

# Market Outlook



## Farmers Market Strawberries

### 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.

12/1 Pint Flat, Santa Maria, CA

Green strawberries are also available- 12/1 Pint Flat, Watsonville, CA



### SEASONAL FAVES

**California Asparagus-** 11# case, (all asparagus will be from CA as of 3/29)

**Organic Local Asparagus-** 11# case, Full Belly (specify local organic)

**Kind Richards Leeks-** 12 bunch case, Terra Firma

**Red & White Spring Onions-** 12 bunch cases, Coke Farms

**Spring Garlic-** 10# case, pound, Riverdog Farm

**Fava Greens-** Pound, MR Organics



### PRODUCE TIMELINE

**Local Fava Beans-** Early/Mid April

**Local English Peas-** Mid April

**Green Almonds-** Late April

**Cherries-** Early May

**Apricots-** Early May

**Peaches-** Early May



### PRODUCE NEWS

An exciting announcement for Produce Plus- we have expanded our pre-cut options!

We now have access to different pack sizes, specialty cuts, and a wider variety of produce (including local). We request that all pre-cuts are called in the day before delivery by 2pm. If you are interested in learning more about our pre-cuts, please reach out.