



Good Weather, Good Harvest, Good Year.

Phil's report



We finished harvesting in record time this year enjoying fantastic weather. The quality of the Bramleys is impressive. Fourayes Farm Manager, Ian Witherden, has spent the whole month smiling.

I'm pleased and relieved to say that we have had a good harvest. After two years of rather dubious weather and below average crops it's fantastic to see the quality of fruit this year. That goes for our other fruit too. Kent Strawberries have been good. Raspberries too. It means all our customers can step up a gear and start promoting new products.

That's good news for us because we are always coming up with new ideas and you can see from our story in this issue that Semi-Candied is really making the headlines and revolutionising

the way bakers are using fruit and that's exciting. Our Hint of Blossom jam range is also taking off and our seminars are proving an excellent way of showing our customers what we do in a relaxed and informative way.

As I drive around the country I'm enjoying the Indian summer just like everyone else. Apparently, it's been the driest September since 1910! We even managed a picnic in the orchard for our harvest seminar visitors and you can see what they thought of their day visiting the farm and factory on our website.

We're also planting a new orchard. Our first close planting experiment worked so well we are doing it again and the trees will go in during the next few weeks.

So we are all set for the end of the year and let me be the first to wish you all a Merry Christmas.

The Semi-Candied Apple Man Can

Our Semi-Candied Apple has been featured in British Baker recently and the Fresh Produce Journal is also planning an article. Our customers have known about Semi-Candied for months so we're pleased the rest of the industry is catching up.

Apple holds flavours well and doesn't break down when baking. Infusing another flavour such as blackcurrant or blueberry into the apple means it can be used in muffins and cakes without going soggy. We call this Semi-Candied.

We recently tested some new flavours on our seminar group. Lemon got the thumbs up. So did rhubarb. Mandarin was less successful, but we are working on it so stay with us. The key thing is to give it a try.



Our Semi-Candied apple is available in:

- **Apple**
- **Blackcurrant**
- **Raspberry**
- **Lemon**
- **Rhubarb**
- **Mandarin**
- **Lime**



New at Fourayes

Jane Smith
Technical Manager
j.smith@fourayes.com

Jane has a passion for quality. She has a degree in Food and Consumer Studies and has worked in quality control ever since.

She began by working for Geest in Spalding and her last job before joining Fourayes was with Premier Foods. "I have always worked directly with the customer" she says "I want to make sure our customers have the best product and that means having a hands on approach."

The technical team at Fourayes ensure quality systems and hygiene standards are maintained to the highest standard.

A Summer of Awards

Fourayes started the season by being shortlisted in the Innovation category in the FPC Fresh Awards. We then went on to be voted as the top 'Land Based Business of the Year' in the 2014 KEiBA awards. With around 5,500 land based and food businesses in Kent, we were really proud to have been declared as the winners of that crowded category. According to KEiBA, 'The winners all have one thing in common - they are truly excellent at what they do...'

In the 2014 Brammy Awards we were very pleased to see that each of the winners, in each of the four food manufacturing categories, featured our Processed English Bramley Apple in their winning products, or product lines.



 **Best Manufacturer of a Savoury Bramley Product**

 **Best Manufacturer of a Sweet Bramley Product**

 **Best Manufacturer of a Bramley Apple Sauce**

 **Best Bramley Catering/ Foodservice Company**

It's really rewarding to be recognised as a Kent based business, employer and grower, as well as the UK's largest fruit processor, supplying some of the best known UK brands.

FFD Developments Blossom Range



We love natural flavours at Fourayes and we also love adding natural flavours to fruit.

Our 'Hint of Blossom' range includes jams, fruit fillings, fruit compotes and glazes. We've mixed and matched to find the best combinations of flavours and we are always looking for new ways to give added value to our products.

- **Kentish Strawberry with a hint of Rose**
- **Kentish Bramley apple with a hint of Lavender**
- **Blackcurrant and Violet**
- **Gooseberry and Elderflower**

Our customers are using the combinations in desserts, pastries, cakes, muffins and doughnuts.

'Hint of Blossom' is a big part of our British range of products.





Orchard report

Autumn
2014 from Ian



Hello and Welcome

At the time of writing our harvest is almost complete, we are on the last full day of the Bramley pick and have one more pick of the Gala to finish, with just a few pollinators. The start of this year's harvest was predicted correctly on the 26th August, meant an early start to the season.

I cannot believe the good luck we have had with the weather this year. The first day of the pick was awful as it rained almost all day but since then it has been dry for almost all of the time. This year has been the driest harvest I have ever witnessed, and I have witnessed numerous harvests.

This year we have had some very nice shaped, good quality Bramleys and the same for our Gala, which was picked in good summer conditions. Last year, the Gala was picked in winter conditions

where you could see your breath and had frozen fingers.

The long dry summer has been very good for butterflies, dragonflies, spiders, crane flies and a whole variety of other insects. The number of badgers seen has increased. Our rabbits are having a bout of myxomatosis so the numbers have slightly decreased. On the bird front, our buzzards are increasing and for the first time we have seen grey wagtails. There has also been an increased amount of green woodpeckers and goldfinches. I recently saw a stoat hunting and our hares are very much visible.

Fourayes has held three training seminars this year, two of them being held during the harvest season. Some of the guests even found themselves apple picking. Take this as a warning, if you are lucky enough to take part in a seminar at Fourayes, then you may find yourselves giving apple picking a go! On a serious note, our guests had some fun and found the experience highly educational.

Our new orchard has most of its stakes in place; the rows have been sprayed with herbicide to aid planting which is scheduled to take place this winter.

All the Best,
From Ian Witherden
and all at Fourayes Farm

