

# Market Outlook



## LOCAL FEATURE

**Fuyu Persimmons**– Sweet and mild, non-astringent, and can be eaten as soon as they are picked. The flesh is crisp like an apple and are excellent in salads, on a cheese board, baked, or enjoyed out of hand. Keep in mind, locally grown persimmons are smaller in size than commercial varieties. *Single layer flat only*

**Amagaki Persimmons**– These sweet beauties are golden fleshed with brown flecks. Amagaki persimmons have a buttery texture and a cinnamon sweetness. They are more astringent than Fuyus but Twin Peaks has perfected a curing process that removes the astringency. It leaves the Amagaki crisp yet creamy with an unmatched sweet flavor. They are delicious enjoyed out of hand and in salads. **They can not be baked or roasted.** *Single layer flat only*



## SEASONAL FAVORITES

**Varietal Pears**- Bartlett, Red, Bosc, Seckle, French Butter, Midwest

**Apple Hill Apples**- Arkansas Black Braeburn, Golden Delicious, Pink Lady, Larsen Apple Barn

**Satsuma Mandarins**- 25# case, pound, Twin Peaks Orchards

**Mixed Chicory**- 10# case, Spade & Plow

**Purple Broccolini**- 10# case, Coronel Produce

**Baby Brussel Sprouts**- 12/5 pint, Babe Farms

**Baby Yams**- 15# case, Livingston, CA

**Baby Sweet Potatoes**- 15# case, Livingston CA

**Winter Squash**- Delicata, Red Kurri, Green Kabocha, Acorn, Butternut, Honeynut, various local farms



## GAPPING & DONE

**Stone Fruit**- Finished

**Local Tomatoes**- Finished

**Local Summer Beans**- Finished

**Local Corn**- Finished

**Mixed Melons**- Finished

**Figs**- Finished