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MARKET OUTLOOK

Call Today! 530 581-

JUNE 25, 2015

Fresh Dug Potatoes



Marin French Cheese Company is offering a free case of **Camembert** or **Schloss** if you acknowledge the name of the cheese on your menu. The words 'Marin French Cheese Company Camembert' or 'Marin French Cheese Company Schloss' must be printed on your menu description. Email your menu as an attachment to bob@produceplus.net. Your free case of cheese will be sent to you directly from Marin French Cheese Company.



Riverdog Farm is supplying us with fresh hand-dug potatoes. There is some dirt that remains on the skin and the potatoes need to be rinsed and cleaned before use. They are best when simply prepared-baked whole, sliced and roasted, mashed, skin left on and using a minimum of additional ingredients. **German Butterball**-An undisputed favorite heirloom. Russet-type with brown skin, yellow flesh, creamy texture and buttery flavor. A fantastic all purpose potato. 10# case \$31.75. **French Red Fingering**-Smooth, thin reddish skin, creamy flesh, nutty flavor, great for roasting. 10# case \$31.75. **Yellow Finn**-These are great all-purpose potatoes, known for their yellow flesh, creamy texture, and buttery flavor. Yellow Finn potatoes have the right balance of sugar and starch to make excellent mashed potatoes, gratins, gnocchi and salads. 10# \$31.75.

"Farm to you overnight"



CALIFORNIA CHEESES

Produce Plus is now offering an array of award winning California cheeses. Over the last several weeks, we have added five exceptional cheeses from reputable producers-**Cypress Grove**, **Cowgirl Creamery**, and **Marin French Cheese**. This is in addition to the fine producers we already carry-**Sierra Nevada Cheese Company**, **Redwood Hill Creamery**, **Point Reyes Farmstead Cheese**, and **Orland Farmstead Creamery**. We hope you recognize our commitment to sourcing the finest locally produced cheeses around and offering these cheeses at competitive prices, in convenient pack sizes, and ease of delivery. The newest members of our cheese line up consist of the following: **Mt. Tam**-A bloomy rind cheese with a creamy, buttery flavor and smooth texture. Cowgirl Creamery. 10oz wheel \$14.50. **Humboldt Fog**-This three-week old cheese pays homage to classic French Morbier by running a thin line of grey vegetable ash through its creamy, white center. As Humboldt Fog ages, its subtle tanginess grows more pronounced and a runny edge of thick and delicious ooze begins to develop under the rind. Cypress Grove. 5# wheel / \$75.75. **Triple Cream Brie**-75% butterfat creates a rich and ultra smooth texture, slightly sweet flavor and blooming with fluffy white rind. Marin French Cheese. 1# wheel \$18.75. **Camembert**-Complex, aromatic and creamy with a deep golden color and thin white rind. The flavor is robust with hints of mushroom. Camembert differs distinctly from Brie by the cultures used to produce its authentic earthy flavor and flowing texture. Marin French Cheese. 6/8oz case \$40.75. **Schloss**-This can be classified as a 'stinky cheese' as it is fashioned after an Austrian style washed rind cheese named "castle". Perfect for cheese lovers who crave its pungent aroma, robust flavor and rich smooth texture. Marin French Cheese. 6/8oz case \$49.75.

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LOCAL TOMATOES



Typically we do not see local tomatoes until the first of July, but like most crops this year, they came very early. Ripe off the vine, these unique tomatoes differ greatly from the hybrid varieties that are available year round. We offer a mixed **'Toy Box'** of local heirlooms as well as the individual varieties. Yeung Farm has over two dozen varieties during the season, which usually runs from now through

October. We are now offering: **Pink Brandywine, Green Zebra, Black Prince, Carolina Gold, Purple Cherokee, Smeig Craig, and Black Pineapple** to name a few. 10# single layer flat \$33.75. In addition, we are also stocking **Shady Lady True Vine Ripe Tomatoes** which are perfect for sandwiches, burgers, soups, and sauces. 20# case \$33.75. **Del Rio Botanical Mixed Medley Cherry Tomatoes** are now in full swing. You can expect up to 20 varieties in various colors, shapes, and flavor. 12 pint case \$44.75. .



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LOCAL FARMS

Ray Yeung's Heirloom Tomatoes

Purple Cherokee-10#
Carolina Gold-10#
Pink Brandywine-10#
Black Prince-10#
Green Zebra-10#
Black Pineapple-10#
Shady Lady True Vine Ripe-20#



Del Rio Botanical-Organic

Mixed Medley Cherry Tomatoes-12 pint
Mixed Baby or Teenage Squash-10#
Salad Mix with Petals and Herbs-2#
Mission Figs 12 pint flat ***LIMITED**
Red Frisee Mustard ***GAPPING**
Squash Blossoms-35ct
Lemon Verbena-#
Braising Mix-4# ***LIMITED**
Quail Eggs-10ct
Honey-gallon
Purslane-1#



Dragon Gourmet Mushrooms

Shittake-5#
Oyster-5#
Brown Beech-4#
Eryngii/Trumpet Royale-5#



Long Dream Farm

Pasture Raised Eggs-dozen

Riverdog Farm-Organic

German Butterball Potatoes-10#
Red French Fingerling Potatoes-10#
Yellow Finn Potatoes-10#
Mountain Rose Potatoes-10#

Frog Hollow Farm

Golden Sweet Apricots-single layer flat

Twin Peaks Orchard

White or Yellow Peaches-case/pound
White or Yellow Nectarines-case/pound

Dwelley Farm-

Blue Lake Beans-30# case or pound
Yellow Wax Beans-10# case or pound
Romano Beans-10# case or pound
French Green Beans-10# case
White or Yellow Corn-48ct case/piece
Cranberry (Shelling) Beans-10# case

Castaneda Bros. Produce

Zucchini-20# case or pound
Gold Bar Squash-20# case or pound
Sunburst & Pattypan
Squash-20# case
Ronde de Nice Squash-20#
Grey Squash-20#



THE PRODUCE PLUS /PRODUCE EXPRESS FARMER'S MARKET



We would like to invite you to our annual **Farmer's Market** to be held at our warehouse on **Wednesday July 15th from 10am-2pm**. We hold the event every year to give our 1300 restaurant customers an opportunity to meet the local farmers and producers who supply us with their local crops and products. This year we are expanding the

events to the weeks leading up to and after the Farmer's Market event to include **Farm Tours, Women's Day at Del Rio** celebrating women in the restaurant industry, **educational workshops featuring Chef Speakers, Open House Tours** of our new warehouse, and a **'Mystery Bag' cooking competition**. During the Farmer's Market Event, many Sacramento area chefs will collaborate with our farmers to provide bite size samples using their harvest of local crops. In years past, over 40 farmers/producers and 15 of the Sacramento's area's most popular chefs have committed to showcase their local products. Each year the event evolves and grows and this year is no exception. This year's event will be our biggest event to date and will attract our highest attendance yet. Please come, meet the farmers, sample delicious treats from local chefs, tour markets new warehouse, and learn about the benefits of supporting local farms and producers. The event is open to all restaurant employees and is a great opportunity to educate yourself and your staff about how your food is grown and where it comes from. Much more information to come in the following weeks. Mark your calendars and save the date!!



Buy Local, Buy Fresh, Buy the Best



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