FOODSERVICE SUPPLIER OF THE YEAR '22 & FINALIST '23





FRUIT AND VEGETABLE

MARKET REP¹²/₂₃ RT

DECEMBER 2023 & JANUARY 2024



COUNTY SUPPLIES

HAND PICKED. HAND DELIVERED.



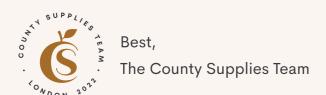
DECEMBER 2023 - JANUARY 2024

Hello!

Here at County Supplies, we're gearing up for a busy Christmas period and the warehouse is packed full of seasonal goodies – from tasty sprouts to sweet chestnuts, delicious cranberries and the perfect agria roasting potatoes. Everything you need for the perfect Christmas menu!

Check out our festive Market Chef videos too. Available on our website and featuring one of our favourite chefs, Ryan Stafford, we're serving up a range of Christmas dishes which are guaranteed to pack a punch and leave your guests wanting seconds! Tune in today and catch us preparing the ultimate roast potatoes with garlic and rosemary, Brussels sprouts with chestnuts and leafy clementines, and a delicious organic parsnip and celeriac bake.

From our family to yours, we wish you a very Merry Christmas & a Happy New Year!









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 serving up the ultimate Christmas dishes in the form of Agria roast potatoes – crispy, golden and with that all important crunch! – along with glazed festive sprouts.

1. Brussel Sprouts with Chestnuts & Leafy Clementines

It's that time of year again...Brussel sprouts are coming to town!

First introduced in the UK during the 18th Century, there are now over 750m individual sprouts eaten during the festive period. We're offering up a twist on the traditional sprout and pairing them with a ginger wine glaze, chestnuts, lemon thyme and seasonal leafy clementines.

2. Roast Potatoes with Garlic and Rosemary

How do you select the perfect spud for your Christmas potatoes? Our top tip – always go for a floury, high starch variety which will help give you that all-important light and fluffy centre. Today, we're using the king of roasting potatoes – the Agria. Spud-ta-cular!





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.



- Agria potatoes
 English
- Baby piccolo parsnips
 Fresh Gro, English
- Black cabbage
 D & J Hayward, English
- Broccoli
 Spanish
- Brussels sprouts
 Cooks Farm, English
- Brussels stalks
 James Hayes, Scottish
- Brussels tops
 James Hayes, Scottish
- Chervil root
 French
- Cime di rapa Italian
- Courgettes

 Spanish
- Crapaudine beetroot
 French
- Crones
 French
- Curly kale
 D & J Hayward, English
- Fenland celery

 English
- Hispi cabbage
 D & J Hayward, English
- Jerusalem artichokes
 Doddington Farm, English
- Mixed bunched carrots
 Pagets Farm, English
- Mixed Chantenay carrots
 Fresh Gro, English

- Monks beard
 Italian
- Orange Chantenay carrots
 Fresh Gro, English
- Organic squashes
 Bedlam Farm, English
- Parsley root
 French
- Parsnips
 Freemans Farm, English
- Pumpkins
 French
- Puntarella
 Italian
- Purple sprouting broccoli English (short supply)
- Radish watermelon
 French
- Rainbow chard
 D & J Hayward, English
- Romanesco
 Bones, English
- Salsify
 French
- Sandy carrots
 French
- Savoy cabbage
 English
- Tokyo turnips
 Italian
- Turnips (new season)
 French
- Variegated kale
 Molineux Farm, English
- Watercress
 Alre Farm Hampshire, English







Bergamot

Italian

Blackberries

Dutch

Blueberries

Dutch & South African

Braeburn apples

English

• Buddha's hand

Asian

Chantecler apples

French

Clementine with leaf

French & Spanish

Comice pears

J.G Piper Farm, English

Conference pears

J.G Piper Farm, English

Cox apples

English

Figs

South American

Green & white grapes

South American

Heritage tomatoes

French & Spanish

Kaki persimmon

Spanish

Kent mango

Brazilian

Leafy oranges

Italian

Nardicots

South African

Pear passé crassane

French

Plums

Spanish & Italian

Quince

Italian & Turkish

Raspberries

Spanish

Rhubarb

Dutch

Royal gala apples

English

Russet apples

English

Strawberries

Dutch & Spanish

Watermelon

Brazilian

Winter tomatoes

Italian

Yuzu

Italian







THE BEST OF

SALAD & HERBS

- Baby mixed leaf Spanish
- Castelfranco Italian
- Cos lettuce Spanish
- Cucumbers Spanish
- Rainbow radish French

- Red baby gem
 - G's Farm, Spanish
- Tardivo Italian
- Treviso Italian
- Wild rocket Italian

ARRIVING DEPARTING

- Blood oranges Italian
- January King cabbage English
- Yorkshire rhubarb English

- Borlotti beans Italian
- Coco beans French
- White truffles Italian



FROM THE SEA

- Fresh seaweed
 English & Scottish
- Rock samphire
- Salty fingers
- Sea beet
- Sea purslane

WILD MUSHROOM

- Cep French & Italian
- Chanterelle
- Trompette
- Italian autumn truffles
- Scottish girolles

FORAGED

- Chestnuts
 French & Italian
- Juniper branches
- Meddlers
- Scots pine









As we move into December, we're hoping for a much better supply of root vegetables. Unfortunately, the huge amount of rain we've seen throughout November had a direct impact on growers and their crop supply.

Strawberries should also become more available this month too, as we start to receive supplies from Spain, Morocco and Egypt.

DECEMBER & JANUARY

COUNTY SUPPLIES NEWS

Customer Interviews

Our new interview series looks to showcase our customers and explore their commitment to only using the finest fresh produce.

We launch the series by interviewing Matthew Husband & Luka Seddon from Proper Brew, a film and TV catering company, on the inspiration behind Proper Brew, their commitment to creating the best seasonal dishes, and an insight into the famous mouths they've fed over the years!

The Market Chef

Looking for inspiration on how to create the perfect Christmas menu? Working with one of our favourite chefs, Ryan Stafford, our Market Chef series cooks the perfect Christmas Dinner. Catch the highlights here or find the whole series – all 15 episodes of delicious menu ideas! – on our website.



Welcome aboard, Tim!

We welcome another family member into the County Supplies fold this month. Tim Hurren will take the helm of operations. With his extensive knowledge of London's streets and road network, he's set to make a great addition to the team and we can't wait for him to make his mark in the warehouse!

Customer Orders

Our offices will be closed for Christmas from 9.30am on Saturday 23rd December to Tuesday 26th December. We will re-open for pre orders only on Wednesday 27th and normal deliveries from Thursday 28th to Saturday 30th. We will be closed again on Sunday 31st and Monday 1st January for the New Year. Normal services will resume from Tuesday 2nd January 2024.

Please note: All orders requiring delivery on Wednesday 27th December will need to be placed by 8pm on Thursday 21st December.





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:

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