



ISSUE
#5

FRENCH GARDEN TIMES

Member of the Associated Group
of Wholesale and Restaurant
Suppliers.

ILLUSTRATED MONTHLY MARKET NEWSPAPER

Est. 2014

NOVEMBER 2015

Price £0.00

Cavolo Nero

The UK Black Cabbage season is prospering this year and has provided a beautiful crop of bold, thick leaves loaded with high levels of iron and Vitamins A-C.

Broccoli

As British grown Broccoli draws to an end, we see the arrival of the Spanish produce.

The original superfood, it is one of our staple sellers.

Ending soon

Coloured cauliflowers, baby golden and candy beetroots, and salads from Northern France.

Starting soon

Charentais melon from the West Indies, normally Guadalupe or Dominican Republic, and salads from Southern France.

Oh my darling clementine!



Although Leafy Clementines have been around for a few weeks now the real glut of the pre-Christmas crop is just starting to come through and we are seeing some wonderful quality fruits, with a real hit of that traditional festive flavour.

FRENCH GARDEN LAUNCHES NEW WEBSITE

Those of you with a keen eye will have noticed our all new, bright and shiny website, unveiled earlier this month.

Keep abreast of our newest, seasonal produce and discover some of the more unusual supplies we are able to offer.



Kaleidoscope of Colour

British grown Rainbow Chard is having a good season so far. A chef's favourite, you can rely on it to liven up any dish.

Brazilian Mango

Renowned for its wonderful lush, juicy flesh and aroma, our air freighted 'Palmer' Mango, from Brazil, is delectably good and is always in high demand.



CELEBRATING CELERIAC

The unsung hero of the vegetable world this French favourite offers both robust flavour and versatility. Chefs will always see the difference when our bulbs arrive in their kitchens with the leaf still attached. Large and bold.



MOROCCAN TOMATOES – NOT SUCH A BAZAAR IDEA

As our UK crops come to a close the Spanish season begins to take over.

But don't overlook this affordable Moroccan tomato for a great, alternative.



www.frenchgarden.com

Twitter: FrenchGardenUK