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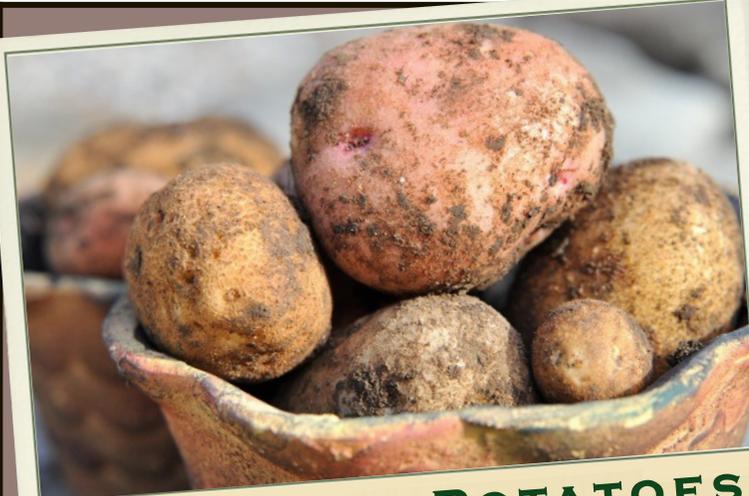
MARKET OUTLOOK

Call Today! 530-581-1525

MAY 12, 2016

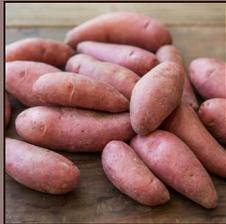
Twin Peaks Orchard

This week we are offering the first of the season stone fruit from **Twin Peaks Orchards**. Located in Newcastle, this fifth generation family farm will be supplying us with quality peaches, nectarines, plums and apricots for the next three months. Twin Peaks will offer over two dozen varieties of peaches and at least six varieties of nectarines throughout the season, weather and supply permitting. Peaches are divided into two categories, clings and freestone. Cling peaches have firm flesh and do not separate from the pit easily. Freestone peaches have a softer, more delicate flesh and separate easily from the pit. The season begins with cling varieties while freestone fruit develops later in the season. Early season fruit is typically on the small side, more tart than sweet, and juicy. We are pleased to offer **Spring Rose White Peaches** 15# case \$41.75 or by the pound and **Super Rich Yellow Peaches** 15# case \$41.75 or by the pound.



FRESH DUG POTATOES

FULL BELLY FARM



Full Belly Farm is a 350-acre certified organic farm located in the beautiful **Capay Valley** north of Sacramento and the San Francisco Bay area. Full Belly has been farmed using organic practices since 1985 and is certified by California Certified Organic Farmers. The farm produces an amazing diversity of vegetables, herbs, nuts, flowers, and fruits year-round. The farm also has a flock of chickens, a herd of sheep, a tribe of goats, and several cows. Full Belly's system includes: growing and marketing over 80 different crops; providing year-round employment for farm labor; using cover crops that fix nitrogen and provide organic matter for the soil; selling produce within a 120-mile radius of the farm; and planting habitat areas for beneficial insects and wildlife. One of the farm's goals is to integrate farm production with longer-term environmental stewardship. This week Full Belly Farm is supplying us with **fresh hand-dug potatoes**. There is some dirt that remains on the skin and the potatoes need to be rinsed and cleaned before use. They are best when simply prepared-baked whole, sliced and roasted, mashed, skin left on and using a minimum of additional ingredients. **German Butterball**-An undisputed favorite heirloom. Russet-type with brown skin, yellow flesh, creamy texture and buttery flavor. A fantastic all purpose potato. 10# case \$34.75. **French Red Fingerling**-Smooth, thin reddish skin, creamy flesh, nutty flavor, great for roasting. 10# case \$34.75. **Desiree**-Red skinned, waxy variety potato with yellow flesh. Fantastic for roasting, boiling or mashed, a firm potato that holds its shape during cooking. 10# \$33.75. **Red Lasoda**-Beautiful smooth red skin with pure white flesh. Good for boiling, baking, or frying. 10# \$33.75.

"Farm to you overnight"



CLOVER-STORNETTA DAIRY



Based in Petaluma, CA. Clover-Stornetta is an award winning dairy company with an extensive product line and is recognized by

both the industry and consumers for its dedication and commitment to producing high quality dairy products. The Clover dairy brand began in the 1900's when the Petaluma Cooperative Creamery began distribution in Sonoma and Marin counties. A large fire destroyed the Petaluma plant in 1975 and the company re-emerged as Clover Stornetta in 1977. In 1991 they opened a new state-of-the art facility and has steadily increased distribution throughout California. Clover Stornetta products start with milk sourced from a small group of family farms that are spacious, regional ranches tending small herds in Marin, Sonoma and Mendocino counties. These dairy farmers practice methods of sustainable agriculture and have an extraordinary commitment to animal welfare with no 'feedlot' living. To this effect, Clover Stornetta Farms has been honored by the American Humane Association as the first dairy in the United States awarded the American Humane Certified label for humanely produced dairy products. In addition, the farmers do not use rBST, the genetically engineered bovine growth hormone that stimulates milk production. We offer the following Clover-Stornetta items:

- Whole Milk** (gallon)
- 2% Low Fat Milk** (gallon)
- Fat Free Milk** (gallon)
- Manufacturing Cream** (half gallon)
- Half & Half** (quart)
- Buttermilk** (half gallon)
- Butter-Salted** and **Unsalted** (30# case)
- Low Fat Yogurt** (24oz. tub)
- Cottage Cheese** (5# tub)
- Sour Cream** (5# tub)

Clover also offers an extensive line of Organic dairy products and Eggs. Organic dairy requires a pre-order.



LOCAL FARMS

Sausalito Springs-Organic
Watercress-2# bag

Twin Peaks Orchard
Spring Rose White Peaches-case or pound
Super Rich Yellow Peaches-case or pound

Frog Hollow Farms-Organic
Apache Apricots-10# case

Del Rio Botanical-Organic
Salad Mix with Petals and Herbs-2#
Baby Ragged Jack Kale -2#



- 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#



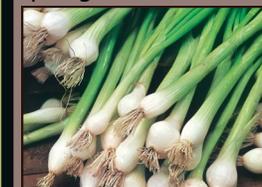
Riverdog Farm-Organic

- 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 Red Beets-12 bunch
- Red Spring Onions-10#
- Spring Garlic-10#



J. Marchini Farm

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



Capay Organics-Organic

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

Full Belly Farm-Organic

- Desiree Potatoes-10#
- French Fingerling Potatoes-10#
- German Butterball Potatoes-10#
- Red Lasorda Potatoes-10#
- Scarlet Queen Turnips-12 bunch
- Gold Beets-12 bunch



Buy Local, Buy Fresh, Buy the Best



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