

Fresh

Quarterly



WINTER 2024

SEASONAL
OFFER

£44.95

6kg box

YORKSHIRE FORCED
RHUBARB

CLASS ONE NEWS



Future Focus

Two new vans have recently been added to our fleet, which enables us to deliver quality produce to more customers, at times to suit them. We've also had new electric car charging points fitted at our base in Skipton, helping support the transition to driving a greener future.

We really value our wonderful staff and understand the importance of investing in them. We've set up new training modules for staff to increase their skill base, in turn offering a better service to our customers.



Ordering Made Easier

Have you placed an online order yet? Save time and get the most up to date information with our online ordering system. Activate your account to get these fantastic benefit

- **24/7 access** to order whenever is best for you, on your phone, tablet or computer
- **Saved product lists** to speed up making your regular orders
- **Live product availability** information
- **Instant invoice checking** for easier accounting
- **Search function** for fast browsing
- **Automatic return and damage credits**



BEN'S COLUMN

It's a new year and we continue to source the best new season crops as well as fantastic products to accompany them.

We've secured a new Italian cured meat importer, so we can bring our customers an improved, high quality range.

With the changeable weather comes changes in supply and cost of certain produce. The price of potatoes is increasing due to frozen and wet weather. Sprouts have also been affected and have a shorter season this year, with the main harvest ready in January. Looking ahead, the price of butter is gradually increasing.

The good news is that other winter menu staples of parsnips and carrots are in plentiful supply, good quality and are still great value.

Do give us a call and talk to us about menu planning, the cheapest items and any ways we could save you money. We're here to help provide you with the best value, best quality produce to inspire your menus.

Ben

Ben Cluny Managing Director

FAVOURITE NEW PRODUCTS



£2.44

250g

Flora Plant Based Butter

Doing everything dairy butter can do.



£4.95

1 litre

Flora Plant Based Cream

A vegan alternative, for cooking and whipping.



£19.95

72 x 28g portions

Tiptree Ketchup Portions

Attractive jars of this favourite condiment.

01756 700244

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Order up to 11pm for next day delivery
Delivery before 11am guaranteed



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New Products

We have lots of new products – from local producers and overseas – to shout about this winter. And our offer alongside fresh produce is bigger and better than ever for chefs who are looking for inspiration – and great value.



Dry Goods

We have some great value canned beans – **cannellini, haricot, red kidney, black turtle**. A full choice of **lentils** is also available – **red, black beluga, green puy** – for hearty winter dishes. To make a delicious vegan alternative to Halloumi fries, we have 1kg bags of **Polenta**.

NEW IN

Perfect for melting, **Belcolade 55% Dark Chocolate Callets** come in 15kg sacks to see you through the season.



£99.95
15kg



Bakery

Supplied by North Yorkshire-based **Season's Bakery**, we have delicious **sourdough** loaves – white, multiseed, malt & rye, and beetroot. Comfort food at its finest. Save time with a **Maitre Andre puff pastry** in a **4.2kg roll**, suitable for vegans.

NEW IN

Create authentic appetisers quickly and easily with **Spring Roll Pastry** in a pack of 30 10cm x 10cm sheets. Ideal for daily use or special occasions.



£2.95
30 sheets

WHAT'S ON

FEB

15–18

Wakefield Rhubarb Festival

More than 50 chalets at the food and drink market will offer local and regional delights. Restaurants and bars will also be putting on rhubarb themed food and drink.



Meat & Fish

We have a new supplier that adds to our stock of quality charcuterie and fish, and can offer 1kg packets of **sliced pepperoni**, and 500g packets of **sliced prosciutto ham**. For sumptuous salads we have 1kg tubs of **White Anchovies** in Oil, and a choice of tins or pouches of **tuna**.



Frozen

For busy kitchens, having a ready stock of frozen produce is vital, and we sell all your top-quality staples as well as specialist ingredients. Take a look at our comprehensive range of frozen **fruits** and **purees** – from **apple** to **strawberry** and everything in between – for tasty touches to sweet and savoury dishes.

NEW IN

Boiron Blood Orange
Puree in a 1kg tub in the latest addition to our range. Try out some new cocktails and mocktails.



£9.95
1kg



Kitchen Aids

We have all you need for a New Year deep clean, including different sizes of **mop heads, degreaser, oven cleaner, floor gel** and more. Get the cupboards organised with **storage tubs, cling film** and **squeezy bottles**.

NEW IN

Always useful, we can supply you with **White 2 ply, 33cm Napkins** in packs of 1000.



£29.95
1000 pack



Dairy

Smooth and creamy **Vegan Greek-style cheese** is £4.25 for a 230g block. Becoming more and more in demand are dairy alternatives. We have one-litre cartons of **Barista Oatly Milk** for £3.04 and **Barista Almond Breeze Milk** for £3.30, to create tasty coffees.

NEW IN

We can now offer **Halloumi** in a useful **1kg block**. Grilled, fried, as a side, or as a meat substitute, this popular Cypriot cheese will go down a treat.



£10.95
1kg block

Hot FOOD TRENDS

Rural charm



Farm to fork and seasonal menus continue to appeal to consumers. Keep menus simple, local and rustic, emphasising provenance and the best quality, seasonal produce, and you'll be on to a winner.

Fresh Update

Winter is the perfect time to enjoy root vegetables, and we can offer you superb value UK carrots, potatoes, turnips and swede to create healthy, filling dishes.

Green vegetables come into their own at this time of year, bursting with flavour and goodness to get your customers through the colder months. Locally-grown tenderstem and purple sprouting broccoli, curly kale, cabbages and cavolo nero can be used creatively to bulk out dishes and tempt health-conscious diners. Make the most of the sweet Yorkshire forced rhubarb, and the last of the UK apples and pears for colourful, healthy desserts.



British fusion

Bridging the gap between familiar and exciting, British Fusion is a growing trend. Mix up some classic British dishes with exotic ingredients or spices. Try a hearty chicken korma pie, or a chinese-style Sunday roast served with wok-fried greens.



Plant-based

There's been a definite move to the mainstream for plant-based food. Make the most of seasonal, nutrient-rich artichokes or cauliflower in a range of vegan dishes.



Supplier of the Season



David Westwood's Rhubarb Farm

David Westwood's family farm, in the heart of Yorkshire's famous Rhubarb Triangle, has been growing rhubarb since the 19th century. The rhubarb is still grown in the traditional way today, with the plants spending about two years outside underground in the wonderful nutrient-rich soil, before being brought inside dark, warm sheds for a few weeks.

Candlelight in the sheds is used to force the tender shoots out, ready for the team to pick. We are delighted to be able to offer our customers David Westwood's beautiful pink, delicately-flavoured fresh rhubarb. A sweet treat for winter menus.

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