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MARKET OUTLOOK

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MAY 4, 2017

Tasting Tues-



BROOK'S CHERRIES



Tasting Tuesday will be held on **May 16 from 10am-1pm**. Join at Produce Express warehouse to learn more about the assortment of **Mushrooms** offered by Produce Plus. **Bob Murphy** from **Premier Mushrooms** and **Valarie Guido** from **Dragon Gourmet Mushrooms** will be here to answer questions. **Ben Roberts** from **Pizza Supreme Being** will be serving up some delicious **mushroom pies** in his wood-fired pizza oven and **Patrick Prager** from **Paragary's** crafting their famous mushroom salad. **Prizes will be raffled every 30 minutes**, along with other giveaways. As an added bonus, Premier Mushrooms will offer a **\$1 discount** on 5# cases of **Portabellas** and 10# cases of **Sliced Criminis** from **May 16-May 30**. As always, anyone in the hospitality industry is encouraged to attend, so please **help us spread the word** to friends and team members. See you in a couple weeks at 8340 Belvedere Ave, Sacramento!

LOCAL PRODUCE TIMELINE



The current **Strawberry** crop is being harvested in Watsonville. Ripe & ready to use **Farmer's Market Strawberries** available by the case. Local **Cherry** harvest has begun with Brooks variety to start. Bing variety available in a few weeks. 18# case or by the pound. **Nectarines** (semi-cling) and **Spring Rose Peaches** (cling) will be coming to us from **Twin Peaks Orchard** and will be available during the 2nd week of May.

Maciel Farms in Gridley will begin harvesting **Zucchini, Gold Bar, and Yellow Squash** the third week of May, as well as **Chili Peppers** at the beginning of June. **Pluots** will be available the last week of May from Dwelley Farms in Brentwood. **Dwelley Farms** will also be harvesting fresh beans- **Green, French, Romano, and Yellow Wax Beans**- the last week of May into June. **Yellow Corn, White Corn and Cranberry Beans** will follow during the second week in June. **Apricots** will be arriving June 1, about one month later than average. **Frog Hollow** lost three early season apricot varieties due to heavy rains. **Cherry Tomatoes** will be available the last week of June from **Del Rio Botanicals** in West Sacramento and **Riverdog Farms** in Yolo County, with over 20 varieties being harvested throughout the season. **Heirloom and Vine-Ripe Tomatoes** from **'Uncle' Ray Yeung** will begin the first week of July, with peak harvest season in mid-July lasting through the end of October. **Vierra Farms** will harvest **Corn** in late June and **Seedless Watermelon** in mid-July. **Local Melons** will begin the first week of

August, arriving from **Ron Kelly Farms** in Sacramento and **Balloon Melons** in Loomis. Enjoy the harvest!

"Farm to you overnight"



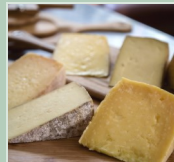
NEW CALIFORNIA SPECIALTY CHEESES



After reviewing feedback from our specialty cheese last month, we decided to add **six new locally produced cheeses** to our inventory. If you like the original Cabecou from **Laura Chenel** in **Sonoma**, you will love their new **Spicy Cabecou**- goat cheese buttons marinated in **jalapeno olive oil and crushed chilies**. Delicious on a toasted baguette, salads, roasting recipes and soups. The tasty marinade is a bonus, perfect to dip bread or drizzle over salmon. 3.5#, \$31.75. Two big hits at Tasting Tuesday were the **Scamorza** and **Smoked Scamorza** from **Fiscalini Cheese Company** in **Modesto**. Scamorza is an Italian spun paste cheese named for its pear shape. It is a **semi-soft white cheese** made from pasteurized cow's milk with a texture comparable to a firm, dry mozzarella, but with more elasticity and less moisture. Scamorza melts well, and has the taste of sweet milk and light cream. The original Scamorza is available in a 9oz piece, \$7.00. The **Smoked Scamorza** is a **CA State Fair Gold medal winner**. 9oz, \$8.95. Both the original and smoked are great substitutes for mozzarella in pasta, on pizza, on a salad, or sliced on a cheese plate. We are also adding three cheeses from **Valley Ford Cheese & Creamery** in **Sonoma County**. An old style Fontina, **Highway 1** is the perfect anytime cheese. It has a silky, creamy texture, is mildly fruity with a nutty flavor and aroma, unpasteurized, and has been aged for at least 80 days. 8#, \$95.50. **Estero Gold** is handmade in the style of an Asiago, similar to a



Montasio, aged only six months, and is subtle and creamy with a buttery taste and grassy, fruity overtones. It has a pliable texture, is great for melting, with small holes, and straw-like coloring. 8#, \$101.75. The same cheese is aged for 18 months and labeled **Estero Gold Reserve**. As it ages, it develops a stronger flavor, harder and dryer texture, and becomes similar to a parmesan. Because it's a high-protein, extra-aged cheese, it has little granular "crunchies". 8#, \$101.75.



PURE ACAI ("ah-sigh-EE")



We now offer **Acai**, wild-harvested and sourced directly from local farmers in the Amazon. Similar looking to the blueberry, but lacking the pulpy flesh, acai is a hard, inedible seed covered by a very thin, edible skin **packed with nutrients**. Acai mixes well with nearly any ingredient. Amazon natives eat several bowls of acai per day, unsweetened as a savory sauce with fish, meat or shrimp, or sweetened as a whole meal. We offer **frozen 100g pouches** (64 pouches/case), \$58.75. Free of additives and filler juices, Amazon Planet's acai maintains the taste of real acai- a balanced sweet/tart, **velvety, natural, dark-chocolaty flavor**. The mild, creamy acai packs are certified Kosher, gluten free, and organic with 0g of sugar.

LOCAL FARMS

Del Rio Botanicals

Green Strawberries- pint
Pakistani Mulberries- pint
Fava Beans- 10#
Fava Greens- 2#
Custom Salad Mix w/petals and herbs-2#
Braising Mix- 4#
Arugula-4#
Red Mustard Frisee- 2#
Avocado Leaves- 50 count
Beet Greens- 2# (preorder)



County Line Harvest

Baby Mixed Lettuce- 24 count
Lola Rosa- 24 count
Baby Red Romaine- 24 count
Dino Kale- 12 count
Baby Red Beets- 24 count
Baby Gold Beets- 24 count
Baby Chioga Beets- 24 count
Baby Turnips- 24 count
Green Chard- 12 count
Rainbow Chard- 12 count



California Endive Farms

Belgian Endive-10#
Red Endive-8#
Mixed Case-8#
Coraline Chicory-3#



J. Marchini Farm-

Green Almonds- 10# case
Castel de Franco- 12ct
Radicchio-12ct
Treviso-10ct
Fennel-12ct



Maciel Farms

Fava Beans- 25# case, or by the pound
Artisan Lettuce Mix- 24 count



Riverdog Farm

Spring Green Garlic- 10# or by the pound
Bloomsdale Spinach- 4#
Spring Onions (Red or White)- 10#



Dragon Gourmet Mushrooms-DGM

Oyster Mushrooms-5#
Eryngii/King Oyster-5#
White Beech-5#
Brown Beech-5#
Shiitake-5#



Visit our website for a full listing!



Buy Local, Buy Fresh, Buy the Best

