



*Traditional  
Smoked Foods  
from Wales*

**PRICE LIST  
SPRING / SUMMER  
2010**

Black Mountains Smokery Ltd  
Elvicta, Crickhowell, Powys NP8 1DF

Tel: (01873) 811566  
e-mail: [admin@smoked-foods.co.uk](mailto:admin@smoked-foods.co.uk)

Directors:  
*Jonathan & Joanna Carthew*

Vat No.: 666 5296 93  
Registered in Wales No. 3128086

**[www.smoked-foods.co.uk](http://www.smoked-foods.co.uk)**



- We are a family business, established 1996,
- Committed to delivering a fresh and delicious range of naturally smoked foods,
- Free from artificial flavouring, colouring and preservatives.
- Our products are hand prepared each week at our smokehouse in Crickhowell.
- We use traditional curing methods and modern kilns, which evenly distribute natural oak smoke.
- We take great pride in provenance - sourcing quality foods from trusted UK suppliers only, as locally as possible.
- Our salmon is sustainable; from a single, "RSPCA Freedom Foods," approved farm.
- Friendly and reliable service.
- Award-winning produce.



March 2010

Dear Customers

We hope 2010 is treating you well.

**White Winter**

We are relieved that our couriers managed the majority of December deliveries despite the inclement weather conditions. For those of you adversely affected – thank you for your patience.

**Smoked foods @ Easter**

Our delicious gourmet smoked food gifts are popular presents for Easter and other special occasions. They are ready to eat, luxurious and perfect to share with friends and family.

**Perfect for picnics**

Please remember how wonderfully useful smoked foods are for summer entertaining and picnics - both simple to serve and glamorous. Have a look on our web site for picnic recipes.

**Special Offers and Promotions**

The only cost effective way we can promote special offers to our customers is by e-mail. With this in mind please do register as an online customer or simply send us your email address so that we can add it to your details.

**Watch this space!**

We hope to be bringing you a new range of products in late spring. Keep up to date with our news and recipes at:

**[www.smoked-foods.co.uk](http://www.smoked-foods.co.uk)**

Good Eating!

*Jonathan & Joanna Carthew*

Jonathan and Joanna Carthew



## How to Order

- Orders will normally be dispatched Mon - Wed by overnight courier.
- Orders can usually be despatched immediately but please give us as much notice as possible to avoid disappointment.
- Please try to use a delivery address where goods can be signed for. If the recipient is out the courier will leave the parcel. It is essential to include the recipient's **post code** and **telephone number**.

### POST & PACKING

#### MAINLAND U.K. RATES PER ADDRESS

|            |                    |         |
|------------|--------------------|---------|
| Up to 750g | Overnight Courier  | £6.75   |
| Over 750g  | Overnight Courier  | £9.50   |
| Premium    | Delivery by 1.00pm | + £3.00 |

**Courier & Postal rates / weights variable**  
**Scottish Highlands & Islands, N. Ireland, Eire,**  
**Channel Isles, Isles of Scilly, Isle of Man**  
*Please phone for rates*

- \* DENOTES MINIMUM WEIGHT.
- PRICES EXCLUSIVE OF POSTING AND PACKING UNLESS STATED OTHERWISE.
- WHILST WE TRY TO KEEP OUR PRICES STEADY, WE RESERVE THE RIGHT TO CHANGE THEM WITHOUT NOTICE.

Telephone **01873 811566**

Post Order Form or Fax **01873 811884**

Online **www.smoked-foods.co.uk**



## Smoked Fish

### **SMOKED FILLET OF HADDOCK**

*Fresh haddock lightly brined and gently cold-smoked over oak without dyes or additives.*

*True Taste Awards 2005 & 2006*

### **WHOLE KIPPERS**

*North Sea Herrings hot-smoked harbour fresh - just the way they should be! Simply pan fry in butter.*

### **SMOKED WELSH TROUT FILLETS**

*Local trout freshly brined and delicately smoked.*

### **OAK ROASTED WELSH TROUT FILLETS**

*Cured trout fillets roasted in oak smoke for a full and robust flavour.*

### **PEPPERED OAK ROASTED TROUT**

*As above! But cured with crushed black peppercorns.*

### **OAK ROASTED SALMON**

*Our speciality! Fresh salmon lightly cured and roasted in hot oak smoke. Rich and very moist in taste and texture.*

*"Heaven," Metrolife Nov 2006*

*True Taste Award 2007/8*

### **PEPPERED OAK ROASTED SALMON**

*Our delicious salmon oak roasted with a coating of cracked black peppercorns.*

*True Taste Awards: Winner 2008/9*

### **GRAVADLAX**

*Fresh salmon fillets, marinated with dill, sugar and crushed black peppercorns.*

### **TRADITIONAL SMOKED SALMON**

*Superior, freedom farmed salmon dry cured on a bed of salt and traditionally smoked over local oak chippings.*

*5★ Observer Food Monthly, Nov 2006*

*Recommended by Sunday Times Style Magazine and Red Magazine, Nov 2007*

[www.smoked-foods.co.uk](http://www.smoked-foods.co.uk)

|                            |                 |                      |
|----------------------------|-----------------|----------------------|
| <b>Single Fillet</b>       | <b>*250g</b>    | <b>£4.75/fillet</b>  |
| <b>Whole</b>               | <b>*150g</b>    | <b>£2.00/each</b>    |
| <b>Pack of 2</b>           | <b>*160g</b>    | <b>£4.50/pack</b>    |
| <b>Pack of 2</b>           | <b>*180g</b>    | <b>£4.75/pack</b>    |
| <b>Pack of 2</b>           | <b>*180g</b>    | <b>£4.75/pack</b>    |
| <b>Whole Side</b>          | <b>*1 kg</b>    | <b>£30.00/side</b>   |
| <b>Extra Large Side</b>    | <b>*1.35 kg</b> | <b>£38.00/side</b>   |
| <b>Portion</b>             | <b>*160g</b>    | <b>£5.00/portion</b> |
| <b>Whole Side</b>          | <b>*1 kg</b>    | <b>£31.00/side</b>   |
| <b>Portion</b>             | <b>*160g</b>    | <b>£5.00/portion</b> |
| <b>Trimmed Side</b>        | <b>*800g</b>    | <b>£30.00/side</b>   |
| <b>Sliced Pack</b>         | <b>220g</b>     | <b>£12.00/pack</b>   |
| <b>Sliced Pack</b>         | <b>100g</b>     | <b>£6.00/pack</b>    |
| <b>Small Unsliced Side</b> | <b>*750g</b>    | <b>£25.00/side</b>   |
| <b>Large Unsliced Side</b> | <b>*850g</b>    | <b>£30.00/side</b>   |
| <b>Small Sliced Side</b>   | <b>*750g</b>    | <b>£28.00/side</b>   |
| <b>Large Sliced Side</b>   | <b>*850g</b>    | <b>£34.00/side</b>   |
| <b>Sliced Pack</b>         | <b>450g</b>     | <b>£19.00/pack</b>   |
| <b>Sliced Pack</b>         | <b>220g</b>     | <b>£10.00/pack</b>   |
| <b>Sliced Pack</b>         | <b>100g</b>     | <b>£5.00/pack</b>    |

**Tel: 01873 811566**



## *Poultry & Meats*

### **SMOKED DUCK BREAST**

*Tender Suffolk Gressingham duck breast lightly cured and hot-smoked.*

*True Taste Awards: Winner 2008/9*

*“Three Star Gold” Great Taste Awards 2007*

### **SMOKED CHICKEN BREAST**

*Hot-smoked, succulent and subtle in flavour. A delicious meal in itself or a fabulous ingredient.*

*True Taste Awards: Commended 2007, 2008/9*

### **SMOKED GOOSE BREAST**

*Delicately brined and mild smoked to produce a rich festive flavour. A delicious alternative to smoked duck.*

### **SMOKED WHOLE QUAIL**

*Whole boned quail lightly cured and oak-smoked to enhance their delicate game flavour.*

### **SMOKED WELSH DRAGON ‘PORK’ SAUSAGE**

*Locally produced butcher’s sausage with a bite. Hot-smoked for even more flavour! Try it!*

## *Charcuterie*

*Trealy Farm air-dried pork made only from pure & crossbred Welsh, Saddleback & Gloucester Old Spot pigs; all free range and naturally fed.*

### **AIR-DRIED HAM**

*A superb ham naturally cured with sea salt and thinly sliced*

### **AIR-DRIED LOMO**

*Thin slices of aromatic pork loin, marinated in paprika and herbs and air-dried.*

### **AIR-DRIED COPPA**

*Made from marinated shoulder cuts of Pork, cured, air-dried and thinly sliced.*

**[www.smoked-foods.co.uk](http://www.smoked-foods.co.uk)**

|                                      |                       |                                   |
|--------------------------------------|-----------------------|-----------------------------------|
| <b>Single Breast<br/>Sliced Pack</b> | <b>*175g<br/>250g</b> | <b>£7.00/each<br/>£15.00/pack</b> |
|--------------------------------------|-----------------------|-----------------------------------|

|                                    |                        |                                  |
|------------------------------------|------------------------|----------------------------------|
| <b>Pack of 2<br/>Single Breast</b> | <b>*340g<br/>*190g</b> | <b>£7.00/pack<br/>£4.00/each</b> |
|------------------------------------|------------------------|----------------------------------|

|                      |              |                    |
|----------------------|--------------|--------------------|
| <b>Single Breast</b> | <b>*180g</b> | <b>£10.00/each</b> |
|----------------------|--------------|--------------------|

|                  |              |                   |
|------------------|--------------|-------------------|
| <b>Pack of 2</b> | <b>*120g</b> | <b>£8.00/pack</b> |
|------------------|--------------|-------------------|

|                  |              |                   |
|------------------|--------------|-------------------|
| <b>Pack of 3</b> | <b>*250g</b> | <b>£4.50/pack</b> |
|------------------|--------------|-------------------|

|                    |            |                   |
|--------------------|------------|-------------------|
| <b>Sliced Pack</b> | <b>80g</b> | <b>£4.25/pack</b> |
|--------------------|------------|-------------------|

|                    |            |                   |
|--------------------|------------|-------------------|
| <b>Sliced Pack</b> | <b>80g</b> | <b>£4.25/pack</b> |
|--------------------|------------|-------------------|

|                    |            |                   |
|--------------------|------------|-------------------|
| <b>Sliced Pack</b> | <b>80g</b> | <b>£4.25/pack</b> |
|--------------------|------------|-------------------|

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## Smoked Cheese

### **SMOKED PWLL MAWR WELSH CHEDDAR**

*Traditional, hand produced mini Cheddars matured 300 feet below ground in the Welsh valleys!*

### **SMOKED CHEDDAR WITH PAPRIKA**

*Makes the best Welsh Rarebit and a perfect Ploughmans.*

## Free Range Bacon & Ham

**Produced from outdoor reared  
Cotswold pigs.**

### **FREE RANGE DRY-CURED BACON**

*Dry-cured for full flavour and firm texture. No water in the pan when it cooks!*

### **THICKLY SLICED COOKED HAM WITH A HONEY-MUSTARD GLAZE**

*Traditionally cooked, this ham is really succulent in taste and texture.*

### **WHOLE COOKED HAM WITH A HONEY-MUSTARD GLAZE**

*De-boned, rolled and traditionally cooked and glazed.  
Produced to order.*

## Tracklements

**Delicious accompaniments  
- we recommend them!**

**DILL SAUCE**

**THAI JELLY**

**RED PEPPER & CHILLI JELLY**

**CHILLI JAM**

[www.smoked-foods.co.uk](http://www.smoked-foods.co.uk)

|              |              |              |
|--------------|--------------|--------------|
| <b>Whole</b> | <b>*190g</b> | <b>£4.00</b> |
|--------------|--------------|--------------|

|                |              |              |
|----------------|--------------|--------------|
| <b>Portion</b> | <b>*200g</b> | <b>£4.00</b> |
|----------------|--------------|--------------|

|                   |              |              |
|-------------------|--------------|--------------|
| <b>Green Back</b> | <b>*300g</b> | <b>£4.50</b> |
|-------------------|--------------|--------------|

|                    |              |              |
|--------------------|--------------|--------------|
| <b>Smoked Back</b> | <b>*300g</b> | <b>£4.50</b> |
|--------------------|--------------|--------------|

|                       |              |              |
|-----------------------|--------------|--------------|
| <b>Smoked Streaky</b> | <b>*300g</b> | <b>£3.30</b> |
|-----------------------|--------------|--------------|

|                    |              |              |
|--------------------|--------------|--------------|
| <b>Sliced Pack</b> | <b>*300g</b> | <b>£4.50</b> |
|--------------------|--------------|--------------|

|               |               |                  |
|---------------|---------------|------------------|
| <b>Smoked</b> | <b>*2-6kg</b> | <b>£12.50/kg</b> |
|---------------|---------------|------------------|

|                  |               |                  |
|------------------|---------------|------------------|
| <b>Un-smoked</b> | <b>*2-6kg</b> | <b>£12.00/kg</b> |
|------------------|---------------|------------------|

**PLEASE ALLOW 14 DAYS FOR DELIVERY  
OF WHOLE HAMS**

**Only available on orders dispatched by courier  
due to the weight / fragility of jars.**

|             |                     |              |
|-------------|---------------------|--------------|
| <b>145g</b> | <b>(255g gross)</b> | <b>£2.50</b> |
|-------------|---------------------|--------------|

|             |                     |              |
|-------------|---------------------|--------------|
| <b>250g</b> | <b>(395g gross)</b> | <b>£3.00</b> |
|-------------|---------------------|--------------|

|             |                     |              |
|-------------|---------------------|--------------|
| <b>250g</b> | <b>(395g gross)</b> | <b>£3.00</b> |
|-------------|---------------------|--------------|

|             |                     |              |
|-------------|---------------------|--------------|
| <b>250g</b> | <b>(395g gross)</b> | <b>£3.50</b> |
|-------------|---------------------|--------------|

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## Smoked Food Gifts

### THE "TASTE FOR TWO"

*Oak Roasted Salmon 160g*  
*Sliced Smoked Salmon 100g*  
*1 Smoked Duck Breast 170g*  
*1 Smoked Chicken Breast 180g*  
*Dill & Mustard Sauce 35g*

**£37.00/gift (P&P inc)**

**Presented in a hamper box**

### THE "SALMON BOX"

*Smoked Scottish Salmon 220g*  
*Oak Roasted Salmon 300g*  
*Peppered Oak Roasted Salmon 300g*  
*Dill & Mustard Sauce 35g*

**£37.00/ gift (P&P inc)**

**Presented in a hamper box**

### THE "GOURMET BOX"

*1 Sliced pack Premier Smoked Salmon 220g*  
*1 Sliced pack Gravavlax 220g*  
*2 Portions Oak Roasted Salmon 320g*  
*2 Portions Peppered Oak Roasted Salmon 320g*  
*2 Smoked Duck Breasts 340g*  
*2 Smoked whole boned Quail 120g*  
*1 Pack Smoked Welsh Dragon Pork Sausage 250g*  
*1 Smoked Welsh Cheddar 190g*  
*Dill Sauce 145g*  
*Thai Jelly 250g*

**£85.00 (P&P inc)**

**[www.smoked-foods.co.uk](http://www.smoked-foods.co.uk)**

**THE  
"GIFT BOX"**

*Oak Roasted Salmon 300g*  
*Sliced Smoked Salmon 220g*  
*1 Smoked Duck Breast 170g*  
*2 Smoked Chicken Breasts 340g*  
*1 Smoked Welsh Cheddar 190g*  
*Dill and Mustard Sauce 35g*  
*Cumberland Sauce 42g*

**£58.00/gift (P&P inc)**  
**Presented in a hamper box**

**THE  
"FISH PLATTER"**

*Oak Roasted Salmon 300g*  
*Peppered Oak Roasted Salmon 300g*  
*Smoked Trout Fillets 160g*  
*Sliced Smoked Salmon 450g*  
*Sliced Gravdax 220g*  
*Dill & Mustard Sauce 35g*

**£58.00/ gift (P&P inc)**  
**Presented in a hamper box**

**THE  
"MEAT PLATTER"**

*1 Smoked Goose Breast 180g*  
*1 Smoked Duck Breast 170g*  
*2 Smoked Chicken Breasts 340g*  
*Smoked Welsh Dragon Sausage 250g*  
*4 Smoked Quail 240g*  
*Cumberland Sauce 42g*

**£58.00/gift (P&P inc)**  
**Presented in a hamper box**

**Tel: 01873 811566**



## Smoked Food Gifts

### THE "PICNIC"

*1 Side Oak Roasted Salmon 1kg  
1 Sliced Side Smoked Salmon 750g  
4 Smoked Chicken Breasts 680g  
2 Smoked Duck Breasts 340g  
Dill Sauce 145g  
Thai Jelly 250g*

**£98.00 (P&P inc)**

### "SUBSCRIPTION SALMON" BY THE PACK

*A Sliced Pack of Premier  
Scottish Smoked Salmon 220g  
Delivered Bi-Monthly or (Monthly)  
For a year.*

**£80.00 (£150) (P&P inc)**

### THE "SUMMER LARDER"


*1 Whole Cooked Free-range Ham 4kg  
1 Side Oak Roasted Salmon 1kg  
2 Sliced sides Premier Smoked Salmon 1.5kg  
3 Smoked Duck Breasts 500g  
4 Smoked Chicken Breasts 680g  
2 Packs Smoked Dry-cured Free-range Bacon 600g  
2 Smoked Welsh Cheddar 380g  
Dill Sauce 145g  
Thai Jelly 250g  
Red Pepper & Chilli Jelly 250g*

**£199.00 (P&P inc)**

[www.smoked-foods.co.uk](http://www.smoked-foods.co.uk)



## Product Care

Our products are vacuum packed. They should be kept refrigerated at or below 3°C and should be consumed within 3 days of opening. They are best enjoyed served at room temperature. **All our products can be frozen**  **without loss of flavour for up to 6 months.**

## Serving Suggestions

- Delicious, spoiling and very quick and easy to prepare, smoked foods make perfect party and picnic food or yummy lazy lunches and suppers.
- Most of our products are ready to eat and make simple but luxurious meals or sandwich fillings served with salad. As a general rule smoked flavours are best enjoyed at room temperature.

## Summer Entertaining

- What could be easier or more delicious?
- A beautifully garnished side of Oak Roasted Salmon served with buttered new potatoes, dressed salad leaves and creamed Dill & Mustard Sauce.  
or
- Delicate slices of Smoked Chicken, fresh mango and avocado layered onto a platter of watercress leaves, lightly dressed with French dressing enhanced with escaped mango juices. Garnished with fresh lime wedges and served with crusty bread and creamy mayonnaise.
- For recipe ideas please visit our web site or give us a ring.

**Tel: 01873 811566**

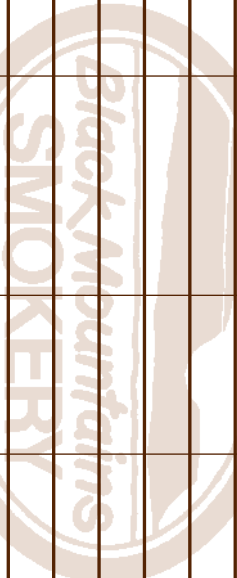
## *Black Mountains Smokery Ltd Order Form*

| PRODUCT             | DESCRIPTION | NO. OF UNITS | WEIGHT KG | £/KG OR £/UNIT | TOTAL £ |
|---------------------|-------------|--------------|-----------|----------------|---------|
| e.g. Smoked Salmon  | Sliced Pack | 2            | 450g      | 16.00          | 32.00   |
|                     |             |              |           |                |         |
|                     |             |              |           |                |         |
|                     |             |              |           |                |         |
|                     |             |              |           |                |         |
|                     |             |              |           |                |         |
|                     |             |              |           |                |         |
|                     |             |              |           |                |         |
|                     |             |              |           |                |         |
|                     |             |              |           |                |         |
| Total Value £       |             |              |           |                |         |
| Add P & P / Address |             |              |           |                |         |
| Total Payment £     |             |              |           |                |         |

Please return to: **Black Mountains Smokery Ltd**, Elvicta, Crickhowell, Powys NP8 1DF  
**Tel: (01873) 811566 • Fax: (01873) 811884**

**NEW CUSTOMER? HOW DID YOU FIND US?** .....

Registered in Wales No. 3128086 • VAT No. 666 5296 93



**HOME / BILLING ADDRESS**

**DELIVERY ADDRESS (If different)**

*Order Form*



Name .....

Name .....

Address .....

Address .....

**DATE REQUIRED** .....

**MESSAGE (to be included)** .....

Post Code .....

Post Code .....

Daytime Tel. No. ....

Daytime Tel. No. ....

E-Mail. ....

**METHOD OF PAYMENT (Please tick) Credit Card**

Continue on a separate sheet if necessary stating goods and message to be sent to each delivery address.

Card No.

Security Code (Last 3 digits - see reverse of card)

Issue/Valid From   Exp Date   Purchaser's Signature .....

Cheque  (payable to Black Mountains Smokery Ltd)