

MARKET OUTLOOK

Call Today! 530 581-1525



NEW ARRIVALS



This week we offer several varieties of Winter Fruit from farms in California. **Kumquats**-The smallest member of the citrus family, resembling a tiny oval or round orange, kumquats are the easiest fruit to eat-after a quick rinse, just pop them in your mouth, skin, seeds and all. Kumquats are different from other citrus

fruits in that the skin is sweet and the flesh is very tart. Kumquats are in season now through March. 10# case or by the pound. *Cara Cara Oranges*-The sweet cranberry like flavor and pinkish red flesh of Cara Cara Oranges offers an interesting alternative to the common orange. A great juicing orange for cocktails and beverages, eating out of hand or in salads, marmalades, jams, compotes, and syrups. 20# case only. *Pummelo* -A large sweet, mild grapefruit, with thick skin, white flesh and tart flavor. It has very little, or none, of the common grapefruit's bitterness. 40# case. *Navel Oranges*-The navel orange is a ubiquitous orange variety; its thick, deep-colored, smooth but pebbled rind is easy to peel with crisp, juicy segments that separate easily. Navel oranges are virtually seedless, richly flavored and well balanced with just the right amount of sugar and

acid. The navel, of the navel orange, is actually a small secondary fruit that grows in the blossom end of the primary fruit. 40# case or by the pound. *Crab Apples*-Intensely sour and tart. Mostly used for jellies, jams, Pickling or Decoration. 20# case only, Enjoy the harvest.

"Farm to vou overnight"



Holiday Eggnog

Produce Plus is now offering everyone's favorite holiday dairy product-**Eggnog**. Clo-Eggnog is rich and creamy for use by itself or as part of your family's favorite holiday concoction, which consists of copious quantities of rum, bourbon or brandy-just enjoy in moderation. Lattes, Bread Pudding, French Toast, and Ice Cream are other ways to sneak Eggnog onto your menus. Like all the other Clover Dairy products we carry-Milk, Cream, Buttermilk, Half & Butter, Eggs, Cheeses, Sour Cream, Cottage Cheese and **Yogurt**-Clover's comes from family farms on the North Coast of California and is sweetened with cane sugar, eggs and traditional spices. All of Clover's dairy products are rBST and antibiotic free-meaning no cial hormones used to stimulate growth. They are also gluten free, low in sodium and fresh pasteurized. 1/2 Gallon \$7.50.



HOLIDAY CHEESE



We offer some of the finest locally produced cheeses around at competitive prices, in convenient pack sizes, and ease of delivery. *Mt. Tam*-A bloomy rind cheese with a creamy, buttery flavor and smooth texture. Cowgirl Creamery. 10oz wheel \$13.50. *Red Hawk*-Aged four weeks and washed with a brine solution that encour-

ages the sunset red-orange rind. The pungent aromas complement the rich, smooth flavor. 12oz piece \$12.50. **Humboldt Fog**-This three-week old cheese pays homage to classic French Morbier by running a thin line of grey vegetable ash through its creamy, white center. As Humboldt Fog ages, a runny edge of thick and delicious ooze begins develop under the rind. Cypress Grove. 5# wheel \$74.75. **Triple Cream Brie**-75% butterfat creates a rich and ultra smooth texture, slightly sweet flavor and blooming with fluffy white rind. Marin French Cheese. 8oz wheel **Camembert**-Complex, aromatic and creamy with a deep golden color and thin white rind. The flavor is robust with hints of mushroom. Marin French Cheese. 8oz case \$7.75. **Fromage Blanc**-Distinct tangy flavor with a mild lemon finish. It can be easily substituted for cream cheese or ricotta in both sweet and savory dishes. Orland Farmstead Creamery 5# \$26.75. Smoked Goat Cheddar-Smooth texture with a sweet, milky flavor and a rich smoky taste strong enough to hold its own with salty snacks and hoppy beers. Perfect for burgers. Redwood Hill Farm and Creamery. 5# block \$57.75. *Original Blue*-A creamy, full flavored Blue cheese made from Grade A raw milk. Point Reyes Farmstead Cheese Company 6# \$71.75. **Bay Blue**-A rustic -style blue cheese reminiscent of Stilton. It is known for its mellow flavor and sweet, salted-caramel finish and fudgy texture. Point Reyes Farmstead Cheese Company 6# \$88.75. *Toma-All-natural*, semi hard, farmstead cheese made from pasteurized cows' milk. Toma has a creamy texture and buttery flavor, with a grassy-tangy finish. Aged a minimum of 90 days. Point Reyes Farmstead Cheese Company 10# \$99.75. Cabecou-Slightly aged goat cheese disks marinated in herbs and Extra Virgin Olive oil. Perfect for cheese plates, appetizers, and salads. Laura Chenel 30 ct jar \$42.75. *Tome*-Aged for 8 to 12 months, Tome has a pale ivory color and firm texture similar to aged Cheddar. Laura Chenel 4# wheel \$59.75. San Joaquin Gold-Italian style cheddar and aged 12 months. It is firm and granular with hints of toasted nuts and browned butter. 7# \$93.75.

Lionza-A Swiss style cheese aged six months. It is lightly straw colored with sweet milk caramel-like flavor. 6# piece \$77.75. **Smoked Cheddar**-Their traditional cheddar is smoked using a blend of local apple, cherry, and hickory wood that saturates the cheese. 5# piece \$52.75.



LOCAL FARMS

Ray Yeung Farm / Vierra Farms
Butternut Squash-40# or piece
Acorn Squash-40# case or piece
Spaghetti Squash-40# case or piece
Kabocha Squash-40# case or piece
Red Kabocha-40# case or piece

Del Rio Botanical-Organic-

Salad Mix with Petals and Herbs-2#



Heirloom Winter Squash
Fava Greens-2#
Red Sunchoke-5#
Pea Shoots-2#
Lavender-#
Lemon Verbena-#
Braising Mix-4#
Red Frisee-2#
Baby Arugula-4#

Riverdog Farm-Organic

Sugar Pie Pumpkins-35# case Red Kabocha Squash-35# case Dino Kale-12 bunch Collards-12 bunch Red Beets-12 bunch Gold Beets-12 bunch King Richard Leeks-12 bunch Scarlet Queen Turnips-12 bunch Tokyo Turnips-12 bunch Bloomsdale Spinach-4#

Larsen Apple Barn-(***WILL FINISH VERY SOON)

Golden Delicious-40# case Red Delicious-40# case Arkansas Black-40# case Granny Smith-10# case

Twin Peaks Orchard-

Satsuma Mandarins-case or pound Amagaki Persimmons-Single layer case Meyer Lemons-10# case

Capay Organic-Organic

Rainbow Chard-12 bunch
Green Chard-12 bunch
Nantes Carrots-24 bunch
Rainbow Carrots-24 bunch
Red Beets-12 bunch
Gold Beets-12 bunch

Vierra Farm-Cabbage-40# Red Cabbage-40#





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