FOODSERVICE SUPPLIER OF THE YEAR





FRUIT AND VEGETABLE

EST.

MARKET REP 43 RT

APRIL 2023



HAND PICKED. HAND DELIVERED.



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Hello, Spring!

April is full of surprises and it's not just the chocolate Easter eggs!

As the temperature starts to rise, more seasonal British produce becomes available. A great selection of fresh produce is in season – from outdoor rhubarb and purple sprouting broccoli; to the freshest asparagus and tasty heritage tomatoes. We love this time of year, especially working with some of the best English growers.

As more British produce makes its debut, why not make the most of seasonal cooking by checking out the 'arriving' section below. We particularly recommend the early Jersey royals, asparagus and garlic flowers.

This arrival of British produce helps reduce our dependence on European produce which, as you're aware, due to poor weather and the ongoing supply issues, has been driving up prices.



Best, The County Supplies Team







THE MARKET CHEF

The County Supplies Market Chef series is a celebration of how to cook with the best seasonal produce.

This month Ryan Stafford, one of our favourite chefs, is cooking a delicious carrot soup and tasty kale bubble and squeak:

1. Carrot soup

Big, bold and full of flavour, this hearty soup packs a health boosting punch.

Packed with sweet middle eastern spices, we're using heritage carrots from Royal Oak Farm in Ormskirk, near Lancashire.

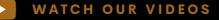
2. Kale bubble & squeak

We're doing a twist on a British classic – bubble and squeak. With fresh poached eggs, crispy kale and toasted onions, it's the perfect all-day brunch!

Using only the best British ingredients, the green and purple kale comes from the Molyneux family farm in Lancashire, growers of a range of specialist kales.









- Calicot artichokes
 French
- Yellow beans
 French
- Celeriac
 French & Belgian
- Organic purple
 sprouting broccoli
 Bedlam Farm, English
- Cavolo nero cabbage
 Italian & Spanish
- Wet garlic French
- Wild garlic
 English



- Finger limes
 Australian
- Tarocco blood oranges
 Italian
- Muscatel grapes
 Chilean
- Alfonso mango
 Indian
- Kent mango
 Brazilian
- Plums
 South African
- Nardicot
 Moroccan

- Peas
 French & Italian
- Monks beard
 Italian
- Swiss chard
 French
- Tokyo turnips
 Italian
- Jersey Royal potatoes
 English
- Linzer potatoes
 French
- Round courgettes
 French

- Passé Crassane pears
 French
- Pomegranates
 Peruvian
- Pomelo
 Asian
- Gariguette strawberries
 French
- Fraise des bois strawberries
 French
- Tulamine raspberries French
- Ciforette strawberries French









- Baby mixed leaf salad Cherry Tree Farm, English
- Seurat lettuce
 Crate to Plate, English
- Castelfranco
 Italian
- Batavia lettuce
 Italian



- Asparagus
 Portwood, English
- Heritage tomatoes
 Nutbourne, English
- St. George's mushroom English
- Outdoor rhubarb
 English
- Strawberries
 Belgium
- Lovage
 English



- Braeburn apples
 English
- Blood oranges
 Italian
- Forced rhubarb
 English
- Meat radishes
 French

- Tardivo
 Italian
- Radicchio
 Italian
- Salanova
 Spanish

- Hispi cabbage
 English
- Loquats
 Spanish & Italian
- Garlic flowers
 English
- Fraise de bois
 Spanish
- Mixed radish
 French
- Savoury
 French & English
- Rose radicchio
 Italian
- Grumolo
 Italian
- Conference pears
 English





FROM THE SEA

- Salty fingers
- Sea beet
- Sea kale
- Dulce

FORRAGED

- Three cornered garlic
- Wild garlic
- Three cornered leek flower
- Scots pine
- Douglas Fur
- Nettles

WILD MUSHROOM

- Turkish morels
- Mousseron
- Pied de Mouton





APRIL



The English and Dutch growing season has started, taking the pressure off the Spanish growing season which is now coming to an end.

Cold temperatures and flooding have caused supply problems with Moroccan tomatoes. Morocco has restricted exports with a total ban now in place, in an attempt to lower domestic prices.

APRIL COUNTY SUPPLIES NEWS



We're pleased to retain our **BRC AA accreditation** for storage and distribution.

And keep an eye out for Liam on our new **County Supplies branded scooter!**





PRODUCE SOURCED FROM THE BEST BRITISH AND FUROPEAN GROWERS

No matter the season, we've got the right produce for your kitchen. From exotic fruits and vegetables to the essentials, our consistent quality is what brings our clients back again and again. We source locally to keep food miles low and maintain the right temperature for our products to **preserve their flavour and delicate quality for longer**.

