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MARKET OUTLOOK

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MAY 26, 2016

Nut House Granola

Nut House Granola is locally made and packed with whole nuts, juicy fruit, and pure maple syrup. The granola is mixed by hand in small batches then slowly baked to create a beautiful granola that is perfectly balanced in richness, sweetness, spiciness, and saltiness. The final product is rustic and delicious and has an addictive texture. Nut House Granola is made in **Berkeley, CA** using all natural ingredients including California farm-direct **Almonds, Walnuts, Pecans** and **Raisins, Organic Oats, Coconut, and Agave Syrup, and Non-GMO Verified Canola Oil**. During our research, we found that other premium granolas are priced between \$7-\$10 per pound. We offer Nut House Original Granola in convenient 10# bags for \$52.75. The granola is so good, it may cause you to forego making your own.



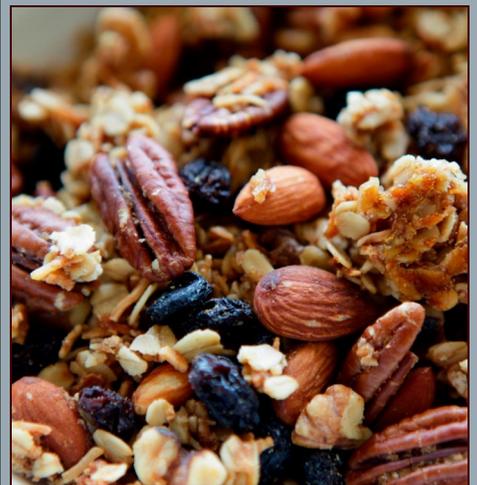
LOCAL STONE FRUIT



The local stone fruit season is upon us and we have a plethora of early season stone fruit to use on your seasonal menus. Early season fruit is typically on the small side, more tart than sweet, and juicy. Firm fruit is ideal for roasting, poaching, caramelizing, pickling, marinating, etc.. Firm fruit will soften if allowed to sit at room temperature for a day or so

before refrigerating. We are offering the following stone fruit varieties from local farms: **Twin Peaks Orchard** Newcastle, CA-**Springcrest Yellow Peaches**-A semi-freestone variety with sweet juicy flesh. **Manon White Peaches**-A fragile peach with smooth, sweet flesh and red skin. **Z Fire Yellow Nectarines**-A cling variety high in acid with rich, full flavor. **Turquoise White Nectarines**-Red skin with white flesh that tastes of rosewater. **Frog Hollow Farm** Brentwood, CA-**Robada Apricots**-Large deep-orange fruit with a bright-red blush. Flavorful and aromatic, these apricots are great for eating fresh, drying, preserving and pickling. **Dwellely Farm** Brentwood, CA-**Flavorosa Pluots**-Deep purple skin with ruby red flesh and excellent balance of sugar and acid. Perfect for preserves and tarts. **California Cherries**-Grown in the Lodi/Linden/Stockton areas. The season started with tart Brooks Cherries but are moving into the popular Bing variety. **Bing Cherries** have red/mahogany-colored skin and flesh with a relatively small stone. The fruit itself is crisp, firm and juicy and is known for its sweet, rich flavor. Enjoy the harvest.

"Farm to you overnight"



FROMAGE BLANC



Fromage Blanc from **Orland Farmstead Creamery** is an item that should have a strong presence on your spring menus. The dairy, located in **Orland, CA**, uses fresh, raw milk from their small herd of Holstein cows to produce this cheese. Fromage Blanc is a soft, creamy spreadable cheese originating in northern France, where it is more commonly known as fromage frais- 'fresh cheese'-fromage blanc means 'white cheese'. 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. However, the cheese is very versatile and can be used in dozens of culinary applications- spread on crackers, bagels, toast and bruschetta; broiled on top of sourdough bread; used in frittatas and other egg dishes; added to pastas and pizzas; served with smoked salmon; paired with fresh strawberries and used in cheesecakes and shortcakes. Orland Farmstead Fromage Blanc is available in 5# tubs-\$27.75 and has a 3-4 week shelf life.



FRESH PASTA



We are pleased to offer fresh hand-made pasta from **Paragary Bakery**. The pasta is made fresh each day. We deliver fresh pasta Weds-Saturday and you must place your order by 3pm for the following day's delivery. We are offering plain, unflavored pasta in the following cuts: **Fettuccine**- "Little ribbons" of flat pasta. \$5.95 per pound. **Pappardelle**-A 1-inch wide, flat ribbon of pasta traditionally used for rich, heavy sauces and ragu of meat and game. \$6.50 per pound. **Tagliolini**- Long, cylindrical ribbons of pasta. \$5.95 per pound. **Pasta Sheets**-Made to fit a full-size hotel pan, these sheets are perfect for lasagna and can be cut into desired size and shape. Cannelloni, Ravioli, and other stuffed pasta can be made using these sheets. \$5.95 per pound. 2 sheets per pound.

LOCAL FARMS

Sausalito Springs-Organic
Watercress-2# bag



Twin Peaks Orchard
White Peaches-case or pound
Yellow Peaches-case or pound
White Nectarines-case or pound
Yellow Nectarines-case or pound

Frog Hollow Farms-Organic
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
Bloomsdale Spinach-4#*GAPPING
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#
White Spring Onion-10#
Spring Garlic-10#



Dwellely Farm
Blue Lake Beans-case or pound
Yellow Wax Beans-case or pound
French Beans-case
Romano Beans-case
Pluots-case or pound



Capay Organics-Organic
Nantes Carrots-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



Buy Local, Buy Fresh, Buy the Best



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