FRESHVIEW
Foods Ltd

Season's Greetings!



The Christmas Collection

Product Guide 2026

Meat & Terrines · Sauces · Festive Veg · Desserts · Cheeseboard

A personal note from Wayne

Welcome

Dear valued customer,

Welcome to the **Freshview Foods Christmas Selection for 2026**.

Christmas is the busiest and most rewarding time of year in hospitality, and I know how much planning goes into getting it right. That's why we've brought everything together in one place: festive meats and terrines, prepared and fresh veg, showstopping desserts and a Christmas cheeseboard to finish.

Alongside our full festive range, you'll find serving suggestions and recipe ideas made with products from our own range, to help you build your Christmas menus with confidence. Our in-house prep team takes care of the peeling and chopping to assist your busy kitchen.

Please take a moment to look at our **Christmas order cut-offs on page 19**. Some deadlines are earlier than usual, and ordering ahead is the best way to make sure you have everything you need.

On behalf of everyone at Freshview, thank you for your continued support this year. Your Account Manager and our customer services team are always on hand to help.

Wishing you a busy, successful and very merry Christmas.

Warm regards,

Wayne

Wayne Porter
Head of Sales & Marketing, Freshview Foods







The trimmings

Meat, Terrines & Stuffing



Pigs in blankets



Sage & cranberry stuffing



Ham hock terrine



Chicken liver pâté

Serving suggestion

With the ham hock terrine and chicken liver pâté

35031	Particularly British Piccalilli Tracklements	1.2kg
5404	Mediterranean Crystal Bread (Ciabatta) Delice de France	x 20 (300gm)
35039	Sticky Fig Relish Tracklements	1.4kg
5405	Artisan Ciabatta (D'Antan) Delice de France	x 50 (110gm)

✳ Meat, Charcuterie & Terrines

28670	Pigs in Blankets (Gluten Free)	2 x 2.56kg
4154	Smoked Pancetta Lardons	1kg
13314	Chicken Liver Pate with Port Farmhouse	1.1kg
28716	Ham Hock Terrine Farmhouse	1.2kg

✳ Stuffing

33362	Stuffing Mix, Sage and Onion Chef William	3kg
33287	Sage & Apple Stuffing (Gluten Free) PRE-ORDER	6 x 1kg
33286	Sage & Cranberry Stuffing (Gluten Free) PRE-ORDER	6 x 1kg

The secret is in the gravy

Stocks, Sauces & Festive Fruit

Stocks, Jus & Sauces

33079	Golden Chicken Stock (50% Reduced) Truefoods	2.5kg
33078	Veal Stock, British Rose (50% Reduced) Truefoods	2.5kg
33089	Beef Stock (50% Reduced) Truefoods	2.5kg
1317	Beef Gravy Mix E/Cuisine	1.5kg
990	Chicken Gravy Mix E/Cuisine	1.5kg
140	Chicken Stock E/Cuisine	800gm
2306	Beef Demi Glace E/Cuisine	1.5kg
2025	Beef Jus (Signature) E/Cuisine	1ltr
127	Beef Stock E/Cuisine	800gm
1633	Glace Beef E/Cuisine	600gm
15003	Glace Chicken E/Cuisine	600gm
1635	Glace Game E/Cuisine	600gm
1001	Glace Lobster E/Cuisine	600gm
28206	Peppercorn Sauce E/Cuisine	800gm
2024	Hollandaise Sauce E/Cuisine	1ltr
5075	Creme Anglaise E/Cuisine	1.02kg
2023	Premier Veal Jus E/Cuisine	1kg
2026	Red Wine Jus (Signature) E/Cuisine	1ltr
2525	Savoury Gravy Mix E/Cuisine	1.5kg
2046	Turkey Stock E/Cuisine	800gm
139	Vegetable Stock E/Cuisine	800gm

Purees & Coulis

13322	Puree Black Cherry Boiron, frozen	1kg
28478	Puree Garlic Et Voila	1kg
4212	Puree Blood Orange Caraman Fruit	1ltr
836	Puree Raspberry Boiron	1ltr
1733	Puree Cherry Caraman Fruit	1ltr
813	Puree Mango Boiron	1ltr

Cranberry & Festive Fruit

2624	Frozen Cranberries	1kg
374	Cranberries Ocean Spray	340gm
5507	Cranberry Sauce Riverdene	2.5kg
1617	Cranberries Dried	1kg
5107	Currants	1kg
23098	Cut Mixed Peel Buchanans	1kg
1970	Dried Figs	1kg
31044	Raisins Buchanans	3kg
33254	Sultanas Buchanans	3kg
5324	Whole Peeled Chestnuts Merchants	10 x 500g / 500g

Little luxuries

Luxury Filled Pasta & Gnocchi

Filled Tortelloni



Lobster & Crab Tortelloni
13180 · 3kg · La Tua Pasta



Mixed Wild Mushroom Tortelloni
13292 · 3kg · La Tua Pasta

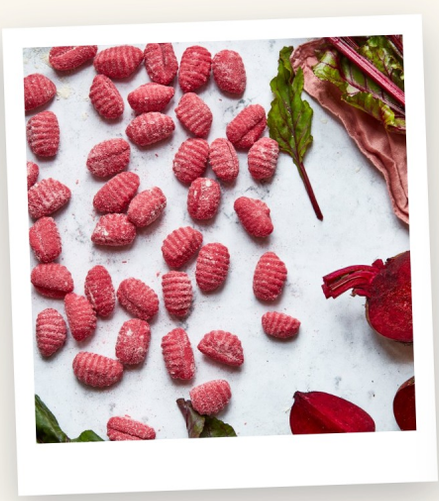


Pumpkin & Sage Tortelloni (Vegan)
13131 · 3kg · La Tua Pasta

Gnocchi



Gnocchi, Potato Filled with Black Truffle
13140 · 3kg · La Tua Pasta



Beetroot Gnocchi
13243 · 3kg · La Tua Pasta



Gnocchi - Basil (Vegan)
13138 · 3kg · La Tua Pasta

Looking for more? See the full La Tua Pasta range we sell at **www.freshviewfoods.co.uk**, or speak to your Account Manager.

Festive Breads



Parisienne Baguette



Mixed Petit Pains

✳ Baguettes & Petit Pains

28641	**Parisienne Baguette** Delice de France	x 20 (430gm)
23128	**Mixed Small Breads (Petit Pain Assortment)** Delifrance	x 105 (40gm)

Serving idea Parisienne Baguette: perfect for creating bruschetta or canapé bases.

✳ Ciabatta & Crystal Bread

5405	**Artisan Ciabatta (D'Antan)** Delice de France	x 50 (110gm)
5404	**Mediterranean Crystal Bread (Ciabatta)** Delice de France	x 20 (300gm)

Serving idea As featured in our ham hock terrine and chicken liver pâté serving suggestion on page 3.



Crystal Bread, made for sandwiches



Ciabatta D'Antan

✳ Sourdough Rustic Breads

4166	**Sourdough Rustic White Bloomer** Delice de France	x 10 (600gm)
4167	**Sourdough Multigrain Boulot** La Lorraine	x 11 (600gm)

Serving idea A rustic bread offering throughout the festive season and beyond.



Multigrain Boulot



White Bloomer

Looking for more? View our extensive range of breads for all occasions at **www.freshviewfoods.co.uk**, or speak to your Account Manager.

Peeled, chopped, ready to go

Prepared Vegetables

FRESHVIEW Foods Ltd

✳ Prepared Veg

28625	Sprouts - Shredded	2.5kg
484	Sprouts - Peeled	5kg
28295	Broccoli Florets	2.5kg
28296	Cabbage White Shredded (4.5mm)	2.5kg
424	Cabbage Green Shredded (4.5mm)	2.5kg
28115	Cabbage Red Shredded (4.5mm)	2.5kg
28072	Carrot Peeled	2.5kg
28302	Carrots Sliced (3mm)	2.5kg
28642	Carrot Peeled & Halved (Lengthways)	2.5kg
28104	Parsnips Peeled (Whole)	2.5kg
28105	Parsnip Peeled & Quartered	2.5kg
28304	Cauliflower Florets	2.5kg
28551	Leeks Sliced (3mm)	2.5kg
28298	Carrot & Swede Diced (10mm)	5kg
1778	Potato Roast	10kg
1012	Potato Fondant (Puc) 3cm x 6cm **10AM CUT-OFF**	Each
39005	Christmas Tree Potato Fondant **10AM CUT-OFF**	Each



Crispy roasties

Order cut-offs

Prepared veg	3pm
Potato fondants	10am



Serving suggestion

Sprouts, pancetta & chestnuts (serves 10)

1.5kg	Sprouts - Peeled	484
200g	Smoked Pancetta Lardons	4154
250g	Whole Peeled Chestnuts, halved	5324
50g	Unsalted Butter	498
8 leaves	Sage	896

Blanch the sprouts for 3 minutes. Fry the pancetta until crisp, add the butter, chestnuts and sprouts, and sauté until golden. Finish with sage.

Straight from the field

Fresh Vegetables

FRESHVIEW Foods Ltd

Fresh Veg

2345	Broccoli Spanish	6kg
307	Purple Sprouting Broccoli	per kg
1722	Tenderstem Broccoli - 500gm	x 4 (2kg)
2251	Cauliflower	x 8
263	Carrots Bunched	x 12
1667	Carrots Rainbow Loose (Large) Box only	5kg
266	Chantenay Carrots	5kg
1858	Piccolo Parsnips	4kg
303	Parsnips	5kg
28065	Parsnips Prepacked	1kg
312	Sprouts - English	9kg
409	Redcurrants	each
376	Figs	x 24
2781	Truffles Fresh **72 HRS NOTICE**	per kg
213	Potato Mids Washed	10kg
28428	Potato Washed (Blue) Koffmann's	20kg
2732	Rainbow Chantenay Carrots	5kg
255	Cabbage Red	10kg
253	Cabbage Savoy	x 12
1862	Curly Kale Green - 250gm Prepacked	x 10
2616	Curly Kale Red - 250gm Prepacked	x 10
20004	Kale Purple Variegated **24 HRS NOTICE**	x 10
20009	Kale Queen Mixed (Purple & White) **48 HRS NOTICE**	x 10
1878	Cavolo Nero - 200gm (Cabbage Black)	x 10
283	Leeks	5kg
267	Celeriac	10kg



Purple Sprouting Broccoli



Piccolo Parsnips



Rainbow Chantenay Carrots



Redcurrants

Turn over for festive veg recipe ideas.

Recipe idea

Braised Red Cabbage



SERVES 20 · PREP 15 MINS · COOK 1½ HOURS

Sweet, sharp and warmly spiced, this is the classic Christmas side, made entirely with ingredients from the Freshview range.

> ***Chef's tip*** Make it a day ahead. It reheats beautifully and the flavour deepens overnight.

Ingredients

2.5kg	Cabbage Red Shredded (4.5mm)	28115
500g	Red Onion Diced (10mm)	448
4	Bramley Apples, peeled, cored & chopped	358
75g	Unsalted Butter	498
150g	Dark Brown Sugar	2038
150ml	Red Wine Vinegar	1557
150ml	Cooking Port	28484
1	Large Orange, zest & juice	395
2	Cinnamon Sticks	5495
3	Star Anise	2030
4	Whole Cloves	1995
3 tbsp	Rich Redcurrant Jelly (Tracklements)	31021
To taste	Sea Salt & Black Pepper	1883 / 1915

Method

1. Melt the butter in a large, heavy-based pan and gently soften the onion for 5 minutes.
2. Add the cabbage, apple, sugar, vinegar, port, orange zest and juice, cinnamon, star anise and cloves. Season and stir well.
3. Cover and cook gently for 1½ hours (or in the oven at 150°C), stirring now and then, until soft and glossy.
4. Remove the whole spices, stir through the redcurrant jelly and check the seasoning.

Recipe idea

Butter-Basted Potato Fondants





MAKES 20
COOK 40 MINS

Crisp, golden tops and meltingly soft centres. Use our round pucs or go festive with Christmas trees.

Order cut-off for all potato fondants (1012 and 39005) is 10am.

Ingredients

20	Potato Fondant (Puc) or Christmas Tree Potato Fondant	1012 / 39005
2 tbsp	Rapeseed Cooking Oil	860
250g	Unsalted Butter	498
500ml	Chicken Stock (Essential Cuisine), made up to pack instructions	140
1 bulb	Garlic, cloves lightly crushed	15047
4 sprigs	Rosemary	893
6 sprigs	Thyme	901
To taste	Sea Salt & Black Pepper	1883 / 1915

Method

1. Heat the oven to 190°C. Pat the fondants dry and season well.
2. Heat the oil in a large ovenproof pan and fry the fondants flat-side down for 4 to 5 minutes until deep golden, then turn them over.
3. Add the butter, garlic, rosemary and thyme, and baste the fondants as the butter foams.
4. Pour in the stock to come halfway up the potatoes, then transfer to the oven for 30 to 35 minutes, basting halfway, until tender.
5. Finish with a pinch of sea salt and spoon over the buttery juices to serve.

Recipe ideas

Roasted Carrots & Parsnips



Honey & Mustard Roast Carrots

SERVES 10 · COOK 40 MINS

Ingredients

2kg	Carrot Peeled & Halved (Lengthways)	28642
2 tbsp	Rapeseed Cooking Oil	860
50g	Unsalted Butter	498
4 tbsp	Clear Honey (Rowse)	17034
2 tbsp	Robust Wholegrain Mustard (Tracklements)	35044
8 leaves	Sage	896
To taste	Sea Salt & Black Pepper	1883 / 1915

Method

1. Heat the oven to 200°C. Toss the carrots in the oil, season and roast for 25 minutes.
2. Melt the butter with the honey and mustard, toss through the carrots and roast for 10 to 15 minutes more until sticky. Scatter with sage.

Maple-Glazed Roast Parsnips

SERVES 10 · COOK 35 MINS



Ingredients

2kg	Piccolo Parsnips or Parsnip Peeled & Quartered	1858 / 28105
3 tbsp	Rapeseed Cooking Oil	860
4 tbsp	Maple Syrup (Pure Maple)	23149
25g	Unsalted Butter	498
4 sprigs	Thyme	901
To taste	Sea Salt & Black Pepper	1883 / 1915

Method

1. Heat the oven to 200°C. Halve any larger piccolo parsnips lengthways (quartered parsnips are ready to go), toss in the oil, season and roast for 25 minutes.
2. Drizzle over the maple syrup, dot with butter, add the thyme and roast for 10 minutes more until glazed.

Leave room for pudding...

Festive Cake Showcase



1186 **14 portions**

Gingerbread Triple Layer Cake

Triple layer gingerbread cake layered and piped with salted caramel buttercream, drizzled with salted caramel & ginger crumb.

Serving suggestion

Serve at room temperature with clotted cream and a drizzle of caramel sauce.

1035	**Clotted Cream** BV Dairy	1kg
33325	**Caramel Flavour Topping Sauce** Simply	1kg

1189 **14 portions**

Black Forest Layer Cake

Triple layer moist chocolate cake layered with chocolate ganache and cherry jam, decorated with dark chocolate shards, cherry jam dollops, freeze-dried cherries and raspberry powder.



Serving suggestion

Serve with softly whipped cream and a spoonful of kirsch-soaked cherries.

38094	**Cream Whipping**	2ltr
2415	**Griottines (Cherries in Kirsch)** Griottines	1kg



1207 **15 individual**

Handcrafted Streusel Mince Pies (Gluten Free)

Sweet gluten free all-butter pastry hand shaped and filled with mincemeat, topped with cinnamon gluten free streusel crumble and dusted with sweet snow.

Serving suggestion

Serve warm with clotted cream or a jug of hot custard.

1035	**Clotted Cream** BV Dairy	1kg
1175	**Custard, Ready to Use** Kerrymaid	1ltr

Our seasonal stars

Festive Pud Showcase

FRESHVIEW Foods Ltd



15033 **48 portions**

Individual Christmas Puddings (Gluten Free)

Packed with traditional spices and dried fruit, laced with real ale and brandy. 48 x 170g.

Serving suggestion

Serve hot, flooded with custard or crème anglaise. Stir vanilla seeds through the custard for an authentic touch.

1175	**Custard, Ready to Use** Kerrymaid	1ltr
5075	**Creme Anglaise** E/Cuisine	1.02kg
5309	**Soya Custard (Plant Based)** Alpro	525gm
37020	**Vanilla Seeds** Centaur	100gm

15122 **12 portions**

Frozen Chocolate and Orange Pudding

A rich sponge pudding made with egg, brown sugar and dark chocolate drops, lifted with orange flavouring and cocoa powder.

Serving suggestion

Serve warm with crème anglaise and a curl of fresh orange zest.

5075	**Creme Anglaise** E/Cuisine	1.02kg
395	**Oranges Large**	x 48





15118 **14 portions**

Baileys & White Chocolate Truffle Torte

A smooth white chocolate and cream truffle filling laced with Baileys, set on a buttery biscuit base and finished with white chocolate shavings.

Serving suggestion

Serve chilled with softly whipped cream and fresh raspberries.

38094	**Cream Whipping**	2ltr
408	**Raspberries**	125gm

Something for everyone

Festive Tart Showcase



15120 **12 portions**

Mulled Wine and Pear Bakewell Tart

Buttery pastry filled with blackcurrant jam, pear halves and rich almond frangipane, laced with mulled wine spiced with cinnamon, nutmeg and clove, and finished with flaked almonds and icing sugar.

Serving suggestion

Serve slightly warm with a quenelle of clotted cream and a sprig of mint.

1035	**Clotted Cream** BV Dairy	1kg
886	**Mint**	100gm

15121 **12 portions**

Vegan Chocolate and Peppermint Tart

Dark chocolate and soya cream filling set with natural peppermint flavour, on a golden pastry base.

Serving suggestion

Keep it plant-based with whipped oat cream and fresh mint.

26064	**Whippable Oat Cream** Oatly	x 10 (250ml)
886	**Mint**	100gm



Festive favourites

More Christmas Desserts

More Christmas Desserts



4215 **14 portions**

Lotus Biscoff Cheesecake (Vegan)

A set, light creamy cheesecake with a Lotus Biscoff crumb topping.



26068 **12 portions**

Chocolate Orange Tart (Vegan)

A rich Belgian chocolate ganache on a layer of zesty orange marmalade.



15025 **12 portions**

Tart au Citron (Citron Tart)

Tangy tart made with fresh lemon.



15022 **14 portions**

Baked Vanilla Cheesecake (Gluten Free)

Rich baked vanilla cheesecake made using quality cream cheese and fresh cream on a crisp gluten free biscuit crumb base; perfect served with coulis or compote.



15023 **14 portions**

Chocolate Truffle Torte (Gluten Free)

Award-winning best-seller, lusciously smooth Belgian chocolate ganache set on a crisp, buttery biscuit base.

Vanilla for festive desserts

- **Vanilla Seeds** — 37020 · 100gm
- **Vanilla Extract** — 37045 · 600ml
- **Vanilla Paste** — 2241 · 100gm
- **Vanilla Pods** — 1096 · 100gm

Looking for more? Other desserts are available. See our full range at **www.freshviewfoods.co.uk**, or speak to your Account Manager.

Festive treats for sharing

Christmas Afternoon Tea

FRESHVIEW Foods Ltd



15119 Christmas Afternoon Tea Box

32 pieces · 4 festive varieties x 8

FROM LEFT TO RIGHT, AS PICTURED

1. **Christmas Orange Cheesecake** x 8
2. **Salted Caramel Yule Log** x 8
3. **Passionfruit & Coconut Snowball Tart** x 8
4. **Santa Cherry Belly Mousse** x 8

✳ Also available



1166 x 32

Premium Afternoon Tea

Elegant patisserie for a luxurious afternoon tea.

Terry's



1141 x 32

Plant Based Afternoon Tea

NGCI

Plant based and made with non gluten containing ingredients (NGCI), so every guest can join in.

Terry's

Say cheese!

The Christmas Cheeseboard

FRESHVIEW Foods Ltd

Cheeseboard

5327	Baron Bigod **PRE-ORDER**	1kg
5013	Brie De Meaux **PRE-ORDER**	3kg
5326	Brie, Smoked **PRE-ORDER**	900gm
526	French Brie 60%	1kg
575	Camembert	250gm
5087	True Grit Mature Cheddar	2.5kg
2441	Colliers Welsh Cheddar	2.5kg
2144	Snowdonia Black Bomber **PRE-ORDER**	200gm
5205	Ogden's Original J.J Sandham	c. 1.5kg
5420	Caramelised Red Onion & Red Wine Cheddar J.J Sandham	200gm
38106	Wensleydale & Cranberry JJ Sandham	c. 1.5kg
5425	Red Crunch Cheddar J.J Sandham	200gm
5419	Ale & Mustard Cheddar J.J Sandham	200gm
1211	Reblochon **PRE-ORDER**	450gm
5002	Goats Cheese Rosary Log **PRE-ORDER**	1kg
1653	Kidderton Ash (Goats Cheese)	145gm
33326	Smoked Cheddar J.J Sandham	1.5kg
5147	Stilton	2kg
551	Perl Las Cheese **PRE-ORDER**	2.5kg
2077	Perl Wen Cheese **PRE-ORDER**	1kg

Chutneys, Relishes & Condiments

2159	Onion Marmalade Centaur	1.35kg
35040	Apple & Cider Brandy Chutney Tracklements	1.3kg
35039	Sticky Fig Relish Tracklements	1.4kg
35107	Spiced Plum Chutney Tracklements	1.3kg

Cheese Accompaniments

5486	Assorted Wafers Stag x 21	75gm
4135	Biscuits For Cheese Jacobs	800gm



Baron Bigod


Wensleydale & Cranberry


Caramelised Red Onion & Red Wine Cheddar


Stilton

Here for you over the festive period

Christmas Opening Hours

FRESHVIEW Foods Ltd

We're delivering on
Sunday 27th December

Office & order line: 8am to 5.30pm (8am to 1.30pm on 24 Dec, 31 Dec and 2 Jan)
Answer machine: available 24 hours a day

DATE	OFFICE & ORDER LINE	DELIVERIES
Mon 21 Dec	8am to 5.30pm	✓ Delivering
Tue 22 Dec	8am to 5.30pm	✓ Delivering
Wed 23 Dec	8am to 5.30pm	✓ Delivering
Thu 24 Dec Christmas Eve	8am to 1.30pm	✓ Delivering
Fri 25 Dec Christmas Day	Answer machine only	No deliveries
Sat 26 Dec Boxing Day	Answer machine only	No deliveries
Sun 27 Dec Sunday delivery	8am to 5.30pm	YES, WE ARE DELIVERING!
Mon 28 Dec Bank holiday	8am to 5.30pm	✓ Delivering
Tue 29 Dec	8am to 5.30pm	✓ Delivering
Wed 30 Dec	8am to 5.30pm	✓ Delivering
Thu 31 Dec New Year's Eve	8am to 1.30pm	✓ Delivering
Fri 1 Jan New Year's Day	Answer machine only	No deliveries
Sat 2 Jan	8am to 1.30pm	✓ Delivering
Sun 3 Jan	Answer machine only	No deliveries
Mon 4 Jan	8am to 5.30pm	✓ Delivering
Tue 5 Jan	8am to 5.30pm	✓ Delivering

Call **01782 717806** or email **customerservices@freshviewfoods.co.uk**

Plan ahead for the festive rush

Christmas Order Cut-offs

FRESHVIEW Foods Ltd

Find your delivery day, then check when to order each product group.

Usual = **usual cut-off** | = **order earlier, by this day and time** | = **no deliveries**

Delivery day	Fresh Bakery	Staffordshire Oatcakes	Pre-order meat & sausages	Pre-order cheeses
Mon 21 Dec	Usual	Usual	Usual	Usual
Tue 22 Dec	Usual	Usual	Usual	Usual
Wed 23 Dec	Usual	Usual	Usual	Usual
Thu 24 Dec Christmas Eve	**Wed 23 Dec by 11am**	Usual	Usual	Usual
Fri 25 Dec Christmas Day	**NO DELIVERIES**			
Sat 26 Dec Boxing Day	**NO DELIVERIES**			
Sun 27 Dec	**Wed 23 Dec by 11am**	**Wed 23 Dec by 3pm**	**Wed 23 Dec by 12pm**	**Wed 23 Dec by 1pm**
Mon 28 Dec Bank holiday	**Not available**	**Sun 27 Dec by 11am**	**Wed 23 Dec by 12pm**	**Wed 23 Dec by 1pm**
Tue 29 Dec	**Not available**	Usual	Usual	**Thu 24 Dec by 1pm**
Wed 30 Dec	Usual	Usual	Usual	Usual
Thu 31 Dec New Year's Eve	Usual	Usual	Usual	Usual
Fri 1 Jan New Year's Day	**NO DELIVERIES**			
Sat 2 Jan	**Wed 30 Dec by 3pm**	**Thu 31 Dec by 11am**	**Wed 30 Dec by 12pm**	**Wed 30 Dec by 1pm**
Mon 4 Jan	Usual	Usual	Usual	**Wed 30 Dec by 1pm**
Tue 5 Jan	Usual	Usual	Usual	**Thu 31 Dec by 1pm**

Everything else: usual cut-offs apply, prepared veg **3pm** and potato fondants **10am**.

Not sure? Call **01782 717806** or email **customerservices@freshviewfoods.co.uk**

Ready to order?

Let's make it a cracking Christmas

Speak to your Account Manager to place your Christmas order or to check availability.

Phone 01782 717806

Email customerservices@freshviewfoods.co.uk

Web www.freshviewfoods.co.uk

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Images are serving suggestions. All products subject to availability.