



WWW.PRODUCEPLUS.NET

MARKET OUTLOOK

Call Today! 530 581-1525

MAY 19, 2016

Maciel Farms

This week we are pleased to offer a variety of summer squash from **Maciel Farm** located in Gridley, CA. Summer squashes vary in color, size and shape—all have tender flesh and skin, mild, buttery flavor and high moisture content. Summer squash should be bright with color and heavy for their size. In addition to **Italian Squash** (Zucchini), Maciel Farm will be supplying us with the following varieties: **Gold Bar**-Similar in shape to zucchini, bright yellow skin and white flesh. Fewer internal seeds results in a sturdy squash perfect for saute' or grilling. **Straightneck**-This is a variety of summer squash with bumpy, yellow skin and sweet flesh. Its name distinguishes it from its close relative, the Crookneck squash. **Sunburst & Summer**-Bright yellow (sunburst) and light green (summer) squash. Round and scalloped with crimped pie-like edges. Case only **Grey**-Also known as Mexican squash. Grey-green in color, shorter and more rounded than zucchini with sweeter flavor. Case only. **'Toy Box'** Mixed Case of all varieties also available.



GREEN AND YELLOW WAX BEANS

DWELLEY FARM



Dwelley Farms is located in **Brentwood, CA**, 26 miles west of Stockton. The Brentwood agricultural area is close to the **Sacramento Delta** and within view of the Altamont Pass and Mt. Diablo. During the growing season, the area is characterized by hot days and cool nights which result in excellent growing conditions for a variety of fruits and vegetables—tomatoes, squash, beans, corn, cherries, peaches and apricots. **Mark Dwelley's** family has been farming in the area since the 1920's. Mark has over 30 years experience on the farm and currently has over 1000 acres planted to a variety of crops. Purchasing fruits and vegetables directly from local farms ensures longer shelf life as well as a higher degree of quality and freshness. We are pleased to continue our relationship with Dwelley Farms. **Blue Lake Beans**-A familiar and popular variety, often called snap or string beans. These Blue Lakes are bright, sweet and tender and should snap when broken apart, revealing the tiny seeds inside. Available by the 30# case or pound. **Yellow Wax Beans**-Another variety of snap bean, usually larger than Blue Lakes, crisp and meaty. Available by the 10# case or pound. **Romano Beans**-Also called

Italian Flat or Broad beans. Romano beans are large and meaty. They lend well to braising and are perfect for summer minestrone. Available by the 10# case or pound. **French Green Beans** (Haricot Vert)-Thinner and more delicate than Blue Lake Beans. 10# case. Enjoy the harvest.

"Farm to you overnight"



FISCALINI CHEESES



The Fiscalini's immigrated from Switzerland in 1912 and settled on 160 acres in Modesto where they have farmed since. Four generations later their farm has grown to include 540 acres, a herd of 2800 dairy cows, and a farmstead cheese processing plant. Unlike the original Fiscalini land that supported a single-family home, today you will find the homes of 3 generations scattered across their property. All of their craftsman cheeses are made by hand using the milk from the cattle they raise. We are pleased to offer the following Fiscalini Cheddars. **San Joaquin Gold** is an Italian style cheddar and aged 12 months. The cheese is mildly sweet and melty when young and develops a darker golden hue and nuttier flavor over time. Its flesh is firm and granular with hints of toasted nuts and browned butter with a pleasant acidity and sweetness. 7# piece \$94.75. **Li-**

onza-A Swiss style cheese named after the tiny village high in the Swiss Alps that the Fiscalinis called home for more than 300 years. They age this cheese six months. It is lightly straw colored with a few irregular eyes. It has a thin natural rind, a sweet milk caramel-like flavor, and a semi-soft texture. 6# piece \$78.75. **Smoked Cheddar**-Their traditional award winning cheddar is smoked using a blend of local apple, cherry, and hickory wood chips to create a natural smoke that saturates the cheese. This cheese even has distinct markings left behind from the racks of the smoker and an enchanting caramel color. 5# piece \$53.75.



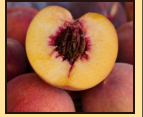
MT. TAM AND RED HAWK

Cowgirl Creamery was started in 1997 by Sue Conley and Peggy Smith who had established careers in some of The Bay Area's most famous kitchens: Peggy spending 17 years at Chez Panisse, and Sue co-owning Bette's Oceanview Diner in Berkeley. In the early 1990's they opened Tomales Bay Foods, then later began making cheese using milk from neighboring Straus Family Creamery. We are pleased to offer two highly allocated and sought after cheeses from Cowgirl Creamery. **Mt. Tam**-Named for the majestic Mt. Tamalpais. It is a bloomy rind cheese with a creamy, buttery flavor and smooth texture. Mt. Tam is their most popular cheese and is conveniently offered by the 10oz piece \$14.50. **Red Hawk** is a cheese that could not be made anywhere else as the wild bacteria that define this bold, sumptuous triple cream are native to Point Reyes. Aged four weeks and washed with a brine solution that encourages the sunset red-orange rind. The pungent aromas complement the rich, smooth flavor. Offered by the 12oz piece \$13.50.



LOCAL FARMS

Sausalito Springs-Organic
Watercress-2# bag



Twin Peaks Orchard
White Peaches-case or pound
Yellow Peaches-case or pound

Frog Hollow Farms-Organic
Apricots-10# case

Del Rio Botanical-Organic
Salad Mix with Petals and Herbs-2#
Baby Ragged Jack Kale-2#



Fava Greens-2#
Pea Shoots-2#
Arugula Rapini-2#
Braising Mix-4#
Red Frisee-2#
Honeycomb-16 oz
Baby Arugula-4#
Quail Eggs-12ct

Dragon Gourmet Mushrooms
Eryngii/Trumpet Royale-5#
Brown Beech-4#
White Beech-4#
Shiitake-5#
Oyster-5#



Riverdog Farm-Organic
Bloomsdale Spinach-4#*GAPPING
Dino Kale-12 bunch
Collard Greens-12 bunch
Red Chard-12 bunch
Green Chard-12 bunch
Rainbow Chard-12 bunch
Bunched Red Beets-12 bunch
Red Spring Onions-10#
White Spring Onion-10#
Spring Garlic-10#



Say Hay Farm-Organic
Dino Kale-12ct

Dwellely Farm
Blue Lake Beans-case or pound
Yellow Wax Beans-case or pound
French Beans-case
Romano Beans-case
Pluots-case or pound

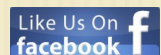


Capay Organics-Organic
Nantes Carrots-12 bunch

Full Belly Farm-Organic
Desiree Potatoes-10#
French Fingerling Potatoes-10#
German Butterball Potatoes-10#
Red Lasorda Potatoes-10#
Scarlet Queen Turnips-12 bunch
Gold Beets-12 bunch



Buy Local, Buy Fresh, Buy the Best



WWW.PRODUCEPLUS.NET