



## A word from Toby...

We hope February was a successful month for everyone; business has held up well, despite some more shocking weather, and we do hope that the bad winter will mean we are in for a good summer later in the year.

The Valentine's weekend seems to have been good for trade all round. Delis have commented on having a good weekend and Restaurants have reported doing good numbers on the Sunday evening, as well as the Saturday. Mother's Day on the 14th March will provide a welcome boost to business in March as we begin the build-up to Easter and the spring ahead.

Prices generally seem to be reasonably stable with just a few increases coming through from branded manufacturers' annual reviews and a handful of commodity products which appear to be in short supply. Please keep an eye on our website [www.turnersfinefoods.com](http://www.turnersfinefoods.com) for more information.

## Turners Confidential

The latest news from HQ...

Both Greg James and Howie Nott have settled in very well, looking after our premium cheese and specialist produce ranges. Many customers have spoken to Greg and Howie, and Greg has already been out and about doing tastings and training. If you would like Greg's input on your cheese offering, please email him at [greg@turnersfinefoods.co.uk](mailto:greg@turnersfinefoods.co.uk)

Howie is more office-based at the moment, liaising with customers and producers and suppliers locally and on the Continent. Our new transport platform in Paris is working well, and our new platform in Milan will begin receiving product at the beginning of March. Some of the produce coming through is sensational, from Suckling Pig and Black Leg Chicken to the fantastic heirloom tomatoes. Please email [howie@turnersfinefoods.co.uk](mailto:howie@turnersfinefoods.co.uk) if you would like to receive our weekly list.



March will see the implementation of another upgrade to our main order processing system which we hope will further improve service

levels. As our business has grown over the years, we have always focused heavily on today's and tomorrow's orders, sometimes at the expense of looking further down the line. The next improvement to our system will see the orders you place re-sequenced on our picking notes and invoices into product groups. This will mean that however we receive your order, each and every invoice will look the same, with every product in the same place each time; we hope that this will eradicate the last of the picking, loading and delivery errors which we know are inconvenient for everyone.

for starters

### 1 Charity & Turners Confidential

Charity donation & what's going on at HQ

### 2 Fresh Produce

French suckling pigs & Buddha Hand fruit!

### 3 Simply Cheese!

Whalesborough Farm

### 4 Olive of the Month & Highlight on The Bread Factory

Etna olives from The Fresh Olive Company & The Bread Factory introduce their Ready To Bake range.

## Doing our bit for charity

We donate over 60,000 litres of water...

As a company we've always been keen on partnerships and cooperation. 2009 saw us adding the Life Water brand to our range of bottled water and during the year the 500ml plastic Still and Sparkling bottles have appeared in many customers' fridges.

Through the drop4drop partnership, this introduction has meant 60,480 litres of clean water has been donated to projects in Africa and Central America, and most recently in Haiti. Life Water is a good functional brand, competitively priced and we've had a great response from customers to it.

If you'd like to try Life Water please let us know, or to find out more about the charity, check out [www.drop4drop.org.uk](http://www.drop4drop.org.uk).



### Apologies!

In February's newsletter we asked you to text us to sign up for our new text service to keep you up-to-date with our special offers. Unfortunately, due to software issues, all of the messages have been lost! Whilst the IT bods are in the process of fixing this problem, we would ask you to e-mail us with your name, e-mail address & mobile phone number. We hope to be back up & running next week.

# Fresh Produce

## Spring Has Sprung...

March is an exciting time of year, the days are getting longer and hopefully warmer, the seeds and buds are out on the trees, and the food markets are brimming with new season crops and produce. So with this in mind it's time for some new, diverse and exciting products designed to help lift your menu.

## Succulent Meat

At Turners we endeavour to find the best produce available for you to buy, we use Rungis Market in Paris where we are lucky enough to have a choice of foods that have come from all over the world. Here are a few highlights on the meat front.....



### French Suckling Pig

These suckling pigs are simply wonderful. They have a silky sweet, soft taste and a superior texture. Due to the pigs being young the skin is thin, giving perfect crispy crackling every time. They are also solely reared on their mother's milk until they reach 10 weeks. Add all these factors up and you have a top notch product.

### Milk Fed Pyrenees Lamb

Pyrenees lambs are naturally reared by small farms in the Pyrenees Mountains. The lambs suckle on their mother's milk for up to 42 days. This gives the lamb its spectacular flavour and fabulous texture. The lambs have a wonderful delicate taste, which simply melts away in the mouth. Widely regarded as the best money can buy!

### Black Leg Chicken

These are the King of chickens! They are farmed in the South West of France, to the Red Label standard. This includes being reared on an artisan vegetarian diet, a free range environment and bred using traditional methods. The flavour is amazing and is much deeper and richer than other breeds you will try. This is the true taste of chicken!

### Squab Pigeons

These young birds are fed on pigeon milk (yes pigeons do produce milk!) The milk is full of protein and fats giving them a very intense gamey taste. Unlike the common Wood pigeon their meat is far more succulent. The birds have become very popular with UK restaurants and yield a good portion, or if stuffed, provide two portions.

## Funky Fruit

We know you can get your normal everyday products from your Fruit and Vegetable man, so with this in mind we want to introduce you to a few different products and hopefully tempt your curiosity...

### Hands of Buddha

These fruits are thought to have originated from North East India or China. The fruits are typically 4 - 6 inches in length and have a wonderful citrus and sweet vanilla smell to them. The peel is very thick and is a real "gem" in the kitchen. The peel can be candied, or used to infuse custards, rice, salads and desserts.

### Cherry Oranges

Cherry Oranges or "Emperors Delicacy" as they are also known, are found in Southern China and are very similar to the mandarin fruit but are much smaller. The skin is golden, smooth and thin and the flesh is sweet, tender and incredibly juicy.



*The weird & wonderful Hands of Buddha!*

For more information, on these products and more, see our Weekly Specials List at: [www.turnersfinefoods.com](http://www.turnersfinefoods.com), alternatively we can add you to our mailing list; please contact Howie Nott on: [howie@turnersfinefoods.co.uk](mailto:howie@turnersfinefoods.co.uk). We look forward to hearing from you!

# Simply Cheese

## Whalesborough Farm...

## Heirloom Tomatoes

Heirloom tomatoes can be found in a wide range of sizes, colours, shapes and tastes and have become more popular and readily available in recent years. We have listed just a few of the varieties here.



### Green Zebra

This is as the name might suggest; green with yellow stripes! It has a wonderful sweet, yet zingy spicy taste - a great product for its appearance alone!

### Noire de Crimée

An old tomato originating from the Black Seas in Russia, as the name suggests. The skin is dark red to crimson in colour and is very sweet to eat.

### Beef Heart

This tomato is easily recognisable because of its shape. The skin is very thin and the flesh is sweet with no acidity and will just melt in your mouth.

### San Marzano

This is a great plum shaped tomato with a very strong flavour indeed, the strong flavour is great in sauces and is possibly the best sauce tomato you can use. It is also good for sandwiches and salads as there are no seeds and hardly any juice.

### Golden Tomato

This is a great tomato because of its colour and firm flesh. It has a sweet taste and is great for salads and rustic sauces.

Please call *Howie* or *Chris* for full details of current market sizes and prices.

An excellent addition to the range, we have recently been stocking this superb range of cheeses from Sue Proudfoot at Whalesborough Farm in Cornwall.

Norton Barton, where the cheeses are made, is an organic farm, made up of 350 acres of sloping meadows and woodland. There are extensive views over the dramatic North Cornish coast looking over the cliffs at Bude towards Widemouth Bay. The new dairy is housed in a purpose built barn, part of a farmyard of traditional stone farm buildings, and so enjoys a picturesque location with the convenience and hygiene standards of a new building. All the cheeses are handmade and matured on the farm.

Cheese making began ten years ago using milk produced on the farm. Six years ago they sold their herd, which has allowed them more time to concentrate on producing top quality cheeses. The milk is now purchased locally from a neighboring farmer who keeps a herd of Fresian / Holstein cows.

### Trelawny

Originally made to a traditional farmhouse recipe, the first cheese made by Whalesborough Farm has developed into a creamy cheese with a lively acidity.

### Miss Muffet

Similar cultures to Trelawny - washed curds giving a supple, sweet continental style cheese.

### Keltic Gold

A similar recipe to Miss Muffet but with different starter cultures. Washed in a local cider, which results in a pungent, earthy soft cheese.

### Cornish Crumbly

The latest release from Whalesborough! A new take on a Lancashire - very lively, creamy, acidic cheese, with a lovely zing on the finish.

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### The Last Word from Greg...

Unfortunately it's that time of year when many dairies and producers put through their annual price increases. We will absorb some of these increases, but some rises are inevitable.

We are also re-sourcing some of our Continental range to ensure we are offering best value. In a few cases you will see small rises where we are replacing an existing cheese with a better quality alternative.

# olive of the month

## Etna Olives...

Mediterranean ingredient specialist, The Fresh Olive Company highlights another classic recipe this month – an olive mix with just enough fiery kick to keep out the Winter cold. The Etna Olive Mix features green Beldi olives from Marrakech in a hot chilli, pepper and garlic marinade. The olives are “cracked” between rollers to break the skins which allows a perfect infusion of the marinade’s flavours all the way through the olive flesh – and even down to the stone. Delicious!

Etna Olive Mix 5kg (net weight) tub £39.95. Please call the office to ask for a sample of this delicious cocktail olive.



# The Bread Factory

## A True Artisan Bakery...

*Great baking requires painstaking care, technical knowledge, and a great deal of passion and commitment. The artisan style of The Bread Factory’s baking reflects their passion for a return to a more personal bakery with a highly individual touch. During its 20 years of operation, The Bread Factory has become one of the leading artisan wholesale bakeries in the UK, serving some of the most prestigious hotels and restaurants in and around London. Their exquisite hand made breads and baked goods have brought them numerous awards in the past years. In 2009 alone, they won 10 Great Taste Gold awards from the Guild of Fine Foods.*



### What makes The Bread Factory so special?

The breads are made from scratch using premium ingredients and traditional methodologies. They produce a variety of traditionally made breads to suit all requirements and regularly introduce new breads. Seasonal and locally produced products are used when possible. These guys are dedicated to the craft of making world class hand-made breads and train over 20 bakers a year to help rebuild the baking craft.

*For more information and for a full list of our range of Bread Factory products, please call the office on 01580 212818.*

### What is RTB?

The Bread Factory has created a new range of ready to bake sourdough rolls and loaves. Basically it is the same as their fresh quality bread but taken out of the oven 8-15 minutes before finishing.

- Extended shelf life for hand crafted breads
- Better management of your bread ‘inventory’
- The ability to finish the bread immediately prior to service

### Product of the month – RTB Fine Dining Sourdough Rolls

Their sourdough breads are made with levains, some of which are over 15 years old. Fermentation time can often be over 36 hours after the levain is mixed. The extra long fermentation gives the breads an extra long life and a bold taste. These special rolls are a mini version of their famous sourdough loaves and can be ordered as RTB. Here are some of the best sellers.

#### Potato & Rosemary sourdough (30/50g) Round

If ever a bread required patience, this is the one. It takes hours to make and rewards you with a loaf that lives for days... if it ever gets the chance! Spicy and aromatic, it is the perfect bruschetta bread. They use freshly baked potatoes and fresh rosemary picked by hand. They add Nigella seeds for a bit of health and some character. Great bread to accompany any meat dish, especially steaks and lamb from the grill.



#### Hazelnut and Raisin sourdough 50g Round

Packed with whole hazelnuts and fat raisins. The dough is a hardy sourdough and glazed on the top with sugar to give it a shine and some extra sweetness. Excellent in the morning toasted with some butter, it is also superb with cheeses – especially white goat cheeses.

