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# MARKET OUTLOOK

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FEBRUARY 2, 2017

## Coraline Chicory



FRESH ORIGINS



### MICROGREENS AND EDIBLE FLOWERS



Fresh Origins Farm produces the very best **MicroGreens, PetiteGreens, Edible Flowers, and Crystallized Flowers**. Located near San Diego, California, they enjoy one of the finest growing climates in the world. Year-round mild sunny weather is the ideal environment to produce strong, healthy, highly flavored MicroGreens. When the growing cycle is complete, special care and attention

in harvesting and packing results in extraordinary quality and freshness that outlasts most others. Fresh Origins has an amazing website that details over 200 MicroGreens and Edible Flowers. We stock many of those items but is highly recommended to call our office prior to 4pm Monday-Friday to place your pre order for MicroGreens and Edible Flowers. If you are planning to use MicroGreens and Edible Flowers for **Valentine's Day**, please pre-order those items at least 48 hours in advance. Giving us proper notice will guarantee you will have the product when you need it. Please visit [freshorigins.com](http://freshorigins.com) for a complete list of available products.

Rich Collins of **California Endive Farms** has introduced a new product-Coraline chicory. Coraline Chicory is a curly variety that looks like a cross between frisee and endive. The narrow, pale yellow stalks are tightly bound around a central stalk, shaped like a small head of romaine. At the end of the long stalks, the leaves are branched with fringed tips. The texture of Coraline chicory is crisp and the flavor is slightly bitter and nutty with a sweet taste. Coraline chicory, pronounced 'cora-leen,' is a brand-new variety of chicory. Coraline chicory is related to **Dandelion, Endive and Radicchio**. Coraline chicory is only grown in one place-**Rio Vista, CA**, about 50 miles south of Sacramento. The new variety began production at the end of 2016 and is currently being served in many restaurants in Sacramento and the Bay Area.

3 pound case only.

*"Farm to you overnight"*



# SIERRA NEVADA CHEESE COMPANY



**Sierra Nevada Cheese Company** was founded in 1997 by Ben Gregersen and John Dundon. Ben and John discovered they had a common interest in making the best quality artisan cheeses while working together in the Gregersen's Family Creamery, a

**Sacramento Landmark** for over 40 years. Ben and John began introducing their cheeses at local farmers markets and soon after, demand for the products increased and their cheeses were sought out by local retail stores. In 2003, the company's successful growth allowed them to relocate the creamery 100 miles north of Sacramento to **Willows**, where they are located today. Ben and John are both hands-on owners and operators of Sierra Nevada Cheese Company. Their mission is to provide their customers with the highest quality product using only the most wholesome milk, free of added hormones, preservatives, stabilizers, gums, and nothing artificial, just great cheese. We are proud to offer the following cheeses from Sierra Nevada Cheese Company. **Chevre**-The most recognized type of goat cheese, this chevre has smooth texture, fresh flavor and a tangy, citrus finish. 2.2# Log. **Goat Feta**-An excellent version of this traditional Mediterranean brine-cured cheese. The



cheese is semi-firm, compact and not as salty as most European versions. 5lb Loaf. **Bianco Aged Goat Cheddar**-Aged for over 6 months, this semi-soft cheese offers a cheddar like quality with creamy smooth texture and a complex nutty flavor; excellent for a cheese board. 5lb Loaf. **Organic Farmhouse White Cheddar**-Mild yet has a full-bodied,

authentic flavor, and a creamy, buttery texture; an excellent melting cheese. 2/5lb case. **Gina Marie Cream Cheese**-Gina Marie cream cheese is made with three ingredients-fresh milk, cream and sea salt. Light, fluffy texture and fresh creamy flavor. 2.5lb chub. **Organic Smokehouse Jack**-Ultra-creamy texture and great for adding a smoky, bacon-like flavor to your sandwich, burger, mac n cheese or vegetarian dish. Perfect for melting. 3lb wheel. **Habanero Jack Cheese**-Not your traditional pepper jack cheese. This Habanero Jack has some character with its ultra creamy texture and nice lingering heat. Perfect for sandwiches, burgers, pizzas, omelets, and more. **Organic Euro**



**-Style Butter**-High butterfat content creates an ultra rich, creamy flavor. Packed as 'chubs'-long cylinders for cooking and table service rounds. Salted or Unsalted. 15/1# case.

# LOCAL FARMS

## California Vegetable Specialties

Belgian Endive-10#  
Red Endive-8#  
Mixed Case-8#  
Coraline Chicory-3#



## Del Rio Botanical

Salad Mix with Petals and Herbs-2#  
Heirloom Winter Squash  
**(Pre Order)** Fava Greens-2#  
**(Pre Order)** Beet Greens-2#  
Braising Mix-4#  
Red Frisee-2#  
Baby Arugula-4#  
**(Pre Order)** Red Russian Kale-2#  
Red Sunchokes-5#  
Honey- 1 gallon



## Organic

## Riverdog Farm-Organic

Dino Kale- 12 bunch  
Bloomsdale Spinach- 4#  
Red Beets-12 bunch  
King Richard Leeks-12 bunch  
Celery Root-25# bag or piece  
Scarlet Queen Turnips-10#



## Twin Peaks Orchard-

Blood Oranges-pound



## Capay Or-

**ganic-Organic**  
Rainbow Chard-12 bunch  
Green Chard-12 bunch  
Nantes Carrots-24 bunch  
Rainbow Carrots-24 bunch  
Red Beets-12 bunch  
Collard Greens-12 bunch  
Dino Kale-12 bunch



## Full Belly Farm-Organic-

Kabocha Red Kurri- 35#  
German Butterball Potatoes-25#  
Red Lasoda Potatoes-25#  
Bintje Potatoes-25#  
Tokyo Turnips-12 bunch  
Watermelon Radish- 1#

## Dragon Gourmet Mushrooms-DGM

Oyster Mushrooms-5#  
Eryngii/King Oyster-5#  
White Beech-5#  
Brown Beech-5#  
Shiitake-5#



## J. Marchini Farm-

Radicchio-12ct

Treviso-10ct  
Castelfranco-10ct  
Romanesco-8ct  
Fennel-24ct



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



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