

# Where there's smoke...



## ... there's fascination.

Delicious aromas, interactive educational demonstrations and a taste of Britain's food heritage – all brought to your event by Kippers By Post.

# [www.kippersbypost.com](http://www.kippersbypost.com)



# Bringing you a flavour of history...

Imagine an attraction that stirs your visitors' interest before they've even set eyes on it. One that draws people of all ages and engages every sense in bringing our country's food heritage alive.

That's the promise of our mobile smoking huts where, using historically authentic processes, we produce one of Britain's oldest traditional dishes – succulent smoked fish.

As part of the award-winning Port of Lancaster Smokehouse, we're experts in the art of smoking fine foods and, with our hand-crafted smokehouse, we offer your visitors a rare treat that combines education, history and truly mouth-watering flavours.



## History in the making...

Telling the story of Britain's herring fisheries, our faithful recreations of the fish-smoker's art always create a buzz when we give demonstrations up and down the country. Invite us to your event and we can promise you eager crowds, enticing aromas and a great opportunity for your visitors to see, smell, taste and understand one of Britain's most delicious and best loved foods.



## Rates and availability

To find out more, please contact us today on **01524 751 493**. For more details about our stalls and presentations, please visit our website – [www.kippersbypost.com](http://www.kippersbypost.com)





Kippers By Post,

West Quay, Glasson Dock,

Lancaster LA2 0DB

Tel: 01524 751493 / 01524 752168

Email: [sales@polsco.co.uk](mailto:sales@polsco.co.uk)

Web: [www.kippersbypost.com](http://www.kippersbypost.com)

*The Port of Lancaster*  
**Smokehouse Ltd**

