



KILNER[®]
EST 1842

THE FARMER'S
MARKET
COLLECTION



FROM HARVEST TO TABLE

The original Kilner® Jar, first invented by John Kilner and Co in 1842 in England, is as much-loved and successful now as it was 176 years ago. Its long-lasting popularity is owed to its unique pressure seal, iconic design and overall quality. Put simply, households all over the world trust it to successfully can their fruit and vegetables. In the 1900s, Kilner® presented its products as the 'original and the best', a claim which is as relevant today through Kilner®'s extensive product range combined with quality and innovation.

A surge in popularity for canning home-grown fruit and vegetables, and storing food in jars rather than plastic for its health benefits, has catapulted the Kilner® Jar into the limelight in recent times. Not only is the Kilner® Jar essential for the kitchen, but it has become a statement of style around the home.

The Kilner® Farmer's Market collection provides all of the essential and practical equipment to create delicious preserves from fresh harvested produce. Perfect for all types of canning and fermenting, making homemaking easy.

CONTENTS

KILNER VINTAGE CANNING JARS	4
KILNER ANNIVERSARY JARS	6
KILNER SQUARE CLIP TOP JARS	8
KILNER GLASS HONEY POT SET	10
KILNER TWIST TOP JARS	12
KILNER SQUARE CLIP TOP BOTTLES	14
KILNER GLASS POURING BOTTLE	16
KILNER BUTTER CHURNER & ACCESSORIES	18
KILNER FERMENTATION SET	22
KILNER KOMBUCHA DRINKS MAKING SET	24
KILNER CANNING ACCESSORIES	26
KILNER MERCHANDISING UNIT	28
US SEASONAL CHART	29

CANNING MADE EASY



KILNER® VINTAGE CANNING JARS

When canning fresh fruits and vegetables, Kilner® Vintage Canning Jars are ideal for creating and maintaining an airtight seal. With a unique ribbed design, each jar features a silver-colored, easy to use metal screw top lid made up to two pieces, a replaceable vacuum seal and a metal screw band to secure the lid. Available in three sizes, these jars are suitable for preserving jams and jellies and are also pressure canner suitable.



Kilner® Vintage Canning Jar
34 fl oz. H 6.5 x D 4.5 inch.
Insert and Swing Ticket.

0025.708 PACK QTY 12



Kilner® Vintage Canning Jar
17 fl oz. H 5 x D 3.9 inch.
Insert and Swing Ticket.

0025.707 PACK QTY 12



Kilner® Vintage Canning Jar
8.5 fl oz. H 3.3 x D 3.5 inch.
Insert and Swing Ticket.

0025.706 PACK QTY 12



KILNER® ANNIVERSARY JARS

Towards the end of the 19th century, Kilner® designed and developed a patent for a vacuum seal jar using a glass lid which would revolutionize the way in which food could be made and stored. This simple but effective system is still used today. The 175th Anniversary Jar mirrors the styling and finish of the original creation.



US fl oz
measurements
on back of jar



Kilner® Anniversary Jar
25 fl oz. H 7 x D 3.5 inch.
CDU: 13 x 13.5 x 9 inch.
Swing Ticket and CDU.

0025.809 PACK QTY 6



Kilner® Anniversary Jar
51 fl oz. H 9 x D 4.5 inch.
CDU: 10.5 x 15.75 x 11 inch.
Swing Ticket and CDU.

0025.810 PACK QTY 6



HARNESS THE HARVEST



LOCK IN FRESHNESS



KILNER® SQUARE CLIP TOP JARS

Since 1842, the original glass Kilner® Jar has helped generations to successfully can and store food. Durable and practical, Kilner® Clip Top Jars are suitable for canning fruits, pickles, jams and chutneys. They are also ideal for storing dry food stuffs, such as rice, sugar, flour and lentils.



Kilner® Square Clip Top Jar
68 fl oz. H 8.7 x W 4.7 x D 4.7 inch.
Insert.

0025.513 PACK QTY 6



Kilner® Square Clip Top Jar
51 fl oz. H 7.9 x W 4.5 x D 4.5 inch.
Insert.

0025.512 PACK QTY 12



Kilner® Square Clip Top Jar
34 fl oz. H 6.25 x W 4.3 x D 4.3 inch.
Insert.

0025.511 PACK QTY 12



Kilner® Square Clip Top Jar
17 fl oz. H 5 x W 4.25 x D 4.25 inch.
Insert.

0025.510 PACK QTY 12



Kilner® Glass Clip Top Spice Jar Set
H 3.7 x W 14 x D 4 inch.
Gift Box.

0025.807 PACK QTY 6



Kilner® Spice Clip Top Jar
2.4 fl oz. H 3 x W 2 x D 2 inch.
Insert and CDU.

0025.460 PACK QTY 12

Set contains:

- 6 x 2.4 fl oz Kilner® Clip Top Spice Jars
- 1 x Wooden Crate H 1.3 x W 14 x D 4 inch.
- 12 x Labels
- 1 x Recipe Booklet





**KILNER® GLASS
HONEY POT SET**



Ideal for storing varieties of locally sourced honey, the Kilner® Honey Pot Set complete with beech wood dipper is perfect for serving honey with a variety of tasty dishes. The integrated clip top lid with rubber seal and stainless steel clip keeps the contents fresh. Also suitable for canning fruits and vegetables, the Kilner® Honey Pot Set also makes an ideal gift.

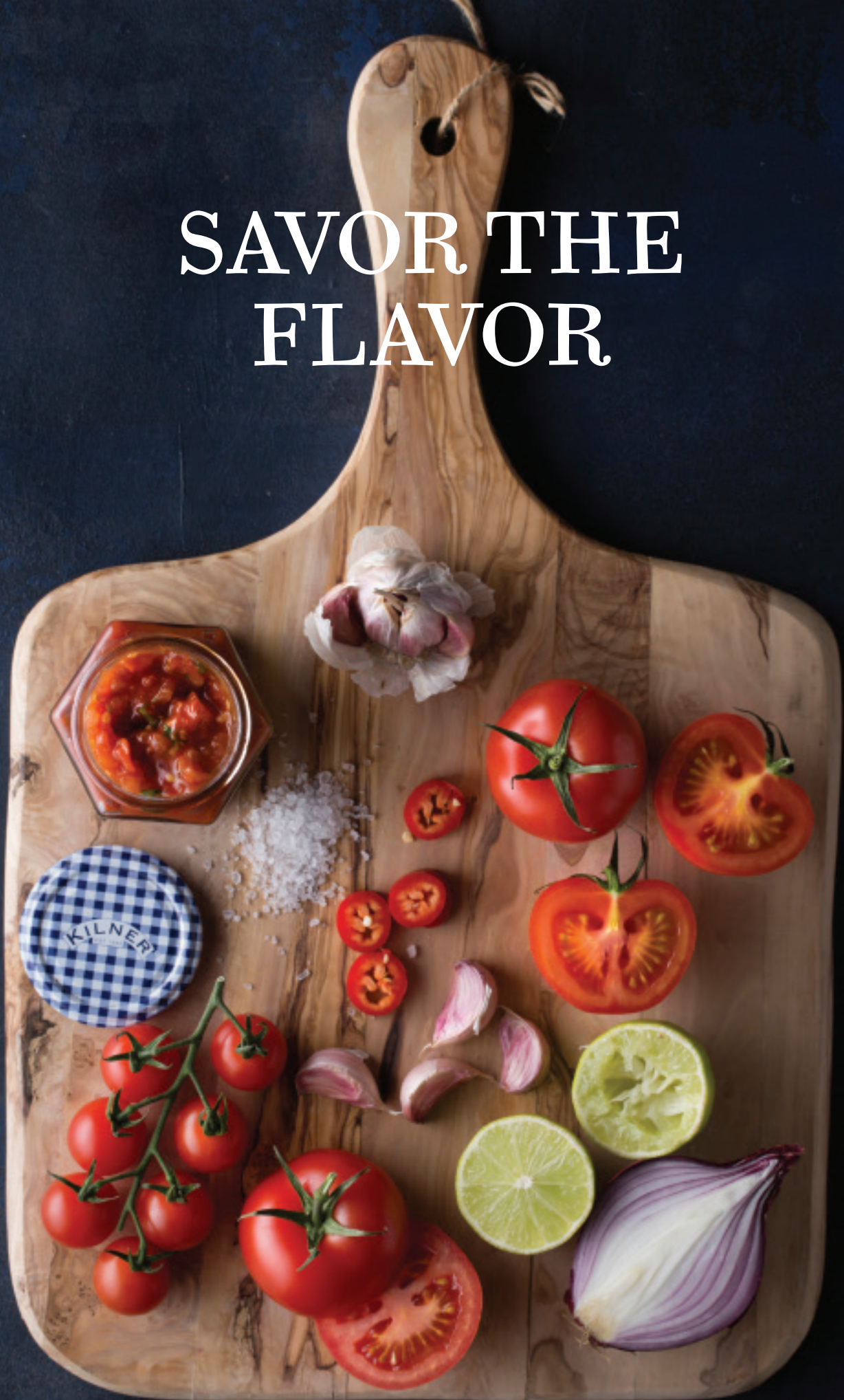


**Kilner® Glass Honey Pot Set
with Beechwood Dipper**
13.5 fl. oz. H 5 x W 6 x D 4.3 inch.
Gift Box.

0025.887

PACK QTY 6

SAVOR THE FLAVOR



KILNER® TWIST TOP JARS

From salsas to tomato sauce, the Kilner® Twist Top Jar and Bottle range is available in a variety of different sizes and is perfect for creating delicious recipes from freshly harvested produce.

Featuring a one piece twist top lid with built in easy to use sealing strip. Made in England and produced from 30% recycled glass.



Kilner® Hexagonal Twist Top Jar
1.6 fl oz. H 2 x D 1.75 inch.
Insert and CDU.

0025.574 PACK QTY 12

 *Made In* **ENGLAND**



Kilner® Hexagonal Twist Top Jar
9.5 fl oz. H 3.7 x D 2.6 inch.
Insert and CDU.

0025.576 PACK QTY 12



Kilner® Hexagonal Twist Top Jar
3.7 fl oz. H 3 x D 2.8 inch.
Insert and CDU.

0025.575 PACK QTY 12



Kilner® Hexagonal Twist Top Bottle
8.5 fl oz. H 7.5 x D 2.1 inch.
Label and CDU.

0025.577 PACK QTY 12



INFUSED FLAVORS



KILNER® SQUARE CLIP TOP BOTTLES

Perfect for creating flavorful infused oils or delicious homemade cordials packed with fresh fruit, the Kilner® Clip Top Bottles feature a swing-top locking system and are complete with the Kilner® logo. Available in three sizes, the bottles have a silicone seal and clip top lid, which together create an airtight seal.



Kilner® Square Clip Top Bottle
34 fl oz. H 12.5 x D 3 inch.
Swing Ticket.
0025.472 PACK QTY 12



Kilner® Square Clip Top Bottle
18.5 fl oz. H 10.8 x D 2.6 inch.
Swing Ticket.
0025.471 PACK QTY 12



Kilner® Square Clip Top Bottle
9 fl oz. H 8 x D 2.2 inch.
Swing Ticket.
0025.470 PACK QTY 12



NEW

KILNER® POURING BOTTLE

The Kilner® 17 fl oz Glass Pouring Bottle has been designed with practicality in mind. The bulbous body shape allows space for oil and vinegar flavors to mature. Ease of pouring is ensured with the easy grip ribs and twist top lid to control the flow. A high quality silicone lid keeps contents fresher for longer. Rotate the lid 180° for a gentle drizzle.



Kilner® Glass Pouring Bottle
17 fl oz. H 8.6 x W 5.1 x D 5.1 inch.
Gift Box.

0025.884 PACK QTY 6

FRESH FROM THE FARM



KILNER® BUTTER CHURNER AND ACCESSORIES

Turn locally sourced cream into fresh homemade butter in as little as 10 minutes. Simply place heavy cream into the butter churner, turn the handle and watch as the cream separates to form butter and buttermilk. Complete the hand crafted process by moulding the butter using butter paddles and finally use the glass butter dish to keep butter fresh.



Pour in heavy cream.



Churn the cream until it begins to separate.



The butter separates from the buttermilk.



Use the paddles to shape your butter.



Kilner® Butter Churner Set

34 fl oz jar. H 11.8 x W 9.4 x D 5.1 inch.
Gift Box.

0025.353 PACK QTY 2

Kilner® Butter Churner

34 fl oz jar. H 11.8 x W 7.5 x D 5.25 inch.
Gift Box.

0025.352 PACK QTY 4



Check out our handy "How-to" video on YouTube



Kilner® Glass Butter Dish

H 2.8 x W 6.8 x D 3.9 inch.
PVC Wrap with Label.

0025.350 PACK QTY 6



Kilner® Set of 2 Butter Paddles

Paddles: H 9 x W 2.6 x D 0.2 inch.
Backing Card: H 11.8 x W 0.8 x L 3.5 inch.

0025.349 PACK QTY 6

WHAT IS KOMBUCHA?

Kombucha is a tangy beverage made by fermenting sweetened tea with a culture called a SCOBY (a symbiotic colony of bacteria and yeast). The process of fermenting can take between 7-14 days and this can vary depending on certain factors such as the room temperature and the SCOBY health. Fermented kombucha is packed with a wealth of organic acids, B vitamins, enzymes and probiotics, all of which are contributing to the growing popularity as a health drink.



Check out our handy
"How-to" video on YouTube

WHAT IS FERMENTATION?

Fermentation is one of the oldest and basic forms of preserving food. Fruits and vegetables contain natural bacteria, that when deprived of air, can suppress and inhibit the growth of other microbes that would cause spoilage.

During the fermentation process, this natural bacteria converts the carbohydrates and sugars in vegetables and fruit into an acid which then becomes the ideal environment to preserve food. Lacto-fermentation, the process brought on through the presence of lactobacillus, gives fermented foods and drinks their signature tangy and sour taste, but also creates probiotics that aid in digestion.



KILNER® FERMENTATION SET

Turn freshly sourced vegetables into delicious fermented food bursting with probiotic goodness with the Kilner® Fermentation Set. The large 102 fl oz glass jar is ideal for making generous sized batches of sauerkraut, kimchi and other lacto fermented dishes. Supplied with 2 ceramic stones designed to keep food submerged and an air tight lid with integrated air lock and stopper, the fermentation set is easy to use. Simply add your favorite vegetables, water and salt.




Kilner® Fermentation Set
H 12.5 x W 6.75 x D 6.75 inch.
Gift Box.

0025.839 PACK QTY 4

Set includes:

- 1 x 102 fl oz Kilner® Fermenting Jar
- 1 x Wooden Lid
- 1 x Stopper
- 2 x Ceramic Stones
- 1 x Recipes and How-to Leaflet



 Check out our handy
"How-to" video on YouTube



KILNER® KOMBUCHA DRINKS MAKING SET

Create homemade kombucha packed with beneficial bacteria, vitamins and antioxidants with the easy to use Kilner® Kombucha Drinks Making Set. The 102 fl oz Drinks Dispenser with built in tap is ideal for fermenting and serving kombucha and also has the added benefit of being suitable for continuous brewing. Supplied with everything needed to make fresh kombucha, just prepare sweetened tea and add a Scoby.



**Kilner® Kombucha Glass
Drinks Making Set**
H 11.4 x W 8.6 x D 5.7 inch.
Gift Box.

0025.895 PACK QTY 4

Set includes:

- 1 x 102 fl oz Kilner® Drinks
Dispenser with Wooden Lid
- 2 x 13.5 fl oz Kilner® Handled Jars
- 1 x 2 meters Twine
- 3 x 8.25 inch Muslin Squares



Bring water to the boil
and add sugar.



Add 4-6 tea bags and leave
to infuse for 15 minutes.



Transfer the cool mixture to
the Kilner® Dispenser. Add
Scoby and starter culture.



Secure muslin square onto
the top of the jar and leave
to ferment for 7-15 days.



KILNER® CANNING ACCESSORIES

The Kilner® range of canning accessories provides all of the essential equipment in order to turn high quality fruit and veg into delicious recipes. Perfect for all types of canning, the accessories are not only durable but also innovative taking the stress out of homemaking.

1

KILNER® SILICONE JAR FUNNEL

With an easy push top feature, the practical silicone Jar Funnel fits most sizes of Kilner® Canning or Clip Top Jar and allows freshly made buttermilk or jam to be easily decanted.



Kilner® Silicone Jar Funnel
H 7.5 x W 5.9 x D 2.8 inch.
Gift Box.

0025.878

PACK QTY 6

A HELPING HAND



2

KILNER® CANNING PAN AND RACK

Constructed from high quality 18/10 stainless steel and suitable for all stovetops including induction the Kilner® Canning Pan with Rack is ideal for processing and sterilizing Kilner® Jars and Bottles.

Kilner® Stainless Steel Canning Pan and Rack Set

H 11.5 x W 12.5 inches.
(W 17.5 inches including handles).
Gift Box.

0025.893 PACK QTY 1

Kilner® Stainless Steel Canning Rack

H 9.5 x W 11 inches.
Card Wrap.

0025.894 PACK QTY 4

4

KILNER® SPATULA AND BUBBLE REMOVER

The Kilner® Silicone Spatula is perfect for stirring large volumes of jams, butters and jellies. Featuring a safety hook to stop the spatula sliding into hot preserves, measuring notches which indicate filling levels and even a bubble remover.



Kilner® Spatula and Bubble Remover

H 15 x W 3.8 x D 0.8 inch.
Header Card.

0025.877 PACK QTY 6

The Kilner® Silicone Spatula includes 4 features in 1 design:

- Mixing spatula
- Safety hook
- Measuring notches
- Bubble remover

KILNER® JAR TONGS

Designed with heat resistant arms, the Kilner® Jar Tongs allow canning jars to be gripped and removed from boiling water, safely and securely. Incorporating a spring loaded hinge for easy grasp and controlled lift along with a locking clasp for compact storage.



Kilner® Jar Tongs

H 9.6 x W 4.8 x D 2.9 inch.
Gift Box.

0025.876 PACK QTY 6

KILNER® MERCHANDISING UNIT

Complete the Kilner® story with our unique merchandising unit. The unit has been designed to elevate the Kilner® brand and inject personality and heritage into the Farmer's Market display. The shabby chic, rustic display unit gives the range a sense of identity and will be sure to attract attention wherever it is positioned.



Kilner® Crate Unit

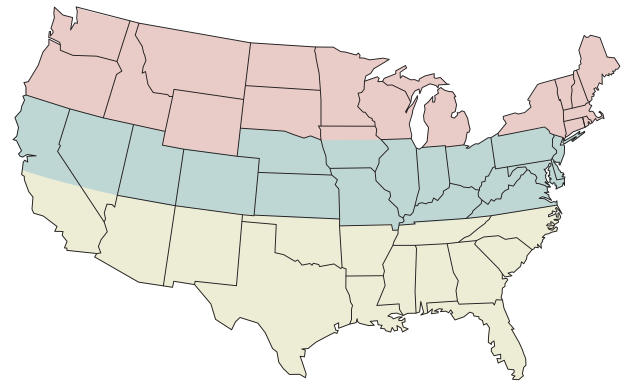
Approx. H 57 x W 51.6 x D 13.7 inch.

1402.004 PACK QTY 1

US SEASONAL CHART

Growing conditions vary from region to region. Use this chart as a guide to determine the best time of year for canning and pickling produce in your area.

- Northern Region
- Central Region
- Southern Region



Fruits	Northern Region Harvest/Crop Availability	Central Region Harvest/Crop Availability	Southern Region Harvest/Crop Availability
Apples	August to November	July to November	July to November
Blackberries	July to September	July to August	May to July
Blueberries	July and August	June to August	June to July
Figs	August to October	August and September	June to August
Melons	August and September	June to August	June to August
Nectarines	July to September	July and August	April to June
Peaches	July to September	June to August	May to September
Pears	August to October	August to October	August
Plums	September to October	July to September	June to August
Raspberries	June to October	July to October	July to October
Strawberries	June and July	May to July	February to May
Tomatoes	July to September	May to October	May to November

Vegetables	Northern Region Harvest/Crop Availability	Central Region Harvest/Crop Availability	Southern Region Harvest/Crop Availability
Asparagus	May and June	April to June	March to April
Beans, Green	July to September	July to September	May to October
Beets	July to October	July to October	January to December
Cabbage	July to September	June to November	January to May
Carrots	August to November	June to November	January to May
Celery	July to August	September to December	January to May
Corn, Sweet	July to September	June to October	June to September
Cucumber	July to September	May to October	April to August
Peppers	July to September	July to October	June to September
Pumpkins	September and October	September and October	August to November
Spinach	May to September	April to June	January to April
Squash	July to November	May to October	June to October



Typhoon Homewares LLC, 900 Merchants Concourse, Suite 211, Westbury NY 11590
Telephone toll free: (866) 598 0309 Fax: (866) 225 7408
Email: customercare@typhoonhomewares.com www.typhoonhomewares.com
Showroom: Typhoon Homewares, 41 Madison Avenue, Floor 8, New York NY 10010

