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MARKET OUTLOOK

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Twin Peaks Orchard

Twin Peaks Orchard, was established in 1912 and family members have lived, worked and played on the farm since then. Their continual presence on the farm allows them to monitor the progress and growth of the fruit trees in the orchards. They follow the principles of sustainable agriculture, using beneficial insects to control pests and organic fertilizers to promote healthy tree growth. We are proud to offer the following local, seasonal fruits from Twin Peaks Orchard: **Satsuma Mandarins**-A seedless and easy to peel mandarin with balanced rich flavor. 25# case \$34.75 and available by the pound. **Meyer Lemons**-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. 10# case \$24.75 and available by the pound. **Amagaki Persimmons**-A sweet persimmon with hints of cinnamon and cocoa. This persimmon will sometimes have golden flesh with brown flecks but others may have dark, rich chocolaty brown flesh that contribute both to the flavor and to the marketing of this fruit as 'Cinnamon Persimmons'. Single layer flat \$26.75.



CHICORIES

J. MARCHINI FARMS



Chicories are a closely related group of leafy vegetables that exhibit a variety of sizes, shapes, colors and textures and all have in common a particular flavor that ranges from mild to overly bitter. Though available year round, Chicories are considered cool weather crops and flourish at this time of year. These vegetables, with the possible exception of Curly Endive (the most bitter), are quite versatile and may be used in any manner of culinary techniques. Some varieties-especially Belgian Endive, Radicchio and Escarole are excellent in salads and have a sturdy texture that makes them suitable for both braising and grilling. We offer the following varieties of Chicories from



J. Marchini Farms in Central California: **Radicchio** -Globe shaped and looks like a small head of red lettuce or cabbage with a distinctive bitter flavor. **Treviso**-A radicchio with romaine shaped heads of red and white. **Castelfranco**-A seasonal variety with the mildest flavor of all the chicories.

Individual heads with attractive purple red flecked, creamy white leaves. **Puntarelle**-A long, spiky Italian chicory, and is related to radicchio and endive. Its mild, bitter flavor blends the spiciness of arugula with the sweetness of fennel, just the right kick to jumpstart a salad. **Mixed Chicory**-A "Toy-Box" of Treviso, Castelfranco and Puntarelle.



SALTS



Salt, one of the earth's most abundant natural resources, is a natural mineral that occurs naturally in the sea, but can also be mined from salt mines on land. There are many uses for salt, the most familiar use of salt undoubtedly is in the kitchen and on the dining table. Salt accents the flavor of meat, brings out the individuality of vegetables, puts "oomph" into bland starches, and deepens the flavor of delicate desserts. No other seasoning has yet been found that can satisfactorily take the place of salt. We are now offering the following salts: **Diamond Crystal Kosher Salt**-A course, multi-faceted salt with exceptional texture for precise controlled seasoning. Diamond Crystal Kosher Salt is the salt most chefs prefer when curing or brining. 3# box \$5.75. **Giusto's Natural Sea Salt**-Harvested from the San Francisco Bay. Giusto's Natural Sea Salt is 100% pure, has a bright, pure, clean flavor and is extracted from the only living sea salt bed in North America. 2# bag \$5.75.



Hickory Smoked Salt-Use on grilled meats and vegetables, burgers, soups, and braises. 10# \$27.75. **Celery Salt**-Made by combining salt with celery seed. The cool, grassy flavor of celery seed enhances the salt and gives it a more distinct taste. Celery salt can be used as a table seasoning or in cooking to complement vegetables, creams, meats and starches. Most creamy salad dressings call for celery salt as do most recipes for coleslaw, potato salad, pasta salad and egg salad. 10# \$24.75. **Onion Salt**-Made by combining powdered dehydrated onions and salt. Use to enhance vegetable soups like potato or squash, use on burgers, roast meats and poultry, creamy salad dressings and vegetable crudité dips. 10# \$24.75. **Garlic Salt**-Made by combining powdered dehydrated garlic and salt. Use when you want subtle garlic flavor on burgers, grilled meats and vegetables, creamy salad dressings, salsa, and sauces. 10# \$27.75. **Coarse Flake Salt**-Instead of granular, irregular crystals, flake salt is thin and brittle with a briny, mineral taste. Flake salt is mainly used as a finishing salt on vegetables, green salads, meats, seafood, and soups. 10# \$27.75.



LOCAL FARMS

Ray Yeung's Farm

Butternut Squash-35# case or piece

Vierra Farms

Kabocha Squash-35# case or piece

Spaghetti Squash-35# case

Acorn Squash-35# case

Del Rio Botanical-Organic

Salad Mix with Petals and Herbs-2#

Guatemalan Blue Squash-#

Tahitian Melon Squash-#

Rampicante Squash-#

Mixed Winter Squash-#

Arugula Rapini-2#

Baby Ragged Jack Kale-2#

Baby Dino Kale-2#

Baby Chard-4#

Braising Mix-4#

Red Frisee-2#

Honey-gallon

Honeycomb-16 oz

Cardoons 5#

Baby Arugula-4#

Quail Eggs-10ct



Dragon Gourmet Mushrooms

Eryngii/Trumpet Royale-5#

Brown Beech-4#

White Beech-4#

Shiitake-5#

Oyster-5#



Twin Peaks Orchard

Amagaki Persimmons-10#

Satsuma Mandarins-25# case or pound

Meyer Lemons-10# case or pound

Riverdog Farm-Organic

Green Chard-12 bunches

Red Chard-12 bunches

Rainbow Chard-12 bunches

Collard Greens-12 bunches

Chioggia Beets-12 bunches

Red Beets-12 bunches

Gold Beets-12 bunches

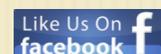
Sugar Pie Pumpkin 35# case

Delicata Squash 20# case

Red Kabocha Squash 35# case



Buy Local, Buy Fresh, Buy the Best



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