CAMBRIDGE ORGANIC GAZETTE

courgette



Your Christmas Veg!

Christmas Information Inside

Please Read!

Need gifts? We have locally-made items from small makers who share our values and a brand new local producer!

CAMBRIDGE organic

Comment from Duncan

Founder and owner of Cambridge Organic



I have been instructed to keep my editorial brief to leave space for all the exciting seasonal goodies we have on offer this year, plus, of course, those all important details about our Christmas schedule. I'd love to be able to tell you more about the fantastic work we have been doing with Procurement for Good, and the efforts to link local, sustainable farms with our colleges, schools and hospitals, but perhaps that can wait until the new year. So for now let me simply wish you all a very happy Christmas. Enjoy your Christmas vegetables, and we'll look forward to seeing you again in 2027.

Christmas Week Delivery Schedule (21st to 24th)



Christmas Day is on a Friday this year.

So we will shift all delivery days in that week forward a day.

- Tuesday customers will receive their box on Monday 21st December
- Wednesday customers will receive their box on Tuesday 22nd December
- Thursday customers will receive their box on Wednesday 23rd December
- Friday customers will receive their box on Thursday 24th December

We will be closed from Friday 25th of December (Merry Christmas!) and restart deliveries on Tuesday 5th January. The office will be open from Monday 4th January.

Important message for FORTNIGHTLY customers

- IF your box is scheduled to be delivered between the 15th and 18th December you will NOT receive a box for 4 weeks after this delivery.
- To avoid this extended period without organic veg you can order a ONE-OFF box to arrive the week of Christmas (21st to 24th December)
- Email us at hello@cambridgeorganic.co.uk if you would like us to set this up for you

20% discount over Christmas with an "Extra Box"

What is an 'Extra-Box'?

A second box, delivered in ADDITION to your normal box, during the week of Christmas (21st to 24th). The Extra Box comes with a 20% discount.

What is in it?

All Original and OriginalPLUS customers will get the Christmas favourites (sprouts, parsnips etc) in their first box. The Extra-Box will contain the same base items, plus some different items to see you through the holiday.

Choice customers can purchase an Extra-Box that gives them extra points with the 20% discount applied.

Why order one?

Because we are closed the week after Christmas (including Friday 25th December, until we start delivering again on Tuesday 5th January 2027). There will be no box deliveries during this time. So an Extra Box allows you to stock up to see you through the holidays. It comes with a 20% discount so it offers great value.

How do I add an Extra Box?

You can order it NOW to be delivered the week of Christmas (21st to 24th)

On the website go to 'add items to your order' and choose 'Extra-Boxes'.

Tidings of Wintercomfort & Jimmy's - The Christmas Appeal

We've launched our Christmas appeal. Every year, we support two charities in Cambridge who help people living through rough sleeping, housing insecurity or the risk of homelessness: Wintercomfort and Jimmy's Nightshelter. You can contribute by adding a donation to your veg-box in your online account. You'll find the donate option in the 'add items to your order' menu on the website.

wintercomfort
opening doors

" We are so grateful to Cambridge Organic and their lovely customers for supporting Wintercomfort again this year. Your continued support helps fund our services for people experiencing homelessness in Cambridge throughout the year."

2026 Local & Organic Festive Treats

Find these under **'Christmas Treats'** online

Follow QR code for full Christmas range

Ombar
Vegan Advent Calendar
Order yours NOW for delivery by end of November.

Pre-order only before 12th Nov



Peichin's Table
Szechuan Chilli Nuts
Award-winning local producer based in the city



Totally Cultured
Orange & Clove Kefir Water
Festive fermented twists from our friends in St Neots



The Essential Soaps
Handmade Soap Bars
NEW local producer in Cambridge City



Chocolate Tree
Artisanal Chocolate Bars
Organic, fairtrade, handcrafted (not local)



Prospects Trust
Christmas Chutney & Jam
Not-for-profit care farm based near Reach



Totally Cultured
Cranberry Sauerkraut
Festive fermented twists from our friends in St Neots



Nikki's Homemade
Jams, Jellys & Chutneys
Homemade preserves from Burwell



Cambridge Honeybees
Pure wax candles
Made with wax from local beehives



The Authentic Bread Co
Organic Mince Pies &
Christmas Puddings
(not local)



Dried Fruits &
Organic Nuts in Shells
A selection of organic nuts & fruits from trusted suppliers



Ombar Chocolate
Clementine & Almond
Vegan and raw chocolate maker in Cambridgeshire



Fitzbillies Bakery
Christmas Macarons
& Mince Pies
Iconic bakery based in the city



English Tea Shop
Winter Selection Gift Tin
Organic and fairtrade (not local)



Savoursmiths Crisps
Christmas Ham Flavour
A local farm and crisp maker in South Cambridge



Chocolate Tree - a uniquely pure chocolatier



Tucked away on a farm in East Lothian, Scotland, Chocolate Tree has been making exceptional organic chocolate since 2005. Founded by Ali and Friederike Gower, this independent, family-run business has a simple philosophy: great chocolate starts with great cacao, grown with care for people and the planet.

Every bar is made from bean to bar in their small Scottish factory, using organically grown cacao sourced directly from farmers and cooperatives in places such as Peru, Belize, Guatemala and Colombia. By building close relationships with cacao producers, Chocolate Tree supports more sustainable farming practices, including agroforestry, which helps protect biodiversity and restore healthy ecosystems.

Their chocolate is made without unnecessary additives or emulsifiers, allowing the distinctive flavours of each cacao origin to shine through.

From rich, intensely flavoured dark chocolates to beautifully smooth and creamy milk varieties, each bar celebrates the unique character of its cacao origin. Thoughtfully crafted, their chocolates make delicious gifts, stocking fillers, or simply a little festive indulgence. You can add these incredible bars to your next veg-box.

Plus, as proud members of 1% For the Planet, they donate 1% of their annual revenue directly to Scottish environmental non-profits, from local tree planting to oyster restoration.







New Local Producer - The Essential Soaps

Just in time for the gifting season, we're introducing a new producer from the heart of Cambridge! Alev makes handmade natural soaps and skincare products, using the finest essential oils, natural cold pressed oils, herbs and spices.

This is a new local producer for us, with whom we share core values and who uses the purest ingredients:

"Founded in the heart of Cambridge in 2017, The Essential Soaps brings over 20 years of natural skincare expertise to every product. By blending plant-based ingredients, pure essential oils, and rich minerals, I create premium, eco-friendly formulas that nurture your skin naturally.

I am passionate about reducing the amount of chemicals and synthetics that people innocently rub into their skin. I want the world to get back to the basics. I have created the purest soap and skincare products I believe possible and my aim from the outset has been to make them available to everyone.

I believe what we put on our skin eventually ends up in our bodies, and because of this my products have natural, organically based ingredients and eco-friendly packaging, kind to our skin and the environment around us."

Enjoy locally made soap bars delivered to your door with your veg box. Choose from Lemon & Peppermint, Oat Milk & Honey or Rosemary & Poppy Seed (or all three!)





The Best Brussels Dish Ever

(according to my kids!)



Ingredients

- 450g Brussels Sprouts
- 1 tbsp olive oil
- 60ml vegetable or chicken stock
- 1.5 tbsp butter or margarine
- 1 clove garlic, minced
- 160ml double cream or a vegan alternative
- 200g pre-cooked chestnuts, halved
- 25g grated Parmesan plus 2 tbsp for topping. Or use nutritional yeast flakes for vegan
- 1 tsp lemon zest
- Salt and pepper to taste

1. Trim the Brussels sprouts and cut them in half (quarter any large ones). Season with ¼ tsp of salt and pepper.
2. Heat the oil in an ovenproof frying pan over medium-high heat. Add the Brussels sprouts to the pan and cook for 4–5 minutes, turning until tender-crisp and lightly browned.
3. Add stock and simmer until evaporated, about 3 minutes.
4. Push Brussels sprouts to one side of the pan. Add butter and garlic; cook for 30 seconds, until fragrant.
5. Stir in cream and simmer for 4–5 minutes, until slightly thickened. Add the chopped chestnuts and warm through for a minute.
6. Remove from heat and stir in 25g of Parmesan cheese (or 2 to 4 tablespoons yeast flakes) and lemon zest. Taste and season as required.
7. Turn the grill to high and sprinkle with remaining cheese. Grill for 1–2 minutes, until golden. Garnish with parsley if desired and serve warm.