

SIMON BAYNES

W H O L E S A L E

NEWSLETTER
JAN / FEB 2017

For all your fruit, vegetables and catering needs

Happy New Year from Simon Baynes Wholesale!

Welcome to the first Simon Baynes Wholesale newsletter of 2017. We trust you have had a fantastic start to the New Year and are fully back into the swing of things now. We know many places have been closed during January and the service industry quietens down at this time.

However, things are starting to get busier again and we have some great deals and news this month! Whether you're looking at trying new things on your menu or just looking for the same tried and tested products at a great price we've got it all covered in this newsletter.

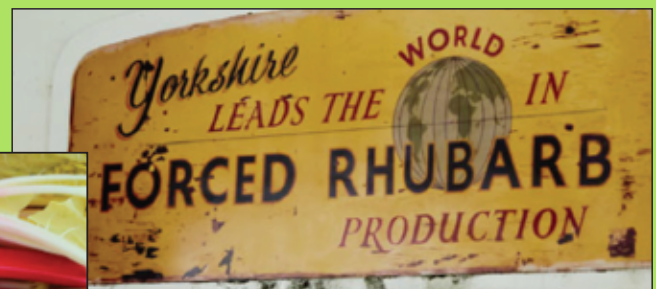
THE RHUBARB TRIANGLE

The undisputed forced rhubarb champion of the world is Yorkshire, just one more thing to make us Yorkshire and proud. Forced rhubarb is still grown and harvested indoors following traditional methods; the rhubarb is grown in the dark and hand-picked by candlelight. Once again the crop is really strong amongst the rhubarb triangle.

The rhubarb triangle is a 9 square mile area in West Yorkshire which is famous for growing forced rhubarb. This area recently received Protected Destination of Origin status meaning that Yorkshire rhubarb is legally protected

and is viewed in the same vain as the Champagne region in France.

We work directly with the farmers within this area to ensure the rhubarb we get is fresh, of great quality and is definitely legitimate Yorkshire forced rhubarb!



Yorkshire rhubarb is available from us for the coming months so there are plenty of Yorkshire rhubarb pies to be made!



1 kilo Wild Mushroom
(2 punnets) for just £8.50

Contains a variety of mushroom types including: Stiiatke, Eryngil, Oyster, Buna-Shimeji, Enoki and Maitake.



Mushs
£8.50/kg

www.simonbaynes.net

SIMON BAYNES

WHOLESALE

For all your fruit, vegetables and catering needs



SPICE UP YOUR LIFE!

We stock over 120 different types of 'green cuisine' dried herbs and spices, plenty of variety and too many to list here so just get in contact and we'll help you spice up your life!



DAIRY PRODUCT of the month

Webster's Blue Stilton

Webster's Blue Stilton has a mellow and salty richness making it perfect as an introduction to stilton. The cheese is handmade by the team at Webster's, located in the rural village of Saxelbye. The ingredients are responsibly sourced and the cows that provide the milk for the cheese can be seen from Webster's front door!

Available sizes:
Whole (7kg), 1/2 and 1/4.



Did you know we also sell?
Dairy Alternative Milks



We stock many varieties of dairy alternative milk including: Almond, Soya, Oat, Rice, Hemp and Cashew milk. Many people are looking for vegan friendly or lacto-free menus so don't lose any customers by not being prepared with our dairy alternative milks!



01904 413418

sales@simonbaynes.net



@BaynesWholesale