

# Friday Street Farm



Friday Street Farm is so much more than just a farm; it represents a way of life that is unique to Kent. They are passionate about the products they produce. The farm is positioned on the edge of a valley which shields it from the harsh winds and creates a mild micro-climate.

It's one of the highlights of the food calendar, we rave about it all year long. The English Asparagus season! Thousands of kilo's and a number of different varieties are delivered in and out of the market, but what you really need to know is where exactly your variety is coming from and the effort, care, love and attention that has gone into making your English Asparagus simply the best.



Friday Street Farm has been growing asparagus for nearly 20 years. They start picking around the second or third week of April and continue until the 21st June. 4 year's back we were lucky enough to stumble over details of this specialist grower. After many trips back and forth and lots of negotiating over the years we have built a very solid and trustworthy relationship with Farmer Jack @ 'Friday Street Farm'. With just over 20 acres of land specially for growing Asparagus we have always had an extremely consistent supply every season. The total distance the Asparagus travels from farm to New Covent Garden Market is 45.04 miles making it so easy for us to get a fresh supply every night throughout the short season.

