

Newsletter

Contact us on 01503 250 343
or email orders@keveral.co.uk to order



Aug 2013



NEWS - We have been run off our feet....It is getting towards the end of the busiest time of the year for us. In August its very important to both plant for the coming winter season whilst simultaneously harvesting the largest range of produce available throughout the year. We have also had to deal with some dry times requiring irrigation of the crops and the usual weed explosions.



We have expanded our growing significantly this year and the result of all of this is that many of us have reached melting point. As you know we are run by our growers who put in their time voluntarily and when we are fully stretched some things can fall through the cracks. So apologies for any small hick ups with any orders or slower than usual responses to queries. Thanks for your patience.

Job opportunity - for part time person and vanWe are considering taking on a driver, preferably with their own vehicle large enough to deliver a significant amount of produce but small enough to get down some of our Cornish roads. The role would be for 2 days a week.



If you know anyone who might be interested please get them to contact Bill at the contacts at top of the page.

Recipe of the Month



Wondering what to do with turnips?

Turnip and Potato Patties

Ingredients

- 1/2 pound turnips, peeled and cut into 1/4-inch cubes (about 1 1/3 cups)
- 6 oz potato, peeled and cut into 1/2-inch cubes (about 1 cup)
- 2 1/2 Tbsp thinly sliced scallion greens
- 1 egg, beaten lightly
- 1/4 cup all-purpose flour
- Grapeseed oil, peanut oil, or canola oil (high smoke point vegetable oils)
- Salt and pepper

Method

1 In a large saucepan of boiling salted water, cook the turnip and potato cubes for 15 to 17 minutes, until they are tender, and drain them. In a bowl, mash them with a fork and stir in the scallions, the egg, flour, and salt and pepper to taste.

2 Coat the bottom of a large, heavy bottomed skillet with about 1/4-inch of the oil. Heat the pan on medium high heat until the surface of the oil begins to shimmer, but not smoke. Spoon 1/4-cup mounds of the turnip potato batter into the pan, flattening them into 1/2-inch thick patties with the back of a spatula. Fry the patties until they are golden, turning them once, about 4 minutes on each side. Transfer the patties to paper towels to drain off excess oil.