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# MARKET OUTLOOK

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DECEMBER 3, 2015

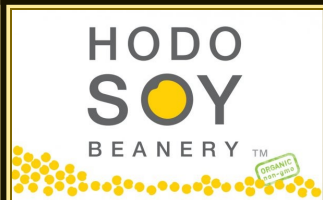
## Local Weather

We asked a couple of our local farmers if the recent freezing temperatures had an effect on their crops. Here is what they had to say: **Camellia Miller of Twin Peaks Orchard**- "We are currently harvesting Satsuma Mandarins, Persimmons and Meyer Lemons. The persimmons are extremely frost tolerant, so little effect so far. The mandarins and lemons are susceptible to frost and freeze but more so when the temperatures are in the mid 20's for several nights. In anticipation, we picked heavily at the beginning of last week plus the temperature did not drop as low as expected". **Tim Mueller of Riverdog Farm** in Yolo County- "We just experienced two nights of extreme cold down to 22 degrees on Saturday and Sunday. We are harvesting leafy greens now and there is serious damage to all Chards-out until the first of the year-as well as Dino Kale and Beets. Leeks and Bloomsdale Spinach survived.

Please check our Facebook Page for updates regarding the quality issues and price increases related to the seasonal transition of Celery, Broccoli, Lettuces, and others.



### HODO SOY TOFU



Last Sunday, the Sacramento Bee published an article on Sacramento Tofu Company. The article discussed the history of this 68 year family operated business, the process of making tofu as well as the decision by the owners to retire and close the business. Sacramento Tofu has been our

source for tofu for many years and they informed us of their decision to close this past October. In our search for a new tofu company, we came across a company called Hodo Soy Tofu based in Oakland. Our sales team met with Minh Tsai, the owner of Hodo Soy, toured the facility, and tasted the products. We are very impressed with their commitment to quality and care they take in producing this exceptional tofu. Hodo Soy uses only Organic Non-GMO soy beans grown in the United States to make their products and supplies companies like **Chipotle** and **Whole Foods**, as well as acclaimed Bay Area restaurants such as **Benu, Coi, Quince, The Restaurant at Meadowood, The Slanted Door, State Bird Provisions** and many, many others. Coincidentally, Hodo Soy will take over the space formerly occupied by Sacramento Tofu beginning this month, as stated in the Sac Bee article. To begin, we will offer firm tofu. Hodo Soy firm tofu is considered by many to be 'extra firm'. You may want to experiment with it and judge for yourself. If you would like a sample of this new tofu, please call the office at 916-446-8918 or your sales rep. We will be offering other Hodo Soy products in the near future, but for now we offer the following items packed dry, not in water:

- **Firm Tofu-20# case (4x5#) \$39.75**
- **Firm Tofu-5# \$12.50**
- **Firm Tofu-12oz piece \$4.95**

# CLOVER-STORNETTA DAIRY



Based in **Petaluma, CA**. Clover Stornetta is an award winning dairy company with an extensive product line and is recognized by both the industry and consumers for its dedication and commitment to producing high quality dairy products. The Clover dairy brand began in the 1900's when the Petaluma Cooperative Creamery began distribution in Sonoma and Marin counties. A large fire destroyed the Petaluma plant in 1975 and the company re-emerged as Clover Stornetta in 1977 and opened a new state-of-the art facility in 1991 and has steadily increased distribution throughout California. Clover Stornetta products start with milk sourced from a small group of family farms that are spacious, regional ranches tending small herds in Marin, Sonoma and Mendocino counties. These dairy farmers practice methods of sustainable agriculture and have an extraordinary commitment to animal welfare with no 'feedlot' living. To this effect, Clover Stornetta Farms has been honored by the American Humane Association as the first dairy in the United States awarded the American Humane Certified label for humanely produced dairy products. In addition, the farmers do not use rBST, the genetically engineered bovine growth hormone that stimulates milk production. We offer the following dairy products from Clover Stornetta: (Organic dairy products also available with a pre-order)

- **Whole Milk-Gallon**
- **2% Low Fat Milk-Gallon**
- **Fat Free Milk-Gallon**
- **Manufacturing Cream-Half Gallon**
- **Buttermilk-Half Gallon**
- **Half and Half-Quart**
- **Low Fat Yogurt-24oz Tub**
- **Cottage Cheese-5# Tub**
- **Sour Cream-5# Tub**
- **Butter (salted or unsalted)-30#**



# 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 Persim-



mons-10#

Satsuma Mandarins-25# case or pound

Meyer Lemons-10# case or pound

## Riverdog Farm-Organic

Collard Greens-12 bunches

Bloomsdale Spinach-4#

Sugar Pie Pumpkin 35# case

Delicata Squash 20# case

Red Kabocha Squash 35# case



# EGGNOG

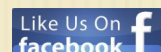


This week, we bring back a seasonal favorite-Eggnog (half gallon) Clover eggnog is rich and creamy for use by itself or as part of your family's favorite holiday concoction, which usually consists of copious quantities of rum, bourbon or brandy-just enjoy in moderation. Clover's milk comes from family farms on the North Coast of California and is sweetened with cane sugar, eggs and traditional spices. Like all of Clover dairy products, the eggnog is rBST and antibiotic

free-meaning no artificial hormones used to stimulate growth, gluten free, low in sodium and fresh pasteurized. Enjoy the holidays.



**Buy Local, Buy Fresh, Buy the Best**



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