



Full Belly Farm
Guinda, CA

Full Belly Farm has been certified organic since 1985 and located in the beautiful Capay Valley of Northern California! They are committed to fostering sustainability on all levels, from fertility in the soil and care for the environment, to stable employment for their farm workers. We carry a variety of fresh Summer melon from Full Belly and their Mixed Melons are on special this week!

Featured Products:
#13848 Organic Mixed Melons



FARM SPOTLIGHT!

Newly Added and Limited Items:

- Org Dapple Dandy Pluots – Frog Hollow Farms
- Celery Root with Tops -
- Banana Fingerling Potatoes -
- Organic Romaine Hearts 12x3ct & Little Gem 24ct - Lakeside Organics
- Org Gravenstein Apples – Solana Gold Farms
- Org Blue Lake Beans – Coke Farms
- Org Flavor King Pluots – Frog Hollow Farms
- Fresh Italian Butter Beans – Iacopi Farms
- Black Mission Figs – Fresno County



Gapping:

- Org Cayenne Peppers
- Org Lacinato Kale
- Org Baby Mix Heads
- Org Little Gem
- Org Romaine Hearts
- Org Red Snapper Spinach
- Org Hinona Kabu Turnips
- Amarosa Fingerlings
- French Fingerlings
- Organic Baby Chioggia
- Gold & Red Beets
- Easter Egg & French
- Breakfast Radishes
- CL Bloomsdale Spinach
- CL White Turnips

Limited

- Brentwood Corn
- Org Meyer Lemons
- Chervil

Done:

- Org Bi Color Corn
- Org White Corn
- Fresh Cranberry Beans
- Dried Gigante Iacopi Beans





Weekly Items on Special!

Organic Mixed Melons

Full Belly Farm

Item #13843

For a set price of \$37 per 30lb pack



Organic Mixed Sweet Peppers

Comanche Creek Farms

Item #2363

For a set price of \$29 per 10lb pack



Organic Carola Potatoes

Riverdog Farm

Item #6175

For a set price of \$75 per 25lb pack



Price Effective Aug 1 - Aug 8





Product News:

>>> **County Line Farm's full program of Lettuces, Roots and Greens is on hold for the next two weeks as the new crops mature in Petaluma.**

Asparagus: Market is expensive this week due to light supply coming from Central Mexico. Peruvian product is late arriving in U.S. markets, causing the East Coast to also pull from Mexico. This situation is causing limited supply.

Chiles: Comanche Creek Farm's Organic Red Fresno Chiles are now in stock as well as their Mixed Sweet Peppers and Yellow Gypsy Peppers. Jimmy Nardello Peppers supplies are steady now and prices have dropped on increased supplies. Fully Belly Farm's Organic Pepperoncini are in stock for a limited time as they have a very short season. Coke Farm's Organic Padron Pepper supplies are steady to start the week. Conventional Shishito, Habanero and Red Fresno supplies are steady all coming from Mexico, but Mexican grown Anaheim, Pasilla, Serrano and Yellow Wax Chiles are limited and expensive due to rain in the growing areas.

Corn: California grown Brentwood White and Yellow Corn continues to be limited and very expensive for this time of year due to reduced summer plantings and are now likely to finish early this month. Farms are facing drought caused water supply issues which is affecting irrigation. The Oregon grown crops are close to maturing and should be less expensive than California corn, but harvests are still a few weeks. Organic Corn is finished for the season.

Melons: California grown Seedless Watermelon supplies have suddenly tightened and we have had to switch to a smaller size organic seedless Watermelon this week. Prices are less expensive for the smaller fruit even though they are Organic. Full Belly Farm's Organic Goddess, Galia, Piel De Sapo and Toy Box Mixed Melons as well as Orchid and Yellow Doll seeded watermelon varieties are increasing. Organic Charantais Melons are in stock from Riverdog Farm.

Russet potatoes: New crop Russet Potatoes have started from Oregon and we have some 80 ct and 90ct size in stock. The new Eastern Washington crops are starting this week and we should have most sizes back in about 1-2 weeks. Prices remain very expensive through this transition.

Strawberries: Supply in Watsonville will remain very tight, expensive and continue to have inconsistent quality issues due to temperature changes in the Salinas valley. Berries from the Santa Maria area are available, but transportation continues to be an issue. We will supplement with Organic Strawberries to cover demand this week.

Tomatoes: Comanche Creek's Tomato harvest is steady with good supply on Heirloom and Caprese packs. Organic Toy Box, Sun Gold and Sweet 100 Cherry Tomatoes supplies are steady now and prices continue to slowly drop. Organic Beefsteak, Green unripe, Caprese and Early Girl supplies are steady. Straight packed Heirlooms are limited and subject to gapping.





Specialty News!

New Items in Stock:

Artikaas Smoked Gouda Link
#14231 Sopressata 2.2lb Marin Sun Farms
#14232 Porcini Salumi 2.2lb Marin Sun Farms

New Items Available by Preorder:

Miyoko's Plant Based Liquid Pizza Mozzarella Cheese
Tabasco Spicy Pepper Jelly
Follow Your Heart Vegenaise-Soy Free
Super Bakery Frozen Whole Grain Sliced Bread
Wholesome Sweetener Demerara Sugar
Italian Buffalo Mozzarella
Sun Noodle Vegan Ramen Noodles
Sun Tropics Frozen Calamansi Juice

Back To Stock Items:

La Tourangelle Avocado, Hazelnut, Pistachio and Walnut Oils
Tater Gems
Perfect Puree Strawberry

New Items Expected Soon!

Marshall Farm's Honeycomb Trays (ETA 8/03)

Gapping:

Andalucia and Navarre Chorizo (ETA early August)
Il Piacere Tuscan Truffle Pecorino (ETA end of July/early August)
Fourme d'Ambert Blue Cheese (No ETA)
Oatly Oat Milk (No ETA, manufacturer out of stock)
Sir Kensington Fabanaise Spread (manufacturer outage until late August)

Limited Items:

Boulart Ciabatta Olive Bites (Manufacturer limited until early August)
DeCecco Whole Wheat Penne Dried Pasta (Manufacturer limited until early August)
Divina Roasted Red Peppers (No ETA)
Divina Kalamata Pitted Olives (No ETA)
Sir Kensington Fabanaise Spread (manufacturer outage until late August)
Boulart Ciabatta Olive Bites (Manufacturer limited until early August)
DeCecco Whole Wheat Penne Dried Pasta (Manufacturer limited until early August)
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Specialty Spotlight!

#12350 Vegan Cream Cheese

This rich, creamy vegan alternative cream cheese is perfect for your brunch menu! Our chefs are seeing a rise in the demand for vegan-friendly menu options. Get yours today!





Discover new local cheeses you'll love for your Summer menu!



Featured: #8734 Goat Cabecou

Cabecou is a French soft goat milk cheese. Back in stock after manufacturer shortage!

#9279 Holey Cow Central Coast Creamery

This semi-soft cheese is filled with small round openings characteristic of a swiss!



#10081 Ewenique Central Coast Creamery

This soft-ripened goat cheese has notes of fresh buttercream and a unique ribbon of vegetable ash!

#9472 Big Rock Blue Central Coast Creamery

Big Rock Blue is a pure cows milk blue cheese. Its name is inspired by the massive rock at the popular California tourist destination, Morro Bay.



#9471 Goat Gouda Central Coast Creamery

This award-winner is made from 100% whole goat milk and goat cream and aged on pine wood in our ripening room for at least 5 months.

#8990 Seascape Central Coast Creamery

This is a semi-hard cheese with a slightly crumbly texture and a complex tanginess that makes this cheese a true American original.

