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ZANTE CURRANTS

JULY 30, 2015

Redwood Hill Creamery



DEL RIO BOTANICAL



The summer season is certainly the peak of the growing season for Del Rio and the list of currently available produce is indicative of the diversity found on this unique farm. **Mixed Baby Eggplant**-About 60 pieces of baby eggplant in various shapes and sizes. \$21.75. **Cucumbers**-Armenian, Lemon, Citrone,

West Indian Gherkins, Cornichons, and Pepinito available. 10# case/\$25.75A 10# case of **Mixed Cucumbers** containing a sampling of all varieties also available. \$25.75. **Zante Currants**-Also known as Champagne Grapes and are not dried, they are incredibly sweet and are bursting with flavor. They are visually appealing because of their small fruit and tight clusters. 5#/\$18.75. **Squash Blossoms**-Great for stuffing and frying. 35ct/\$16.75. **Spineless Nopales**-The thick succulent pads of this cactus can be steamed, grilled, or served raw and work well with cucumbers and lime. 5#/\$17.75. **Quail Eggs**-10ct/\$3.75. **Ice Plant** (Chrystalina)-An attractive succulent with fleshy green leaves covered with small fibers, causing them to sparkle like ice covered greens in the sun. Ice Plant is light, filled with water, and mild in flavor. **Honey**-Made by bees enjoying organic flowers. 1 Gallon/\$63.75. **Mixed Baby Squash**-Several varieties of open pollinated baby summer squash. 10#/\$30.75. **Lemon Verbena**- 1# /\$17.75. **Lavender** 1#/\$17.75. **Shiso**-Red and Green leaves. 100ct/\$16.75. Enjoy the harvest.



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We are now offering the following items from Redwood Hill Creamery-**Chevre**-Light-textured, rindless goat cheese that is similar to cream cheese but softer and fluffier. 3.5# tub/2 tubs per case \$64.75. **Smoked Goat Milk 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. 5# block \$58.75. **Crottin**-Awarded Best in Show at the American Dairy Goat Association National Cheese Competition. This French-style goat cheese has a wrinkly, edible white mold rind, a fluffy texture and robust, earthy flavor. 3 oz each/6 pieces per case \$27.75. **Bucheret**-The flavors of the dense and buttery interior mix with hints of mushroom created by its white, bloomy rind. As it ripens and softens from the rind inward, Bucheret develops rich and complex flavors at different ages. 5oz each/6 pieces per case \$33.75.

"Farm to you overnight"

