

# Newsletter

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



## April 2017



**Local - Organic - Fresh  
and 20 years old**

### NEWS - PRICE GO UP THIS WEEK

A reminder that the new prices are as follows:

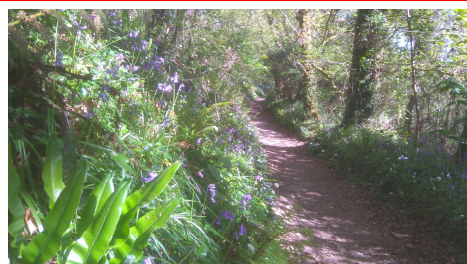
**Veg boxes:**

Small	£10.00
Medium	£12.50
Large	£15.50
Family	£19.00
Mixed fruit and veg	£13.00

**Fruit boxes:**

(only available with a veg delivery)

Small	£ 7.00
Medium	£10.00
Large	£13.00



**We love this  
time of year**

**The woods  
at Keveral**

### Keveral Community of Growers the Story. Part 4

**Tougher times:** By 2003 the box scheme had grown to around 180 families but the workers cooperative at Keveral was having hard times. Too many people were trying to make a living from the land and we weren't doing it well enough, we idealistically tried to split the income from our farming evenly between us all even when some people actually worked much harder than others.

This left people conflicted and threatened to undermine our friendships. We kept the boxes going for a few more years as they were but ultimately we decided that we should all step back from the income sharing and would try to run the box scheme as a sort of franchise where one person took responsibility for running it.

They would sort out the deliveries and grow their own produce and buy other produce from other growers. This seemed like a reasonable idea. If people worked harder they could be free to make more and other people could sell smaller amounts of things when they had them if they wished.

However after only a few months the person who had taken on the business was struggling. Basically the work of administering, packing and delivering the veg is most

of a week's work (in several days) and there is no time to grow your own veg well if you are trying to do all the other tasks simultaneously.

Unfortunately the rest of us didn't realise that things were so hard, our other farm work was keeping us all busy, other businesses were developing and over the next few years customer numbers dropped dramatically as the business failed to keep on top of everything. Customer numbers dropped until there were only 40 families....the lowest ever.

**Next time ...Community of Growers to the rescue.**

**May recipe - Rhubarb self-saucing pudding**  
from penandspoon.com

Serves 6 - 75g unsalted butter, plus extra for greasing,  
800g trimmed rhubarb, cut into 2.5cm pieces. Juice and  
finely grated zest of 2 oranges  
220g caster sugar, 3 medium eggs, separated  
75g self-raising flour, 200ml milk (ideally full fat)



1 preheat the oven to 180C/350F/gas mark 4. Lightly grease a 2-litre ovenproof dish.

2 Place the rhubarb in a heavy pan with the orange juice and 3 tbsps of the sugar. Stir and simmer gently for 5-10 minutes until the fruit is

partly cooked but still holds some shape, and has released lots of juice. Place a sieve or colander over a large jug. Pour in the rhubarb and juices and set aside to cool.

3 Beat together the butter, the remaining sugar and the orange zest. Add the egg yolks one at a time, beating after each. Gradually mix in the flour, 150ml of the reserved rhubarb juices and the milk, alternating each one and mixing well after each addition. Whisk the egg whites to soft peaks and fold into the batter.

4 Spread the rhubarb into the base of the prepared dish and spoon the batter on top. Bake for about 30 minutes, or until the top is firm and golden. Leave to settle for 10 minutes, then serve immediately with cold cream or ice cream.