

# SMITH & BROCK



EXPERTLY SELECTED, PROUDLY DELIVERED

## WEEKLY PRODUCT UPDATE - 29/04/19

Another week has passed and we are blessed with the weather! Products in general are where they should be for this time of the year. Spanish crops for peppers, courgettes, aubergines, tomatoes are finishing and giving place to Dutch crops. With the exception of red pepper and plum vine tomatoes, all ok price wise with no measure shortages.

We are now bang into the asparagus season and we are spoilt for choice! From purple to green and white! In terms of the green and purple stuff we have Wye Valley origin and Portwood from Norfolk... But we prefer our local farmer James Smith from Loddington Farm in Maidstone/Kent. Our driver Ciprian goes every day picking up fresh stock on his round in Kent.

<http://www.loddingtonfarm.co.uk/>

French white asparagus from the south west (Landes region) is superb - just started this week!



How about the asparagus of the sea! Sea kale...

SMITH & BROCK WEEKLY REPORT #73

Tel.: 0203 621 4242 @smithandbrock www.smithandbrock.com Arches 254-255, Grosvenor Terrace, London SE5 0NP

## EXPENSIVE – OUT OF SEASON

Spanish onions are proving to me more and more difficult by the day with the Spanish season drawing to an end. We are desperately waiting for the south American crop to start but the price will still remain high until Spanish goes back in season in a few months time around July time. Red onions are also big money!

Limes are also very difficult with only South American air flown crop available. No juicing limes available!!

French pumpkin was finished but we are expecting new season from the Southern hemisphere (South Africa) next week.

A few other products such as pink grapefruits are a bit short. And I will remind that carrots are getting rarer and rarer with price going up especially with large donkey carrots.

Baby mids are also creaping up in price so best to use normal mids if you can.



## IN SEASON

In terms of wild mushroom, think Morrels, St Georges and mousseron! Fresh almonds? Why not! Stone fruits from Spain are just superb with white and yellow peaches and nectarines. Red Plums from Italy have started.

Spanish peas and broad beans are worth considering. Don't forget that there is such a choice in terms of artichokes! Italian long stem Spikey, French Globe Calico, Spanish globe Violet, bunched baby violet.

Very good Wye valley watercress.

Tomatoes! Well were do we start! Mixed heritage/heirloom form Westlands Eversham, san Marzano from Italy etc... they will be more and more choice to pick from in the next few weeks!



In the fruit section, amazing cantaloupe melon from Morocco and the first of Spanish watermelons. The south American watermelon have not been that great in the last month or so, so we welcome the arrival of the north hemisphere/Spanish crop.

Wild Garlic and Jersey royal are still stars of the show! Along with the asparagus!



## THE ESTATE DAIRY

From last week, we have added a new line/brand of milk with this fabulous dairy farm in Somerset. They use specific Pedigree Guernsey and Jersey cows. This is what we call milk!

Please contact us for a sample! You will want to switch to this milk soon after trying it!

