



Rascal Relish

seasonal craft condiments
food & garden education
handmade in Stoneham MA

www.arascalrelish.com/craft-condiments
arascalrelish@gmail.com

Spiced Tomato Spread Smoky Spiced Tomato Spread



Two versions of an all-purpose tomato spread made with fresh, local tomatoes from small farms, organic cane sugar, and fair-trade spices. Enjoy on egg sandwiches, cheeseboards, burgers, as a sauce or marinade, and so much more! "Smoky" is the best-seller, with more molasses and a bit more heat resulting in a rich, surprising flavor.

Available in 4oz or 8oz tapered glass mason jars with gold button lids.

MSRP \$10/4oz \$16/8oz

Wholesale available by unit: \$7/4oz \$10/8oz

or in cases of 12: \$84/4oz, \$120/8oz, \$102/split case

BB Pickle Relish



A traditional (but not overly sweet) bread and butter pickle relish made with local fresh cucumbers and spring onions from small farms and lots of mustard seeds. Enjoy as a sandwich spread, an ingredient in tuna/chicken/egg salads, or anywhere else you like relish!

Available in 4oz or 8oz tapered glass mason jars with gold button lids.

MSRP \$10/4oz \$16/8oz

Wholesale available by unit: \$7/4oz \$10/8oz

or in cases of 12: \$84/4oz, \$120/8oz, \$102/split case

Pickled Carrots



Tangy, spiced, and sugar-free pickled carrots! farm-fresh local carrots and a slice of fresh garlic in a traditional vinegar brine, spiced with tarragon, black pepper, red chili flakes, dill seed, and coriander seeds. Enjoy as a snacking pickle, a sandwich condiment, or chopped up as an ingredient in salads, marinades, and more!

8oz jars have 4" batons and 4oz jars have grated and/or diced carrot pieces. Available in 4oz or 8oz tapered glass mason jars with gold button lids.

MSRP \$8/4oz \$14/8oz

Wholesale available by unit: \$5/4oz \$9/8oz

or in cases of 12: \$60/4oz, \$108/8oz, \$84/split case

We're looking forward to making much more in 2024!

In order of anticipated arrival, here are some new Rascal Relish products you can expect starting in June: Seasonal Seasoning Blends, Seasonal Ferments, Dilly Beans, Pickled Beets, and Chowchow.



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Wholesale Terms

- We're very new to wholesale, so these are all subject to change as we learn and grow this season!
- MSRPs are based on 2023 costs; I expect to raise my retail prices in the fall of 2024
- MOQ \$100 or a case of 12 units
- Orders to be placed via email or text; orders will be fulfilled within 2 weeks or 10 business days
- Minimum retail price should match our retail price
- Payment due upon delivery; cash, check, or credit via Paypal or Square accepted
- We hand deliver or offer local pickup and try to avoid shipping due to risk of damage
- No returns except for defective seals; we are happy to accommodate exchanges of products
- We would LOVE to collaborate on an educational workshop and will absolutely do sampling/demos!

To place an order, please email Sarah at arascalrelish@gmail.com or text her at 781.710.9763

About Us



Rascal Relish is a small, woman owned and operated business based in Middlesex County, MA. The business name is actually an anagram of my name, Sarah Carlisle, and it just happens to also be a perfect combination of words to reflect my values and passion. RASCAL as in "cheeky," like my cute mascot Earnest, and RELISH as both the noun meaning "condiment," "flavor," and "enjoyment" as well as verb expressing true gustatory pleasure.

Rascal Relish started as a way to share my work as an herbalist, artist, and educator, and has transformed since 2020 into the farmers market CPG business you see now. As we grow, I am committed to keeping my business local: sourcing from farmers I know, and selling to businesses and individuals in my community.

Rascal Relish focuses on producing seasonal craft condiments primarily with an educational mission in mind: by drawing attention to the seasonality of the produce I use, and the farms I source from, I hope to connect consumers to their local food system. I believe that you can taste the summer in my Spiced Tomato Spread, and that it elevates meals not just through flavor but through this connection from plate to jar to farm to soil, sun, and water.

Once I've opened someone's palate to eating locally and seasonally, I hope to open their mind as well through recipes and stories shared in my newsletter, workshops and classes offered throughout the year, and opportunities to work together in the garden and kitchen. My mission is to share the joy and abundance of seasonal eating through connecting with local food producers, and to empower consumers to feel good about the way they feed themselves and their families— both as a matter of taste and value.