



Monday 18^h March 2013

Dear Customer,

PLEASE READ

We had a terrible computer server crash on Tuesday. Although we were backed up, the data from the previous few weeks was corrupted and we had to go back to install the data of the 28th February and try and work to forward from that date. Diane has been working through the weekend day and night to bring things back up to date.

Any instructions you gave us by phone may have been lost if we entered the information directly onto the system. If it was by email or done on the website then we should still have the information. That is, apart from if you emailed us on Tuesday or Wednesday of last week, as we were not able to receive emails and they are not recoverable.

Please, therefore could you check that all seems present and correct on your order. If you have given any forward instructions eg notifying us of holidays etc., please could you email or ring in to make sure that we have this information. Because your payments had to be re-posted to the system, you will see on your invoice an amount paid on 17th March. This figure does not represent any payment taken on 17th March, as there was none, but the accumulated total that you have paid since the 4th March. But please call Diane if you have a query relating to this.

It did also impact on our packing and deliveries last week as we struggled to produce the appropriate, accurate picking and delivery information and had to draft in inexperienced packers and send out inexperienced drivers. I am aware a few mistakes were made with quantities in the vegetable bags. If you feel you were affected, then please let us know and we will credit your account accordingly.

We are extremely sorry for any inconvenience caused, and please do bring to our attention anything which needs addressing. In the meantime we are working with our hardware and software people to try and ensure this can never happen again.

Farmers are really despairing. The land is too wet to get machinery onto to start preparing the land for this year's crops. It really needs to dry up and warm up soon else it will be yet another dreadful year. I'm despairing as there's no sign of the grass starting to grow for the sheep.

But anyway ! Voila, a couple of fantastic recipes you could try with your cauliflower this week:

Big Easter Savoury Cauliflower Cake

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| 1 cauliflower | 1 onion, peeled |
| 100g olive oil | ½ tsp rosemary |
| 10 eggs | 20g basil |
| 180g plain flour | 2½ tsp baking powder |
| ½ tsp ground turmeric | 220g grated Parmesan or other mature cheese |
| 2 tbsps sesame seeds | |

Heat the oven to 180C/350F/Gas 4. Break the cauliflower into florets and put them in a saucepan with a teaspoon of salt, cover with water and simmer for 15 minutes, until quite soft. Strain away all the water. Meanwhile, prepare the batter. Cut a few ½ cm rings from one end of the onion and set aside. Coarsely chop the rest. Heat the oil in a pan on a low heat and sauté the onion and rosemary for 8 minutes. Remove from the heat, allow to cool down, add the eggs and basil and whisk. Sift the flour, baking powder and turmeric into a large bowl and add the Parmesan and lots of salt and black pepper. Add the egg mix and whisk to eliminate any lumps. Add the cauliflower and stir gently. Use baking parchment to line the bottom of a 24cm round cake tin with a loose base. Brush the sides with butter or margarine and put in the sesame seeds and toss them around so they stick to the sides. Tip in the cauliflower mix and arrange the onion rings on top. Bake in the centre of the oven for 45 minutes, until golden brown and set. Serve warm with a nice salad.

JO's Roasted Cauliflower

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| 1 cauliflower in florets | olive oil |
| 1 knob margarine or butter | 2 tsp cumin seeds |
| 2 tsp coriander seeds | 1-2 dried red chillies |
| 1 handful blanched almonds, smashed | zest and juice of 1 lemon |

Preheat oven to 200C/400F/Gas 6. Blanch the cauliflower in boiling water for 2 minutes then drain and allow to steam dry/ Toss it in the olive oil and butter or margarine. In a pestle and mortar bash the spices and chillies with a pinch of salt then mix with the almonds and put in a dry, ovenproof pan to slowly roast them. After a few minutes, add the cauliflower. When it gets some colour on it, add the lemon zest and juice and mix around well. Fry for about a minute longer then put the pan in the oven for about 15 minutes to crisp up. Delicious !

Here in the Yorkshire Dales, everyone is excited at announcement that the Tour de France will be coming here in 2014. Businesses are being told to gear up to make the most of it. We're getting a megaphone.....

" Bradley, Bradley..... can we interest you in an organic Romanesco cauliflower or some organic watercress.....what about some onions or nice purple carrots.....Braaaaaaaadleeeeeeeeey" ...as he whizzes past in the pouring rain.

Two new drivers have started working for us recently. George started and then another George. Whenever George is mentioned, the response is 'which George ?'. To make life easier, I refer to them as George I (the first)and George 11 (the second). Diane prefers George one and George two.

Four fashion students came up to visit me from London who had been given the task of designing and making a collection for Izzy Lane, which is lovely. When they discovered I wasn't the proprietor of a spinning mill, I made arrangements for them to visit the one we use in Halifax on their way up. They were doing it all in a day as had to be back in class next morning. The mill, about an hours drive, rang when they left at 1pm so I started to expect them at 2pm, and summoned Ernest to take them to the sheep. The hours passed and the light started fading. "Well.....they'll be able to see their outlines" Ernest said. By the time they got here it was dark. Their sat nav had taken them past the bottom of my road 4 hours before and up, up and away, onto the moors and off towards the Lake District and Scotland. Exhausted but undefeated they went off in the pitch black to see the sheep. Ernest shone his torch at them – all that could be seen were hundreds of luminous green eyes - then they all ran away.

Best wishes, Isobel