

J. R. WHOLESALE

Market Gardeners & Catering Suppliers

February Newsletter

Falkenvil Farm

We are very pleased to announce that we have found a new supplier of seedlings namely Defland Nurseries based in Cambridgeshire.



Defland Nurseries is a family business who have been involved in plant raising for over 30 years. They have 3ha (7½ acres) of glass, mostly heated from a biomass boiler burning woodchip. They also have a tunnel and standing-out area for hardening-off plants.

We placed our first order for 10,000 Broccoli, 5,000 Cauliflower, 5,000 Cabbage and 5,000 Lettuce in the middle of January specifying a sowing date of late January. We expect to receive the Lettuce at the end of March and the Brassicas in early April and weather permitting plant them immediately.

We are still producing our own home grown good quality Cauliflower, White Cabbage and Red Cabbage which is amazing given that we are now in February.

British Seasonal Vegetables

British Seasonal Fruit and Vegetables such as Beetroot, Butternut Squash, Cauliflower, Celeriac, Celery, Chicory, Horseradish, Kale, Leeks, Parsnips, Potatoes (Main Crop), Salsify, Shallots, Sprouts, Swede, Wild Mushrooms and English Apples are still readily available and the quality is still excellent, prices are still very competitive compared to imported goods and of course the food miles are much lower.



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Spanish Produce

Spanish Tomatoes, Cucumbers, Courgettes, Broccoli, Peppers, Oranges, Satsuma's, Grapes and Lemons are becoming more plentiful and the quality is very good. However, we are approaching the end of the Spanish Onion season and will soon be moving over to Chilean Onions which are their new season crop and are of outstanding quality.



I have been looking carefully at the cost of importing goods from Spain and have seen a gradual increase in the disparity between the cost of transporting British produce and Spanish produce. To bring a lorry from Mercia in Spain, one of Spain's main growing regions, to the UK costs in the region of £2,800, each lorry can carry approximately twenty four pallets and each pallet will contain sixty 20k bags of produce. In comparison the cost of transporting a similar lorry load



within England would cost £720 clearly demonstrating the savings that can be made by using British produce. In addition the all important food miles are significantly lower if we use food grown in Britain.

Vegetable Soup Mixes

We supply all the University campuses with fresh vegetable soup mixes and are happy to provide bespoke mixes upon request. Are you satisfied with the soup mixes or would you like to see some changes, perhaps more varied mixes or bespoke mixes with different vegetables. We would love to hear your ideas and would be happy to produce mixes to your campuses specification. If you have any suggestions discuss them with your catering staff, you never know your recipe could become a hit throughout the University.