FOODSERVICE SUPPLIER OF THE YEAR '22 & FINALIST '23





FRUIT AND VEGETABLE

MARKET REPORT

MAY 2024



COUNTY SUPPLIES

HAND PICKED. HAND DELIVERED.



MAY 2024

Hello!

Sandwiched between spring and summer, May brings with it an abundance of fresh seasonal fruit and veg.

Spring vegetables including artichokes, broccoli, broad beans, peas, spinach, spring greens and tomatoes are widely available and we're still celebrating the season of Jersey Royals and British asparagus – but make the most of them while you can!

This month also welcomes the arrival of the first strawberries of the season while rhubarb is still going strong and joined by early stone fruits including apricots, nectarines and peaches.

So, with such a colourful and tasty array of produce, warmer temperatures (hopefully!) and two Bank Holidays this month – Early May Bank Holiday (6th) and Spring Bank Holiday (27th) – what's not to love?

Happy May!









2005

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THE MARKET CHEF

Our *Market Chef* series is a celebration of how to cook with fresh seasonal produce. This month, one of our favourite chefs, Great British Menu's Ryan Stafford serves up two delicious dishes featuring the finest produce this season has to offer.

We mark the arrival of the British berry season with strawberries from Fiveways Farm in Colchester and celebrate the long-awaited (yet short-lived) asparagus season with spears from Portwood Farm in Norfolk.

Let's get cooking!

1. English Strawberry Cheesecake with Shortbread & Black Cardamom

Are you craving something rich & creamy? We've got a modern take on an English classic – the summer strawberry cheesecake. It's the berry best!

2. English Asparagus, Salsa Romesco & Leafy Lemon Aioli

Making the most of the best of British asparagus, we're plating up a Mediterranean twist on the traditional asparagus and hollandaise sauce. Tasty!





For more seasonal recipe inspiration and top chef tips visit our website for a wide range of delicious menu ideas from our *Market Chef* series.





- Asparagus green
 Portwood, English
- Asparagus white & purple
 Wye Valley, English
- Black cabbage
 Italian & Spanish
- Borlotti beans
 Italian
- Broad beans
 Italian
- Broccoli
 Spanish
- Cime di rapa
- Courgette
 Spanish
- Curly kale
 English & Spanish
- Hispi cabbage
 Portuguese

- Jersey Royal potatoes (Ware, Mids & Pearls)
 Jersey
- Jerusalem artichokes
 French
- Pale aubergine
 Italian
- Peas
- Puntarella
- Rainbow chard
 English & Italian
- Salsify
 French
- Sandy carrots
 French
- Spring greens

 English
- Watercress
 Alre Farm, English







Alphonso mango

Thai

Blackberries

Dutch

Blueberries

South African

Figs

Brazilian

Frais Des Bois

French & Spanish

Gariguette strawberries

French

Green & white grapes

South African & Indian

Leafy oranges

Italian

Loquats

Spanish

Nardicots

South African

Pineberries

Dutch

Plums

South African/Chilean

Quince

Turkish

Raspberries

Morocco

Strasberries

Dutch

Strawberries

English & Dutch

Watermelon

Brazilian & Spanish

THE BEST OF

SALAD & HERBS



Baby gem

G's Farm, English & Spanish

Baby mixed leaf

G's Farm, English & Spanish

Castelfranco

Italian

Coriander

Cherry Tree Farm, English

Cos lettuce

G's Farm, English & Spanish

Cucumbers

English & Dutch

Heritage tomatoes

Westlands, English

Italian rocket

Italian

Rainbow radish

French & Dutch

Red baby gem

G's Farm, English & Spanish

Treviso

Italian

Bergamot

Italian









Almonds

Lebanese

Apricots

Spanish

Black truffles

Australian

Broad beans

English

Bunched baby vegetables

Remfresh, English

Flowers

Nurtured Norfolk, English

Herbs

English

Lettuce

English

Nectarines

Spanish

Outdoor rhubarb

English

Peaches

Spanish

Strawberries

Fiveways Farm, English

Tomatoes

English

DEPARTING DEPARTING

- Blood oranges
 Italian
- Blue meat radish
 French
- Morel mushrooms
- Pink meat radish

French

Tardivo

Italian

Tokyo turnips

Italian

Watermelon radish

French

Wild garlic

English

Winter tomatoes

Italian





FROM THE FOREST

- Douglas fir
- Hay
- Juniper branches
- Scots pine

FROM THE SEA

- Fresh seaweed
- Salty fingers
- Sea beet
- Sea purslane

WILD MUSHROOM

- Cep
 South African
- Truffle









- May is one of our big change-over months, moving away from our Spanish growers to our English and Dutch growers for tomatoes, salads and leaves – from now until October.
- Weather permitting, we're also excited to shortly receive the first of this season's British strawberries from Julian Mead at Fiveways Farm in Colchester (expected mid-May).
- It looks like UK parsnip supply will stop very soon. Due to poor yields after the recent rain and the crops being sat in water for so long, we're down to a trickle in supply and Spanish crops won't be ready until around mid-May. It's a similar picture with carrots although it's not quite as tight as there's more import options. We're already supplying imported carrots alongside the ever-decreasing UK supply.
- It's been a terrible season for spuds. Plantings are down, yields decimated and crops have been left in the ground to rot due to the wet weather. And now our growers our struggling to plant this year's crop due to short and expensive potato seeds, again, down to the wet weather.
- In summary, we've had two challenging vegetable growing seasons and it looks like we could be facing a third. As a result, over the next few months, we'll likely be facing higher than usual levels of imports.

COUNTY SUPPLIES NEWS

May Bank Holidays

With two bank holidays this month (Monday 6th & Monday 27th), please place your orders as early as possible to avoid produce shortages. Keep an eye out on our socials for news on our delivery schedules across both weekends.

Sustainability drive

We've taken a big step forward to reduce the amount of paper we use as a business. All orders are now packed and checked by the team using handheld tablets and this welcomed transition has now been fully adopted by the CS team.





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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