jelly Marmalade is a favourite with children and is almost unknown in Australia. We made it in the Mediterranean. We use the same special lemons as in our lemon marmalade with rind. Only made to order. It is unusual and quite hard to make - we don't know of any other manufacturer. Min' volumes apply.



World Silver 2017

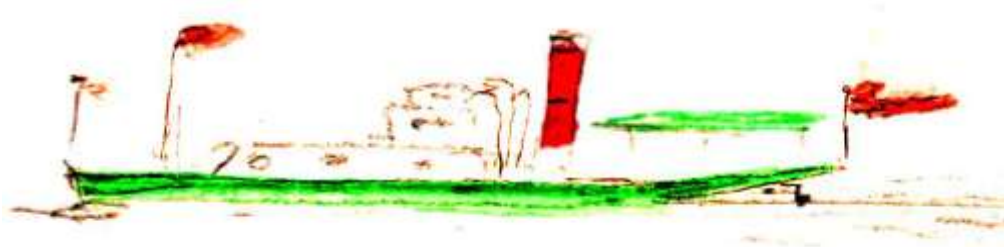
Luxury Grapefruit Marmalade - Extra Thick Cut

This very special marmalade is made using our own grapefruit from our tiny orchard in Wonga Park. They are unsprayed and have a fabulous sweet flavour - we even eat them for breakfast with no sugar!

We are now making this again for the first time since we used our own fruit when we had our farmhouse and fields in the Mediterranean 16 years ago on the tiny island of Gozo..

The flavour is more like Seville so very tangy and the set is very firm and natural.

Small stock!



Luxury Grapefruit and Honey Marmalade

**Judged World's Supreme Traditional Marmalade 2017
&**

Gold Medal Winner - 2016 Australian Food Awards

As was sold at Fortnum & Mason London

This is the marmalade for true Marmalade gourmets! We have recreated the tangy taste of the original Seville Marmalade - the way marmalade was made in the old days - but as good Seville Oranges cannot be regularly obtained here in Victoria - we have used a great alternative .

This special marmalade is made using our own grapefruit from our tiny orchard in Wonga Park - they are unsprayed and have a fabulous sweet flavour -. As with our grapefruit marmalade comment - we eat them for breakfast with no sugar!

The fruit is cut thick at 6.5mm leaving big chunks of wonderful jellied peel in the jars when bottled. It is steeped for days then slow simmered before being made up into marmalade in small 7 kilo batches.

The flavour is very tangy and the set is firm and natural - it has NO additives!

This extra luxury mix is made with the addition of a large serve of our honey from our own bees to give it that extra zing! That taste gives the tangy flavour burst first then the honey comes through as a smooth aftertaste.

An unsolicited customer comment - reproduced by permission of the writer.

“...I was recently in Fortnum and Mason in London whilst you were being photographed following your Gold award for your marmalade.....I subsequently bought the Grapefruit and Honey Marmalade and wanted to tell you that it is the most delicious marmalade we have ever tasted! I will also give this feedback to Fortnum's as we would like to continue to buy it. Many congratulations on your win, and my husband and I look forward to many years of eating your marmalade. Kind regards. Debbie England”



“Dragon’s Breath “LIGHT ®
LUXURY GRAPEFRUIT MARMALADE WITH HONEY AND
AUSTRALIAN GLACE GINGER. - Light

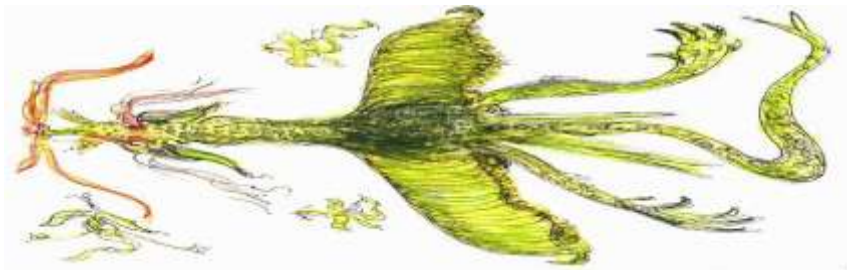
As our Grapefruit Marmalade with Honey has now won the Worlds' Supreme Double Gold Award - we have decided to recreate three new luxury, complex, marmalades also based on Grapefruit. This is the lighter taste version:-

A fabulous product selling fast! Our own unsprayed orchard grapefruit sliced thin, steeped, then cooked with a large quantity of sliced glace ginger from Buderim in Queensland and in addition, our own honey from our own bees. .

An intense taste sensation – unrivalled! Made to the **J.B. Shackleton** recipe from 1825 . Perfect for festive occasions

“Dragon’s Breath “® INTENSE
LUXURY GRAPEFRUIT MARMALADE WITH HONEY
AND GLACE GINGER. - INTENSE with added Brown Sugar

Mix as above but with Queensland Brown Sugar & Queensland Glace Ginger giving a slightly more intense flavour as well as a fabulous dark orange colour. It also uses our own honey.



“Dragon’s Breath “®
GOURMET, SWEET ORANGE MARMALADE WITH HONEY & GINGER.

A fabulous product selling fast! A bit milder in flavour than the grapefruit marmalades. Mildura Oranges sliced thick, steeped, then cooked with brown sugar and a large quantity of sliced whole glace ginger from Buderim in Queensland. An intense taste sensation – unrivalled! Made to the **J.B. Shackleton** recipe from 1860s . Perfect for festive occasions



Luxury Quince Jelly

**Class Winner - Fine Food Awards – Royal Agricultural Society 2011
Highest Level Award 2011**

Made with whole Victorian Grade One Quinces.

Another old-fashioned favourite, loved as much for its clarity, texture and rich ruby colour as for its flavour. Spread it on buttered bread, toast or scones (preferably with thick cream) or just eat it by the teaspoonful as an indulgent treat! It's well known as the perfect complement to cheeses. As quinces are in season only during March and April in Victoria, please check that we have stock. Our jelly is very thick although clear in the jar.

While it is of course delicious on toast, it also goes very well with cheese, and it is simply luscious mixed through vanilla ice-cream or added to favourite cherry desserts like Cherries Jubilee. Try serving it with duck for a true *European* taste. Serve it with the Christmas Turkey, Ham or Chicken like you would use Cranberry Jelly. Use as a very special filling for your sponge cake.



Luxury Venus Apricot Conserve

We use whole, fresh Venus apricots from the Yarra Valley to make this intense, thick Jam. It has the old fashioned taste that is so often missing these days when the fruit is picked too early. The weather has often made it hard to find good apricots but we did manage to find enough to make some stock. The fruit is halved and steeped in a sugar mix for a year before being made into jam.



Luxury Raspberry Jam

Raspberries gently warmed to make the juices run, then rested before being made up into the very thick, old fashioned jam. Raspberries handpicked from Hoddles Creek in Victoria. Perfect for scones and cream! A classic.



Luxury Boysenberry Jam

The Boysenberry is a complex cross between the Raspberry and the Blackberry and the Loganberry but with larger, darker fruit.

Its taste is rich and sweet.

We make an intense flavoured, dark, very thick jam from this special berry.

The Boysenberries are handpicked from Hoddles Creek in Victoria.

This is the perfect jam for scones or spread thickly on bread or toast.

You can also mix it through vanilla ice-cream

It is the most luxurious berry you can buy and in very short supply.



Blackberry Jam –

old traditional favourite - uses whole handpicked berries from Hoddles Creek Victoria in the Yarra Valley



Pic copyright

“Picnic Hamper”

Gourmet Dark Orange Marmalade with Brown Sugar & Treacle.

Thick cut Victorian oranges steeped for days then simmered slowly to soften the peel – rested again before being cooked with soft brown sugar and a large dollop of treacle. Like all our marmalades this has no gums, colours or fillers. The result is very like the famous, classic, English, “Oxford” Marmalade of the 1920s which was served in the Colleges of Cambridge and Oxford and exported all over the world.

The marmalades were supplied by famous companies like Fortnum & Mason and Harrods and found their way into the picnic hampers of British Colonial servants and intrepid travellers in the far flung parts of the Empire to sustain them on journeys such as those on the Orient Express.

We well remember eating it for breakfast, spread thickly on buttered toast at the famous Ullswater Hotel in the English Lakeland.. This exquisite, old fashioned marmalade is perfect for a present or to use in a hamper. It improves with age - it would be nice if we all did.

Only made to special order - min' volumes apply.

Orange Walnut and Sultana Gourmet Cheese Condiment

Believed to be UNIQUE!

Bronze - World's Marmalade Competition 2017.

"Highly Commended" World's Competition 2013

The Judge said

" A .. wonderful mid air collision of chutney and marmalade"-

Now served in the restaurant at Oakridge and sold in the Cellar Door



made with

- **Finest thick sliced Cara Cara oranges**
 - **Walnuts**
 - **Sultanas**
 - **Cinnamon**

This product is probably unique but draws its influence from our family recipes of 230 years and also from cultural uses in Europe where we lived for more than 30 years after leaving Australia in 1966.

That is where we studied the way cheese is served in Europe. Orange was served with cheese right back in Roman times and in ancient Greece and Turkey.

Our condiment is the perfect accompaniment to cheeses. It is not over sweet as **we use only 1/2 of the usual sugar for jams and condiments.** The tangy Orange & crunchy Walnut exactly complement cheeses and also meats like prosciutto. Try it also with duck, ham or chicken or with spicy sausage!

We hand prepare South Australian Cara Cara Oranges - sliced thickly at 6.5mm and then steeped for days in filtered water at a low temperature. We then add large Walnut pieces and finest quality "Three Crowns" Australian Sultanas and steep again for days at 3 degrees.

The mixture is then cooked in our classic 150 year old copper pans. It is the true artisan method and makes small volumes only - 6 kilos in a batch. We make two varieties - one plain and the other mildly spiced with Cinnamon.

Italian Style Specialities --- Panforte



Italian Style - Classic, Luxury, Fruit and Nut Slice - Hand Made Made only to special order – min volumes apply

This delicious and luxurious sweetmeat is eaten in Europe in thin slices with coffee. It dates back to Roman times and has been traditionally made in Siena in Northern Italy.

We have made our special, old fashioned formulation based on the 30 years of having our ancient farmhouse with its olives and vines and traditional foods on a tiny island in the Mediterranean with its unique food culture and also from learning first hand from the gourmet manufacturers in Italy.

Our luxurious baked sweetmeat uses only the **highest** quality ingredients with maximum fruit content and contains:-

- Glace: Apricots - Pineapples - Peaches & Red Cherries. Dried Figs, Mixed Citrus Peels, Walnut & Whole Almonds
- Our special blend of spices combined with ..
- Dark 70% Cocoa Chocolate - & Finest Dutch "*Bloka*" Cocoa Powder
- Mixed with Our Own Honey and Australian (*Bundaberg*) Soft Brown Sugar.
 - **All Hand Made!**
- Only made to special order - sorry!! Min' volumes apply

Gourmet Raspberry Vinegar with Wonga Park Garden Honey !

Minimum one year steeped and fermented – only made to order and min' quantities apply.

- 1. It has NO added sugar**
- 2. It is sweetened naturally with our own Honey**
- 3. It's hand made from local raspberries**



- + Our "*Tulameen*" Raspberries are from Hoddles Creek in Victoria - handpicked - whole berries
 - + The "*Tulameen*" is an especially sweet, full flavoured raspberry - originally from Canada
 - + We steep the raspberries in fine red wine vinegar for months at low temperature
 - + Then we filter and add lots of our own honey
 - + Finally boiled and bottled - all done by hand
 - + The product is naturally slightly cloudy due to the addition of the pure honey
- Serving Suggestions**
- + Use for a luxury salad dressing mixed with virgin olive oil
 - + Add a tablespoon to lemonade for a drink all ages will love
 - + Use as marinade for fish, meat and poultry
 - + Cook a little with peaches or other fruit like pears for a true gourmet taste

Honeys

Quality Australian Honey is becoming harder to get due to the use of pesticides and the changes in climate. We only have very limited quantities of our own Wonga Park Garden Honey but we also stock some of the finest Australian Honey to support our customers when we run out of our own.



Lachlan and his late father have kept bees for more than 30 years

- **Lachlan is a registered beekeeper. He has only two hives at his property in Wonga Park so the production is small and kept for special customers who will appreciate the quality.**
- **When he lived in England for a time he had over 18 hives and his honey won First prizes at the very competitive local shows.**
- **Lachlan's bees are fed on gum blossom, roses, lavender and herbs and also on the highly scented flowers of oranges, lemons and grapefruit in our small orchard.**
- **It is essential that none of these plants and flowers are sprayed and Lachlan is fanatical about this.**
- **The honey sold here is left on the hive for two to three years and is so thick and concentrated that it is almost impossible to extract! To retain all the natural goodness, Lachlan uses a coarse filter only**
 - **No more this year - sorry!**

**Finest *limited edition* Australian Yellow Box or Stringbark
Honey - thick and luscious**
