



CHEF'S DELIGHT LTD

MARKET REPORT

4th September 2013

FRUIT

What a fantastic time of year for fruit. Not only are we still seeing the best of the summer fruit, but early Autumn fruit is starting. We still have English Strawberries, Raspberries, Red currants, Gooseberries, and Dorset Blueberries. We are also seeing the first of the English Apples, and Plums. Discovery Apples, which are my personal favourite are now available. We will soon have Windsor, Worcester, Cox and Russets, before finally Braeburn and Gala. We have been advised that the crops are good, so prices should match. We also have Victoria Plums, as well as imported Greengages and Mirabelle. There are also Damsens for any preserves that are required. Turkish Black Figs are superb - I can't stop eating them. Peaches, Nectarines, and Apricots are still going strong. All melons are at a good price. Believe it or not, there are some Melons appearing from Kent, grown in polytunnels. They are similar to Canteloupe, but as they are cut ripe, with very little transportation, the taste is supposedly superb. I am trying hard to source some for you to try. Also from Kent are Cobnuts.



VEGETABLES

The first English squashes have appeared - we have a mixed box that should suit all your needs. Single portion Gem Squash are also available.

Corn on the cob, in the husk, is plentiful, and fantastic value - much better than the twin packs.

We also have from our local suppliers, Curly Kale, Cavalo Nero, Coloured Bunched Beetroot, and Coloured Bunched Carrots, runner beans, and broad beans.

Now for something a bit different - chilli plants. Everybody would love to be able to pick fresh all of their produce - you can't beat it. Well here is your chance to pick chillies as they ripen.



There are also some English Romanesque available. The price is excellent but the size is not as good as the imported variety.

English Broccoli, Cauliflower, Savoy, Hispi and Spring Greens remain excellent value.

I am also expecting some news on Wye Valley Asparagus. There is a new Autumn crop, which will run until the end of October. I am expecting confirmation of our delivery date any day. Please do not expect it to be cheap - but we all know that Wye Valley will be superb quality.

Jerusalem Artichokes have recently started in France, but are still very pricey. Expect better prices and larger roots soon.

SALADS

Our locally grown Lollo Rosso, Oakleaf, Lollo Verdi, Cos, Iceberg, Little Gem and Raddichio is proving as popular as other years. We are also receiving a delivery of Baby Mixed Leaf every Wednesday morning, which is absolutely superb. It is in a kilo tray, and cannot be split. It has a fantastic shelf life, but needs to be pre-ordered. Sales are growing every week, so it is highly recommended.

Cucumbers have crept up in price.

Tomatoes are all at a very good price, and with all of this sun across Europe have a lot of flavour. The Baby Plum Vine in particular are absolutely superb.

If you fancy something a little bit special, it is hard to beat San Marzano or Datterino (Mini San Marzano)

MUSHROOMS

Not a lot to report on the wild mushroom front. Girolles are plentiful. They are currently small, from Eastern Europe. I have been able to source some Scottish, but the price is higher. If you would prefer Scottish, please mention it when placing your order. Due to the dry hot weather across Europe, other mushrooms are struggling to grow. Appearing soon should be Trompette, Pied de Mouton and Cepes

Our frozen Cepes still remain fantastic value.

We also stock a dried mix, and dried Cepes - both in a 500g tub. You get over 2kg of mushroom once rehydrated.



DAIRY

Hopefully you are aware that our milk and cream prices are very competitive, not only with other Catering Suppliers, but also with Dairy Companies. Please take a bit of time to discuss your dairy requirements - you may be amazed at the savings that can be made, as well as cutting down on your paperwork by reducing suppliers.

Our cheese, and other dairy products are also very good value, and we are now adding some of the more specialist items to our list.

We already stock some of the Loosehanger cheeses, and are now adding Pont L'Eveque and Golden Cross to our list. Please note there is a 24 hour lead time on these items - just while we ascertain the popularity of them.



MEAT

Have you tried our Duck Breast yet? They are absolutely superb! Imported from France, along with the rest of our current list, they are to die for.

We also have Rabbit, which are definitely not to be confused with the English. The yield from one of our Rabbits is far more, and is worth a look. By all accounts our prices are very good as well.

I have secured the services of somebody who has spent the last 30 years supplying French meats to the most respected Chefs in the country. He is based in France, to ensure that the quality remains at the level that both you and I demand. If you would like a call from him to discuss any special requirements please let me know.

We are also stocking Guinea Fowl Supreme, which are now larger breasts following customer feedback, quails, quail eggs, duck fat, duck leg, and duck leg confit. We are also getting foie gras, and Poussin (Coquelet) to order.

PREPARED

Every night our driver collects our prepared produce from our supplier, who I have known, used and trusted for almost 20 years. Everything is prepared to order - nothing is kept in stock, ensuring you receive the freshest possible product. Nothing is too much trouble - I have even had them peeling grapes for me before.

It seems that everybody is struggling for staff at the moment - this could be one way to help.

Please ask for samples if there is something you may be interested in.

POTATOES

At last the potato situation is sorting itself out. The quality of potatoes are improving, and prices are coming down. There will be further improvement over the next few weeks. We are still unable to source King Edwards, and the alternative Ambro is not proving very popular. The size, quality and price of Chippers Choice is improving, although we are still getting the odd comment that they are still not as good as they were before the crisis. Jackets are superb quality - expect their price to come down. We are still using Cornish Mids. They are quite large for a Mid, so if you require something smaller please mention it when placing the order.

OTHER NEWS

Watch this space for news on other products that we are adding to our ever growing list.

Have you returned your survey form yet? A lovely fruit basket for the Chef, picked at random from all that have returned them. If you wish I will trade the basket for a new Chef's Jacket, embroidered with your name and ours.

Jean is on holiday until 17th September. Please call the office with any queries.

Speak soon