

PRODUCE PLUS



Market Outlook

JUNE 10-16, 2021

LOCAL PRODUCE AVAILABILITY



Apricots- Organic Blenheim apricots are available from **Polestar Farm in Esparto, CA**. Blenheim apricots are rumored to be quickly disappearing from produce markets due to their fragile nature. They are petite with green shoulders and a soft blush over their warm colored skin. They are considered to be one of the best eating apricot varieties but also work well in desserts and jams. Sold by the 12# case only but will be available by the pound shortly.

Peaches and Nectarines- Beautiful yellow and white peaches and nectarines are in from **Twin Peaks Orchards**, available by the single layer flat and by the pound. They are tree-ripened and harvested ready to use. Although the current varieties of peaches and nectarines are clingstone, we are expecting free-stone varieties later in the season.

Pluots- Flavor Rosa pluots are available from **Dwelley Farms in Brentwood, CA**. The Flavor Rosa pluot is sweet and juicy with a vibrant flesh. Its skin is dark and tart. Sold by the 20# case or by the pound.

Cherries- We are currently sourcing local cherries from Lodi, CA. They are candy sweet with deep maroon skin and flesh. We are in the middle of the short 8-10 week California cherry season, typically lasting from the first of May through the July 4th holiday.

Strawberries- The sunny weather has brought us outstanding, deep red strawberries from the **Watsonville** area. Although they are not a true farmers market berry (they are cooled before packing in closed clamshells), they have the same great flavor and vibrancy. Strawberries are sold by the 8/1# case or by the clamshell.

Beans- Summer beans have officially started from Dwelley Farms. We are currently offering blue lake green beans, yellow wax beans, and romano beans. All are available by the case or by the pound. Cranberry beans are expected in a week or two.

Corn- The first harvest of Brentwood corn is trickling in! White corn from **Dwelley** will be available later this week with yellow following closely behind. While corn is available year-round, local summer corn usually **tastes sweeter with larger, plump kernels**. The sugar in corn quickly turns to starch once it is harvested and that is why Produce Express picks up **directly from Dwelley several times a week**.

Squash- We began welcoming in locally grown summer squash from **Vierra Farms**. Currently, the only single variety local squash we are offering is **gold bar zucchini**. Local **toybox squash** (green zucchini, gold bar, yellow crook neck, and grey squash) is available by the 20# case with a special order only. Due to squash being such a labor intensive crop with a small harvesting window and lack of labor, we have limited availability from local sources this season.

Fresh Dug Potatoes- New potatoes are distinctly different from conventional Russet or Idaho potatoes both in their flavor, moisture content, texture, and seasonal availability. Fresh potatoes are not cured and are **best kept refrigerated** in order to prolong their shelf life. We are stocking **Yellow Finn, Bintje, Russian Banana Fingerling, and French Red Fingerlings**. All fresh dug potatoes are sourced from **Full Belly Farm** and available by the 10# case.

"Farm to you overnight"

MARKET MOVERS

Fruit

AVOCADO– Market is steady, labor issues are keeping the market inflated.

BERRIES– Strawberry market is steady. All growing districts are producing: Oxnard, Santa Maria, and Watsonville. Raspberries are currently from Mexico. California blackberries and blueberries are getting a slow start due to labor issues. Blackberries are in the high 20's, blues in the mid 20's.

CITRUS– Valencias are improving, we will continue using navels for a couple more weeks. The lime market is falling, now into the mid 40's. The lemon market is very strong, high 40's on all sizes.

GRAPES– California red grapes are now available, they are small in size but have great flavor. Green grapes are from Mexico.

MELONS– Cantaloupes and watermelon are currently from CA, honeydews are from Arizona. Yellow flesh watermelon is available but is fairly pricy. Mixed melons are currently available from Central California. Local watermelon can be expected in 10-14 days.

PEARS– D'Anjou, red D' Anjou, Bosc, and Asian pears are available from the North West. Local summer pears are expected to start mid June.

STONE FRUIT– Blenheim apricots from Polestar in Esparato have just arrived. We have white and yellow peaches and nectarines from Twin Peaks Orchards in Newcastle. Cherries are available from Lodi. Pluots are currently available from Dwelley in Brentwood.

TROPICAL– Market is steady on mango, pineapple, and kiwi.



Veggies



ARTICHOKES– Market for larger sizes is up considerably due to heat and labor shortage.

ASPARAGUS– California asparagus has finished and we are now into Mexican product. 11# cases in the low 30's.

BEANS– Dwelley blue lake, romano, and yellow wax are available with excellent quality. Cranberry beans are expected in 10-14 days.

BRUSSEL SPROUTS– Market is climbing rapidly into low 40's on Mexican grown product. We suggest changing vegetables if brussels are on the menu.

CAULIFLOWER– Market is steady in the high teens. Green, orange, purple, and carnival are available by the case only.

CORN– Desert Diamond variety from Coachella has been outstanding. The market continues to improve. Dwelley Brentwood white corn will be available late this week, yellow is expected to follow shortly.

LETTUCE– All lettuces, baby lettuces, specialty lettuces, and spring mix from the Salinas region are outstanding. Local specialty lettuces from the Sacramento region have been wiped out due to heat damage.

PEPPERS– California green bell pepper market is very strong. The red market is soft and the yellow market is steady.

TOMATOES– Market is steady on all sizes and shapes. Local tomatoes are expected early July.

SPECIALTY– All Del Rio greens are unavailable. Spring garlic and spring onions have finished for the season.

Local

Riverdog Farm

Bloomdale Spinach– 3# cs
Tokyo Turnips– 24ct case
Black Radish– pound
Purple Daikon– 10# case
Red Spring Onion– *Done*
White Spring Onion– *Done*
Spring Garlic– *Done*



Twin Peaks Orchards

Yellow and White Peaches– 1 layer/pound
Yellow and White Nectarines– 1 layer/pound



Full Belly Farm

Nantes Carrots– 24 bunch
Green and Red Little Gem– *Done*
Speckled Lettuce– *Done*
Fresh Dug Potatoes- Bintje, Yellow Finn, Russian Banana Fingerling, and French Red Fingerling– 10# cases



Polestar Farm

Blenheim Apricots– 12# cs



Capay Organics

Nantes Carrots– 24ct case
Collard Greens– *Gapping*
Fennel– 12ct case/ each
Green Chard– 12ct case
Red Chard– 12ct case
Rainbow Chard– 12ct case
Dino Kale– 12ct case



Dwelley Farms

Blue lake Beans– 30#/1b
Yellow Wax Bean– 10#/1b
Romano Bean– 10#/1b
White Corn– 48ct/each

