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# MARKET OUTLOOK

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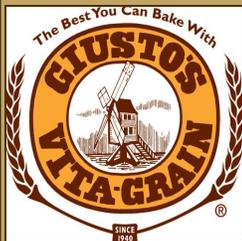
## CALIFORNIA ASPARAGUS

Spring has sprung. The first of the season **California Asparagus** is now available in 28# cases and by the pound. We are initially sourcing from Southern California growers. However, the much anticipated **Delta Asparagus** crop is expected to begin the first week of March. Enjoy the harvest.

**"Farm to you overnight"**



## GIUSTO'S VITA GRAIN



We are excited to offer our customers a reputable line of baking ingredients from **Giusto's Specialty Foods**. The origin of Giusto's dates to 1940 when Matthew and Amelia Giusto, Italian immigrants, opened the very first health food store in San Francisco. Giusto's was founded on the premise of providing high quality, freshly milled, flours and natural baking ingredients of all types, including those for

bread, cakes, pizzas and all-purpose. To maintain their high quality standards, they purchase grains from an established network of farmers who grow premium varieties of grains exclusively for Giusto's year after year. They mill their own flour, in South San Francisco, using a multitude of capabilities including true stone milling on rare 30" Meadows stones. **All Family Organic Flour**-Unbleached all-purpose flour made from Organic Hard Red Winter Wheat. 11% protein. 25#/\$29.75. **All Purpose Flour**-Unbleached enriched flour made from Hard Red Winter Wheat. 11% protein. 25#/\$16.75. **High Performer High Protein Flour**-Produced from Dark Northern Spring Wheat. High gluten, 13% protein and ideal for breads and pizzas as well as pastries. 25#/\$18.75. **"00" High Protein Flour**-A European-style proprietary blend of select whole wheat flours that works perfectly for tender thin-crust pizza, pasta and breads. 25#/\$20.75. **Rice Flour**-Fine textured white rice flour. An excellent ingredient in making gluten free pastries, pasta and bread. 25#/\$19.75. **Semolina**-Produced from enriched Durum Wheat, this high protein granular flour is ideal for pasta and bread making. 25#/\$29.75.



FEBRUARY 18, 2016

## Pasture Raised Eggs

We are now offering **Pasture Raised Eggs** from **Long Dream Farm** located in Placer County just north of Lincoln. Their flock of about 1000 chickens spends the daylight hours free to explore the 90 acre farm. Their chickens are a mixture of hardy breeds that lay very large eggs ranging in color from pink to tan to dark brown. Their breeds include **Plymouth Rock, Rhode Island Red, Cuckoo Maran, Welsummer, Astralorp, and Buff Orpington**. One of the first things you will notice when using pasture raised eggs is the bright orange yolk. This occurs because pasture raised chickens' diets are naturally complemented with bugs, earthworms, and other such critters that gives the eggs a nutritious boost. They are also fed soy-free organic feed and are given no hormones or unnecessary medication. We pick up and deliver Long Dream eggs once a week -on Friday. It is best to request a standing order to ensure delivery. Please contact our office or your salesperson to establish your pre-order. Samples are available. **Long Dream Farm Pasture Raised Eggs**. \$6.45 dozen.



# SPECIALTY CHEESES



Produce Plus offers an impressive array of award winning California cheeses. We hope you recognize our commitment to sourcing the finest locally produced cheeses around and offering these cheeses at competitive prices, in convenient pack sizes, and ease of delivery. We are proud to offer the following California cheeses: **Mt. Tam**-A bloomy rind cheese with a creamy, buttery flavor and smooth texture. Cowgirl Creamery. 10oz wheel \$14.50. **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, its subtle tanginess grows more pronounced and a runny edge of thick and delicious ooze begins to develop under the rind. Cypress Grove. 5# wheel \$75.75. **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 \$9.50.00. **Camembert**-Complex, aromatic and creamy with a deep golden color and thin white rind. The flavor is robust with hints of mushroom. Camembert differs distinctly from Brie by the cultures used to produce its authentic earthy flavor and flowing texture. Marin French Cheese. 8oz case \$8.75. **Fromage Blanc**-This fresh cheese has a distinct tangy flavor with a mild lemon finish. It can be easily substituted for cream cheese or ricotta in both sweet and savory dishes. In France, it most often appears on menus simply served with honey. Orland Farmstead Creamery 5# \$27.75. **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 \$58.75.



**Original Blue**-A creamy, full flavored Blue cheese made from Grade A raw milk from a closed herd of Holstein cows that graze on the certified organic, green pastured hills Point Reyes Farmstead Cheese Company 6# \$72.75. **Bay Blue**-A rustic-style blue cheese reminiscent of Stilton. It is known for its mellow flavor and sweet, salted-caramel finish. It has a fudgy texture with a natural rind and made with pasteurized milk. Point Reyes Farmstead Cheese Company 6# \$89.75. **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# \$101.75. **Vella Dry Jack**-Made like fresh Monterey Jack and further aged for another seven to ten months. Firm, pale yellow with a sweet nutty flavor. Vella Cheese Company 8# \$77.75. **Chevre**-The most recognized type of goat cheese, this chevre has smooth texture, fresh flavor and a tangy, citrus finish. Sierra Nevada Cheese Company 2# Log \$18.75.



# LOCAL FARMS

**Sausalito Springs-Organic**  
Watercress-2# bag



**Vierra Farms**  
Green Cabbage-35# case  
Red Cabbage-35# case

**Del Rio Botanical-Organic**

Salad Mix with Petals and Herbs-2#  
Baby Ragged Jack Kale-2#  
Fava Leaves-2#  
Pea Shoots-2#  
Mixed Winter Squash-#  
Arugula Rapini-2#  
Baby Dino Kale-2#  
Baby Chard-4#  
Braising Mix-4#  
Red Frisee-2#  
Honey-gallon  
Honeycomb-16 oz  
Baby Arugula-4#  
Quail Eggs-10ct



**Dragon Gourmet Mushrooms**

Eryngii/Trumpet Royale-5#  
Brown Beech-4#  
White Beech-4#  
Shiitake-5#  
Oyster-5#



**Riverdog Farm-Organic**

King Richard Leeks-12 bunch  
Bloomsdale Spinach-4#  
Dino Kale-12 bunch  
Collard Greens-12 bunch  
Scarlet Queen Turnips-10#  
Bunched Beets-12 bunch



**J. Marchini Farm**

Radicchio-12 ct  
Treviso-12ct  
Castelfranco-12ct  
Puntarelle-8ct  
Mixed Chicory-case  
Romanesco-6ct case



**Full Belly Farm-Organic**

Tadorna Blue Leeks-20#  
Green Garlic-10#  
Red Spring Onions-10#



**Buy Local, Buy Fresh, Buy the Best**



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