



Sierra Madre Mushrooms Oregon

Now Available from Sierra Madre Mushrooms! Spruce Tips are a delicious specialty Spring ingredient that our chefs love. They have a succulent and crisp texture as well as a delicious citrus flavor. Sierra Madre is a distributor of wild mushrooms and other wild crafted foods! They work directly with harvesters to bring this great food to specialty markets and restaurants on the West Coast. Depending on the specific spruce species, the tips may also have warm, fruity, earthy, piney, or bitter undertones!

Newly Added Items:

- Org Toybox Squash – Comanche Creek Farms
- Org Crostata Romanesco Zucchini – Comanche Creek Farms
- Org Garden Cress - County Line Farms
- Org Mulberries (preorder) – Frog Hollow Farms
- Org Fava Beans – Coke Farms
- White & Yellow Peaches – Tulare County, CA
- Yellow Nectarines – Tulare County, CA
- Coral Variety Cherries – San Joaquin County, CA
- Yellow Corn – Imperial County, CA
- Spruce Tips (limited) - Oregon



Limited

- Cauliflower Florentino
- Org Lacinato Kale
- Org Lollo Rosa and Baby Red Romaine
- Italian Parsley
- Red and Yukon Potatoes
- Kennebecs
- Local white endive
- Ramps

Done:

- Org Baby Fava Beans
- Org Green Garlic
- Org Meyer Lemons
- Organic “Honey” Snap Peas
- Spigarello broccoli
- Bloomsdale Spinach
- Org Sunchokes
- Murcott
- Pixie
- Blood Orange
- Pomelo
- Navels





Product News:

*****Lime prices have dropped and will continue to drop over the next few weeks, back to seasonal norms. We are using 230ct this week as best value.**

*****County Line Farm's Petaluma grown Baby Arugula, Garden Cress, Red Frill Mustard, Easter Egg & French Breakfast Radishes are in stock. Hinona Kabu & Baby White Turnips will start soon.**

Artichokes: Scattini label is on hand, we have 12, 18, 24 counts plus medium and small loose sizes. Supply is excellent and should be good through June.

Asparagus: Delta Queen is done but supply is steady this week from California, Washington and Mexico. Peacock label from Monterey is expected to run for another 2 weeks then Queen Victoria will be available until the end of the season around July 1.

Chiles: Mexican grown Anaheim, Jalapenos, Pasilla, Serrano, Yellow Wax Chiles and Tomatillo supplies remain limited and expensive due to labor shortages in Mexico.

Lemons: Season is winding down and quality has been hit and miss. We are switching to FANCY grade now for better quality fruit. We will switch to offshore lemons (Chilean) sometime in June.

Onions: The new California grown Red, White & Yellow Onions are now in stock from the Stockton area. Quality will be much improved over the last several weeks. Next week we will start using Central California grown onions, our go-to source through the main onion season from now through the fall. Organic Red & White Spring Onions continue from Comanche Creek and Riverdog Farms.

Italian Parsley: Supplies remain limited and expensive this week as much of the crops have gone to seed. New crops are slowly maturing. Both organic and conventional products are affected by slow growth.

Potatoes: New crop Kennebec potatoes have started up from Bakersfield with limited supply. Chipperbecs, our usual sub, are still from storage crop in Idaho areas. Red potatoes and Yukon Gold season has started from Bakersfield but supply is very limited and expensive, with sizing issues to start the season.





Weekly Items on Special!

Organic Toybox Squash

Comanche Creek

Item #3343

For a set price of \$27 per 4lb pack



Organic Nantes Carrots

Lakeside Organics

Item #4862

For a set price of \$37.50 per 24ct pack



Organic Iceberg Lettuce

Lakeside Organics

Item #1696

For a set price of \$32 per 24ct pack



Price Effective May 9 - May





Specialty News!

Gapping:

Perfect Puree Ginger and Tamarind (No ETA)

Perfect Puree Apricot, Lemon Zest, Mango and Passionfruit (ETA week of 5/09)

Perfect Puree Sir William Pear, Pink Guava and Tamarind (ETA week of 5/16)

Perfect Puree Cranberry and Strawberry (ETA week of 6/10)

Kewpie Mayonnaise and Sriracha Sauce (No ETA)

Cinnamon Sticks (ETA mid-late April)

TCHO 66% chocolate (ETA week of May 16)

TCHO 60.5% chocolate (ETA week of May 23)

TCHO 54% and 68% (No ETA)

Organic Red Miso (ETA late May)

Lemon and Ti Leaves (ETA week of 5/09)

Specialty Spotlight!

Sweet Pea with Lemon Zest and Tarragon

Ravioli - Cucina Della Cucina

This unique ravioli is produced by a family owned food manufacturer providing gourmet, artisan Ravioli and Pasta to Restaurants, Hotels, Country Clubs, Caterers and Food Distributors throughout the United States. We have 25 varieties of signature Ravioli (including vegetarian, meat, poultry and seafood) and endless combinations of pasta!





Top Local Cheese Picks of the Week!



Mozzarella Fresh Fior Di Latte - Belfiore

This award-winning cheese is gluten free with no artificial ingredients. A great local choice for your italian dishes, sandwiches, and more!



Fromager D'Affinois

This french cheese may look like a Brie but it is actually much creamier! Melt this onto a sandwich or add it to your cheese-boards!



Blue Roquefort

A classic French Blue cheese that is a must-have on your menu for all of your fresh salads, or on a juicy burger!

