



[Monday 12th December 2011](#)

Dear Customer

I'm sorry, I don't know what to say about Christmas. The year has whizzed round so quickly, I can't keep up with time anymore. I'm still in October. We are, however, doing the **Jumbo Christmas Vegetable Bags** and the **Christmas Fruit Boxes**.

ORGANIC JUMBO CHRISTMAS VEGETABLE BAG @ £28.50

All you need to prepare family meals over the festive period. Large portions of potatoes, carrots, onions, parsnips and brussel sprouts with leeks, mushrooms, cauliflower, broccoli, cucumber, beetroot, celery, lettuce, tomatoes etc.

ORGANIC CHRISTMAS FRUIT BOX @ £28.50

A wonderful variety of fruit, specially selected for Christmas which will include apples, pears, bananas, clementines-with-leaves, oranges, dates, pineapple, mixed nuts, mangos, lychees etc.

Please order in [our shop](#) or by phone or email. With regards to deliveries through the festive period, we are delivering throughout. Deliveries will be normal during the week leading up to Christmas. Then for the following two weeks, week commencing 26th December and week commencing 2nd January, your delivery will be moved forward a day. Therefore if your normal delivery day is Tuesday, it will come on the Wednesday, Wednesday's will come on Thursday, Thursday's will come on Friday – for both of those weeks.

We have some Florence fennel in the bags this week. You could cut into quarters and place in a baking dish, cut side, up, drizzle with olive oil, lemon juice and sprinkle some lemon zest over, then bake in the oven at 200C/.400F/Gas 6 for about 40 minutes turning several times. It makes an excellent salad very thinly sliced with oranges and some onion.

Parsnip, Potato and Cheese Rosti

1 onion

350g potatoes

225g parsnips

1 clove garlic, peeled and crushed

1 tbsp chopped fresh sage

salt and pepper

1 egg lightly beaten

2 tbsp sunflower oil

175g Cheddar cheese, grated

Peel and slice the onion. Peel and grate the potatoes and parsnip using a medium grater. Place the grated vegetables, onion, garlic and sage in a large bowl. Season generously with salt and pepper. Stir in the egg until evenly combined. Heat the oil in a large, non-stick frying pan. When hot spread half of the vegetable mixture over the base of the pan. Scatter over the cheese, then top with the remaining vegetable mixture, spreading it flat. Cook over a low heat for approximately 10 minutes until golden underneath. Slide the rosti out onto a large plate and flip back into the pan. Cook for a further 10 minutes until the underside is browned and the vegetables are cooked through. Serve cut into wedges with a salad or to accompany a stew.

What a gripping week it's been over in Brussels ! Having even beaten the Marmite lorry going over on the M1 to poll position on the BBC News website. I loved that the Marmite lorry was the most read story for a week. It was so tantalizing – millions of us had to know if little jars of marmite were rolling down the hard shoulder. Europe is in one hell of a mess. If this is the beginning of the end for us in Europe I won't be shedding any tears. Maybe the time has come for us to be masters of our own destiny again. Maybe it was appropriate for us once but not now. It may hurt in the short term but we might be better off in the long-term. They'll still want to sell us their red peppers. I am trying very hard here not to display that I am bursting with euphoria about the prospect, as I know you won't necessarily share my views. I guess the only truth is that nobody really knows what's for the best and what our destiny will be and that's what makes it all very, very exciting. At times like this I always think back to the experiment done a few years ago. A group of leading economists and a group of dustbin men were asked to make predictions about the economy. The dustbin men proved to be more accurate. One gets a bit sick of supercilious politicians believing that ordinary people are thick.

All of us at farmaround hope you have very Happy Christmas wherever you are going to be and look forward to sharing an exciting 2012 with you.

Warm wishes,

A handwritten signature in blue ink, appearing to read 'Isobel', with a horizontal line extending to the right.

Isobel Davies (isobel@farmaround.co.uk)

