

LOVEJOYS WHOLESALE AND LARDER NEWSLETTER AUTUMN 2018

Welcome to the 2018 Autumn newsletter.

An obvious note to start with is a report about the very dry summer we have had and how it has affected and is going to continue to affect everything.

The biggest problem will be potatoes and we have sent you an update separately - you should have received this by mail chimp to your email addresses and also in hard copy with the driver. If you have not received it, please ring us straight away to check that your correct email address is on our list, as it is very important information.

VEGETABLES - These have been good quality considering the growing conditions. Prices have been above normal, but not as high as potatoes. As Neil always says, using what is in season is always going to be the best value. Make sure you get our weekly specials and pay particular attention to the market update at the bottom of the page. Again, if you are not seeing this weekly, let us know.

All of the squashes have done better with the hot weather and all of the leafy vegetables seem to have done ok, as many growers have good irrigation. Now available up to Christmas are all root crops, with parsnips being a Bromham speciality. Also we have good beetroot and celeriac. Other veg are spring greens and savoy, leeks, rainbow chard and cauliflower, to name but a few.

POTATOES - As you know we have stopped stocking the Lovers brand as we decided that the Koffmans are a better deal at the moment. The local maris piper should keep us going until the new year, but obviously they will be smaller than normal. We are not sure if Agria will be cost effective this year but we will keep a close eye on this as they are not available yet. We will however be stocking local Red Roosters, once Ian has tested their cooking quality - again we will keep you posted.

Chilled and frozen chips have doubled in price from last year. This is purely down to the dry summer and the variety they use being severely affected. The washed Mids from Cornwall have been good quality so far.

SALADS - All of our local salads are coming to an end and we will be going over to French or Italian and some herbs will be imported. Watercress and micro herbs will carry on as normal. Tomatoes are very short in supply and this is down to the hot weather. Once we get more imported supplies from Spain and the Canary Islands, prices will get better.

FRUIT - English apples and pears are available and we also have English quince and meddlers in stock. Spanish satsumas and other citrus fruits will now start to be available and South African soft fruit will start in December. Autumn raspberry and strawberry will be available, subject to light and temperature conditions.

LARDER - Please remember that our ever growing Larder can supply you with all of your kitchen ingredients and supplies, alongside your daily delivery. If you do not already order from the Larder please ring and speak to Tracy and arrange for her to come and see you, or for you to come and visit us. We can also send out a product list with your order. The team are always available to source the products you require.

VISIT US - You are more than welcome to come in and see us if you are passing by. We are open 24/7, except for Saturday afternoon and Sunday. We like to show people round the warehouse, prep room and the ever growing Larder warehouse. Just give us a ring to set this up. We do make a excellent cup of tea!

CUSTOMER FEEDBACK - Louise will be ringing you all over the next couple of months to ask for a few minutes of your time to complete a very short feedback form, which will also give you an opportunity to mention any general comments you have. Obviously we appreciate you ringing us if you have anything that needs mentioning more urgently. We would like to be made aware if there is anything we can do to improve our service to you, however small. If on the other hand you are happy with our service, it is a huge boost for everyone to hear that as well. The team are listed below - they are all happy to speak to you at any time.

Neil Mortimer- Managing Director

Tracy - Larder

George - Operations

Ian - Procurement

Lisa - Finance

Ed - Nights

Kim - Administration

Jo - Reception

Louise - Customer Care