

The Hillcrest Farm

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Frequently referred to as "a little piece of Paradise", the setting of Hillcrest Berry Orchards is indeed close to Heaven. What started more than twenty years ago as a hobby has become a successful business and something of a landmark in the Banhoek Valley. When a few youngberry and raspberry canes flourished the summer of 1987, Raymond O'Grady was inspired to find out more about the growing of soft fruits. This became an all-absorbing passion and today the orchards produce numerous different varieties of raspberries and blackberries as well as blueberries, tayberries, cape gooseberries, to say nothing of figs, quinces, plumcots, limes... Fresh berries cannot be kept in cold store so the beginning of the new season is eagerly anticipated. Six weeks after the first blossoms appear on the canes in September we begin picking those shiny, juicy fruits, brimming with flavour and goodness. Even though the Hillcrest Berries jams are now available in supermarkets and delis across the country, as well as on the breakfast table of most top hotels, they are still made in the traditional way: in small pots, stirred with a wooden spoon. Extra Fruit on the label denotes more than 50% fruit. Our jams contain no colourants, flavourants or preservatives. Throughout the year the Individually Quick Frozen (IQF) berries are available for your smoothies and desserts - and if you run out of ideas, dip into the hillcrestberries.co.za and Berry Quenchers recipe books.

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