

# Newsletter

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## March 2013



**NEWS - Looe Festival of Food** - Will be held on the weekend of 29<sup>th</sup> June and once again we will have a stall. Come along and have a chat with some of your growers.

## LOOE FESTIVAL of FOOD & DRINK

Promoted by TASTE South East Cornwall



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**Leading Westcountry  
Food & Drink Producers & Suppliers  
Chefs Demonstration Kitchen  
Hot Food including Hog Roast**

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**Saturday 29th June 9.30 ~ 6pm**

**Sunday 30th June 9.30 ~ 5pm**

Millpool Car Park, West Looe  
Free entry to Festival Pavilion



[www.taste-southeastcornwall.com](http://www.taste-southeastcornwall.com)

**New customers** - We have been very happy to welcome some new customers to the box scheme over the last month, despite the recent arrival of another large "National" box scheme in our area. We appreciate the word of mouth recommendations that you have been giving to your friends. Please keep it up. We are a truly local box scheme run by the growers not just a home delivery marketing ploy.

**Organic salad leaves** are still in short supply but the situation is improving, thanks to the shot hot snap a couple of weeks ago. We are planting more each day and what there is in the ground is now growing at last.

As a new feature we are going to be profiling the people who grow the food in your boxes over the next few months.

**Grower's Profile** - Bill Knight,

Bill looks after the customer records, new inquiries and delivers to the Plymouth, Saltash, Torpoint and Millbrook areas.



Bill is based in the coop at Keveral Farm, west of the Seaton Valley along with Sean and Lambrini. He has been growing vegetables, fruit and mushrooms in parallel with running a consultancy promoting ecological sustainability for the last 15 years. He was one of the founders of the Keveral box scheme but took some time out from the business after the birth of his son 10 years ago, re-joining the Community of Growers 4 years ago.

Bill organises and runs the annual permaculture (sustainable living) courses held at Keveral and through his consultancy work has been involved with many projects around the country promoting low impact sustainable living.

Photo Lammas eco village in Wales



He believes in producing good local food, care of our natural resources and living within our ecological means. His mushrooms are sold to a variety of good restaurants across the region and sometimes find their way into the boxes.

Call Bill if you are interested in attending this year's **Gourmet Mushroom growing weekend to be held on 25<sup>th</sup> and 26<sup>th</sup> of May at Keveral Farm**. Fee £50.00 for box scheme customers and their families