

Newsletter

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NEWS -

SHOULD BREAD BE ON OFFER



in your boxes. **HELP US DECIDE.** Your veg box scheme is looking at working with Column Bakehouse to offer you bread in your boxes.



Column Bakehouse is Plymouth's first and only social enterprise bakery. Based in the old Mortuary space in Devonport Guildhall. For more details see. <http://www.devonportguildhall.org/eat/artisan-bakery/>

Head Baker Gilles Defrance has developed a range of unique artisan products from the signature sourdough right through to the unusual looking but incredibly tasty charcoal bread.

As a social enterprise Column Bakehouse invests all profits back into offering opportunities for local people.

We want to know if you think this is a good idea? Please email or call us if you think you might be interested in buying bread delivered to you in your box.

We are going to start by offering the bread to customers in Plymouth for a month and see how it goes whilst we wait to hear from everyone else.

EGGceptional value ! But the price of our eggs has to go up. NOTICE of EGG PRICE RISE> We have not put up the price of the lovely organic free range eggs in the boxes 6 years. But we have decided that the price needs to **increase to £1.80 per ½ dozen effective from the start of next month** for existing customers and from now for new ones.

Local box scheme stops trading. We have worked closely with Looe Valley Growers CSA over the last few years, thinking that small local schemes like ours need to support each other to achieve our goals of supplying good local food to local people in ways that support your local growers.

So it is with regret that we learnt last week that our neighbouring box scheme and CSA has decided to stop trading.

True to the spirit of cooperation we had fostered, Looe Valley Growers graciously emailed their customers to let them know of other local schemes that might supply them and we are delighted that some of you have got in touch. Welcome to any new customers who previously got a LVG box. We hope you will be equally happy with our produce.

March Recipe - Cheesy Leek and PSB bake if you want a comforting, indulgent supper dish that will warm you to the tips of your toes, this is the one for you.

10oz (300g) leeks, washed thoroughly and sliced
10oz (300g) purple sprouting broccoli
1 tbsp butter, 1 heaped tbsp flour, 10 fl oz (250ml) milk
10 fl oz (250ml) water reserved from cooking the PSB and leeks
4 tbsp cream, 2 balls mozzarella cheese, 2oz (50g) gruyere cheese

Preheat the oven to gas mark 4 (180C, 350F).

Start by steaming the PSB and leeks for 5-10 minutes, until tender but still with some bite to them. Don't throw out the cooking water - you'll need it for the white sauce.

While they're cooking, melt the butter in a saucepan and stir in the flour. Cook, stirring, for a couple of minutes until they form a smooth paste. Then gradually add the milk, stirring continuously. Finally, add the reserved cooking water from the vegetables and bring to simmering point. Cook for 10 minutes, until the sauce has thickened. Then season with salt and pepper and stir in the cream.

Put the cooked PSB and leeks in a baking dish and pour over the white sauce. Then slice the mozzarella into discs and arrange over the top. Grate the gruyere cheese on top of that, and bake in the oven for about half an hour, until the cheese is browned on top.