

Fresh



JUNE 2025



The joy of good food

There's plenty to look forward to as the summer season gets under way.

With the arrival of the warmer weather it's time to enjoy an abundance of delicious, juicy fruit. When it comes to locally grown, it's hard to beat Annabel's strawberries and raspberries. We collect these daily from the farm so you receive them perfectly fresh and super-sweet.

As the UK season of carrots, cabbage, leek and parsnip comes to an end, the prices of these are going up. But fear not, we have plenty of seasonal green vegetables to make great-value nutritious summer meals; UK broccoli and tenderstem are two of the highlights.

It wouldn't be summer without salad, and we have all the ingredients you could possibly want to create a wide range of tasty salads, from little gem and cos lettuce through wonderful heritage tomatoes to bunched radishes and baby beetroot.

Father's Day is mid-month, and presents the ideal opportunity to add some special dishes to your menus and attract plenty of happy customers. Do give us a call if you have any specific product requirements, or if you'd like to arrange a visit to our Skipton HQ.

What's in season this June?

Beginning

Baby beetroot	UK
Broccoli	Lancashire
Cavolo Nero	UK
Courgette	Evesham & Yorkshire
Gooseberries	Evesham & Yorkshire
Kohlrabi	UK
Nectarine	Spain
Peaches	Spain
Plums	Spain
Raspberries	UK
Romanesque	UK
Redcurrants/ whitecurrants	Short season - UK
Runner beans	UK
Savoy cabbage	UK
Sugar Snaps	UK
Tenderstem broccoli	UK

Mid

Beetroot	UK
Bok choy	Lancashire
Broad beans	UK
Cauliflower	Lancashire
Celeriac	UK & Netherlands
Lettuce	UK & Netherlands
New potatoes	UK
Peas	UK
Red cabbage	UK
Rhubarb	Outdoor grown, UK
Strawberries	Yorkshire
Spring green cabbage	Lancashire

Ending

Asparagus	Yorkshire
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BEST BUYS

for June

Our buyers' top recommendations for quality, flavour and value

Peas

Sweet and tender, fresh UK peas are a versatile crowd-pleaser.

Summer exotics

Taste of summer

The sweetest, juiciest peaches and nectarines are arriving now from Spain. Sunshine on a plate.

Tasting Notes

Seasonal tips and ideas from Class One Chefs

Asparagus

As the Yorkshire asparagus season comes to an end, make the most of this popular, easy-to-prepare veg while you can.

Heritage tomatoes

Bursting with colour and complex flavours, heritage tomatoes are a great-value addition to salads.

A savoury summer galette is sure to be a customer favourite. Pack plenty of green veg such as **broad beans, peas, asparagus** and **courgettes** onto your buttery pastry, alongside feta, **shallots, lemon** and **herbs**. Delicious.

Make the most of our sweet local **strawberries** and **raspberries** with a whole range of desserts. Try strawberry panna cotta with rosemary syrup; strawberry and pistachio tartlets; chocolate and raspberry mousse cake; or a raspberry pavlova swiss roll.

Crisp and crunchy **radishes** are perfect for early summer dishes. As well as bringing amazing taste and colour to all kinds of salads, you could use the leaves to make a **radish** and **watercress** pesto, served with pasta and topped with thinly sliced radishes.



Class One
Professional Greengrocers

01756 700244
classonedirect.com

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