

The Buyer's Report

Notes from the Buying Desk

Looking after you and your business

Salad

Icebergs – harvest volumes and quality up so prices have eased
Lollo and Oakleaf transitioning to imported
Peppers – still some good prices on full boxes of peppers but starting to rise
Tomatoes – some nice yellow and orange cherry on the vine in stock
Avocado – Global prices still high due to huge increases in demand

Fruit

Easy Peel – best quality and flavour are Spanish Clementine's, shoe box now in stock
Limes – improved supply, price is easing
Berries – all imported but there are some decent prices – ask team for best daily deals
Yuzu – in stock
Bramley Apple – in short supply, price increasing
Oranges – now Spanish new season
Rhubarb – some forced Dutch rhubarb in stock
Lychee – new season now in stock
Devonshire Apples in stock – lots of varieties from Four Elms Fruit Farm
Lemon – now new season Extra large
Spanish – request smaller size for value
Pomegranate – good value

Vegetable

Cauliflower – last week's cold and wet weather has slowed growth of local, imports to make up the numbers are more pricey per head but they are much larger and better value per kilo
Canara Farm – Cavolo Nero and Rainbow Chard now harvesting
Potatoes – constant wet weather over last 3 months is now causing serious concern, large volumes still in the ground, increases in price of baking and chipping potato
Calabrese – local/UK coming to an end, Spanish is available but prices rising
Sprouts – staying with Dutch for more consistent quality and sizing
Cauli – prices up and down depending on weather and local harvest volumes
Purple Sprouting – available but expensive
Spring Green Cabbage – finishing
Purple Sweet Potatoes – in stock
Sprouts – local sprout stalks now in stock
Nice January King and Savoy on stock
Local Romanesque cauliflower in stock
Yellow Courgette – in stock through request but expensive
Kale – good quality local green curly

We Recommend...

Canara Farm – Cavolo Nero and Rainbow Chard now harvesting
 Local Cabbages
 Kale & Kalettes
 Winter Squash & Swede
 Local Sprout Stalks
 Carrots & Parsnips
 Duchy Fries, Washed Potato, Red Potato
 Sagitta and Wilja Potatoes, King Edward Potato & Salad Potato
 Autumn/Winter Foraged lines available on request
 Devon Marfona, Bakers and Maris Piper Potatoes
 Devon Leeks
 Devon Red Cabbage, White, Hispi and Savoy
 Devon Kalettes, Curly Kale & Cavolo Nero
 Forest Fungi Mixed Gourmet Mushrooms
 Devon Parsnips
 Devon Four Elms Fruit Farm Cox, Russet, Gala, Braeburn and Bramley Apples
 Devon Cauli & Sprout Tops
 Devon Celeriac, Red Beets & Rainbow Chard

Good Value...

Canara Farm Cavolo and Chard
 Local Cauli
 Local Savoy and January King cabbages
 Kiwi and pomegranate good value
 Berries – all imported but there are some decent prices – ask team for best daily deals
 Apples – PP English Cox & Gala
 Pears – conference P/packed bags
 Small lemons rather than the large – better value although less yield
 Seasonal Beets including Candy and Golden
 Large Vine Toms – best for value and taste
 Tri-colour Peppers for best value
 Cornish Wild Mush mix and Devon Forest Fungi mixed mushrooms
 Winter season carrots and parsnips – value nets are great value
 Finebean – best of the exotic beans – decent value
 Leek are a good value green
 Onion – large and English medium are good value
 Local Sagitta Potatoes – will chip
 Duchy Fries – our recommended local graded chipper
 Local Cabbages - Pointed cabbage & Savoy

Use with Care...

Sugar Snap and Mange tout – import prices are up – stick with Fine Bean much better value
Cherries – in stock but expensive imports
Melons – ask daily for best deals – yellow and galia currently best value
Rhubarb – Dutch imports now – more expensive
Blackberries – other berries are much cheaper
Grapes – prices are up on imports
Avocado – global shortage & massive demand driving wholesale prices up – portion control
Lettuce – general prices up as we move out of our UK season to imports – iceberg price eased
Calabrese – imported now so prices up compared to recent local crops
Plum Tomatoes – switch to large vine if you can – much better value
Imported Sugar Snap and Mange tout – fine bean are much better value
Mango RTU – use cheaper un-ripened fruit for value – needs a few days in kitchen to ripen
Red Chicory – use yellow/white for better value although red are cheaper than they can be

Latest updates 22/12/2019 | Subject to availability