



EXPERTLY SELECTED, PROUDLY DELIVERED

WEEKLY PRODUCT UPDATE - 28/10/19

S&B VISIT TO ROUGHWAY FARM



Last week Smith & Brock hosted a farm visit to one our suppliers Roughway Farm in Tonbridge Kent. Farmer Giles Cannon showed us around his family farm where a variety of crops are grown.

Currently in season are raspberries (although ending soon), apples and cobnuts. Cherries and plums are also grown when in season.

We truly got an insight into the hard work that goes into getting these product into our kitchens. We would like to thank Giles for the tour and of course his stunning fruits!

Please Note UK strawberries are now completely finished, we move to Dutch and Belgian product.

What a fantastic time of year for produce, so much to talk about! No shortage of ideas for menus at this stage in the year. Don't miss out on the Brocoletto, grown by Chris Molyneux in Lancashire - sweeter than tender stem, home grown and less expensive than the latter.

Wye Valley blueberries and green beans have come to an end and soon we will be kicking off again with driscolls raspberries, blueberries and blackberries. Salads change over from UK to Spanish product. Most of G's brand salads now coming from Spain. Peppers, aubergines and tomatoes will switch from Dutch to Spanish in the next coming weeks.

For an authentically English apple opt for a russet - they may not boast a pretty shiny skin, but their flavour and texture more than makes up for it.

Fenland celery season has started albeit short so make the most of it! Fenland celery dates back to Victorian times when it was specially grown for the London markets at Christmas time. Revived a decade ago, it's grown in the deep peat fields of East Anglia, known as 'the Fens', where soil is banked up around it, protecting it from frosts. This technique gives it a characteristic pale-white colour, nutty taste and crisp texture. This unique winter crop is cut to a point by hand, ensuring that the root - the most flavoursome part - is included. It's incredibly versatile and can be cooked in numerous dishes, from soups and stir-fries to roasts and stews, or served raw on a cheeseboard, chopped into winter salads. The first English vegetable to be awarded PGI (Protected Geographical Indication) status, Fenland celery is only available from mid October to end of December. Traditional Fenland celery as it used to taste! Deliciously nutty & mellow!



Brocoletto



Russet apples



Fenland celery

100% English grown exclusively in the Fenlands. Grown using only Fenland water. A British heritage ingredient, whose delicate sweet, nutty taste and clean, crisp texture is owed to the traditional growing methods and rich, Fenland soil in which it is grown. This special crop is only available for 8 short weeks... the advice is to get it while you can! Growing Fenland celery is a true labour of love. Grown in wide rows with deep trenches, the crop is tended to using traditional techniques, including a process known as 'earthing up' which involves banking up the rich, dark soil around the celery as it grows. 'Earthing up' keeps the celery warm and protected from the winter frost - blanching the sticks to a distinctive pale white hue.

UK OFFERINGS

Apples: Russet, Cox, Braeburn, Windsor

Granny smith, Bramley

Cobnuts

Fenland Celery

Kale: White, Purple, Variegated

Japanese Variegated (see pic)

Puntarelle

Purple sprouting broccoli

Chanteney carrots

Mustard kale (pre-order)

Leeks

Puntarelle



Japanese variegated kale



EUROPE: Please note that Figs are coming to an end. We are struggling to get a decent product at this stage. European Stone fruits will also finish up soon.

FRUITS ET LÉGUMES DE FRANCE

I must mention Chevet flowers this week, their quality is outstanding, we will be stocking their premium mix (see pic), contact us for more information and prices

As mentioned last week we are now stocking Beausse salads, Mesclun mix, baby spinach, red mustard frills being amongst the favourites. Speak to your account manager for more information and prices. I would highly recommend replacing your current salad leaves with Beausse.

Baby pumpkins (pre-order):



Chevet flowers



Baby boo pumpkin



Jack be little pumpkin



Mixed squash



Pomme d'or pumpkin



Squash delicata



SMITH & BROCK WEEKLY REPORT #99

FRUITS ET LÉGUMES DE FRANCE (CONTINUED)

French Salsify
 Coloured cauliflower
 (please give your account manager volumes)
 Canada Gris cooking apples
 Crosne
 Leafy Celeriac
 Globe artichokes
 Baby bunched artichokes
 Tomatoes heirloom
 Tomatoes pineapple
 Tomatoes black
 Jerusalem artichoke
 Muscat grapes
 Heritage carrots
 Heritage beetroot
 Ceps



French commice pear



Canada Gris cooking apples



Ceps

FRUTTA E VERDURA DAL ITALIA

I highly recommend the Delica squash and Tardivo, its an expensive product but it really does have a wow factor. We start to see the bitter leaves coming into season, castel franco, pink raddichio.

Many varieties of squash and citrus coming through, puntarella is a great choice as are Italian grapes which are still in abundance.

Bergamot	Pale aubergine
Ceps	Thema artichokes
Chesnuts	Smooth skin melon
Cime de rapa	Italian grapes
Fresh olives	Muscat grapes
Green clementines	Delica squash
Tardivo	
Raddichio	
Pink raddichio (pre order)	
Stripy aubergine	



Thema artichokes



Tardivo



Tardivo

