

wellocksnews

NEXT WEEK



CHRISTMAS FIXED PRICE SPECIALS

HIGHLIGHTS

Jerusalem Artichoke
5k £7.00



Sprout
9K £6.00



Savoy Cabbage
40p



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We will lubricate your profit as prices fall!

As we keep saying:
“not only do we want to bring you the best quality we also want to send it to you at unbeatable prices.”

That means as soon as there is a decrease we pass it on to you. Vegetable oil and butter have both come in this weekend at lower prices.

Butter is down £1.50 per case, that is all the 40x250g salted and unsalted English and French.

Twenty litres of vegetable oil has come down to £18.80. This price has come about by a deal on large quantities bought and has enabled us to fix the prices until January.

Please don't forget - that we also collect all your waste oil which is recycled to produce bio diesel. Not only does this help us with our costs, it helps you too, as we can pass the saving on to you.

We will also collect all your cardboard which is also recycled along with plastic. Our carbon footprint is also yours - so lets help each other.

EXTRA EXTRA



Jean Michel Leblanc tasting his oil.

Our never ending quest for the perfect ingredient has lead us directly to Southern France and to what we believe is the finest range of extra virgin oils available on the planet! Our direct delivery from Bordeaux will be here for next week. See next weeks newsletter for all details.

Local news

Broccoli is at an end with Spanish starting - which is more money. So the alternatives are kayles - red, green, black, savoy and red cabbage, red, gold and candy beetroot, sprouts and still good cauliflowers.

Ooh la la

French pink garlic £6.50 a kilo. Rattes £2.20 a kilo. Purple potatoes £2.20 a kilo. Jerusalem artichokes £7.00 for 5kilos. Pumpkins £1.00 a kilo. Celeriac only 80p a kilo. Ooh ah Cantona!

Chris at an end

Unfortunately Chris Makins fantastic season has finished. What a find, we would like to thank him for the wonderful strawberries and blackberries. So beware they are now coming from Holland and are dearer.

Deli Italia

Gip Gip Horay!

Gip and brother John have been at Salvos Italian restaurant in Leeds since 1976. Our relationship with them is helping us in our search for 'the perfect ingredient'. Ciro Amodio is one of the biggest producers of mozzarella in Campania, a family business since 1825, currently run by the 7 Amodio brothers, including 95 deli's, livestock, cheese and cured meat production. All the salami, prosciutti and hams are from their own pigs which are reared longer to reach 100 kilos rather than the normal 60-70 kg used in cured meats resulting in a deeper taste. Their dairy Latteria Sorrentina, is one of the biggest producers of Fiore di Latte cows milk mozzarella in the region, they supply 100's of Naples's famed pizzerias and their close partnership with Bellopede & Gollino ensure their hand snapped D.O.P buffalo mozzarella is delivered within 12 hours of production.

Mozzarella di Bufala Campana

D.O.P (protected origin) mozzarella from Caserta, Naples. Made with 100% fresh buffalo milk. £1.55.

Sliced Prosciutto

Interleaved prime slices of 10 month cured prosciutto from Campania. £7.00 for 500g.

Green Olives 'da tavola

These large table olives (stone in) are lightly cured and have a mild creamy taste with no vinegar/salt overkill. Anthony's used the same ones for his ice cream on 'The Great British Menu'. A fantastic snack with a slice of prosciutto, breadsticks and a glass of vino, 5k for £19.99.

