

THE PRODUCE PLUS

Market Outlook

SEPTEMBER 01, 2022



J&J Ramos

J&J Ramos Farms is a family owned business in Hughson, CA, near Modesto. J&J found their start in 1997 with only 20 acres of cling peaches. The following year, their operation began to incorporate more fresh market fruits. They are a well known presence at Northern California farmers markets, with their own stand in Hughson. J&J supplies Produce Express with late season stone fruits in the summer and citrus in the winter. We are currently stocking the following:

Yellow Peaches- 20# case/pound

White Peaches- 20# case/pound

Yellow Nectarines- 20# case/pound

White Nectarines- 20# case/pound

Red Plums- 25# case/pound

Pluots- 25# case/pound

STONE FRUIT UPDATE

Stone fruit is a summer crop and will begin to wind down shortly. J&J expects to have stone fruit through to the end of September. After they finish, we will have no local source of stone fruit until the next season. Please plan your menus accordingly.

Stillwater Orchards

Stillwater Orchards is located next to the Sacramento River in the town of Courtland- an area known to produce some of the best pears in the world. We are pleased to offer the following varieties:

COMICE- One of the sweetest and juiciest varieties with creamy flesh and an aroma reminiscent of wine. 20# case.

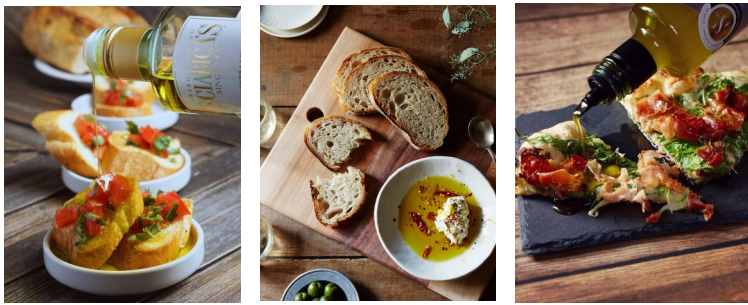
FRENCH BUTTER- Juicy, buttery flesh with hints of lemon; a great baking pear. 20# case only.

SECKEL- An excellent dessert pear, small in size but big on sweetness. Great served with cheese or baked into tarts. 20# case only

DELTA BARTLETT- Sweet and juicy with buttery flesh. Their flavor and smooth texture make Bartlett pears a great addition to salads, pizzas, jams, pies and galettes, or simply add to a cheese board. 40# case, piece, or pound.

RED STAR CRIMSON- Similar to a Bartlett but with beautiful red skin. 20# case, piece, or pound.

BOSC- Great for a variety of applications. A ripe Bosc will still be firm and dense with tender, sweet honey flesh that is rich and aromatic. 40# case, pound, or piece.



Sciabica Olive Oil

We currently source all of our olive oils from Sciabica's California Olive Oil (pronounced Sha-bee-ka) in Modesto., CA. The Sciabica family has been cold-pressing olive oil on the same property for over 80 years. The last few seasons have resulted in poor crops and an even more dismal harvest is on the horizon for this year, a trend that has been seen with all California olive oil producers. This is one of the first years they have explored the option of importing olive oil to blend with their own. As for now, all of the Sciabica oils are single origin from California.

Mission Trail Extra Virgin: 100% California. 100% extra virgin. 100% no gimmicks. Also known as "Fresh and Fruity" with a rich, fresh flavor and a smooth finish. Nutty and herbaceous, it's a fantastic olive oil for dressings and finishing dishes. 2.64 gallon "bag-in-box"

"Buttery and Sweet" (Arbequina) Extra Virgin: A lush buttery flavor, with a delicate underlying touch of sweetness and subtle notes of olive blossoms. Sciabica's "Buttery and Sweet" is typically made using only Mission olives. However, this year it contains Mission and Arbequina olives due to the short crop year. This brilliant golden oil is superb as a butter replacement and enhances the flavor of pastry and cake preparation. 2.64 gallon "bag-in-box"

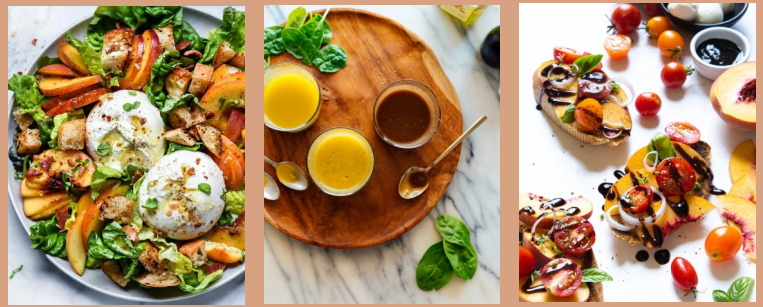
California Pure 90/10: 90% Refined Olive Oil and 10% virgin olive oil. Very subtle flavor that will not subtract from the recipe. Ideal for chefs that are committed to 100% olive oil but prefer to not have the olive oil flavor. Gallon or 4/1gal case

80/20 Blend: 80% USA Canola/Sunflower and 20% California EVOO, with the 80% never being more than 50% sunflower oil. It has the versatility and affordability of canola and sunflower but the flavor of olive oil. Perfect for cooking, marinades, and dressings. 2.64 gallon "bag-in-a-box"

THE MORE YOU KNOW

Bag-in-Box oils have an extended shelf life of 6-9 months after opening. The bag prevents the oil from being exposed to oxygen and the box prohibits UV light from reaching the oil, both of which affect the shelf life and quality of olive oil.

"Farm to you overnight"



Sparrow Lane Vinegar

Sparrow Lane vinegars are made exclusively with varietal wine grapes grown in Napa and Sonoma counties. The vinegars are aged in small oak barrels using the traditional French method. Careful attention is given to the acid level of their vinegars creating approachable and delightful flavors. Sparrow Lane does not add colors, flavors, or other unnatural ingredients. We stock the following by the gallon:

CABERNET VINEGAR Ruby red color, lush and full bodied.

CHAMPAGNE VINEGAR Delicate, crisp and fresh, with the classic color of fine champagne.

DARK BALSAMIC VINEGAR Rich dark chestnut color with slightly sweet silky hints of caramel.

GOLDEN BALSAMIC VINEGAR Honey colored with the slight floral tones of the sweet Muscat Grape. Delightfully sweet with just enough pucker.

SHERRY VINEGAR Deep caramel color with a smooth and assertive crisp deep oak flavor.

WHITE WINE VINEGAR Slight golden color, smooth, crisp and clean.

ZINFANDEL VINEGAR Deep red in color, old vine flavors with plenty of pepper and spice and slight port overtones.

We also stock the following vinegars:

Apple Cider

Citrus

Pear

Red Wine

Rice Wine

NEW Distilled White Vinegar

