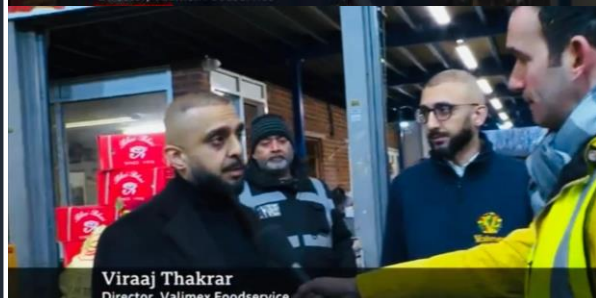




Welcome to March's latest news & produce update. This month we have been out visiting growers in the north west, building on our direct grower relationships. We are excited to introduce Bello Wild Foods into our new product range, please see the report for more information. Spring is finally here...almost, we have seen wild garlic come in and Jersey Royals start.



Raaj Thakrar
Director, Valimex Foodservice



Viraaj Thakrar
Director, Valimex Foodservice

Earlier this month we saw the unprecedented supply chain issues with produce due to a perfect storm of abnormal hot weather in January causing confused crops to over produce, followed by cold night time temperatures and then the severe downpours of rain causing widespread flooding.

This has now settled down and growers are confident that yields will pick up again. The Dutch season is not too far away which will give us better quality and consistency in April.

Owner's Raaj and Viraaj appeared on the BBC drumming up support for our UK farmers earlier this month as the UK producers have been hit with huge energy price rises along with high fertiliser prices, leaving some farmers and growers simply not planting crops.



The mighty Jersey Royal potato is a must for all Spring menus, know for it's slightly salty taste due to being grown in the mineral rich coastal soils of Jersey. Traditionally, the farmers would harvest the sea weed from the beaches and place on top of the growing potatoes isles in the field giving salty mineral rich fertiliser, this is where they get their salty taste from.



March Produce Report

We are very excited to announce that we will be working very closely with Field 28 in Cheshire. Founded by Kevin & Jan Dobbs, their passion for quality and flavour of produce knows no end. Initially they first started growing living herbs supplying local chefs and restaurants, they carefully select the seeds and can grow to order a selection of living herbs.

A couple of years later they started a growing plan for outside growing everything from mixed radishes, mesclun leaf mixes, oyster leaf, onions, Jerusalem artichokes to name but a few.



Their ethos is to enrich the land around them starting by putting as much nitrogen friendly plants into the soil and simply leaving them in the ground so they enrich the soil. They do not plough the soil so not to disturb the build up of soil layers.

They create a bio diversity of insect friendly plant barriers in and around their crops to create a natural defence to insects that love to eat our crops. No sprays are used.



Throughout this year, they will be growing a small but high quality range of ingredients including a variety of Heritage cucumbers, Heritage courgettes and some very special varieties of Heritage tomatoes.

March Produce Report

The living herbs can be pre ordered and also be set up on a standing order. Varieties such as Blue Pepe, Shiso Bi colour, Anise Hyssop and Mexican Marigold. They also produce high quality flowers such as Cornflower, Apple Blossom and Viola flowers. Oyster leaves are also available, Oxalis and Lemon Verbena tips.

Please contact us for any enquiries on 02089612477 or email sales@valimex.co.uk



Coming next month

We should see the first of Norfolk Asparagus arrive, Scottish berries should also start. Bramley apples are in good supply. Valencia Oranges soon to arrive. The Costa Rican melon season starts soon, seeing Galia & Honeydew melon arrive. Italian globe artichokes, Treviso, CastlelFranco, Punterelle, Peas & Nettles are in. UK Leeks, Purple Sprouting Broccoli are in good supply.

Finishing this month

Blood oranges should finish in the next few weeks. Forced Yorkshire Rhubarb has a few weeks left but finishes quickly. Keep an eye out on our Instagram page for daily updates on fresh-in produce and ingredients @valimexltd

