



ADAMS

A Fresh Produce Distributor

JUNE 9th 2008

The reward of suffering is experience.

Harry S. Truman

We certainly don't feel like alarmists, or a company of exaggeration, but this summer feels like it is shaping up to be the perfect storm. As all of you are aware, commodity prices have risen sharply due to world demand, fuel costs, and the depressed value of the dollar. As of today, gasoline is tipping the \$4/gallon mark, and diesel is \$4.56/gallon in Missouri and over \$5/gallon in other parts of the country. Truck drivers that haul produce are largely independents that operate as small businesses. "Loads" are put together for the drivers through brokers or independent companies that contract with the hauler. Fuel costs are rising so fast, that many operators are losing money on loads even if they negotiated a current market rate. We are working very closely with our freight haulers to control these costs by limiting the pickups per truck, by buying some commodities weekly instead of twice weekly, and by promptly unloading each truck. We are also looking into reducing the top speed of our trucks, and promptly shutting them off at each delivery place. We continue to solicit all of your thoughts about ways to work through this fuel crisis.

COMMODITY REPORT

ASPARAGUS

This commodity is being harvested in three regions. These areas include Washington, Peru and California. New crop Mexican asparagus will be available next week. The supplies coming from all areas are good. The overall quality has been good.

AVOCADO

California fruit –California harvest continues at a slow pace; limited harvest as growers are still waiting for size to come. Crop estimates have been lowered for this year by 8 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.

Mexican fruit – Mexico's crop continues to service mostly the Midwest and East Coast; supplies continue to drop.

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. Bakersfield crop will start next week with light supplies.

BERRIES

Strawberries: Weather has been breezy and mostly overcast the forecast calls for a slight warming trend through this week. Most shippers are in better shape with production. Shippers are still producing better volume in Santa Maria compared to Salinas / Watsonville for now. Quality is consistent between growing areas.

Raspberries: Production has increased significantly in Watsonville. Shippers are now producing good volume.

Blackberries: Quality remains consistently good. Production in Watsonville has increased

Blueberries: supplies have tightened up slightly due to early season frost followed by a short hot spell. The effects of these two weather related issues are now being seen.

CELERY

The smaller sizes seem to have better supplies. However, suppliers continue to fight the seeder problem that exists throughout the industry. Supplies will continue to be light due to the low yields that are coming in from the fields. Most shippers are selling out what limited supplies they do have each day

GRAPES

Shape, Color, sugar levels and overall bunch quality is excellent and weather conditions are ideal for both Coachella and Nogales!

LEAF LETTUCE

Supplies continue to be strong on green, red, and romaine. The weights have been average on red and green leaf ranging from 20 to 24 pounds. Romaine weights are ranging from 39 to 44 pounds.

LETTUCE

Overall, supplies are good. Lettuce has been reported to reach weights of 40 to 46 pounds. This commodity is showing some irregular sizing, occasional mechanical damage, There is good green color on most packs of lettuce

Honeydews: Nogales Honeydews are still going strong so is the far traveling fruit from the California and Arizona growing regions. The fruit sizing will be in higher concentration to large (4's, 5's and 6's).

Cantaloupes: Supplies continue to be very good on Cantaloupes from the CA/AZ growing areas, but sizing is still LARGE (9's and Jumbo9's)*. Very few 12's and smaller are being picked right now due to the current seed varieties in the ground, and also the cooler than normal weather conditions.

QUASH

Western Squash: Mexico has dropped way off in volume; high temperatures have caused some quality issues. Expect Mexico to finish this week. The Central Valley of California production was hurt by heavy winds 2 weeks ago, and production is way off. Baja production is increasing, but is not keeping up with demand.

STONE FRUIT

Apricots, Peaches (White and Yellow), Nectarines (White and Yellow), Pluots, Plums and Cherries are all available and volumes continue to increase. Cooler, windy conditions in the Central Valley have growers concerned about delays in fruit pack out, but overall there is good volume, especially in the smaller sizes.



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OUT ON THE TOWN



Welcome to America's Incredible Pizza Company, St. Louis, Missouri, where Nothing Tops our Pizza but the Fun![™] Here you'll find an incredible all-you-can-eat buffet featuring fresh pizza, pasta, soup, salad and the best desserts in town! Enjoy your meal in one of our four themed dining rooms: the Gymnasium, the 50's Diner, the Family Room, and the Starlite Drive-In complete with old movies showing!

Then, hop into some fun at The Fairgrounds, where you'll find indoor Go-Karts, Bumper Cars, Glow-In-The-Dark Mini Golf, Mini Bowling, and a huge Game Room where you can redeem tickets for incredible prizes!

Delicious Food for All Tastes!
Our Incredible Buffet will surprise and delight you!

Incredible Pizza

We had expert bakers create a special crust recipe just for us, – it's always delicious. Compare our buffet pizza to any pizza, and we promise ours is the best! We prepare over 20 different varieties of pizza each day, with three different crusts – original, thin crust or deep pan! Want a certain type of pizza? Just ask! We'll make it fresh, just for you

Pasta for Everyone

Choose your own sauce (marinara sauce, meat sauce or Alfredo), then choose your pasta (fettuccini, spaghetti or fusilli) to create your own special combination. Or choose from our own spaghetti with meatballs or macaroni and cheese!

Baked Potato Bar

Create a delicious custom-baked potato with all the toppings. Always piping hot, always delicious.

Homemade Soups

Our two delicious soup selections change each day, so you can always experience something new!

Crisp, Fresh Salad Bar

With more than 80 items on our bar, you're sure to create the salad of your dreams. Our produce is always crisp and fresh and our dressings are all homemade

Delicious Desserts

Save room for some sweets from our buffet! You'll discover soft-serve ice cream, freshly-made cookies, homemade pies, cobblers and bread pudding. And don't forget our incredible fresh, warm cinnamon rolls.

Location

Germantown Parkway Cordova, Tennessee; phone (901) 309- 3132

Hours

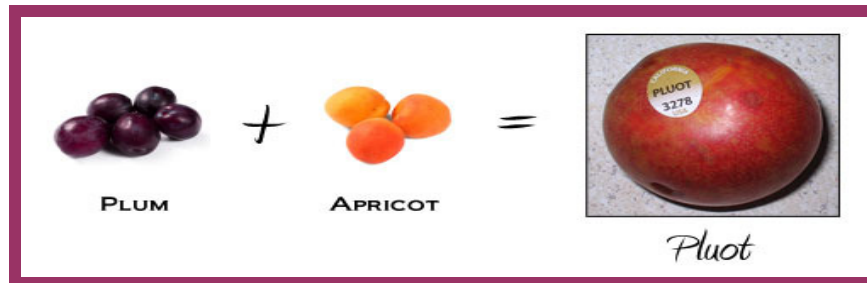
Sunday thru Thursday, the buffet is open 11:00 am to 9:00 pm
The Fairgrounds remain open until 10:00 pm

Friday and Saturday, the buffet is open 11:00 am to 10:00 pm
The Fairgrounds remain open until 11:00 pm

We hope to see you soon!

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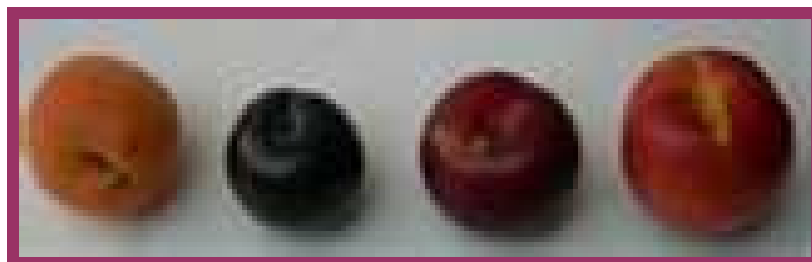
PRODUCE SPOTLIGHT *Pluot*



With pluots, as with other new varieties flavor is number one. The objective of cross-pollinating fruits is to increase the flavor and eating quality. So you ask “what is a pluot”? Here is a break down of how the pluot was created by Floyd Zaiger. A cross between a plum and an apricot is called a plumcot, and the resulting hybrid is 50% plum and 50% apricot. Cross the plumcot with yet another plum and the result is a pluot: 75% plum, 25% apricot. If you cross a plumcot with an apricot the result is an aprium, which is 75% apricot and 25% plum, also created by Floyd Zaiger. The exterior of a pluot resembles a plum fairly closely; shiny smooth skin, round shape. However the skin isn't as bitter as that of a true plum. A pluot tends to taste and look more like a plum, while a plumcot favors the apricot. Pluots have gone from obscurity with their first introduction in 1989 to gaining a premium image in the U.S. tree fruit market.

Variety

Why not try some new fruits? If taste is a priority, then pluots are for you. Pluots are noted for their sweetness (due to a very high sugar content) and their intense flavor. Pluots come in many varieties: Dinosaur Eggs, Dapple Dandy, Flavor King, Flavor Queen, Flavor Supreme, and Flavor Rosa.



Season & Availability The season for California pluots extends from May through October, with the peak in July and August. Fruit Patch has a steady supply of pluots through out the season. Pluots are adapted to a wide range of climatic conditions, and pluots can be grown in almost every state in the US. However, for best eating quality, pluots require a climate similar to that in the San Joaquin Valley, with a cold winter dormant season followed by long, hot days and cool nights