

Market Outlook



*Twin Peaks
Persimmons*

LOCAL FEATURE

This unique persimmon is sweet, crisp yet creamy, with hints of cinnamon and cocoa. Some will be golden fleshed with brown flecks while others can be dark, rich chocolaty brown.

Amagakis are typically very astringent, but Twin Peaks has perfected a curing process that removes the astringency. Because of this method, Amagakis can not be baked or cooked. They are best used raw as additions to salads, sandwiches, pizza, or dessert dishes.

Sold by the 10# flat only. Twin Peaks Fuyus and Hachiyas are available by pre-order only.



SEASONAL FAVORITES:

Heirloom Tomatoes- Mixed, Single Variety, 10# cases, Yeung Farms (finishing next week)

Winter Squash- Butternut, Delicata, Kabocha, Kurri, Spaghetti, Koginut, Yeung, Durst, Vierra Farms

Pumpkins- Large, Medium, White, Fairytale, Jarradale, French Red

Baby Tokyo Turnip- 24ct, Riverdog Farm



Apple Hill Apples- Arkansas Black, Fuji, Gala, Golden, Granny, Winesap, Pippen, Braeburn, Larsen Apple Barn

Delta Pears- Bartlett, Red, Bosc, Comice, Seckel, French Butter, Stillwater Orchards

Black Seedless Watermelon- each, Vierra

Amagaki Persimmons- 10# flat, Twin Peaks Orchards

Pomegranates- 20ct case, each, Alemeda



GAPPING & DONE

Twin Peaks Baby Mixed Squash- Done, subbing Mexico product

Twin Peaks Squash Blossoms- Done, Subbing Fresh Origins

Gold Bar Squash- Now using yellow crooked neck

Local Mixed Medley Cherry Tomatoes- Finishing within the next 2 weeks, will sub Mexican product

Heirloom Tomatoes- Finishing next week, will sub Mexican product