

# Newsletter

Contact us on 01503 250 343  
or email [orders@keveral.co.uk](mailto:orders@keveral.co.uk) to order



## Dec 2015



**Local - Organic - Fresh**

**NEWS** - Wow is it that time of year already? Yes Christmas is coming. Our arrangements for deliveries and for ordering extra winter items are as follows.

### **CHRISTMAS DELIVERY DATES....**

**We will be delivering on WEDNESDAY 23<sup>rd</sup> DEC for all customers and then will not deliver again until the 6<sup>th</sup> Jan.**

**You can of course order a larger box than usual for delivery on these dates. Orders by the 20<sup>th</sup> Dec please.**

**Extra Veg Top Up..... We can provide an additional £10 of produce that will last for some time...ie potatoes, beetroots, parsnips, carrots, squash and onions for anyone who wishes to receive it on the 23<sup>rd</sup> Dec BUT we would appreciate orders in advance by Sat 20<sup>th</sup> Dec please.**

**Mystery payments-** We are finally down to one mystery payment this month of £41.00, possibly from a coop bank account. PLEASE CHECK YOUR STATEMENTS and if payments you know you have made are not on it please call Bill so we can allocate them to your account.

### **Gift idea - Christmas mushroom logs ...**

Box scheme customers can order either oyster or shiitake mushroom logs to be delivered to anywhere in the UK mainland for £20. The logs which come with instructions normally retail for £32 on the Eden Project website.



Please call Bill on number above or email [ediblewolfpeaches@btopenworld.com](mailto:ediblewolfpeaches@btopenworld.com) to order

**The Taster** - We had a good response from you about the autumn issue of The Taster organic food magazine. We will be getting more copies quarterly. Please let us know if you don't wish to receive these.

### **Winter recipe. - Apple and celeriac mash**

Not sure about celeriac? I wasn't the first few times I tried it. Not only does it look strange but it can taste really strong and sometimes bitter, if you don't know how to cook it (which I didn't!). But I discovered you can roast celeriac, bake it in gratins, mash it, turn it into soups and even use it in salads. Or grate it onto the top of shepherd's pies.

### **Ingredients**

1lb celeriac peeled and cut into large chunks  
1 Bramley apple and 1 Cox's Pippin, both cored and sliced into chunks the same size as the celeriac chunks  
A medium onion, finely diced  
 $\frac{1}{2}$  pt dry cider  
Herbs (bay leaves with sage, rosemary or thyme)  
2oz butter OR a spoonful of cream

- Melt an ounce of butter in a pan, add the onion and fry these for a couple of minutes, then add the celeriac and apple and cook for a couple more minutes.
- Add the cider and herbs
- Bring to the boil and either simmer on a very low heat, or put in the oven (Gas 3 for 40 mins). It cooks quicker on top of the oven. It is ready when the celeriac is soft and the apples are not quite disintegrated so they still hold a bit of shape.
- Remove the veg and apples and reduce the liquid
- Add a couple of ounces of butter or a spoonful of crème fraîche or cream

A nice accompaniment to many meats or couscous.