

OLIVER KAY

CROP REPORT

AUTUMN 2021

GOODBYE SUNSHINE - HELLO CABBAGES!

With airfreight continuing to prove a challenge, some products may be a struggle and ones to consider swapping out of your menu for the time being, such as baby veg and exotics. Now is also the time to say goodbye to the taste of summer, with UK strawberries and salad leaf at an end, signalling a sure sign of the change in season.

But it's not all doom and gloom out there! As we move into autumn, with it we see some fantastic locally grown produce start to come through – cabbages for one, are something to smile about! Read on for more details on the products to push, and those to swerve on your menus, over the next few months.

For more information, or to order any of the items mentioned in our Crop Report, please contact your Account Manager or call the office on **01204 385463**.

You can also order via our app or online ordering website where you can view past invoices, place repeat orders, access allergen information and full product details. To access online ordering visit **www.oliverkayproduce.co.uk**

GROWING CONDITIONS

Growing conditions across Northern Europe have been fairly stable as the summer season comes to an end. Although we have not experienced any frosts in the UK as of yet, it is getting cold at night for open grown products such as leafy salads.

Hard salads are slowly moving from UK and the Netherlands, and by early November supplies of these products will be from Spain and Morocco.

Reports indicate that winter Mediterranean crops are coming along well. An example being Almeria (Spain), currently seeing daytime temperatures of around 24oC and night time of 16oC, making for near perfect growing conditions.

A few crops are moving a little earlier as plants have been in full production all summer, cucumber is a mixture of Dutch and Spanish, aubergine is also now Spanish and UK courgette has already moved back as planned in September.



AT AN END

- Peach and Nectarine won't be seen for a few months. Early South African peach and nectarine should start in December, although early arrivals are invariably woody and expensive until the season develops.
- UK strawberry season has now ended. Dutch glasshouse is now being supplied, but is expensive and the honest assessment is they should really be avoided, the taste is average and the appearance pale. Late December will see the start of fruit from the Mediterranean and will be much improved.
- English salad leaf and broccoli.
- Heritage tomato is moving from UK to French through October/November, finally to Spain by December.

LOOKING FORWARD

We are contracted and have secured our supply for the winter period. Although growers will re-plant, we expect to see shortages in supply across the wholesale markets up to Christmas.

New season Egyptian spring onion are now coming through.

Moroccan tomato will be loaded within the next week and expected at the end of the month, good colour and flavour is reported.

Spanish iceberg, gems, cos and fancy leaf are all expected at the end of the month.

UK Braeburn due in November.

Prep sprouts will be available from December but will be expensive this Christmas due to labour shortages.

CHALLENGES

Grapefruit: Both ruby and white South African have ended abruptly. Turkish are still a few weeks from ready so may be some gaps in supply however we will try to keep one or the other going until the new season.

Airfreight from the Far East, South Africa and South America is still a big challenge due to lack of flights. This is affecting baby veg, legumes, exotics and herbs such as tarragon from Kenya.



SEASONAL MENU INSPIRATION: Pumpkin tarte tatin, compressed apple and savoury granola salad



A delicious autumn-winter recipe utilising seasonal ingredients, suitable for starters, mains or desserts! Find this recipe and many more on our website oliverkayproduce.co.uk

Roasted Pumpkin

Ingredients

1 Pumpkin
2 Red onions
40ml Olive oil
40g Butter – melted
1 tsp Cumin seeds
1 tsp Fennel seeds
30ml Sherry vinegar

Method

Peel and slice the pumpkin into even size pieces and then do the same with the red onions.
Combine all the ingredients, place evenly onto a roasting tray and cook for 10-12 minutes on 180c.

Compressed Apple

Ingredients

2 Apples
50g Caster sugar
10g Light soy sauce
20g White wine vinegar

Method

Peel & slice the apples.
Combine all the other ingredients and tumble with the apple slices then vacuum pack to compress the apples.

Savoury Granola

Ingredients

200g Oats
30g Sesame seeds
10g Cumin seeds
10g Fennel Seeds
100g Crushed walnuts
100g Pumpkin seeds
20ml Soy Sauce
30g Harissa
1 Lemon – zest & juice
60ml Olive oil
40g Honey
100g Butter - Melted

Method

Place all ingredients into a bowl and mix together.
Spread evenly onto a baking tray and cook for 10-15 minutes at 180c or until golden and then allow to cool.

Tarte Tatin

Ingredients

Roasted Pumpkin
20g Caster sugar
50g Butter
1 sheet of puff pastry – cut to a disc just larger than the frying pan
Savoury granola
Micro red chard & celery

Method

Heat the oven to 180c.
Add the sugar to a 20cm frying pan and make a caramel.
Arrange slices of the pumpkin and red onion in the pan and then top with pieces of butter and the disc of puff pastry, folding the excess down the sides.
Place in the oven and cook for 15-20 minutes, then turn the oven down to 160c and cook for a further 10-15 minutes.
Turn out on a plate and top with the savoury granola, Compressed apple & micro herbs.

IN SEASON

- Toffee and chocolate apples and pumpkin.
- Gourds for display and mixed squash for roasting.
- Loose Brussel sprouts are now in stock.
- Spanish pomegranates.
- Brazilian melon - eats well.
- English cabbage is at its best.
- Spring greens & kale from Lancashire are still very good through winter.
- Last month of English celery.
- Large red apple - currently European - eat great.



VEGETABLES

- Potatoes – new crop – UK growing season has been very good through summer and into September, good conditions for lifting so no issues expected, good mix of sizes and skin finish good.
- Carrot – quality and availability good, conditions for harvest are good.
- Parsnip – availability and quality is similar to carrot.
- Swede – new season, quality remains good with no availability issues expected.
- Cauliflower – UK – will continue into winter, heads are a good size, packing 8's at present. A mixture of French & UK will be required to maintain supply and quality once we get into mid-winter.
- Broccoli – UK finishing late October, moving to Spanish for winter.
- Red and white cabbage – new season UK good quality and size.
- Savoy cabbage – UK, good head size and quality, looking very good.
- Green cabbage – Lincolnshire green cabbage crop good quality.
- Spring cabbage & kale – from Lancashire and available through winter.
- Yellow & red onions - Dutch quality very good.



DID YOU KNOW How potatoes should be stored?!

Potatoes will last the longest in a breathable fabric or paper sack, protected from the light, in a cool, dark place - between 5-8°C. In an open cardboard box covered with paper, like old newspaper, works very well too. Putting potatoes in a clear plastic bag under a window, on the other hand, will cause them to expire pretty quickly.

BERRIES

- Strawberries – UK crop has now ended, Dutch glasshouse is being supplied until Spain starts which is expected by mid-December.
- Raspberries – UK fruit now ending, imported Portuguese now being supplied. Quality and availability both good.
- Blackberries – Guatemalan Tupi, quality good.
- Blueberries – Peruvian Emerald, excellent flavour.
- Redcurrants – Holland Rovada, no issues with quality or availability.



GRAPES

- Red grapes – Spain, Autumn Royal, availability and quality are both very good.
- Green grapes – Greek Thomson, no quality or supply issues expected.



EXOTICS

- Sugar snaps and mange tout – good mix of Kenyan and Guatemala being supplied until the end of the year, dual supply required due to rain in Kenya. Egyptian may be seen at the end of the year going into 2022.
- Beans – from both Kenya and Egypt, supply difficult due to challenges with flights, quality has been ok.
- Butternut – mainly Portuguese supply for the next few months.
- Asparagus large – Peruvian supply challenging but quality good.
- Asparagus tips and baby corn – growing conditions are ok in Thailand but supply is difficult due to lack of flights.
- Baby vegetables – very challenging from South Africa due to flights.
- Chillies – moving from Dutch to Spanish in November for the winter, quality is good.
- Sweet potatoes – main crop USA underway, main volume is Egyptian as quality is very good.
- Figs – Turkey is just finishing, with Brazil supply to follow.
- Mango – Brazilian Tommy Atkins are good, with Peruvian Keitt alongside.
- Limes – mainly Brazilian with no issues, higher demand towards Christmas may see Mexican also being required.
- Garlic & ginger – availability of Chinese ginger & garlic is good, as is quality.
- Shallots – French Banana quality is very good, round is no longer stocked



FESTIVE PLANNING...

CHRISTMAS & NEW YEAR HOURS

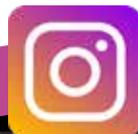
Over the Christmas and New Year period, our telesales team will be available during the following hours.

Thursday 23rd Dec	Normal
Friday 24th Dec	8am - 12pm
Saturday 25th Dec	CLOSED
Sunday 26th Dec	CLOSED
Monday 27th Dec	CLOSED
Tuesday 28th Dec	Normal
Wednesday 29th Dec	Normal

Thursday 30th Dec	Normal
Friday 31st Dec	8am - 12pm
Saturday 1st Jan 2022	CLOSED
Sunday 2nd Jan 2022	CLOSED
Monday 3rd Jan 2022	CLOSED
Tuesday 4th Jan 2022	Normal

OUR STARS!
A few of the faces from our lovely team - learn more about them on by checking us out on social media!

@oliverkayproduce



OLIVER KAY CHRISTMAS COLLECTION 2021

Fresh ingredients fit for festive menus.

For more information & to order...

t) 01204 385463

e) orders@oliverkayproduce.co.uk

Online: oliverkayproduce.co.uk or via the [oliverkay](#) app

PREPARED VEG

	Pack size	Code
Prep: Potato Whole Peeled	5kg	39483
Prep: Potato Quartered	2.5kg	74981
Prep: Peeled Maris Piper Potatoes	5kg	75313
Prep: Potato Chateau 60G D4	20 each	99348
Prep: Carrot Baton	2.5kg	74960
Prep: Brussels Sprout 25 to 33mm	5kg	76927
Prep: Parsnip Quartered D3	2.5kg	74985
Prep: Parsnip Baton D3	2.5kg	75299
Prep: Onion Diced 6mm D3	2.5kg	99299
Prep: Onion Sliced 6mm	2.5kg	99310
Prep: Diced Mixed Veg 10mm D3	2.5kg	99268
Prep: Fresh Chips 20mm	10kg	99272
Prep: Butternut Squash 20mm Diced	2.5kg	9105
Prep: Broccoli Floret	2.5kg	75702
Prep: Cauliflower Floret	2.5kg	75692

VEGETABLES

	Pack size	Code
Mid Potatoes 20-40	10kg	74887
Washed White Potatoes	25kg	99032
Peka Freshline Table Potatoes	6 x 2kg	56335
Catering Carrots - Category 2	12.5kg	84901
Chantenay Carrots	1kg	98703
Catering Swede - Ungraded	12.5kg	83551
Brussels Sprout Loose	1kg	76936
Parsnips	5kg	99019

FRUIT & NUTS

	Pack size	Code
Easy Peels Clementines/Satsumas	10 each	75323
Chestnuts - Vac packed	400g	5999
Softfruit Cranberry	340g	74948
Cranberry Sauce	4x2.5kg	4352

