



MARKET OUTLOOK

Call Today! 530-581-1525



AMAGAKI PERSIMMONS

TWIN PEAKS ORCHARD



Twin Peaks Orchards is now supplying us with a particular variety of persimmon that is truly an extraordinary piece of fruit. The variety is known as **Hyakume**. Basically, there are two types of persimmons-astringent and non-astringent. The **Hachiya** is the more widely known astringent type, while the **Fuyu** is the more popular non-astringent variety. Due to a high level of tannin,

astringent persimmons are naturally 'puckery' and may not be desirable for consumption until they reach an advanced stage of maturity and become soft and jelly-like. The Hyakume falls into the astringent category, however-and this is a very important however-Twin Peaks has perfected a curing process that removes the astringent qualities from this persimmon leaving the Hyakume crisp, sweet and unmatched in flavor. The fruit is now called **Amagaki**, meaning sweet persimmon. This is a unique persimmon with many distinct and individual qualities. Sweet, crisp or creamy, hints of cinnamon and cocoa. Some will be golden fleshed with brown flecks others dark, rich chocolaty brown that contribute both to the flavor and to the marketing of this fruit as '**Cinnamon Persimmons**'. The Amagaki persimmon is similar in size to the Hachiya, has great shelf life and is perfect for eating out of hand, in salads, appetizers, and desserts. Single layer flat and considered our "House" Persimmon. Also available this week from Twin Peaks-**Chestnuts**. Chestnuts make a great addition to autumnal menus. Score them, roast them and add them to soups, stuffings, vegetable dishes, and desserts. 5lb case. Enjoy the harvest.



OCTOBER 30, 2014

Butternut Squash Ravioli

Getsala Pasta Co., located in Sacramento, is owned and operated by lifelong friends **Daniel Getz** and **Edward Manansala**. Daniel's passion for authentic Italian pasta began as an American teenager living in Catania, Sicily. His palate for fine yet simple ingredients developed with the understanding that fresh, quality ingredients are essential to not only pasta, but all Italian food alike. Shopping in the local market for his mother, who was a Japanese cooking instructor, Daniel concluded that personally picking the best fruits, vegetables, fish, meats and cheeses should be the culinary standard, not a trend, but a way of life. Getsala Pasta Co. makes their Butternut Squash Ravioli using local sweet butternut Squash from **Uncle Ray's Farm** in West Sacramento, whole milk Ricotta, and a touch of nutmeg which creates a rich, creamy filling. The ravioli are individually frozen and packed in 5# boxes. Perfect for a daily specials and large Holiday parties.



DRAGON GOURMET MUSHROOMS



Dragon Gourmet Mushrooms (DGM) specializes in the production of gourmet mushrooms and is back in operation after a 6 month hiatus. The hiatus was necessary as they transitioned from their small River District facility to their new larger farm in historic Sloughhouse, CA. Dragon Gourmet Mushrooms have been

supplying Sacramento area's restaurants since 2000 and offers a variety of mushrooms grown indoors using a very scientific method involving untreated hardwood sawdust and wheat or rice bran, controlled moisture, humidity, and temperature in which to grow their mushrooms. No manure, supplements, herbicides, pesticides or any other additives are ever used. We offer the following varieties: **Oyster**-Scallop-shaped, soft brown caps, with a delicate, sweet flavor and velvety texture. 5# Box. **Shiitake**-Tan to dark brown with broad, umbrella shaped caps. They have a rich, earthy, umami flavor with a meaty, slightly chewy texture. *Limited quantities. 5# Box. **Beech**-White and Brown varieties available. Quarter-size caps with 2 to 3 inch white stems. They like a hot sauté to bring out their mild nutty flavor. Their crisp, crunchy texture holds up to cooking. 4# Box.



Eryngii-Also known as Trumpet Royale, they have a wonderful savory flavor, with a firm, meaty texture and are often used in place of wild mushrooms. 5# box.



LUNDBERG RICE



Located in Richvale, CA. (Butte County), the Lundberg family has been growing and harvesting rice in the area since 1937 and today offers a variety of organic and eco-farmed rice and rice products. The distinction between organic and eco-farm is minimal as all rice is grown according to

sustainable agricultural practices. Organic rice varieties are grown, handled and processed in accordance with USDA National Organic standards, while eco-farmed varieties are grown with non-organic fertilizers and 'eco-friendly' pesticides and fungicides. We offer the following: **White Arborio Rice, Black Japonica Rice, Wehani Rice, Christmas Rice, Long Grain Brown Rice, Jasmine Rice, Basmati Rice, Organic White Sushi Rice, and Organic Long Grain White Rice.** 6/2# bags per case.



LOCAL FARMS

Riverdog Farm

King Richard Leeks-12 bunch
Jimmy Nardello Peppers-10#
Mixed Eggplant-10#
Sugar Pie Pumpkin-35#
French Red Fingerlings-25#
Black Spanish Radish-10#
Watermelon Radish-10#
Collards-12 bunch
Dino Kale-12 bunch



Del Rio Botanical

Medley Cherry Tomatoes-12 pint case
Organic Heirloom Tomatoes-10#
Baby Ragged Jack Kale-2#
Squash Blossoms-35ct
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#
Fuji-40# or 10#
Granny Smith-40#
Braeburn-40#



Ray Yeung

Heirloom Tomatoes-10#
Toybox Heirloom Tomato Case-10#
True Vine Shady Lady Tomatoes-20#
True Vine Roma Tomatoes-20#
Butternut Squash-each or 35#
Red Kuri Squash-35#
Kabocha Squash-35# or piece
Spaghetti Squash-35# or piece



Capay Organic

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



Vierra Farms

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



Buy Local, Buy Fresh, Buy the Best