

Newsletter

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



Feb 2014



NEWS - Email is up and running fine But the **phone lines are still not working properly**. BT are coming again tomorrow so hopefully it will finally be resolved. Please email or call/text Bill on the mobile 07928 718 576 in the meantime.

Notice of BOX PRICE RISES from April. We have been reviewing last year. We have been unable to cover all the costs of delivery. Until now, running the box scheme has been largely voluntary and volunteers receive a small dividend from any surpluses. We growers make our income from the value of the produce we provided to the boxes. The more of our own stuff that goes in the more we benefit. However we have been struggling to increase production whilst administering and delivering so we need to take a new approach.

Prices have not risen for the last 5 years. We have decided we need to increase prices from the first delivery in April.

The good news is that our boxes will still be significantly cheaper than our competitors and we will be supporting more local employment

From April the NEW PRICES FOR BOXES will be

VEGETABLE BOXES

Small	Medium	Large	Mixed	Family
£9.00	£11.50	£14.50	£12.00	£18.00

FRUIT BOXES

Small	Medium	Large
£6.00	£9.00	£12.00

Minimum orders will be £9 and there will still be no additional delivery charges.

Keveral Farm annual Soil Association Inspection went well. It was our first inspection since we found out we are the UK's longest Certified Soil Association Organic farm. So its good to say that we had no problem passing muster and have had our certification renewed again. Its a time for reflection as we get to review how we have managed the land, soil and water over the last few years and

look ahead to the next few. This is one of the many ways the annual inspection helps ensure we care for our land and provide you with quality Organic produce.

Still to wet to get on fields. The land is still to wet to get machinery onto. The longer day lengths are bringing new greens like the Pak Choi on fast and we are enjoying them. More salads will be with us soon too. Meanwhile we can still harvest the winter crops from the fields to keep your boxes topped up with great local produce.

JOBS -We are still looking for 2 part time horticultural workers to work 2 or possibly 3 days a week. You need to be physically fit, motivated and preferably with your own transport. Experience of growing or farm work would be an advantage but not essential as we will provide training. The work will involve maintaining and harvesting field crops. £7.50/hr **If you are interested please call Bill on 07928 718 576.**

Recipe of the month:

Leek Pie.. serves 4-5

500g leeks	1 egg
500g pack puff pastry	2 teaspoons mustard
3 tablespoons cream	1 teaspoon grated nutmeg
2 tablespoons oil	2 teaspoon fresh thyme

Cook the leeks.

Slice the leeks and sauté them in hot oil for 10 minutes until tender. Season with salt and pepper.

Make the pastry.

Divide the pastry into two equal parts and roll them into 25cm circles.

Make the sauce.

Mix together the cream, mustard, chopped thyme and grated nutmeg. Add this to the leek mixture.

Make the pie.

Place the leek mixture in the centre of one of the pastry circles leaving a 1cm space around the edges. Brush the edge with water and place the other pastry circle on top. Press the edges firmly together and make vertical cuts along the two edges with a sharp knife.

Bake.

Brush the pie with the beaten egg yolk and bake in the oven at 220C for 35 minutes until the pie has risen and is golden brown.