



CHALONER



FINEST SOUTH AFRICAN OLIVE PRODUCTS AND PRESERVES

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A Story of Passion and Preserves

On a farm called Falcon's Nest – itself nestled beneath the beautiful Stellenbosch mountains of the Western Cape, South Africa – entrepreneur PERRY CHALONER has been hard at work building his niche food preserve business of tapenades, olives, marmalades and jams.

Close on twenty years ago, Perry Chaloner started experimenting with traditional jam recipes using the fruits that were flourishing on the 14-hectare farm: olives, plums, lemons, Seville oranges and herbs. Always retaining the best of 'homemade' tastes, Chaloner created quirky combinations and shared these special recipes with his friends: their response was overwhelming. And so, based on the finest farmgrown ingredients, slowly a range of innovative products developed. The CHALONER brand was born. After initially supplying only the South African market, these premium products are now internationally known – and enjoyed. Today, the CHALONER OLIVE MARMALADE and CHALONER PLUM & ONION PRESERVE are regarded as classics in an ever-developing range of quality products.

Quality Ingredients

Ninety percent of South Africa's olives are grown in the Western Cape – its typically Mediterranean climate being perfect for this type of crop – and Stellenbosch is better suited to olives than many other crops. Olives are heat tolerant and Perry maintains they are eco-friendly in that they require far less water to survive than deciduous fruit. Says Perry, “We currently have 7 000 olive trees comprising nine varieties, as well as the exclusive Amber Jewel variety of plum – one of the sweetest and tastiest grown.”

Using fresh produce primarily from Falcon's Nest, CHALONER products are made primarily from organically fertilised orchards, are free of preservatives and colourants, and products should be refrigerated after opening. There is no ingredient 'substitution' and all ingredients are sourced, as far as possible, locally – and always from sources renowned for quality. Many of the products are made to limited volumes simply to avoid compromising quality.

CHALONER currently exports to the USA, Belgium, Canada, UK, Sweden, Germany, Czech Republic. CHALONER products are available through a number of suppliers and distributors throughout the South Africa.

The Delicious Chaloner Range

The fruit is meticulously grown in organically fertilized orchards and harvested at optimum maturity to ensure the highest natural sugar content. The CHALONER philosophy is to never compromise on quality.

OLIVE PRODUCTS

BLACK OLIVES CHALONER's mission and Kalamata olives are carefully and slowly processed to ensure none of the olive flavour is lost whilst removing the bitterness. They are then hand-sorted and the best olives bottled in a brine of wine vinegar and sea salt, with rosemary to enhance the flavour. The range includes 6 different herb combinations. Strictly limited production.

OLIVE MARMALADE made with Mission olives, unrefined sugar and specially selected herbs, this is one of the most popular in the product range. A must with pate or on any cheeseboard!

CHALONER EXTRA VIRGIN OLIVE OIL We carefully blend 9 different cultivars of olives to create this superlative multifaceted Oil . The olives are cold pressed within 24 hours to retain their delicate flavour. The Oil has won the coveted Gold medal at the 2013 SA Olive Association awards.

OLIVE & CHILLI PRESERVE a sweet olive jam with a citrus nose and chilli for that (medium) bite! Try it with smoked chicken and fish.

OLIVE & SUNDRIED TOMATO TAPENADE sundried tomatoes, gherkins, basil, wine vinegar, capers and garlic, less than 1% sugar, salt and pepper: serve on crostini made from thinly sliced leftover French bread drizzled with Extra Virgin Olive Oil and a sprinkle of sea salt then browned under a grill

TRADITIONAL TAPENADE depitted black olives, olive oil, basil, capers, balsamic vinegar, garlic, sage, sugar, salt and pepper. It's perfect as a topping to pasta – just add a spot of freshly ground Pecorino or Romano cheese.

OLIVE & ANCHOVY TAPENADE olive oil, capers, anchovies, wine vinegar, fennel seeds and balsamic vinegar. Mix with breadcrumbs, parsley and Parmesan for a baked hake fillet crust.

OLIVE & ALMOND TAPENADE with a base of toasted almonds, olive oil, capers, anchovies, wine vinegar, lemon zest and balsamic vinegar. Spread thinly onto Parma Ham slices and wrap around steamed asparagus spears – serve straight away!

JAMS, PRESERVES & MARMALADES

RASPBERRY & PLUM PRESERVE in this extra-fruit jam, the Amber Jewel plums blend with the raspberries to create a delicious fusion. We add Star Anise to intensify the flavour.

PLUM & ONION PRESERVE the naturally high sugar content of our Amber Jewel plums make this preserve so versatile, it goes with just about anything! Great on sandwiches – and tasty too served with cooked pork sausages.

SEVILLE ORANGE MARMALADE using an old family recipe, fresh Seville oranges are hand-cut to create a traditional bitter – and yummy – marmalade.

STRAWBERRY PRESERVE with a hint of MINT classic, slow cooked strawberry jam with the freshness of garden mint: your new accompaniment to any cooked lamb dish.

BLUEBERRY, RASPBERRY & LAVENDER a unique combination of fruit and herbs to tantalise your tastebuds! One of our most popular Preserves

RASPBERRY & VANILLA a twist on a traditional jam – this with a subtle infusion of hand-harvested Madagascan vanilla. Mmm.

APRICOT PRESERVE newly released in 2012 we sourced the sweetest Apricots from Ceres, and created this delicious high fruit content jam.

VINEGAR

RASPBERRY VINEGAR raspberries grown on the estate are mixed with premium quality wine vinegar and unrefined sugar to create this delicious product. Mix with olive oil, sugar, salt and pepper and drizzle this dressing over mashed potato.

CHUTNEY

PLUM CHUTNEY a delicious chutney based on our Amber Jewel plums. Perfect when caramelised onto pork spareribs or serve with roast Duck or Boeboetie

CHILLI SAUCES

Working with top South African chef Bertus Basson we have created 2 fabulous Chilli Sauces

SWEET CHILLI SAUCE Our version of the classic sauce. We don't use any gums or other commercial smoke and mirrors. Really fabulous.

GARLIC AND CHILLI SAUCE Specially made for all those Garlic lovers. Goes really well with Braaied chicken!

Empowerment Policy

At CHALONER we are as passionate about our people as we are about our products – and believe the two objectives work hand in hand. All our staff are women, most coming from disadvantaged backgrounds in the local township. Each employee receives thorough and on-going training in various aspects of the business; and for those showing sufficient motivation, leadership training and further skills development follow.

Clear Conscience Environmental Policy

We operate a company-wide Environmental & Sustainability Policy so you can choose our products with a clear conscience. As part of our commitment, we operate sustainable purchasing arrangements with the suppliers of our food, consumables, equipment, energy and chemicals. We actively minimise waste through the recovery and recycling of materials, energy efficiency measures, a comprehensive pollution prevention policy and responsible use of transport; and we consistently review our standards in alignment with environmental guidelines. At CHALONER we care for our environment.

Did You Know?

Log on to www.chaloner.co.za for tried & tested recipes that extend your Chaloner tastings.

The Chaloner family christened their farm falcon's nest after the abundance of Peregrine falcons they saw hovering overhead in the blue skies, seeking prey in the long grasses.

The name Perry is the shortened form of Peregrine, derived from the Latin word Peregrinus.

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