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MARKET OUTLOOK

Call Today! 530 581-1525

APRIL 28, 2016

Fiscalini Cheddar

The Fiscalini's immigrated from Switzerland in 1912 and settled on 160 acres in Modesto where they have farmed since. Four generations later their farm has grown to include 540 acres, a herd of 2800 dairy cows, and a farmstead cheese processing plant. Unlike the original Fiscalini land that supported a single-family home, today you will find the homes of 3 generations scattered across their property. All of their craftsman cheeses are made by hand using the milk from the cattle they raise. This week we are pleased to offer **Fiscalini San Joaquin Gold Cheddar**. San Joaquin Gold is an Italian style cheddar and aged 12 months. The cheese is mildly sweet and mellow when young and develops a darker golden hue and nuttier flavor over time. Its flesh is firm and granular with hints of toasted nuts and browned butter with a pleasant acidity and sweetness. 7# piece \$95.75.



BROOKS CHERRIES

LOCAL PRODUCE TIMELINE



Strawberries-Current crop is being harvested in Watsonville. Ripe & ready to use **Farmer's Market Strawberries** available by the case. **Cherries**-Local cherry harvest has begun with Brooks variety to start. Bing variety available in a few weeks. 18# case or by the pound. **Apricots-Frog Hollow starts today!** Apache variety, single layer, 10#. Peaches and Nectarines are coming to us from **Twin Peaks Orchard** in Newcastle. **Spring Rose Peaches**-A cling variety, will be available during the 2nd week of May. **Yellow Peaches** (cling) will follow the next week. Early varieties are usually on the small side. **Zee Fire Nectarines** will begin the 3rd week of May. **Pluots** will be available at the end of May from Dwelley Farms in Brentwood. **Dwelley Farms** will be harvesting **White Corn** at the end of May with **Yellow Corn** following the week after. **Maciel Farms** in Gridley will begin harvesting **Zucchini, Gold Bar,** and **Yellow Squash** the 1st week of May. **Castaneda Farms** will follow a few weeks later with **Squash**. They will harvest **Tomatillos** around the 1st week of June, **Cucumbers** and **Pickling Cucumbers** the 2nd week of June and **Early Girl Tomatoes** around the 3rd week of June. **Del Rio Mixed Medley Cherry Tomatoes** will be available beginning mid June with over 20 varieties being harvested throughout the season. **Heirloom Tomatoes** from 'Uncle' Ray Yeung will begin mid-late June with peak harvest season in mid-July lasting through the end of October.



"Farm to you overnight"



LOCALLY MADE TORTILLAS



Madrid Santa Fe Trading Company is owned and operated by the Madrid family and is located on Freeport Blvd. in South Sacramento. Following a successful restaurant career in New Mexico and Sacramento, Andy and Lola Madrid started a tortilla business in 1983, initially producing six tortillas per minute. Since then, they have passed on their family business to their children and now produce up to 35,000

Corn, Flour, and Specialty Tortillas per day. The Madrids emphasize the healthy aspects of their tortillas; low fat, no food coloring, cholesterol free, no trans fat. They use 100% soybean oil, whole wheat flour and literally bake fresh ingredients-garlic, onions, spinach, tomatoes, jalapenos, cilantro-into their flour tortillas. The following 12-inch flour tortillas packed in 100 ct cases are available in the following flavors:(8 & 10 inch sizes are available with a 48 hour pre order)

- Tomato Basil
- New Mexico Red Chile
- Spinach Onion
- Whole Wheat Flour
- Variety Pack

The following flour tortillas are packed 100 per case, in 8, 10, or 12 inch sizes and available with a 48 hour pre order.

- Black Bean & Garlic
- Garlic Butter
- Chipotle
- Rosemary & Olive
- Cinnamon & Sugar

Madrid Santa Fe offers a unique corn tortilla-**Mi Abuelita Bonita** or grandma's tortilla. These tortillas have intense corn flavor and are the 'closest to homemade as you can get.' 6" Traditional, 5" Blue Corn, & 6" Green Chile (pre order). 100ct case.



LOCAL FARMS

Sausalito Springs-Organic
Watercress-2# bag

Frog Hollow Farms-Organic
Apache Apricots-10# case

Del Rio Botanical-Organic
Salad Mix with Petals and Herbs-2#
*Purple Artichokes-12ct Pre-Order
*Baby Dino Kale-2# Pre-Order
Baby Ragged Jack Kale-2#
*Baby Chard-4# Pre-Order
Fava Greens-2#
Pea Shoots-2#
Arugula Rapini-2#
Braising Mix-4#
Red Frisee-2#
Honeycomb-16 oz
Baby Arugula-4#
Quail Eggs-12ct



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
Red Chard-12 bunch
Green Chard-12 bunch
Rainbow Chard-12 bunch
Bunched Beets-12 bunch
Red Spring Onions-10#
Spring Garlic-10#
Gold Beets-12 bunch



MEXICAN STYLE CHEESES

In anticipation of your upcoming Cinco de Mayo celebrations, we'd like to remind you of the availability of a brand of three varietal cheeses that are closely associated with and are in fact an integral part of Mexican cuisine-Queso Fresco, Oaxaca and Cotija cheeses. These cheeses come to us from a small, family owned business in Brentwood, CA.-Queso Salazar. They make the cheeses in small batches using whole milk from a small herd of Holstein cows. **Queso Fresco**-A creamy, soft and mild unaged white cheese with a trademark salty-sour flavor used to garnish soups and tacos. \$28.50 5# wheel. **Oaxaca**-A semi-soft, slightly acidic cheese often called 'string cheese' as it pulls apart in a fashion similar to mozzarella-perfect for quesadillas, stuffing chilies, and in vegetable dishes. \$28.50 5# Wheel. **Cotija**-A dry aged cheese, similar to Parmesan with a nutty-salty flavor. Use crumbled over enchiladas and bean dishes. \$36.50 7# wheel.



J. Marchini Farm

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



Capay Organics-

Organic

Nantes Carrots-12 bunch
White Spring Onions-10#
Dino Kale-12 bunch



Buy Local, Buy Fresh, Buy the Best



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