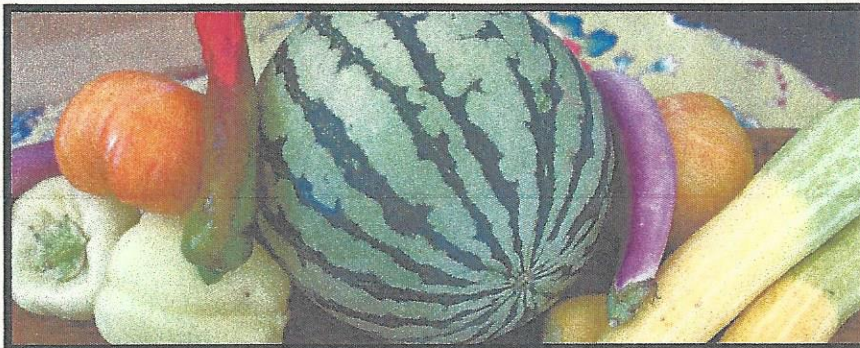




PRODUCEPLUS.NET MARKET OUTLOOK

Farm to Fork
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LOCAL PRODUCE TIMELINE

We are nearing the time of year when a wide variety of produce is available from local farms. At Produce Plus, we consider local to be within 150(ish) miles of the Sacramento Valley and-or Lake Tahoe. Please keep in mind that the following timeline is dependent on mother nature.

- Strawberries**- harvested in Watsonville; Farmer's Market Strawberries available by the 12 pint case only and must be specified when ordering.
- Cherries**- we are waiting another week until quality improves. California crop is down nearly 60%; expect a very short season.
- Stonefruit**- Rich May Peaches and other early varieties expected by the end of May; freestone varieties to follow. Twin Peaks hopes for Nectarines in early June. Plums and Pluots usually start by the end of May.
- Squash** (Zucchini, Gold Bar, Yellow, Teenage)- harvest is expected to begin in late May from Dwelley, Castaneda, and Del Rio.
- Apricots**- Frog Hollow should have their legendary apricots available by mid to late May.
- Fresh Beans** (Green, French, Romano, Yellow Wax)- Dwelley Farms should have fresh beans available by mid to late May.
- Peppers**- we hope Padrans and Shishitos will start around the first week of June. Jimmy Nardellos, Pimentos, Lipstick, Gypsy expected to be available in late June.
- Cranberry Beans**- mid-late June from Dwelley.
- Corn** (White and Yellow)- early to mid June from Dwelley Farms.
- Cherry Tomatoes**- will be available the last week of June/first week of July from Del Rio and Riverdog.
- Heirloom Tomatoes**- "Uncle" Ray Yeung should begin harvesting the first week of July. Peak harvest season is in mid-July, lasting through the end of October.
- Melons**- local melons should start mid-late July. Some varieties might have a later start into the first week of August.
- Heirloom Cucumber**- mid July from Del Rio Botanical.
- Heirloom Eggplant**- end of July from Riverdog and Full Belly.

"Farm to you overnight"

COWGIRL CREAMERY



Every Cowgirl Creamery cheese starts with milk made from only one source creating unique flavor profiles that can't be found anywhere else. We proudly offer the following:

•**St. Pat**- their **spring seasonal cheese**, with its distinctive green rind, is now available! Its flavor is **mellow and tangy**, with notes of smokey artichoke. Made with single source organic Holstein milk from John Taverna's Jersey Dairy, the rich, **creamy wheels are wrapped in wild nettle leaves**. Available by the 10oz piece.

•**Mt. Tam**- their first aged, soft-ripened cheese is named for a Northern California landmark, Mt. Tamalpais. This elegant **triple cream cheese** has the delectable flavor of cultured butter with hints of white mushroom. Mt. Tam starts with milk from Straus Family Creamery. Available by the 8oz piece.

•**Red Hawk**- the creamery's first washed-rind cheese is heavily allocated with limited pieces produced. The wild bacteria that defines this **bold, sumptuous cheese** is native to Point Reyes. Red Hawk is aged four weeks and washed with a brine solution that creates the **sunset red-orange rind**. Its flavor is rich and smooth, complemented by pungent aromas. Sold by the 8oz piece.