

**TO ORDER YOUR ELVAS FRUITS FOR THIS CHRISTMAS**

[Elvas Fruits](#)



The Elvas plum, in fact a greengage, is grown in the special microclimatic conditions of the Elvas region of the Alentejo, close to Portugal's border with Spain. Continuing a tradition many centuries old, the plums are specially selected and harvested in July, cooked and soaked in sugar syrup for six weeks, then washed and sun-dried, when each plum is individually prepared and packaged.

We are very proud to supply you with Elvas plums and hope that you will enjoy them this Christmas

**"ARE, QUITE SIMPLY, MAGNIFICENT, SUCCULENT, SWEET AND FLESHY IN THEIR VENETIAN GREEN SILK COVERING.... NO SELF-RESPECTING GOURMET AND GOURMAND WOULD CELEBRATE THE FESTIVE SEASON WITHOUT THEM."**

-----PHILIPPA DAVENPORT - COUNTRY LIVING MAGAZINE

Product code	Product Description (English)	Wt/ unit		price /unit GBP	Quantity to order	Total Cost
1RS1191	Elvas Plums Wooden box	250g	each	11.95		
1RS1200	Elvas Plums Tray	400g	each	15.95		
1RS1210	Elvas Plums Tray	200g	each	7.95		
1RS1194	Elvas Mixed Fruit Wooden box	250g	each	11.95		
				<b>TOTAL P &amp; P TOTAL COST</b>		<b>TBC</b>

**Name:** \_\_\_\_\_

**Address:** \_\_\_\_\_

**Post Code:** \_\_\_\_\_

**Telephone:** \_\_\_\_\_

**E-mail:** \_\_\_\_\_

**ALTERNATIVE WAYS OF OBTAINING YOUR ELVAS FRUITS**

We are also present at:  
 Borough market on Friday from 11am - 6pm and on Saturday from 9am - 4pm  
 The nearest tube for Borough market is London Bridge

Partridges Food Market on Saturdays from 10am - 4pm  
 The address is: The Duke of York Square, Kings Road, London, SW3 4LY

Internet: Please visit [www.rainhasanta.co.uk](http://www.rainhasanta.co.uk)