

MAY 09, 2019

RUE & FORSMAN RANCH LOCAL RICE



Rue & Forsman Ranch was founded in 1946 just south of **Marysville, CA** by Frank Rue and John Forsman. In 1974, Frank's son, Michael Rue, decided that the clay soils on the ranch would be ideal for rice production. More recently, Michael's stepson, **Michael Bosworth**, has helped make Rue and Forsman one of the most innovated and sustainability-minded rice producers in the state. In order to produce the highest quality rice possible, each step is carefully controlled from the day the rice is planted until it is milled and delivered to customers. All of their rice varieties are source identified and fully traceable back to the fields where they were grown. Bosworth is a champion of conservation practices that enhance the natural resources on and near the ranch. Rue & Forsman Ranch partners with The Nature Conservancy and other conservation groups to provide optimal habitat for migratory birds and other wildlife that call the ranch home. We now offer the following varieties:

- **Brown Rice**– Soft moist texture with a slight crunch and pleasantly nutty flavor. As this is a brown rice product, the flavor will be nuttier and there will be some texture from the intact rice bran. Long and short grain available by the 25# bag. Medium grain is available by the 50# bag.
- **White Rice**– Wonderful fluffy texture when cooked and a mild pleasant taste that serves as an great addition to any dish. Available in long, medium, and short (sushi) grain, 25# bags. Organic long grain white rice is also available by the 25# bag.
- **Basmati Rice**– an extra long grain, which results in a very light texture when cooked. This basmati rice is considered by many to be the best quality rice of its type grown in the US. 25# bag
- **Black Rice**– A mild, nutty taste similar to brown rice. Black rice has a deep black color and usually turns to a deep purple when cooked. 25# bag
- **Jasmine (White) Rice**– A long grain that fluffs when cooked with the characteristic floral aroma. 25# bag
- **Carnaroli Rice**– A sturdy rice that has a plump medium grain. This rice holds up very well for a variety of cooking techniques due to its higher starch content and firmer texture. 25# bag



APRICOTS & CHERRIES



Cherries and Apricots have arrived! The apricots are currently grown in Madera, CA. Although bright in color with very few blemishes, they are tart and lack the juiciness typical of mid-season fruit. These early-season apricots are not tree ripened, meaning they are picked green and lack sugar content. Local, tree ripened fruit is expected within the next couple of weeks. Quality will progress as the season continues. Apricots are currently sold in a 14# case or by the pound.



Cherries have arrived from Lodi, CA and are surprisingly flavorful for being this early in the season. They are rich in color, glossy, and sweet, with the characteristic tang of a cherry. Cherries are currently sold in a 16# case (8/2# bags) or by the pound.



"Farm to you overnight"



SUMMER PRODUCE TIME LINE

We are nearing the time of year when a wide variety of produce is available from local farms. At Produce Plus, we consider local to be **within 150** (give or take) of Sacramento. Please keep in mind that the following timeline is **dependent on mother nature**.

- **Stonefruit**– Central California Apricots, Nectarines, and Peaches have already started. Local grower, Twin Peaks, will begin with white peaches next week, followed shortly by yellow peaches as well as yellow and white nectarines. JJ Ramos stonefruit varieties are also expected to arrive by late May.
- **Fresh Beans**– Dwelley Farms is expected to have fresh beans by the end of May or early June. Varieties include Bluelake, Romano, and Yellow Wax. Cranberry Beans are not expected until mid to late June.
- **Squash**– Harvest at Maciel Farm is expected by late next week. Varieties include Zucchini, Gold Bar, and Yellow Crooked Neck.
- **Corn**– Both Yellow and White Brentwood Corn will be available around June 10th, from Dwelley Farms. We are currently stocking both colors from Coachella, CA.
- **Fresh Dug Potatoes**– Harvesting should begin by the end of May from Fully Belly Farm. Varieties often include: Bintje, German Butterball, and Yellow Finn.
- **Mixed Medley Cherry Tomatoes**– Local Mixed Medley Cherry Tomatoes should be available by the first week of June from Del Rio Botanical.

Local cucumbers, eggplant, peppers, and tomatoes typically start in **late June to early July**. Keep an eye on future Market Outlooks and our website for seasonal product and its availability!



LOCAL FARMS

Del Rio Botanical (organic)

Avocado Leaves –40ct case
 Fava Beans-10# case
 Fava Greens-2# case
 Pea Tendrils-
 GAPPING
 Mizuna-4# case
 Arugula-4# case
 Braising Mix-4# case
 Spring Mix-2# case
 Red Frisee-2# case
 Lavender-1# case
 Red Sunchokes-*DONE*



Riverdog Farm (organic)

White Spring Onion-10# case
 Green Garlic-10# case or #
 Scarlet Queen Turnip-10#
 King Richard Leek-12ct case
 Rainbow Chard-*DONE*
 Collard Greens-*DONE*
 Red Chard-*DONE*
 Green Chard-*DONE*
 Bloomsdale Spinach-
 GAPPING



California Endive Farms

Red Endive-8# case
 Belgian Endive-10# case or piece
 Mixed Endive-36ct case
 Coraline Chicory- 3# case



J&J Ramos

Navel Oranges-88ct case
 Shasta Tangerines-25# case

Capay Organic

Nantes Carrots-24ct case
 Rainbow Bunch Carrot-*GAPPING*
 Rainbow Chard-24ct case
 Dino Kale- 12ct case



Wild River Farm

Kiwi-36ct or volume filled (108ct) case
 Tropikiwi (golden)- 12.5# case (about 72ct)

Produce Alive (hydroponic)

Crinkle Cress-1/2# bag
 Watercress-1# bag

Aldon's Leafy Greens

Borage Shoots-4oz clam
 Miz America Hybrid-4oz clam
 Mitsuba-4oz clam
 Mixed Mizuna-4oz clam
 Mixed Bok Choy-4oz clam
 Chef's Sampler-22 root balls
 Red Vein Sorrel-6 root balls



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