



SEPTEMBER 16, 2021



APPLE HILL APPLES



DELTA PEARS

The first varieties of local apples have arrived! Our local apples come from **Larsen Apple Barn in Camino, CA**— a region nicknamed Apple Hill and known for its rich soil and crisp mountain climate. Larsen Apple Barn was **founded in the 1860's** by the Larsen family and continues to be the oldest, continuously family-owned farm in Apple Hill. We are pleased to offer the following with **more varieties to follow as the season progresses**:

Gala— Red skin over a pale yellow background and creamy flesh that is yellow and crisp. Galas are mildly sweet in flavor and are **best for salads, eating raw, or used for applesauce**; not the best for baking. Available in a 10# case or 40# case.

Fuji— Medium to large sized apple with thick skin that is light red with a yellow blush. Its flesh is creamy white, dense, juicy and crisp. Its subtle sweet flavor pairs well with sharp cheeses, and its dense flesh holds up well when cooked.

Jonathan— A medium-sized sweet apple that is firm with smooth, thin red skin with blushes of yellow and green. While they are sweet, Jonathan apples tend to have a **slight tartness and hints of spice**. They are **delicious with both sweet and savory applications**. Available in a 40# case only.

AVAILABLE NEXT WEEK

Golden Delicious— A versatile apple that is great for multiple uses, especially for cooking and baking into tarts or pies.

McIntosh— A small to medium sized, red and green apple. McIntosh apples have a thicker skin that is easy to peel with a tart and tender flesh.

Mutsu— Beautiful green skin with some light red blush; sweet and spicy flesh that is juicy and crisp.

Stillwater Orchards is located next to the Sacramento River in the town of **Courtland**— an area known to produce some of the best pears in the world. We are pleased to offer the following varieties:

Delta Bartlett— Sweet and juicy with buttery flesh. Their flavor and smooth texture make Bartlett pears a **great addition to salads, pizzas, jams, pies and galettes**, or simply add to a cheese board. 40# case, piece, or pound.

Red Star Crimson— Similar to a Bartlett but with beautiful red skin. 20# case, piece, or pound.

Bosc— Great for a variety of applications. A ripe Bosc will still be firm and dense with **tender, sweet honey flesh** that is rich and aromatic. 40# case, pound, or piece.

Comice— One of the **sweetest and juiciest varieties** with creamy flesh and an aroma reminiscent of wine. 20# case.

French Butter— Juicy, buttery flesh with hints of lemon; a **great baking pear**. 20# case only.

Seckel— An excellent dessert pear, small in size but big on sweetness. Great served with cheese or baked into tarts. 20# case only



SIERRA NEVADA CHEESE

Sierra Nevada Cheese Company was **founded in 1997** by Ben Gregersen and John Dundon. In 2003, Sierra Nevada Cheese Co. moved their creamery to a bigger facility in **Willows, just north of Sacramento**. Ben and John are both hands-on owners and operators of Sierra Nevada Cheese Co. They remain committed to providing the highest quality product using only the most **wholesome milk, free of added hormones, preservatives, stabilizers, gums, and nothing artificial, just great cheese**. We proudly offer the following:

Goat Feta (5# loaf)- Brine-cured cheese that is semi-firm, compact and less salty than most European versions.

Aged Goat Cheddar (5# loaf)- Aged for over 6 months, this semi-soft cheese offers a cheddar like quality with creamy smooth texture and a complex nutty flavor; excellent for a cheese board.

Organic Farmhouse White Cheddar (2/5# case)- Mild yet has a full-bodied, authentic flavor, and a creamy, buttery texture; an excellent melting cheese.

Organic Smokehouse Jack (3# wheel)- Ultra-creamy texture and great for adding a smoky, bacon-like flavor to your sandwich, burger, mac n cheese or vegetarian dish.

Habanero Jack (5# block)- Bold and spicy yet smooth and creamy with a lingering kick. Great for burgers, mac-n-cheese, sandwiches, and pizzas.

Hatch Chile Jack (5# block)- Ultra creamy and smooth texture that melts beautifully with a pleasantly mild taste. Full of flavor without the spice! This is a great cheese for chile con queso, chile rellenos, sandwiches, burgers, and more.

Goat Cheese/Chevre (2.2# log)- Smooth texture, fresh flavor, and a tangy, citrus finish. Use in salads, spread on crostini, great for cheese boards and more.

Gina Marie Cream Cheese (2.5# chub)- Made with fresh milk, cream and sea salt. Light, fluffy texture and fresh creamy flavor.

Farmer's Cheese (10/1# chubs)- A versatile Russian-style farmers cheese, similar to cream cheese but with a distinct tanginess from live probiotics. Excellent for lasagna, filled pasta, cheesecakes, or as a spread on toast or bagels.

Organic Euro-Style Butter (15/1# chubs)- High butterfat content creates an ultra rich, creamy flavor. It is vat-cured with live active cultures in a time-activated process to develop a distinctive all-natural flavor. **Available salted or unsalted.**

Local

Visit our website for full availability

Del Rio Botanical—Limited

- Baby Mixed Squash- 10# case
- Toybox Squash- 20# case
- Lemon Cucumber- 10# cs



Riverdog Farm

- German Butterball- 25# case
- Mixed Cherry Tomato- 12pint or 1/2 cs
- Sungold Cherry-12 pint
- Gypsy Peppers- 10#



J&J Ramos

- Yellow and White Peaches- 1 layer/#
- Yellow and White Nectarines- 1 layer/#
- Plums- 25# cs/#
- Pluots- 25# cs/#

Full Belly Farm

- Rosa Bianca & Listada Eggplant- 10# cs *Limited*
- Jimmy Nardello- 10# cs



Dwelley Farms

- Bluelake Beans- 30#/lb
- Yellow Wax Bean- 10#/lb
- Romano Bean- 10#/lb
- Cranberry Bean- 10#
- White and Yellow Corn- 48ct/each



Yeung Farms

- Green Tomatoes- 10 & 20# cs
- Toybox Heirlooms- 10# cs
- Vine Ripe Round- 20# cs
- Kabocha- 35# cs/ ea
- Red Kurri- 35# cs

Vierra Farms-

- Black Seedless- each
- White and Yellow Corn- 48ct or ea
- Butternut Squash- 35# cs/ea
- Delicata- 35# cs



Dust Organic Growers

- Mixed Cherry Tomato- 12/1pint or 1/2 case

Larsen Apple Barn

- Fuji- 40# case
- Gala- 10# and 40# case
- Jonathan- 40# case
- Golden Delicious- Next Week
- McIntosh- Next Week
- Mutsu- Next Week

