

Market Outlook

MAY 26, 2022



FRESHLY DUG POTATOES

TWIN PEAKS ORCHARDS

Twin Peaks Orchards, Newcastle, CA, was established in 1912 and has been family owned and operated for four generations. They follow the principles of sustainable agriculture, using beneficial insects to control pests and organic fertilizers to promote healthy tree growth. The goal at Twin Peaks is to pick tree-ripened fruit that will reach a maximum degree of ripeness within 2-3 days after harvest.

Yellow Peaches: We are currently stocking Zee Diamond yellow peaches, a clingstone variety that is firm with a great balance of sweetness and acidity. *Single layer flat/pound*

White Peaches: We are currently stocking Manon variety. Manon white peaches are deliciously juicy and fragrant, delicate and floral with low acidity. Think springtime in France! *Single layer flat*

Yellow Nectarines: Zee Fire nectarines are bright, tangy, and fairly acidic. *Single layer flat/pound*

White Nectarines: White Turquoise nectarines are full of flavor, juice, and sweetness with soft floral notes. *Single layer flat*

We stock multiple varieties of each stone fruit at a time and can not guarantee single variety availability. Please keep in mind that early season stone fruit is typically on the smaller, firmer side and clingstone or semi-clingstone.

"Farm to you overnight"

We are pleased to offer Fully Belly Farms fresh hand-dug potatoes. The potatoes need to be rinsed and cleaned before use as there is some dirt that remains on the skin. They are best when simply prepared with the skin left on and using minimal additional ingredients—baked whole, sliced and roasted, or mashed!

Full Belly Farm is a 350-acre certified organic farm located in the beautiful Capay Valley north of Sacramento. They supply us with an array of produce throughout the year, depending on the season. We are currently stocking fresh dug potatoes in 10# cases:

Bintje– Bintje potatoes have a silky, pale yellow skin and buttery flesh. They have a very mellow flavor which is best retained when roasted, fried, or made into chips.

French Red Fingerlings– Small, wide, and oblong in shape. The skin is smooth with a ruby red hue. Their flesh is white with pink blushing, creamy in texture yet waxy and firm. Excellent served halved and roasted, fried and smashed, or even as a topping to pizzas!

IT AIN'T EASY BEING CHEESY

Cheese pairs with just about everything and we offer a plethora of it! We have recently brought in the following cheeses:

We are welcoming a **NEW** purveyor to Produce Express, Stuyt Dairy! Stuyt Dairy, pronounced “Styte”, is family owned by Rick and Ansally Stuyt in Escalon, California. Only a small percentage of the milk produced on the dairy is used to make raw milk, Dutch-style cheese.



STUYT EL CAPITAN: Spanish-style and fully aged. The semi hard texture provides a unique creaminess with sweet, slightly spicy undertones and a long lactic/pineapple finish. *6-8# wheel*



STUYT “MILD” GOUDA: Rich, creamy, and buttery with a smooth texture. This mild gouda melts wonderfully and can be paired with numerous dishes from raclettes, scalloped potatoes, to pastas. *6-8# wheel*



POINT REYES FARMSTEAD TRUFFLE TOMA- The rich texture and buttery flavor of Point Reyes Toma paired with the aromatic flavor of Italian Black Truffles. The earthy flavor marries beautifully with the richness of the Toma, resulting in a wonderfully decadent cheese. *10# wheel*



BELGIOIOSO SLICED FRESH MOZZARELLA – Made from freshly gathered milk and quality ingredients. Belgioioso pre-sliced fresh mozzarella has a delicate flavor with a soft, porcelain white appearance that is perfect for caprese salads, pizzas, flatbreads, and more! Just in time for the quickly approaching local tomato season. *8/1# logs*



BELGIOIOSO TRUFFLE BURRATA- Fresh, creamy burrata with the addition of summer black truffle. It can be used in place of traditional burrata, though it is exceptional when added to warm dishes such as pastas and pizzas to allow the aromatics of the black truffle to truly come alive. *6/8oz tubs*



CYPRESS GROVE ASSORTED CHEVRE- A perfect sampler box of Cypress Grove’s pure and fresh goat cheeses, including: 2 Ms. Natural (plain), 2 PsycheDillie (dill pollen), 2 Sgt. Pepper (secret blend of peppers, spices, and pepper threads), 2 Herbs de Humboldt (Herbs de Provence), and 4 Purple Haze (lavender and fennel). *12/4oz disks*



VALLEY FORD ESTERO GOLD- Handmade in the style of Asiago. A relatively young cheese, only aged 6 months with grassy, fruity overtones that will deepen and become more complex and nutty the longer it ages. *8# wheel*



FISCALINI PURPLE MOON- Fiscalini’s farmhouse white cheddar soaked in a locally produced California red wine, turning the outer layer of the cheese an enchanting purple. *8/6oz RETURNING NEXT MONTH*