

# SMITH & BROCK



EXPERTLY SELECTED, PROUDLY DELIVERED

## WEEKLY PRODUCT UPDATE - 06/05/19

**So much to talk about this week, not sure where to start! Let's start with Daniel, our in house forager who keeps amazing us with all the wonderful products that he keeps bringing back to us! See his Forager's Report!**

But in brief, Turkish Morels are still superb, but only about a week or two left! But some great news with the arrival of the Scottish girolles... yes you heard well! Girolles are coming soon! Good quality St Georges and Mousseron also available.

In terms of fruit and veg, we are bringing in direct from Italy some wonderful large red and yellow peppers, round courgette, San Marzano tomatoes, datterini tomatoes, torpeo/scallion onions, cime de rapa, leafy Amalfy lemon, leafy oranges and red plums to name a few!

From Spain, some fantastic stone fruits such as apricots, white and yellow peaches, watermelon and cantaloupe/Charentais melon... we even still have some blood oranges! Spanish broad beans and peas are also very good.

Guariguetta strawberries from France are at their peak and superb. We can also get frais des bois... both to be preordered. UK crop strawberries from Hugh Lowe Farm in Kent/Maidstone is only two weeks away! We need to be patient! It will be worth it with great fruits until the end of October.

Asparagus going stronger and stronger by the day with all choices available...White French and green and purple English. My favourite is not the cheapest option but what a great product to use those wild asparagus! (special order only for wild asparagus).

The first of corn on the cob from North Africa! It's BBQ time! Bring on the sunshine! Maybe not this week end!



Still a very good time to use artichokes! Really good at this time of the year... baby and globe.

Other products of interest such as UK rainbow chard, Jersey Royal and wild garlic leaves and flowers. Also, wet garlic (elephant garlic) from France.

I could go on for hours but best to pick up the phone and talk to us or even come to see us! You will be received with a warm welcome!



## ADVICE REGARDING POTATOES

**Please see some good advise from one of our potato supplier for your info... We will be taking below measure to insure quality is optimum and advise you do the same. Thank you!**

*“Dear Customer,*

*We are approaching the summer now and with warmer conditions forecast from this point onward, it's the time of year when stored potatoes that were harvested in September and October last year will naturally want to begin growing. Once released from the cold store, shoots will often start to grow within a day or two. While I understand this can be undesirable, it is perfectly natural, causes no ill effects and is something that cannot be stopped.*

*There are a few simple steps you can take to avoid problems, as in most cases the potatoes will grow while in your care and not be eligible for return. It is essential, therefore, that all orders you receive from AWM Potatoes*

*are kept in a cool, dark place, before they are used. In order to prevent problems with shooting, it may be necessary for our customers to keep stocks at a minimum, order less, but more frequently and ensure that stock is rotated properly in order.*

*If this procedure is followed during the spring and summer months, it should ensure that our potatoes remain in optimum condition before they are used. Please pass this information on to your end users to help them care for their potato products as well. I hasten to say, shoots growing from a potato are perfectly natural and in no way makes a potato unusable if removed.*

*Your co-operation in this matter will help to keep product received from AWM Potatoes in the best possible condition.*

*AWM Potatoes Q. A. department”*

## ISLE OF WHITE TOMATOES

The  
TOMATO STALL

Isle of Wight  
Tomatoes

We are proud to be able to offer Isle of White tomatoes. They are the cream of the English tomatoes! Can be a bit more pricey than your every day tomato of course, but what a lovely tomato and a nice name to have on the menu!

They are different types such as:

- 3kg cherry vine red
- 5kg round vine classic
- 5kg cocktail vine
- 5kg Gold baby plum
- 3kg mixed beef tom
- 3kg mixed heritage
- 5kg mixed baby plum
- 3kg beef red
- 5kg baby plum red



## UNAVAILABLE OR VERY EXPENSIVE!!!

Romanesco are none existent as are purple sprouting broccoli.

Red and white cabbage are becoming more and more expensive as are red or white onions.

Strawberries also a bit expensive but will soon get better as the UK season starts but the big events such as Ascot and Wimbledon may see some price inflation there and then.

Peppers, especially red and yellow are really expensive with a transition a bit difficult between Spanish and Dutch crop... still a long way until the UK crop starts which will ease the overall market price.



## WESTLANDS

### Some of the wonderful products of Westlands!

Popcorn shoot

Cucumber flower

Horseradish shoot! you must try!

Buzz buttons

Tagete flowers

Marigold

