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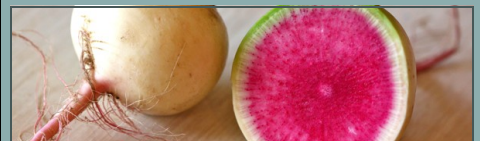
# MARKET OUTLOOK

Call Today! 530-581-1525

NOVEMBER 6, 2014

## Varietal Radishes

Radishes are cool season, easy to grow, fast maturing vegetables. As a result of hundreds of years of cultivation there is a tremendous diversity of size, color and shape of radishes and it is at this time of year that more of these varieties are available. When radishes grow quickly in cool weather, they are crisp, juicy and mild in flavor. There has recently been a marked increase and interest in this small and peppery vegetable and this week we offer the following varieties from Riverdog Farm. Sold by the pound: **Black Spanish Radish**-Dull black skin encasing a white, crisp inner flesh providing a peppery hot flavor. The intensity of this radish can vary from mildly hot to very pungent tasting somewhat like horseradish. **Dragon Tongue Radish**-Gorgeous red, carrot-shaped radish. They're not fiery as the name suggests and are similar to the typical red radish in flavor. **Watermelon Radish**-Round and encased in a pale green, thin skin, the watermelon radish has pinkish-red flesh with a mild, sweet flavor.



SATSUMA MANDARIN

## TWIN PEAKS ORCHARD



This week we are featuring two highly anticipated local crops-**Satsuma Mandarins** and **Meyer Lemons** from Twins Peaks Orchard (Newcastle, CA). **Satsuma Mandarins** are a seedless, easy to peel mandarin that was developed in Japan over 500 years ago. There has always been some confusion with regard to the difference between mandarins and tangerines. Botanically speaking, they are all mandarins. Historically, the fruit was brought from China to the Mediterranean area through the port of Tangiers and over the course of time several varieties of mandarins became known as tangerines. To put it succinctly, a mandarin is a mandarin and so is a tangerine. Satsuma Mandarins thrive in the foothills of Placer County as both elevation and the pattern of cool nights contribute to a healthy crop. Mandarin trees produce a heavy crop every other year and growers are expecting an excellent yield this year with one mature mandarin tree producing up to 300 pounds of fruit. The first delivery of mandarins reveals an already ripe, sweet piece of fruit and mandarins should remain available from now until early January. 25# case or by the pound. **Meyer Lemons** are most likely a cross between a lemon and a mandarin. The Meyer is somewhat smaller than a regular lemon, rounder in shape, with smooth skin and a distinct taste as the flesh is much less acidic making them sweeter than other varieties. The season runs from November through April and is off to an excellent start. 10# case or pound.



Enjoy the harvest.

## LOCAL DAIRIES AND CREAMERIES



We offer a variety of farmstead cheeses produced by Northern California family farmers who use sustainable farming practices and maintain a hormone free herd that grazes freely on green pasture. These cheeses are made by hand, in small batches, and are equally impressive for daily use or special occasions. Goat and cow's milk, raw and pasteurized, fresh and aged are all represented. **Point Reyes Toma**-All-natural, semi hard, farmstead cheese made from pasteurized cows' milk, Toma has a creamy texture and buttery flavor, with a grassy-tangy finish. Natural rind and is aged a minimum of 90 days. 10# wheel. (random weight). **Vella Dry Jack**-This cheese is great for grating, shredding, slicing, cooking or just plain eating. Marvelous in toasted cheese sandwiches, omelets and soufflés. Delicious shredded on pasta, soups or tacos. 8lb wheel. **Bianca Aged Goat Cheddar**-Aged for over 6 months, this semi-soft cheese made by Sierra Nevada Cheese Co., offers a cheddar like quality with creamy smooth texture and a complex nutty flavor; excellent for a cheese board. 5lb Loaf. **Organic Farmhouse White Cheddar**-Mild yet has a full-bodied, authentic flavor, and a creamy, buttery texture; an excellent melting cheese. 2/5lb case. SNCC. **Organic Smokehouse Jack**-Ultra-creamy texture and great for adding a smoky, bacon-like flavor to your sandwich, burger, mac n cheese or vegetarian dish. Perfect for melting. SNCC. 3lb wheel. **Habanero Jack** also available. **Smoked Goat Cheddar**-(Redwood Hill) Smooth texture with a sweet, milky flavor and a rich smoky taste strong enough to hold its own with salty snacks and hoppy beers. Perfect for burgers. 5# block. **Crottin**-(Redwood Hill) This French-style goat cheese has a wrinkly, edible white mold rind, a fluffy texture and robust, earthy flavor. 3oz each/6 pieces per case. **Bucheret**-(Redwood Hill) The flavors of the dense and buttery interior mix with hints of mushroom created by its white, bloomy rind. As it ripens and softens from the rind inward, Bucheret develops rich and complex flavors at different ages. 5oz each/6 pieces per case. **Point Reyes Blue Cheese**-A creamy, full flavored Blue cheese made from Grade A raw milk from a closed herd of Holstein cows that graze on the certified organic, green pastured hills. **Chevre**-The most recognized type of goat cheese, this chevre has smooth texture, fresh flavor and a tangy finish. We have two local sources, Redwood Hill and Sierra Nevada Cheese Company. **Feta**-Two local sources here as well with the main difference being Redwood Hill's Feta is made with raw goat milk and SNCC is made with pasteurized goat milk. The chesses have a creamy texture and can be cubed, grated, shaved, or chunked and will hold its own on a cheese board. 5#.

## LOCAL FARMS

### Riverdog Farm

King Richard Leeks-12 bunch  
 Sugar Pie Pumpkin-35#  
 Red Kuri Squash-35#  
 French Red Fingerlings-25#  
 Dragon's Tongue Radish-12 bunch  
 Black Spanish Radish-10#  
 Watermelon Radish-10#  
 Collards-12 bunch  
 Dino Kale-12 bunch



### Del Rio Botanical

Heirloom Winter Squash-#  
 Baby Ragged Jack Kale-2#  
 Mixed Baby Eggplant-2#  
 Red/Green Frisee Mustard-2#  
 Sweet Potato Greens-2#  
 Honey-gallon  
 Arugula-4#  
 Mizuna-4#



### Larsen Apple Barn

Golden Delicious-40#  
 Red Delicious-40#  
 Rome-40#  
 Mutsu-40# \*LIMITED  
 Fuji-40# or 10#  
 Granny Smith-40#  
 Braeburn-40#



### Ray Yeung

Butternut Squash-each or 35#  
 Kabocha Squash-35# or piece  
 Spaghetti Squash-35# or piece  
 French Red Pumpkin-each  
 Fairy Tale Blue Pumpkin-each

### Capay Organic

Rainbow Chard-12 bunch  
 Red Chard-12 bunch  
 Green Chard-12 bunch



### Vierra Farms

Pumpkins-(Sml, Med, Lrg)-each  
 Baby Bear Pumpkins (soup bowl)-35ct  
 Mini Pumpkins-35ct  
 Decorative Gourds-18ct  
 Decorative Fall Leaves  
 Autumn Mix-25pc



### Twin Peaks Orchard

Satsuma Mandarins-25# case or lb.  
 Meyer Lemons-10# case or lb.  
 Amagaki Persimmons-single layer flat  
 Chestnuts-5#



*Buy Local, Buy Fresh, Buy the Best*