FOODSERVICE SUPPLIER OF THE YEAR





FRUIT AND VEGETABLE

MARKET REP¹⁰/₂₃RT

OCTOBER 2023



COUNTY SUPPLIES

HAND PICKED. HAND DELIVERED.



OCTOBER 2023

Hello, Pumpkin!

Autumn is here – the days are growing shorter, temperatures are starting to cool, leaves are starting to fall, and it's time to make the most of this season's latest produce arrivals!

As the first full month of autumn, October sees apples and pears in peak season along with root vegetables such as parsnips, beetroot, carrots and one of our favourites, agria potatoes.

It's also the start of the season for wild mushrooms, quince, turnips and Jerusalem artichokes. And, of course, mixed squash and pumpkins are now widely available too.

But remember, folks – pumpkins are not just for Halloween. They make great pies and muffins, soups and stews, curries and purees. Fa-boo-lous!

Happy October,









2005

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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 using some of autumn's finest produce to rustle up a seasonal squash slaw and a delicious English Comice pear & burrata plate.

1. Bedlam Squash Slaw

You know it's autumn when squashes from Bedlam Farm arrive! Grown in the UK, 100% organic and packed full of vitamin A, they're a tasty and nutritious way to kick-start the new season.

This month, we're using them alongside English Windsor apples to make a tangy squash slaw that's the perfect companion to grilled chicken, pulled pork or a buttery baked potato!

2. English Comice Pear & Burrata Plate

Looking for an easy-to-prep starter or a delicious sharing plate? This recipe ticks all the boxes!

We're combining seasonal English Comice pears with lashings of creamy burrata, topped with hazelnuts, rosemary and freshly sliced truffle.





For more seasonal recipe inspiration and top chef tips visit the *County Supplies website* where you'll find a wide range of delicious menu ideas from our Market Chef series.



 Jerusalem artichokes (new season)

French

- Crapaudine beetroot
 French
- White beetroot
 French
- Brussel sprouts
 Cooks Farm, English
- Mixed Chantenay carrots
 Fresh Gro, English
- Baby piccolo parsnips
 Fresh Gro, English
- OnionsEnglish
- Radish watermelon
 French
- Puntarella
- Crime de rapa Italian
- Curly kale
 D & J Hayward, English
- Black cabbage
 D & J Hayward, English
- Purple cauliflower
 Windy Farm, English
- Romanesco
 Windy Farm, English
- Chervil root
 French

Mixed bunched carrots

Pagets Farm, English

Pumpkin

French

Organic summer squashes

Bedlam Farm, English

Variegated green & purple kale

Molineux Farm, English

Rainbow chard

D & J Hayward, English

Marrows
 Stanhill Farm, English

Turnips (new season)
 French

Savoy cabbage
 English

Broccoli
 Windy Ridge, English

• Borlotti beans

Watercress
 English

- Agria potatoes (new crop)
 English
- Hispi cabbage
 D & J Hayward, English
- Purple sprouting broccoli
 English
- Orange Chantenay carrots
 English







Bergamot

Italian

Yuzu

Italian

Comice Pears

J.G Piper Farm, English

Quince

Italian

Watermelon

Brazilian

Lychee

Spanish

Green & white grapes

Figs

Turkish

Blueberries

South African

Rhubarb

Dutch

Windsor apples

English

Worcester apples

English

 Discovery apples English

Blackberries

Dutch

Nardicots

South African

Strawberries

Dutch

Raspberries

Spanish

Royal gala apples

English

Cox apples

English

Plums

Spanish

Heritage tomatoes

French & Spanish

Castelfranco

Italian

THE BEST OF

SALAD & HERBS



Baby mixed leaf

G's Farm, English

Coriander root

Cherry Tree Farm, English

Cos lettuce

G's Farm, English

Red baby gem

G's Farm, English

Italian rocket

Italian

Rainbow radish

French







Tardivo
 Italian

• Crones
French

• Winter tomatoes

Brussel tops
 James Hayes, Scottish

Jerusalem artichokes
 English

• Braeburn apples

English

Salsify
 French

Kaki persimmon
 Italian

• Leafy oranges

Italian

Baby mixed leaf
 G's Farm, Spanish

Cos lettuce
 G's Farm, Spanish

Red baby gem
 G's Farm, Spanish

Baby spinach
 G's Farm, Spanish

• Iceberg lettuce
G's Farm, Spanish

• Peppers

Spanish

AuberginesSpanish

TomatoesSpanish

• Cucumbers

Spanish

Conference pears
 J.G Piper Farm, English

• Courgette
Spanish







Strawberries

English

Raspberries

English

Cobnuts

English

Herbs

English

Verbena

Italian

Black French figs

French

Greengages

English & French

Vesuvius tomatoes

Italian

Red & green gooseberries

English

Damsons

English

Edible flowers

English & French

Sloes

English

• Broccoli

English

Heritage tomatoes

English

Blueberries

English

Charentais melon

French

Lollo Rosso, Biondi &

Oakleaf lettuce

L.J Betts Farm, English

Coriander root

English

Baby spinach

English

Iceberg lettuce

English

Peppers

Dutch

Aubergines

Dutch

Tomatoes

Dutch

Cucumbers

Dutch

Courgette

English









- Sea purslane
- Salty fingers
- Sea beet
- Sea purslane

WILD MUSHROOM

- Italian Autumn truffles
- Scottish Girolles
- Cep
- Trompette
- Chanterelle

FORAGED

- Medlars
- Juniper branches
- Meadow hay
- Scots pine
- French & Italian chestnuts







It's been a great summer season for English berries, as we now look to switch over to the European varieties.

As Autumn draws in, we also say goodbye to the English & Dutch salad season and hello to the first Spanish leaves.

We'd like to thank all our growers and suppliers for their hard work and support this summer. We look forward to working with them again in 2024!

OCTOBER

COUNTY SUPPLIES NEWS

Grower Interviews

At County Supplies, we always look to source the best seasonal produce from leading British growers.

Our grower interview series seeks to capture their stories and passion for growing the finest produce. Available now on the *County Supplies website*, learn how today's growers maximise flavour and quality, and are working towards building a more sustainable farming future.

Launching Soon!

Keep your eyes peeled for a new collection of interviews with some of our most valued customers as we explore their commitment to using fresh, seasonal produce.

FPC Fresh Awards 2023

We were thrilled to be nominated as a finalist in this year's **FPC Fresh Awards** for Best Marketing Campaign and, for the second year running, Foodservice Supplier of the Year.

Congratulations to all the winners and finalists at the awards ceremony on Friday 29 September. It was a great night!









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

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