



# *The Larder Store*

**A PRESERVE FOR  
EVERY PLATE**

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Words by Karen Hughes Field  
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Photos by The Larder Store

At first glance, the delicious range of jams, chutneys, sauces, and pickles lovingly created by The Larder Store appear to be all about flavour, innovation and elevating your eating experience. But when you take a closer look, you will see within each jar, a desire to honour the earth's gifts and the fine art of preserving the harvest.

With core values of sustainability, food security, and a deep passion for nourishing others, Yvette has taken these beliefs and birthed a beautiful boutique business that feeds her passion, the pantry, and all the lucky people who come across her amazing products.

Yvette believes that everything that has had the opportunity to grow should be used. Nothing is more satisfying to her than food that goes from farm, to pot to preserve. Specifically produce that might otherwise be turned back into the soil. Yvette sees only opportunity for that nourishing food to become nurtured into a preserve so that it can be enjoyed all year round and in a multitude of ways.

This passion for preserving was instilled in Yvette as a young child, when a family visit to the beautiful wheatbelt town of Kimba stretched from an intended 5 days to a lazy and lingering 5 years! Yvette fell in love with country living, watching things grow, taking things slow and learning how to capture every season in a jar.



Although her life journey took her to various places, the passion for the preserves burned brightly within her wherever she went. Creating these delectable goodies is her happy place. With the aroma of something sweet or savoury elevating her kitchen, innovating new flavours, and sharing these gifts with us, Yvette brings old world tradition and a love for all things of the past into the present.

The kitchen, where all the magic happens, is dripping with heirloom items that belonged to generations past. Hand beaters for whipping up butter, old scoops for home-made pies, traditional roast knives to dig into a Sunday roast.

Each have a story, a family member and history behind them. From her grandfather's grapefruit marmalade to her gin and lime marmalade, the seeds are the same and are sweet reminders that the past informs our present and our passion can reveal our purpose.

What makes The Larder Store products so unique are the flavour combinations. The Raspberry Chipotle Jam is that perfect combination of heat and sweet and an absolute must for every cheese board. The Spiced Apple Chutney is light, warm, crunchy and fruity, and takes the humble sandwich to the next level. And of course, the Pickled Grapes are out of this world with their tangy, sweet flavour preserved as if plucked from the vine that

day and an absolute must scattered over salad. The unique flavours of the Shiraz and Raspberry Jam and the Plum Kasundi Sauce can only be found at The Larder Store and need to be experienced to be believed.

The vision for The Larder Store is to continue to expand the range, adding salts, seasonings and sauces, granola, dressings and drinks. Making all products available to people who simply love good food and value the earth's bounty.

For a full list of The Larder Store's beautiful products and to find a stockist please visit [www.thelarderstore.com.au](http://www.thelarderstore.com.au)

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