



LOCAL FEATURE

Farmers market berries are a tier above traditional clamshell berries. Typically, berries are picked just as they reach ripeness and cooled after picking to halt the ripening process. In a farmers market berry, they are harvested fully ripe and packed in open pints while still in the field. This lends to a juicier, riper, sweeter berry- the same quality you would find at a farmers market.

Strawberries- 12/1 Pint Flat, Watsonville, CA Blueberries- 12/.5 Pint Flat, Watsonville, CA



SEASONAL FAVORITES:

Bloomsdale- 4# case, Riverdog

White Spring Onions- 10# case, Riverdog

Spring Garlic- 10#/pound, Riverdog

CA Asparagus- 11#, Salinas
Nettles- 1# case, Brentwood
Ramps- 1# case, Michigan
Fava Greens- 1# case, Hollister
Fava Beans- 25# case, pound,
Mexico

Purple Asparagus- 11# case, Salinas



PRODUCE UPDATE:

We are expecting to transition growing regions the week of Easter. This means that most leaf lettuces, spinach, broccoli, cauliflower, and other brassicas will be sourced from the central/coastal California growing region. These products are currently sourced from Arizona. On occasion, transition periods can lead to shortages or gapping, we will provide updates if this occurs.



GAPPING & DONE:

Castel Franco- Gapping until April

Red Spring Onions- Gapping until April

Rosa Radicchio- Finished Pomegranates- Finished Hidden Rose Apples-

Finished

