



News In Brief

- New Product - Rapeseed Chilli Oil.
- Chilli Drinking Chocolate - It's back!

- Dried Chilli Selection - 2 new selections.
- 2010 Diaries - Our chillies on the cover.
- New Website - Community, Forum, Blog.

New - Rapeseed Chilli Oil

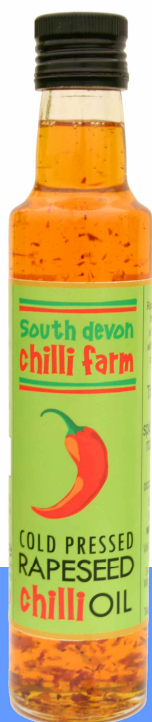
We have been working with our friends at The Seed Co, Dorset, who produced this wonderful full-flavoured cold pressed Rapeseed Oil. The oil has a 'nutty' flavour and naturally occurring Omega 3,6 and 9 and Vitamin E. We have been using this oil on just about everything! It is perfect for drizzling, dressings, roasting and frying. We steep the oil with our chillies for two to three weeks, filter, and then add flakes of a medium-heat chilli. The heat from the chillies takes a little time to get around the flavour of the oil (about two minutes), but it does get there! The oil is sold in a 250ml bottle fitted with an oil pourer opening.

See it in our online shop here.



2010 'Chilli' Diaries

The cover image on these new 'Letts' diaries was taken from our crop of 2005 - vivid red 'NuMex' chillies. Available in A5 and A6



New Web Site

We have just upgraded our website again - we now have a 'Community' (like Facebook), a Forum and a Blog. Please join in and make chilli-head contacts from the community - and let us know if it breaks! Thanks.



Dried Chilli Selections

We have added two new Dried Chilli Gift selections: An SDCF Selection (chillies grown/dried on the farm), and a Mexican Selection - selected imports, typically used in Mexican cooking. See here.

Chilli Drinking Chocolate - It's back!

We have now invested in a new chocolate flaking machine, so our popular Chilli Drinking Chocolate is available again. Just add 3 or 4 tablespoons of flakes to hot milk and stir to melt.

Chilli Chocolate - The Drink That Warms You Twice!



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