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T + 44 (0) 1622 884 230
F + 44 (0) 1622 884 659
E fruit@fourayes.com
www.fourayes.com

Search for the Bramley apple chefs of the future

To celebrate Bramley Apple week February 5th - 12th 2012 Fourayes ran a Kent schools' competition with prize money of £500 for the best new Bramley apple dessert recipe. Pupils Maisy Saligari and Bethany Williams from Dulwich College in Cranbrook came up with the winning recipe in an after school cookery club. Their 'Bramley Apple Dream' included cinnamon ice cream, orange shortbread and Bramley apple mash with a blackberry coulis.

The competition was judged by two Michelin starred chefs, Tim Johnson from Apicius in Cranbrook and David Pitchford from Read's Restaurant in Faversham.

Tim Johnson said, "I am always looking out for the next generation of

chefs and this was a great opportunity to find new talent. Kent farmers grow the best Bramley apples in the world and I'm putting the winning apple dessert on my menu. It will be our way of celebrating classic British food during the Queen's Diamond Jubilee celebrations".

David Pitchford said, "It's really important for children to start cooking and appreciating food at an early age and I'm always supportive of ideas that can put food back on the curriculum for schools. We have certainly met some of the chefs of the future today."

Phil Acock, Managing Director of Fourayes commented "We are always looking for new Bramley apple recipes and the schools came up with



some amazing ideas. The 'Bramley Apple Dream' from Dulwich College was a worthy winner and we're really looking forward to running the competition again next year."

The final 'cook off' took place at Thanet College in Broadstairs on 19th March 2012 in their fabulous Bay View restaurant, followed by a lunch featuring all the shortlisted recipes.



Keeping it British for 2012

With the Olympics and the Diamond Jubilee celebrations coming up this summer there has never been a better time to buy or grow British. Everyone wants to eat and drink British products and make sure our overseas visitors do the same.

At Fourayes, we are always coming up with new ideas, working in partnership with other great British names. New Covent



Garden Soups tempting us with "Passionate Pepper and Pear" and provenance jams and fillings flying off the shelves.

Our aseptic fruit processor has been working hard processing all kinds of fruit for a growing market of aseptic products. We would love to source more organic British fruit, particularly pears. We have clients who are actively looking to buy British.

A word now about our younger readers. It's never too early to start appreciating where our food comes from, or cooking it. Maisy (9) and Bethany (11) won our Schools Bramley Apple cooking competition against strong competition. Their "Bramley Apple Dream" dessert is now on the menu at the Michelin starred Apicius restaurant in Cranbrook in Kent. I know where I'm going for my Diamond Jubilee lunch.



During the week of 14th May this year, Phil Acock, Managing Director of Fourayes Farm Ltd, is starting out on the Three Peaks Challenge. This means climbing the highest mountain in England (Scafell Pike), Scotland (Ben Nevis) and Wales (Snowdon). Phil is raising money for

Demelza House Children's Hospice. A wonderful charity dedicated to improving the lives of children and young persons who are terminally ill.

If you would like to spur Phil on by making a donation, please do so on-line at

www.justgiving.com/fourayes. And if you would like to know more about the wonderful work that Demelza House Children's Hospice does for life-limited or life-threatened children and young people, and their families, please visit www.demelza.org.uk. Thank you.

A winning ingredient for soups

FFD's latest innovations in puree for soups became one of the winning ingredients in the New Covent Garden's 'Soup of the Month' earlier this year, when Katrina Michie won their soup of the month competition for her 'Passionate Pepper and Pear'. See www.newcoventgardensoup.com for more.

As the largest fruit processor in the UK with an international reputation for award winning and innovative fruit products, fruit purees for soups is just one of the new ranges being developed by the experts in Fourayes Food Development.



The FFD Taste Panel workshops

As Fruit Focus goes to press we are preparing for the Fourayes Food Development taste testing workshop in April, which will involve members of the FFD taste testing panel as well as Fourayes staff from across the business.

Fourayes Food Development exists to create new food concepts, to develop exciting new products and to identify new opportunities; such as the Fourayes Provenance Range (including Victoria Plum, Kentish Strawberry, Kentish Raspberry and Kentish Bramley apple amongst others).

The workshop is designed to demonstrate the importance of taste testing and show how to identify, objectively, the different signals that come from tasting new products.

There are a number of 'exercises' that demonstrate how taste can be confused, how to avoid the confusion, and those attending will also get to try four recent products from Fourayes Food Development, including a new take on ice cream with inclusions. We'll be reporting back in the next edition of Fruit Focus.

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fourayes
why beyond fruit
T +44 (0) 1522 884 230
E fruit@fourayes.com

Kent schools are invited to win £500 prize money in the Fourayes Bramley Apple Week competition. Closing date 5th March.

It's Bramley Apple week this week and in celebration Fourayes is sponsoring a competition for Kent schools to find the best new Bramley Apple dessert recipe from a young chef. Fourayes is the largest fruit processor in the UK and operates from the heart of a 100 acre Bramley Apple Farm in Blean, Kent.

Phil Acock, Managing Director of Fourayes said, "We are always looking for new Bramley Apple recipes and I'm sure the schools will come up with some amazing ideas."

The winner and the six finalists will be treated to two delicious mixed crates from Kent. The

Leading the way with a Grade A for the new BRC Version 6

Fourayes is proud to be one of the first UK companies to achieve the new 2012 BRC Standard for Food Safety at grade A. The main developments to the Standard are expanded sections on foreign body control, hygiene, housekeeping and allergens. Plus the introduction of a new audit scheme and a reduced number of clauses to ensure consistency of grading. More information can be found at www.brcglobalstandards.com



A charity raffle

An iPad2 has been donated by our transport company, Fresh Fruit Distribution, which we will be raffling to raise funds for Macmillan Cancer Support www.macmillan.org.uk.



Orchard report

Spring 2012 from Ian



Hello and welcome

At the time of writing we are edging into a cold, wet spring with blossom just around the corner, I hope this improves. We had a drier than average winter and generally milder for the most part with February being the coldest month with snow arriving on the 5th. Our snow plough was very busy on that day. The weather, however, was very cold by the end of that week when we recorded minus eleven here at Fourayes.

A couple of weeks ago I had a request to help Dr. Theresa Huxley plant some apple trees in her "Huxley Concept Orchard" at Hadlow college. A fun day

was had by all concerned. The working team was made up of Theresa's work colleagues from Sainsbury's, a small group from Hadlow College, myself and a few other growers. The concept orchard is a gift to the future of fruit growing. Let's hope the students make good use of it.

Here at Fourayes, we have applied our lime to a couple of orchards and fertilizer has been spread for this year's crop. Our pruning is almost completed and our two new Bramley orchards were planted in December amounting to another 1,500 Bramley trees.

Just when I thought the fly tippers had forgotten about us, a leather settee was found dumped in one of our orchards. Our wildlife on the farm is having mixed fortunes. We have an abundance of pheasants here and our English

Partridges are pairing up for the spring. Buzzards are now a common sight on the farm but on the minus side we have not heard the cuckoo yet and poachers have thinned our hare population. Finally our bees will be arriving soon with 50 hives to help with the pollination in what looks to be a difficult spring.

All the best from Ian and all at Fourayes Farm.

