



Elegant Beans and Beyond

Black Valentine

Medium size black bean, turning purple-black when cooked. Meaty texture, nutty flavor, cooks quickly. Black beans are considered to be the healthiest of all beans. 5# bag.



Green Black-Eyed Peas

Small, light green bean with distinctive black mark at sprouting point. Used extensively in Caribbean and African cooking. Earthy sweet flavor, buttery texture. 5# bag.

Green Flageolet

Small pale green bean used extensively in French cooking, particularly in cassoulets. Holds shape well when cooked. 5# bag.



Hidatsa Red

A Native American bean originally from North Dakota. Medium size, dark red, similar in texture to kidney bean, nutty flavor. 5# bag.

Jacob's Cattle

Plum, white and red speckled, kidney shaped bean. Full flavored with rich aroma and holds its shape under long cooking. 5# bag.



Pebbles

Looking like a collection of several small beans with different colors ranging from white to black, but all from a single plant. Tender skin and mild flavors. Excellent in salads. 5# bag.

Mohr-Fry Ranch



Available from Mohr-Fry Ranch, located in **Lodi, CA**. the beans were all planted last year in early spring and harvested at the end of the growing season. The individual varieties vary in size, shape, color and texture and are packaged under the 'Elegant Bean' brand and available in 5# bags. **Elegant Beans and Beyond** is a family-owned business that farms organic heirloom dry beans, not hybridized for industrial production. **Chip and Bobbie Morris**, owners of Elegant Beans and Beyond, both come from farming families which have been involved in agriculture in the Sac-Joaquin Valley area for generations. They grow all of their beans in the heart of California's fertile Central Valley.



Family owned and operated,
we grow the very best and most popular heirloom beans

Call 916-446-8918 today for pricing and availability

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Pigeon Peas

Small bean, beige color with brown speckles, sweet flavor. Used extensively throughout Caribbean countries. 5# bag.



Runner Cannellini

Large, flat white bean, popular in Italian and Greek cuisines. Very smooth texture, full body, and nutty flavor. 5# bag.

Snow Cap

Beautiful bean, bicolor, white/tan. Retains markings after cooking, creamy texture. 5# bag.



Sunset Runner

Medium size purple, black bean. Creamy texture, distinct flavor, excellent when used as baked bean. 5# bag.

Christmas Lima

Large, flat bean, bicolor-cream with maroon splotches. Buttery texture, chestnut-like flavor. 5# bag.



Heirloom Beans

Kenneth "Chip" Morris, the farmer, graduated with a B.S. degree from California State University, Chico in Agricultural Business and Management. Chip has been involved in farming all of his life and had grown commodity crops for many years. About 20 years ago, he stumbled upon some unusual beans. After doing some research, test plots, consulting with several universities and developing some special equipment for the task, he decided to try farming some of these beans. He started out with 54 varieties on 180 acres and has been successfully growing them ever since. Today he farms several hundred acres of the very best and most popular heirloom bean varieties with his first cousin, Jerry Fry, on a 2500-acre **sixth-generation family-owned and operated ranch**. Chip has also worked on dry bean research at University of California, Davis for the past 9 years.

Bobbie Morris graduated from University of California, Davis and educates people about the unique heirloom and exotic varieties. Their high protein content makes them an excellent low-fat alternative and when combined with rice they have been quoted as "the world's most perfect food." Beans are high in soluble fiber and gluten-free which is especially important to many health-conscious consumers today, especially vegetarians.



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