

**DURHAM**

**MUSTARD**

*Engraved for The Complete English Traveller.*



*Perspective View of the Cathedral and City of DURHAM, in the County of Durham C.*









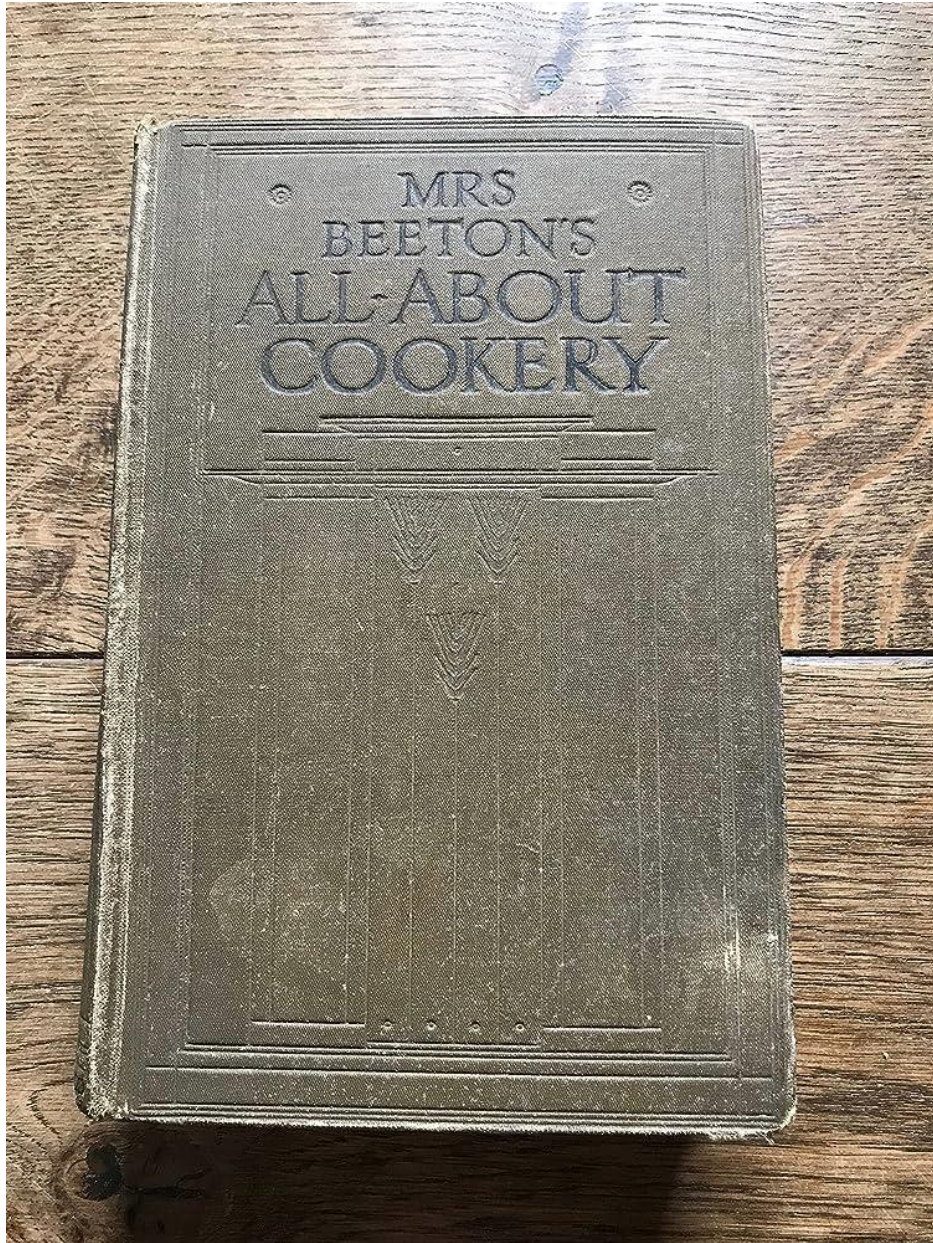












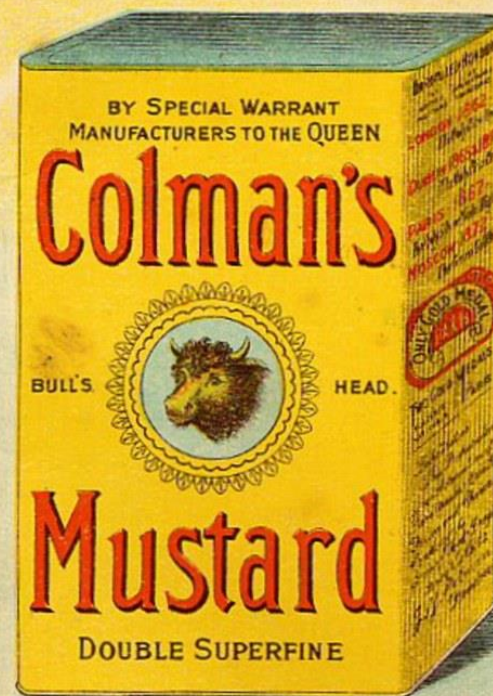
*‘Mustard is usually prepared for use by simply mixing it smoothly with cold water: and it is generally considered of right consistency when sufficiently moist to drop slowly from the spoon’*



TO INSURE GETTING  
THE BEST QUALITY  
OF MUSTARD &  
THE SAME AS  
SUPPLIED TO THE  
ROYAL TABLE

Ask For

Colman's  
Double  
Superfine



And see that  
the Tin bears  
a Yellow Label  
similar to this  
Illustration

J & J. COLMAN  
MANUFACTURERS TO  
HER MAJESTY THE  
QUEEN.

88/02/1625A







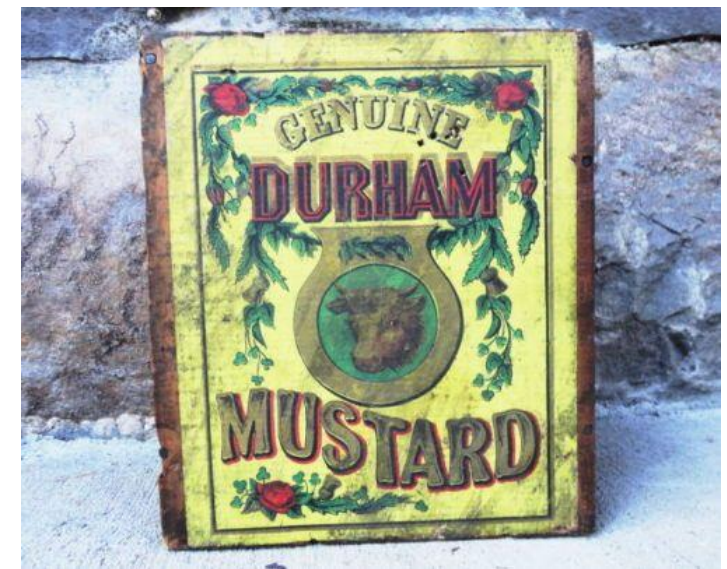
<http://durhammuseum.co.uk/victorian.htm>



<https://pixels.com/featured/keens-mustard-daryl-macintyre.html>



[https://twitter.com/Englands\\_NE/status/9464212525620142081](https://twitter.com/Englands_NE/status/9464212525620142081)



Earliest example

<https://vennels.com/our-history/#pid=1>



1867 – 1900

<https://collections.musee-mccord-stewart.ca/en/objects/1164957/fine-durham-mustard>



Reproduction mustard labels from graphic design company

<https://www.facebook.com/mustard.creative/>

**MATTHEW HENDERSON**  
Creative Ideas and Solutions

# DURHAM

# MUSTARD

HANDMADE IN  
**COUNTY DURHAM, ENGLAND**

## DURHAM MUSTARD

Mustard was first made in Durham in 1720 and has a fascinating story. With support from Taste Durham we are proud to once again produce this high quality mustard by hand in County Durham.

To learn more about the history of Durham Mustard please visit our website – [www.durhammustard.co.uk](http://www.durhammustard.co.uk)



### INGREDIENTS

Yellow **MUSTARD** seed, Apple Cider Vinegar, Water.  
For allergens see ingredients in **BOLD**.

Store in a cool dry place. Once open, keep refrigerated and consume within 8 weeks. See base for best before.

**180g**

Durham Mustard, 19b Front Street, DH7 6JS



[About](#) [Stockists](#) [Talks](#) [Contact](#)

**DURHAM MUSTARD**



## About Durham

Mustard was first made in Durham in 1720 and has a fascinating story. With support from Taste Durham we are

# Launch and Front Page Press!





# “Taste Durham’s Legacy”



# Talks

- Started to take enquires for talks to a number of groups including Women's Institutes and history groups.





# Stockists

- Currently stocked in 4 shops across the County including Knitsley Farm Shop and Northern Stores and Deli (previously Discovering Durham)
- Following up on many different opportunities, leads and enquiries from hotels, guesthouses, farm shops and local food producers.



**DURHAM**  
**MUSTARD**

**SOLD HERE**

HANDMADE IN  
**COUNTY DURHAM, ENGLAND**

England's first smooth dry mustard was developed by  
Mrs Clements of Durham in 1720.

With support from  
**Taste Durham**

FIND OUT MORE AT [WWW.DURHAMMUSTARD.COM](http://WWW.DURHAMMUSTARD.COM)

# Collaborators and Stockists

- We still have capacity for 2024 to collaborate with other food producers and stockists.
- If you think Durham Mustard might be the perfect addition to your business please get in touch with Anya;

**[info@durhammustard.com](mailto:info@durhammustard.com)**



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# Try Durham Mustard!

- Visit County Durham have arranged a sample for each of you, we hope you enjoy trying a piece of history!

