



JUNE 2ND 2008

It's not enough that we do our best; sometimes we have to do what's required.

[Sir Winston Churchill](#)

*****COMMODITY REPORT*****

ASPARAGUS

This commodity is being produced in three regions. These areas include Washington, Peru and California. The pricing at this time is stable. The overall quality has been good.

AVOCADO

California fruit –California harvest has slowed way down; rains of last week, limited harvest by 60 percent and growers are still waiting for size to come. Crop estimates have been lowered for this year by 6 to 10 percent. 48's and larger are becoming a little tight. There remains a light supply of #2 fruit, as the crop is very clean. Demand for fruit remains very good as less Mexican fruit is crossing into the States. **Mexican fruit** – Mexico's crop continues to service mostly the Midwest and East Coast; supplies continue to drop. Mexico's volume will remain through the summer.

BELL PEPPERS

Western Green Bells and Colored Bells: Coachella Valley supplies are good, but shippers are past their peak harvest. Quality is very good, and demand remains good. The market is lower. Red and Yellow bells are going out of Coachella. Supplies are increasing and the market is soft. **Eastern Bells:** The pepper market is beginning to soften as Georgia and Mississippi come into better volume. Some pepper still remains in Florida, but their supplies should be finished by the end of the week. Irregular sizing and marginal quality may continue for the next few days.

GRAPES

Mexico and Coachella continue to put up excellent volume numbers, with Flame red seedless, Perlette green seedless, Sugarone green seedless and Black seedless. Quality reports and sugar levels for all colors are excellent to start their respective seasons this year.

MELONS

Honeydews: There are ample honeydew supplies available from Mexico, California and Arizona. Volumes and quality are very good from all areas.

Cantaloupes: California and Arizona desert cantaloupes are available in very good supply. Quality is very good from all of the new crop areas! Sugar levels, pressures, color, and netting are all very good and will continue so this week.

SQUASH

Western Squash: Mexico has dropped way off in volume; high temperatures have caused some quality issues. Expect Mexico to finish next week. The Central Valley of California production was hurt by heavy winds last week, and production is way off. Baja production is increasing, but is not keeping up with demand.

STONE FRUIT

Apricots, Peaches, Nectarines, Pluots, Plums and Cherries are all available and volumes continue to increase. Although light rain and windy conditions have recently slowed production, slightly warmer Central Valley weather heading into the weekend and for next week will help drive some better supplies Both eating and aesthetic quality is very good on all stone fruit right now.



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OUT ON THE TOWN



Our menu features hearth-baked **pizzas**, innovative **salads**, creative **pastas**, delicious **desserts** and much more!

On March 27, 1985, attorneys Rick Rosenfield and Larry Flax traded in the courtroom for the dining room. Having always wanted to get into the restaurant business, they pitched their legal pads to serve hearth-baked pizzas. They introduced flavors and tastes from around the world, from Thai to Jamaican Jerk...all on a pizza. All of our innovative pizzas are creatively designed on a delicious crust, and hearth-baked to perfection. Also served are creative salads, made-to-order pastas, soups, sandwiches, appetizers and desserts, including favorites like our Chicken and Shrimp Jambalaya, BBQ Chicken Chopped Salad, Singapore Shrimp Rolls and Key Lime Pie.

Now, California Pizza Kitchen (CPK) is a leader in authentic California-style cuisine with a recognized consumer brand and an established, loyal customer base. There are currently more than 210 CPK's in 29 states and seven foreign countries.

CPK Catering

If you're planning an event, you've got a lot on your plate. Why not let us handle the meal? Our creative pizzas, pastas and salads are the perfect way to please a crowd, be it at a birthday party, family reunion, wedding shower, business meeting or corporate retreat.

Just pick out your favorite dishes, and then let one of our managers know how many people you're expecting. We'll tell you how much of each item you need to satisfy their appetites. Your order is packaged with napkins and utensils. All you need to do is pick it up. Call your nearby California Pizza Kitchen for details.



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PRODUCE SPOTLIGHT
Broccoli Rapini
[rah-PEE-nee]

Broccoli Raab [rob] or Rapini [rah-PEE-nee] –

Commonly known in the United States as broccoli raab (also spelled broccoli rabe). It is truly a vegetable with many names around the world. A few of the many names are raab, rapa, rapine, rappi, rappone, fall and spring raab, turnip broccoli, taitcat, Italian or Chinese broccoli, broccoli rape, broccoli de rabe, Italian turnip, and turnip broccoli.

Originating in the Mediterranean and also China, it is actually a descendant from a wild herb. Today, Rapini is found growing in California, Arizona, New Jersey, Quebec and Ontario. It is one of the most popular vegetables among the Chinese. It is probably the most popular vegetable in Hong Kong and also widely used in the western world.

Although it has broccoli's name, broccoli raab is not related to broccoli. It is, however, closely related to a turnip which is probably why the leaves look like turnip greens. Lots of broccoli-like buds appear here and there but a head never forms. It is grown as much for its long-standing, tasty mustard-like tops as for their multiple small florets with clusters of broccoli-like buds. Good-quality broccoli raab will have bright-green leaves that are crisp, upright, and not wilted.

Used extensively in Italian and Chinese cooking, it is not as popular in the United States but is gaining popularity. The stems are generally uniform in size (hence cook evenly) and need not be peeled. Clean it as you would other greens, removing the bottom portion of the stems which appear tough (sometimes the stems are tougher than other times depending on the age of the rapini). The stems can be removed up to where the leaves begin, and sautéed before adding the leaves to the pan. This vegetable is a source of vitamins A, C, and K, as well as potassium. Rapini is available all year long, but its peak season is from fall to spring. To maintain crispness, refrigerate, unwashed, loosely wrapped in a plastic bag or wrap for up to 3 days