

August 13<sup>th</sup>, 2008

Tomatoes and oregano make it Italian; wine and tarragon make it French. Sour cream makes it Russian; lemon and cinnamon make it Greek. Soy sauce makes it Chinese; garlic makes it good. **Anonymous**

**\*\*\*Commodity report\*\*\***

**APPLES/PEARS**

Washington Granny Smith apples continue in a demand exceeds supply situation and limited to premium grades ONLY available. California is still about 2-3 weeks away from starting and so the struggles will continue until they can provide relief. There are also limited supplies of import Granny Smith, but not enough to offset the current demand. Production of California Galas continues this week, but demand remains very strong, especially for the small sizes. There are a few more growers entering the deal at the end of this week, but supplies will remain light into next week. The apple market is very high and looks to continue that way until the end of the season. Washington State has also finished their season on Anjou Pears. California is increasing their supplies of Bartlett Pears and quality is very good. There are also California Bosc, Russet Bosc, Red Pears and Organic Bartlett Pears going now in good volume

**ASPARAGUS**

Supplies continue to be light on all sizes. Demand is not strong, and orders are being filled. Heavy rains in the Mexican region still have had its affect on the production of this commodity. Peru has also had weather issues that have kept production down as well. Extra large and jumbo sizes will continue to be tight for the rest of the week.

**BELL PEPPERS**

**Green Bells and Colored Bells:** Michigan and Ohio have started harvesting peppers, and the market has begun sliding slightly downward, primarily on the large sizes. Expect the market to drop off more in the coming weeks.

**BERRIES**

**Strawberries:** We are continuing to experience a sluggish production period and will continue to until we get into the Oxnard growing season. Along with low production, we currently see more fair quality than good quality consisting of bruising and over ripe berries.

**Raspberries:** Raspberries continue along with no current developments. Production remains steady and demand moderate. With good production of local and imported berries, there is no disruption in supply.

**Blackberries:** Southern California shippers continue to receive new shipments of Mexican product as well with product from British Columbia. Supply and quality remain good.

**Blueberries:** Michigan continues as the hot spot for blues with high production and good quality. British Columbia and Oregon also continue with good production although some shippers do encounter transfer issues that disrupt supply occasionally. Demand and quality continue steady

**CITRUS**

**Lemon:** Volume is still holding steady. Fruit continues to peak on 140's and 165's, with supplies of 115's and larger starting to improve. Quality is good and condition is strong. The market is steady.

**Oranges:** Valencia orange supplies remain good, with approximately 64% of the crop harvested. Pack outs on fruit are running about 65% Fancy to 35% Choice. Sizing is running heavier to 88's and 113's, followed by 72's. Demand for choice fruit is increasing. Quality is very good. The market is steady.

**GRAPES**

Quality is very good in all varieties and berry sizes are heavy to the large side! Warm days and cool nights are providing optimum growing conditions and sugar levels are at premium levels now! Keep promoting and we will keep supplying the excellent quality fruit!

**LEAF LETTUCE**

Lower yields at harvesting time have made the romaine market active. Some suppliers are entering fields early to meet demand. Tip burn and internal burn are the two major complaints of this commodity. This is mainly due to the past weather we experienced in Salinas. Look for gapping to occur in the next few weeks as harvesting has begun ahead of schedule for some suppliers. There are better supplies of red leaf and Boston. Prices will be active all week.

**LETTUCE**

A few suppliers are heavier with product and overall supplies are good. The overall quality has been nice. The color, texture, and weights are reported as very good.

**STONE FRUIT**

Peach, Nectarine, Plum and Pluot production continues strong in the Central Valley's main growing areas and volumes continue to be very good. Fruit sizing continues to be large and consistent with late summer varieties. Quality is excellent for White and Yellow Flesh Nectarines as well as White and Yellow Flesh Peaches. There are Red, Black, Yellow and Green Plums available as well as multiple varieties of Pluots including the famed "Dinosaur Egg"! Keep promoting fruit, especially for schools, because there are plenty of opportunities still left available!



# ADAMS

A Fresh Produce Distributor



## Specialty Melons

Melons are in the same gourd family as squashes, cucumbers and pumpkins. In fact, they have a very similar structure to squash with thick flesh and an inner seed-filled cavity. So what is the difference between melons and squashes? It is the way that they are used. Squashes are considered vegetables and generally need cooking, while melons are usually consumed raw as fruits and are known for their sweet and juicy flavor.

While there are a few varieties of melons that are now available year-round, summertime still brings the best selection and peak of sweetness for this fruit. Starting in May and continuing through September, there are some specialty melons that come in interesting shapes, sizes, colors and tastes.



### Casaba

Tough, wrinkled rind is a deep, rich yellow when ripe. Flesh is mild, very juicy and creamy white in color.



### Crenshaw

Mostly smooth, golden yellow rind with a sweet, rich aroma when ripe. Thick orange flesh has a rich, distinctive flavor.



### Galia

Netted rind is greenish turning light golden when ripe. Light green flesh is juicy and succulent.



### Juan Canary

Rind is smooth, firm and a deep, rich canary yellow when ripe. Its white flesh is very sweet and succulent.



### Orange Flesh Honeydew

Smooth, creamy-white outer rind with a pale salmon tinge gives off a sweet aroma when ripe. Thick and very flavorful orange flesh.



### Persian

Finely netted rind is greyish green turning slightly tan when ripe. Flesh is bright orange and very thick with a distinctive flavor.



### Santa Claus

Rind is smooth with mottled dark green and light green stripes when ripe. Flesh is shades of light green, juicy and very sweet.



### Sharlyne

Netted rind is greenish turning light orange when ripe. The sweet, white flesh nearly dissolves in the mouth.

Adams DOES NOT STOCK any specialty melons however; some varieties are easier to obtain than others are. Please ask your Account Executive for more information.



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