

The Tiny Tipple Company

Launched in 2016 making infused spirits and liqueurs using locally sourced fruits, berries and blooms. Their flavours are seasonal and they grow all their own Rhubarb, Raspberries and Gooseberries on their allotment. Flavours include Rhubarb Gin liqueur and Gooseberry Vodka Liqueur.

Most rewarding part of running your own business?

Feeling proud to tell customers that it is our own business that we have grown from nothing. Also that we grow and /or picked as much of our fruits as we can.

Have you found the local food community helpful and what has been the best way to meet them?

The local food community are brilliant. There is lots of support in Norfolk and Suffolk. We have 'Proudly Norfolk' 'Suffolk Eat' and lots of online community discussions. Also EDP, EADT, Suffolk magazine, Feast Magazines are extremely supportive.

Most helpful resource you found in your journey to starting a new business?

Speak to other small businesses. They may have been around far longer than you have. They can give suggestions and advice for all sorts of business needs from where to get leaflets printed to what events work best for them and what to avoid.

Biggest Hurdle you faced when setting up?

Probably our labelling. We wasted time and money as we didn't get them completely legal to start with. Do your own research and don't rely on others such as Trading Standards to supply information.

One thing you wish you knew before you set up?

How much space we would eventually need. We started off in our own kitchens at home but soon outgrew these.

Would you of found our Slicing & Dicing guide helpful when you were first setting up?

There is so much to do when setting up a new business it can feel very stressful but if you have a plan like this it will help you put your jobs and tasks in order.



Amanda & Karen
www.thetinytipplecompany.co.uk

"At our first event 'Strutt your Mutt' in Suffolk. We were so nervous but equally excited."