BUYER'S NOTES

EARL'S ORGANIC PRODUCE

BUYER'S NOTES NOVEMBER 22, 2020

NEW! APPLES



Koru Apples are on the large side, with an attractive orange-red color over a yellow background. The shape is squat with some ribbing and russeting around the stem. It is complexly sweet, with subtle tartness and notes of honey, orange juice, spice, and vanilla. It has also been described as cidery, due to its juiciness. Koru Apples keep their shape when baked, making them fantastic for pies. They are also slow to brown once cut, so they are ideal in salads or snacks. They are good savers — they can be kept up to four months in the refrigerator.

MT. HOOD BIODYNAMIC HEIRLOOM APPLES

Elstar: A delicious offspring of the Golden Delicious and the Ingrid Marie. A popular eating dessert apple with a honeyed sweetness and a good balance of acidity.

Newtown Pippin: A great keeper. Firm and crunchy, somewhat sugary with a bracing lemony flavor. Over the winter the tannins and acids mellow like a great wine. Starches turn to sugar and magical new aromas awaken. Good out of hand, superb in pie and a premier cider fruit.

Spitzenberg: Truly aromatic flavor with a dense buttery yellow flesh and a rich sharpness which makes it a fantastic dessert apple.

CUMULATIVE EFFECTS OF FORGOTTEN WEATHER EVENTS

We have been seeing the effects of previous forgotten weather events. Think back to the scorching temperatures over 110 degrees back in August and again in September in many growing regions, including Salinas Valley and Bakersfield. At any one time in vegetable row crop production there are multiple succession plantings in the ground. It is not only the plantings harvested during the heat wave that suffer, but also plantings harvested 60-90 days down the road, think October to December.

The final veg plantings in the Bakersfield and Central Coast regions, before the annual Fall transition down to the desert, were all hit hard by record heat. Those plants were in the field but small at that time and were adversely affected. Some fields were completely lost, while others suffered damage leading to lower yields. Growers also saw widespread disease issues like pin rot showing up on broccoli. These areas have ended early or have reduced volumes.

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COMING SOON

- **Mexican Melons** this week in limited quantities

BACK IN STOCK

- **Tumeric**
- **Green and Purple Kohlrabi from Coke**
- **Tommy Atkin Mangos from Ecuador**

TIGHT INVENTORY

- **Pineapple**

GAPPING

- **Purple Baby Broccoli** until December
- **Papayas**

WINDING DOWN

- **Tutti Frutti Heirloom Tomatoes**

FINISHED

- **Dwelley Honeynut Squash**

GREEN CALIFORNIA GREEN BUSINESS NETWORK SAN FRANCISCO

at THE SF MARKET™ SOURCE FOR FRESH PRODUCE

www.earlsorganic.com Office 415.824.7419 Fax: 415.824.7819

— FRUIT —

Apples

Read about our New Apples on page one!

Arkansas Black from Cuyama Orchards is a good keeper apple. A deep burgundy with slight russeting. The white flesh turns a creamy yellow-orange in winter. Bright and perfumed and lightly sweet and juicy with a good snap! Excellent for all culinary uses and the flavor tastes even better in late winter. The Albano family has been growing apples organically for over 20 years in the remote mountainous area of Cuyama, surrounded by the Los Padres National forest in Santa Barbara County. Cuyama is located at an elevation of 3200 feet which brings warm days and cool nights for the dormant/chill hours apples need. In addition the abundant native water supply and rich mineral soil produce quality harvest organic apples.

Avocados

Mexican Hass Avocados from Equal Exchange are grown by small farmers in Michoacán. The fruit is young in maturity and may contain less oil and flavor and the possibility of inconsistent ripening.

Bananas

Earl's Organic Bananas are Fair Trade Certified 365 days a year.

We are excited to announce the official digital publication of the Banana Zine!

https://bit.ly/equalexchangebananazine2020



Make sure to look for Earl's Organic contributions this year. Susan, our Marketing Manager, concocted a delicious recipe for a Peanut Butter Banana Boozy Smoothie and Vianney, Administrative and Sustainability Coordinator, hand stitched the coolest Equal Exchange banana on the West Coast!

Berries

Blackberries: limited supply out of Mexico.

Blueberries: Mix of California Forbidden Fruit in clamshell and Readycycle packaging along with Import Homegrown Chilean fruit and Greenbelle Mexican fruit.

Strawberries are starting to slow down. Colder weather will continue to slow these down until Baja starts in early December.

Raspberries: Steady supply from Berry People out of Mexico.

Citrus

Side Hill Citrus Satsumas from the Sacramento Foothills are in full swing. **Read about the grower Rich Ferreira http://bit.ly/stayhealthywithsidehillsatsumas**

California Valencias are still holding on and the Mexican Valencia season has started up. **Valencias** will be lower in sugar and higher in acid as the season starts up. **California Navel** season has started up with the **Fukumoto** variety, characterized by its deep reddish rind color. **Lemons** are California grown. **Sweet Limes** have a unique sweet flavor and are less acidic than regular limes. They can be easily mistaken for lemons because of their yellow color. **Oro Blanco Grapefruit** are a hybrid cross between a sweet pummelo and a white fleshed grapefruit. They have a mild and sweet flavor, are virtually seedless and great for juicing!

Grapes

Totes are done for the season. **Red, Black and Green Seedless Grapes** are in good supply in polybags.

Pears

Coming out of Washington are the sweet **Concorde, Bartlett, D'Anjou and Red D'Anjou Pears. Olympic and Shinsetsu Asian Pears** are crisp and juicy.

Tropicals

Magenta Dragon Fruit is back. **Kiwano Horned Melon** taste like a mix of cucumber, kiwis and bananas when ripe. **Feijoas** have an intense intoxicating aroma. They taste like a mix of strawberry, guava and pineapple. **Papayas** out of Mexico will be tight until further notice. The fields were hit with a storm and they lost a significant amount of trees. **Pineapples** remain tight this week.



Arkansas Black Apples from Cuyama Orchards

— CUMULATIVE EFFECTS OF FORGOTTEN WEATHER EVENTS —

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The aim each Fall is to have the northern regions winding down as the desert and Mexico regions are ramping up with some overlap. This did not happen this year because of the lasting effects of the heat wave and the desert regions and Mexico experiencing unseasonably cool weather leading to slower growth. Last year at this time Tutti Frutti was still going strong on Heirloom Tomatoes and now they are already coming to an end. Dwelley's final Zucchini plantings were wrecked from the heat, ending their season abruptly. Covill Green Beans from Mexico are harvested each year in time for Thanksgiving but this year the cold weather slowed production down dramatically. Now add COVID-19 into the equation. Growers are having labor issues and the harvesting in the fields that does happen is going slower because of social distancing requirements in the fields and in the production facilities.

What can you expect?

Quality and availability issues along with price increases on many veg items including **Green Beans, Baby Bok Choy, Broccoli, Baby Sweet Broccoli, Broccoli Crowns, Brussels Sprouts Carrots, Lettuce, Colored Bell Peppers, Heirloom Tomatoes and Cluster Tomatoes.**

In the next few weeks we will see increasing availability of product from the California and Arizona desert growing regions relieving some of our pain. Stay tuned for updates in our weekly Buyer's Notes.

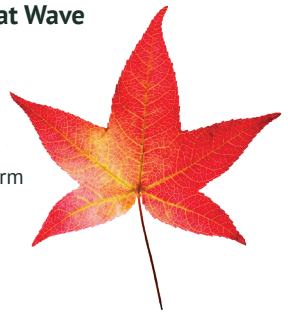
Share the online blog https://bit.ly/forgottenweatherevents

If you missed our blogs on the August and September heat waves you can read them here:

Labor Day Heat Wave Affects Quality and Supply
https://bit.ly/labordayheatwaveupdate

Update on Crops Affected by Extreme Heat Wave
https://bit.ly/updatecropsaffectedextremeheat

Extreme Heat Wave and Rain Storms Sweep Through California
https://bit.ly/californiaextremeheatwaveandrainstorm



EARL'S SATSUMA CRANBERRY SAUCE RECIPE

Cranberries are on Earl's Weekly Specials this week!

Thanksgiving is less a week away and cranberry sauce and baking is on our mind. We like to pair cranberries with Satsuma juice and chopped up peel from Side Hill Citrus Satsumas from Lincoln, CA. All fresh cranberries are dry harvested once a year. They freeze up to a year in the freezer and can be frozen in the package they come in. Now is the time to stock up on cranberries!

- **3 cups of fresh cranberries**
- **1 cup sugar**
- **1/4 cup water**
- **1/2 cup Satsuma juice**
- **Rind of one medium sized Satsuma finely chopped**
- **1/4 teaspoon vanilla extract or a tablespoon of bourbon**

Bring sugar and water to a boil. Add the cranberries and simmer for about 10 minutes until they begin to pop. Stir in Satsuma juice, chopped Satsuma peel and vanilla extract (or bourbon) and simmer for a few minutes longer. Cool to room temperature and serve.

Cranberries are high in vitamin C, fiber and vitamin E. Cranberries are said to help prevent urinary tract infections, improve immune function and decrease blood pressure. One half of cup of cranberries has only 25 calories!



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— VEG —

Asparagus: Good supply out of Caborca.

Artichokes from California's Central Coast and desert have a beautiful frost kiss. The frost causes the outer layer of the artichoke to turn brown, flake and peel when the temperature reaches below 32 degrees. Although the brownish color may not look pretty, frost kissed artichokes have a more intense nutty flavor. Once cooked, the brown disappears, leaving a delicious green artichoke!

Chestnuts from Etter Farms in Humboldt County are easy to prep and roast. Cut an "X" shape into the flat side of each chestnut. Use a sharp knife to do this. This will make the chestnuts roast faster, allowing the steam to escape from the chestnuts. Place them on a baking sheet with the cut side up. Roast 15-20 minutes at 400 degrees, keeping an eye on them so they don't burn. Let them cool slightly before easily removing the shell. **We enjoy added them to Japanese rice for a fall favorite. https://www.justonecookbook.com/chestnut-rice-kurigohan/**

Herbs: Ask your Earl's sales rep about Herb Displays as we head into Thanksgiving week!

Bell Peppers: All colors tight and limited.

Onions: Good volume for Thanksgiving on all colors, Shallot net bags and Red and Yellow Cipollini Onions. Green Onion volume is looking better this week.

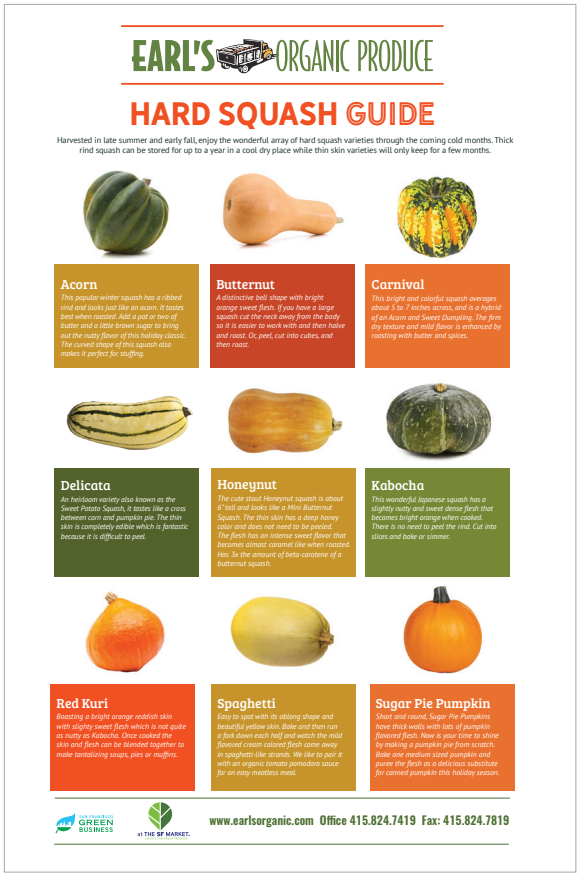
Sweet Potatoes: Sweet Potatoes and Yams are different root vegetables and in fact are not even related. ***Download Earl's Sweet Potato Guide and learn what makes each variety so unique and delicious!***

Tomatoes: Tutti Frutti is almost done for the year, Clusters remain tight, Cherry Tomatoes in clamshells will look better as we head into Thanksgiving week.

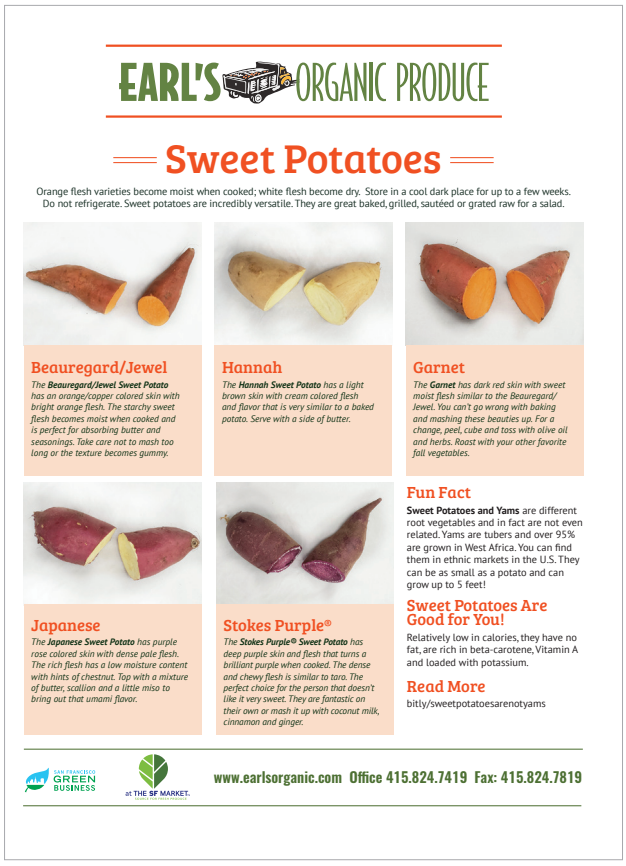
Winter Squash: Dwelley Mixed Squash and Butternut Bins still available. ***Download our Hard Squash Flyer here and print on legal paper.***

organicgirl good clean greens

For week ending 11/28/2020: Conditions in Yuma continue to improve but still present significant challenges in quality and supply due to previous cooler weather and windy conditions. We expect a slow but continuous improvement over the next few weeks as weather permits. It is still early in the Southern growing region with all the growing pains that come with the annual transition to a new growing region.



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