FOODSERVICE SUPPLIER OF THE YEAR





FRUIT AND VEGETABLE

MARKET REPORT



COUNTY SUPPLIES

HAND PICKED. HAND DELIVERED.



Hello,

Strawberries and cream anyone?! Yes, it's that time of year again, Wimbledon is upon us – and we can't wait!

July is packed full of the best English fruit and vegetables. Lots of lovely stone fruits and berries are in season – from nectarines and peaches to blackberries, blueberries and, our fav, English cherries. Delish!

As the warmer weather brings a wider range of homegrown produce, we have the pleasure of working with some of the best suppliers and English Farms including Fiveways Farm, Cherry Tree Farm, Portwood, LJ Betts and Nurtured in Norfolk.

Let's hope for a scorcher! After all, July is the hottest month of the year.

Happy July!





COUNTY SUPPLIES

HAND PICKED. HAND DELIVERED.

THE MARKET CHEF

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

This month, one of our favourite chefs, Ryan Stafford is preparing some of our summer favourites – Jersey Royal potatoes fresh from the island itself, and the best of English strawberries from Fiveways Farm in Essex.

Both are not to be missed!

1. English Strawberry Cheesecake with Shortbread & Black Cardamom

It's British berry season so we're plating up a twist on a classic summer dessert – the strawberry cheesecake.

Grown in Sri Lankan coir and under polythene tunnels to protect against the British weather, these strawberries from Fiveways Farm are fresh, juicy and super tasty! What's not to love?

2. Jersey Royals with Crème Fraîche, Chives & Exmoor Caviar

Available from March through to July, Jersey Royal potatoes have been grown on the island since the late 1800s. With their distinctive nutty flavour, they're the most sought-after new potato – a true seasonal highlight.

We're serving them with crème fraîche, chives and a side dish of caviar – because we're worth it!









- Baby bunched vegetables
 Rem Fresh, English
- Bobby beans
 English
- Borlotti beans
 Italian
- Broad beans

 Italian
- Coco beans
 French
- Globe artichokes
 Bedlam Farm, English
- Hispi cabbage
 D & J Hayward, English
- Kohlrabi
 Portwood Farm, English
- PeasEnglish

- Watercress
 Chalke Valley, English
- Runner beans
 Oak Church, English
- Broccoli
 Windy Ridge, English
- Black cabbage
 D & J Hayward, English
- Rainbow chard

 English
- Baby bunched artichoke
 English
- Chantenay carrots

 English
- Outdoor rhubarb
 English
- Globe artichokes
 Bedlam Farm, English





ApricotsSpanish & French

Blackberries
 Hugh Lowe Farm, English

• Cherries
Piper Farm, English

• Flat peaches

English

Red & green gooseberries
 Wye Valley, English

PeachesSpanish & French

• Blood peaches

French

• Raspberries
Fiveways Farm, English

• Strawberries
Fiveways Farm, English

NectarinesSpanish

Blueberries
 Wye Valley, English

Gooseberries
 Wye Valley, English

• Pineberries

Dutch

• Clementines
South African

• Satsumas
South America

Vesuvius tomatoes
 Italian

Heritage tomatoes
 Westlands, English







SALAD & HERBS

- Baby mixed leaf Cherry Tree Farm, English
- Coriander root Cherry Tree Farm, English
- Cos lettuce G's Farm, English
- Italian basil Italian
- Lollo Rosso, Biondi & Oakleaf lettuce

LJ Betts Farm, English

 Lovage English

- Rainbow radish French
- Red baby gem salad G's Farm, English
- Nettles Italian
- Lemon verbena Italian
- Edible flowers Nurtured in Norfolk, English



- Cob nuts English
- Corn on the cob English
- Courgette flowers English
- Cherries Piper Farm, English
- Damsons English

- Girolles Scottish
- Green fig Spanish & Italian
- Greengage French & English
- Runner beans Oakchurch Farm, English
- Taylors gold pears New Zealand

DEPARTING DEPARTING



- UK asparagus
- Jersey Royal potatoes
- Elderflower



WILD FOODS

FROM THE SEA

- Sea kale
- Sea aster
- Salty fingers
- Rock samphire
- Fresh seaweed

WILD MUSHROOM

- Black Australian truffles
- Morels
- Scottish girolles
- Italian summer truffles
- Cep mushrooms
- Puff ball
- Mousseron
- Pied de Mouton

FORRAGED

- Fig leaves
- Garlic capers
- Scots pine
- Blackcurrant leaves
- Italian summer truffles







JULY TOP INSIGHTS

We're continuing to face challenges sourcing good quality potatoes. Old crop stock is at an all-time low coupled with poor quality. Last season yields were affected with high temperatures and lack of rainfall. Wastage levels are double/triple the norm which has led to an unprecedented price increase over the past few months.

This year has also witnessed a later planting season due to the rainfall. Crops have grown well albeit slower than expected and the tubes are smaller than anticipated. We're hoping to see larger new crops come through early to mid-July, when hopefully prices will start to fall.

JULY

COUNTY SUPPLIES NEWS



'Be Your Berry Best' – a new strawberry van is joining our fleet, just in time for Wimbledon!





And keep an eye out for Liam Kelly on our new whizzy County Supplies Vespa! Liam works with chefs on sourcing & supplying specialist produce.





PRODUCE SOURCED FROM THE BEST BRITISH AND EUROPEAN 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.



WE'D LOVE TO HEAR FROM YOU:

enquiries@countysupplies.com
UK: 020 7720 3160
countysupplies.com

CONNECT WITH US ON SOCIAL MEDIA





YOUTUBE



INSTAGRAM



TWITTER





