



Monday 25^h February 2013

Dear Customer,

I hope all is well with you.

Firstly, I am extremely sorry but we can not supply any milk this week as we are changing our dairy bottlers and there has been a delay with our new labels. I am sorry for any inconvenience this may cause you. It will be back on as normal from next week.

Royal Oak's Savoy cabbages are in the bags this week – small and sweet. The large knobby root in a lot of your bags this week is celeriac. Please don't be put off by it's grotesque demeanour as it is delicious and versatile. It is wonderful chunked and roasted, mashed or souped or grated into salad. You could also try one of these recipes:

Smashed Celeriac

<i>1 celeriac, peeled</i>	<i>olive oil,</i>
<i>thyme, fresh if possible</i>	<i>2 cloves garlic, finely chopped</i>
<i>sea salt and freshly ground black pepper</i>	<i>4 tbsps water or stock</i>

Slice half an inch off the base of the celeriac and place it on that flat edge so its safe to slice. Slice it and dice it into roughly ½ “ cubes. Put a casserole=type pot onto a high heat, add 3 glugs of olive oil then the celeriac, thyme and garlic with some seasoning. Stir around to coat and fry fast for 5 minutes to give it some colour. Turn the heat down to a simmer, add the water or stock and place a lid on top to cook for around 25 minutes, until tender. Season to taste and stir around with a spoon to smash up the celeriac. Serve hot.

Celeriac Gratin

<i>1½ tbs olive oil</i>	<i>500g celeriac</i>
<i>2 garlic cloves</i>	<i>½ tsp dried chilli flakes (optional)</i>
<i>rosemary</i>	<i>250ml cream</i>
<i>salt and freshly ground black pepper</i>	

Preheat the oven to 190C/375F/Gas 5. Grease a decent-sized baking dish with some of the oil. Peel the celeriac and slice it very thinly to 2p piece thickness. Roughly combine the garlic, chilli and rosemary. Put a layer of celeriac in the base of the dish, sprinkle with the aromatic mixture and season. Repeat the layers until you have used everything up. Pour the cream on top – just enough for it to be visible around the edges of the dish but not so much that it covers the celeriac. Drizzle with oil and bake for 40-45 minutes until the celeriac is tender and the top browned and crisp. For extra crispness, finish under the grill. If you've still got last week's chiochia beetroot, this would be a great addition – treat the same as the celeriac.

Ginger and Sesame Savoy Cabbage

<i>½ tbs olive oil</i>	<i>½ tbsps sesame oil</i>
<i>½ onion, diced</i>	<i>1.5cm piece ginger, chopped</i>
<i>1 clove garlic, finely chopped</i>	<i>1 Savoy cabbage, finely shredded</i>
<i>3 tbsps toasted sesame seeds</i>	

Pour both oils into the frying pan or wok. Cook the onion gently until it begins to soften then turn up the heat a little, add the ginger and garlic and stir-fry for one minute. Add the cabbage and stir-fry for 5 minutes on a high heat. Add 3 tablespoons of water so it doesn't dry out, cover and cook for 5 minutes until tender. Sprinkle the sesame seeds over and serve immediately.

Well its Sunday morning. I can see a long way from my bedroom window, the whole sweep from the Yorkshire Dales to the Yorkshire Moors and it's white, white, white. It's cold even with the central heating on full blast. Being open plan and very windowey is wonderful except for the climate and I regret the lack of foresight of a tiny, little room – a 'snog'. I've been dragging an old electric fire round with me – plugging, unplugging – it's only got 3 legs so I have to wedge it up. I should invest in a set of castors for it before next winter.....and ideally have it robotically programmed to just follow me round like Myfa does. Ernest is stirring from his psychological hibernation, he has started to talk and lambs are popping out all over the Dales but it's not spring yet.

I've been trying to remember when I last felt the sun. I think it was June, and I was visiting suppliers in the West Country – often used as a pretence for a mini break. I remember wearing shorts and a t-shirt, sitting by a stream in a pub garden with a cup of tea and the newspaper. It was bliss. I remember that drive back up the M6. Ahead of me the sky was black, in my rear view mirror, it was blue. That was it, over for another year. One day I will be in Provence where I will pluck lemons and figs from my Mediterranean garden, watch the gekkos sunbathe on the white walls while lunching on grated carrot, plum tomatoes, peaches and macedoine with a freshly baked baguette, which I will have collected in flip flops from the village where I lingered a while to drink a lemonade. In the evening I would watch the sea turn pink as the sun sets..... a business trip to our French suppliers is long overdue for a little 'je ne sais quoi'. And I forgot to do the rollover yet again.

I had French boyfriend and we went to Spain with my parents. In the supermarket my boyfriend picked up some washing up liquid with the brand name Froggy. My mum said.. "what's froggy doing with froggy". How we cried with laughter.....except my boyfriend who didn't find it funny at all.....which made us howl even more.

Merci mes amis. Vive la France et les francais,

Isobel