



**Monday 17th December 2012**

Dear Customer,

It's Monday morning and our Christmas week has got off to a good start. I woke up to emails from London saying that 2 lorries with our Continental produce on hadn't turned up overnight. One of them had gone to Southport instead of Southall and the driver was now in his bunk asleep in a lay-by having exceeded his driver hours. New eta..... midnight. Our clementines-with-leaves haven't even crossed the channel, the driver is somewhere in France but 'on his way'..... eta ...midnight again. Our packing team clocked in at 5am this morning and our Yorkshire driver is arriving at 2pm to collect produce. I bellowed and howled – this week of all weeks - but nothing could alter the facts.

I am not going to suggest how you should blow your nose but the following way to cook your Christmas vegetables is from Jamie Oliver himself and you can scale up or down the quantities. Simply delicious.

**Christmas Vegetables**

*750g potatoes, peeled and halved  
¼ bulb of garlic, separated into cloves and crushed with back of knife  
a few springs of rosemary  
salt and freshly ground black pepper  
4 tbsp olive oil  
30g butter  
1 tbsp runny honey  
1k parsnips, peeled  
½ bunch thyme, leaved picked  
500g carrots, cut at an angle into 2" pieces  
zest of half an orange*

*Preheat the oven to 220C/425F/Gas 7. Parboil your potatoes for 10 minutes. Drain in a colander and toss around to scruff up the outsides of them. Toss with the garlic cloves, half the rosemary, salt and pepper to taste, half the butter and 2 tbsp olive oil in a large bowl. Arrange in one layer in a roasting tin and roast for 45 minutes until golden. For the parsnips, cut them in half lengthways, parboil for 10 minutes and drain. Toss with the honey and thyme, salt and pepper, a knob of butter and 1 tbsp olive oil. Lay the parsnips flat in a roasting tin and roast for about 40 minutes until golden. Put the carrots in a pan, cover with cold water and add a pinch of salt. Boil for about 15 minutes or until cooked. Meanwhile chop the remaining rosemary and the orange zest together to mix. Drain the cooked carrots and toss with the remaining butter. Season to taste and sprinkle with the orange zest and rosemary before serving.*

We bid a fond farewell to our driver Tony who has left farmaround after 10 years, many of you will have come to know him well. He is moving on to new challenges - pursuing his music and his politics. He is replaced by Scott.

Thank you so much for your Christmas orders, your orders throughout the year and for your kindness and support. It is an honour and a pleasure to deliver to you.

Wishing you a very Happy Christmas,

Isobel

**PS** On week commencing the 23<sup>rd</sup> December, Tuesday deliveries will go out on the Thursday, Wednesday's will go out on Friday and Thursday's will go out on Saturday.

The following week, week commencing 31<sup>st</sup> December, your deliveries will be made as normal on your normal days. We hope that this will be convenient for you.

No milk will be delivered on week commencing 24<sup>th</sup> December only. Contrary to last weeks letter, there will be milk on week commencing 31<sup>st</sup> December.

**PPS** Is there nothing I can do persuade you to like mince pies, Christmas cakes and Christmas pudding. We have a scary amount of stock left. These things including Christmas chocolates, brandy butter, stollens and much more will be reduced this weekend and to be found in the Special Offers section of the website. Me and Diane were still eating chocolate snowmen in august of this year – please save us from ourselves.