

PRODUCE TALK

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CANDY RECIPES (Source: Allrecipes.com)

A few recipes for your holiday parties: buckeye cookies, fudge, peanut brittle and peanut butter roll.

BUCKEYE COOKIES

Ingredients:

- 1 1/2 cups creamy peanut butter
- 1/2 cup butter, softened
- 1 teaspoon vanilla extract
- 2 1/2 cups semisweet chocolate chips
- 2 tablespoons shortening
- 4 cups confectioners' sugar



Directions:

1. You'll need wax paper, a double boiler, a cookie pan, and a medium bowl. In the medium size bowl, mix peanut butter, butter, vanilla, and confectioners' sugar (mixture will be stiff).
2. Shape into balls and place on a pan covered with wax paper. Place into the refrigerator.
3. In double boiler, melt chocolate and shortening. Pour into bowl and dip balls with chocolate. Refrigerate for thirty minutes until chocolate is firm.

TOLLHOUSE® FAMOUSE FUDGE

Ingredients:

- 1 1/2 cups granulated sugar
- 2/3 cup NESTLE(R) CARNATION(R) Evaporated Milk
- 2 tablespoons butter or margarine
- 1/4 teaspoon salt
- 2 cups miniature marshmallows
- 1 1/2 cups NESTLE(R) TOLL HOUSE(R) Semi-Sweet Chocolate Morsels
- 1/2 cup chopped pecans (optional)
- 1 teaspoon vanilla extract



Directions:

1. Line 8-inch-square baking pan with foil.
2. Combine sugar, evaporated milk, butter and salt in medium, heavy-duty saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil, stirring constantly, for 4 to 5 minutes. Remove from heat.

3. Stir in marshmallows, morsels, nuts and vanilla extract. Stir vigorously for 1 minute or until marshmallows are melted. Pour into prepared baking pan; refrigerate for 2 hours or until firm. Lift from pan; remove foil. Cut into pieces.

PEANUT BRITTLE

Ingredients:

- 1 cup raw Spanish peanuts
- 1 cup white sugar
- 1/2 cup light corn syrup
- 1/2 cup water
- 1 teaspoon baking soda

Directions:

1. Lay out several sheets of foil to spoon the hot peanut brittle onto.
2. In a large skillet mix the sugar, syrup, and water together. Cook at a medium-high heat, stirring regularly. Heat until the mixture has a hard ball consistency. Heat to 250 to 265 degrees F (121 to 129 degrees C), or until a small amount of syrup dropped into cold water forms a rigid ball. If you don't own a candy thermometer, occasionally hold spoon above mixture, allowing it to drip off spoon. When mixture is at hard ball stage, it will 'hair' off the spoon when falling, looking like a clear spider web.
3. Once mixture is at hard ball consistency, add raw peanuts. (They will pop a little.) When mixture starts to turn a light clear-brown, as if it's starting to burn, remove from stove. Add soda and stir. Mixture will foam up.
4. Spoon out bite-size pieces onto unbuttered foil, stirring constantly between each couple of pieces. Mixture can also be poured onto unbuttered foil as one big piece and broken into smaller pieces once cooled.



PEANUT BUTTER DIVINITY ROLL

Ingredients:

- 2 1/2 cups white sugar
- 2/3 cup light corn syrup
- 1/3 cup water
- 2 egg whites
- 1 tablespoon confectioners' sugar, or as needed
- 1/2 cup peanut butter, or as needed

Directions:

1. Mix sugar, corn syrup, and water together in a deep pan; bring to a boil. Heat to 250 degrees F (120 degrees C), or until a small amount of syrup dropped into cold water forms a rigid ball (hard ball stage), about 15 minutes.
2. Beat egg whites in a glass or metal bowl until stiff peaks form. Lift your beater or whisk straight up: the egg whites will form sharp peaks.
3. Slowly pour sugar mixture over egg whites while beating with an electric mixer. Beat until candy clings to a spoon and loses some of its shine. Spread candy mixture onto a sheet of waxed paper; sprinkle with confectioners' sugar. Generously spread peanut butter over candy mixture. Roll candy into one large roll; cut into 2 rolls. Slice each roll into desired pieces.



Western Vegetables

ARTICHOKES: Salinas harvest is set to finish this week. Oxnard will continue to harvest through January. Mexico was set to start harvest last week, however it was pushed off until the end of this week. Artichokes will be tight as we're harvesting in between regions. Numbers should improve once Mexico is up and running.

AVOCADOS: Great supplies and promotable.

BROCCOLI: The broccoli market remains to have a wide range throughout the industry. There are multiple regions harvesting creating a wide range of pricing and quality. Harvests are solely out of Yuma at this time. Fields are yielding more crown material than bunch, thus we are much tighter on bunched. Numbers are scheduled to remain steady for the next few weeks and with increased demand for Christmas we should see an upswing to the market.

CAULIFLOWER: Volume has been extremely good. With the warm temperatures we finished the Salinas region and started into Yuma. As we move into this week with the weather cooling off in Yuma, we will see a decrease in volume. That in combination with increased demand for the Christmas holiday pull, we should see the market tightening up.

CELERY: The celery market saw a downswing after the Thanksgiving holiday pull finished. However, it has started to recover as we move towards the Christmas holiday pull. Harvest in Salinas finished over a week ago and are now only harvesting out of Oxnard. Quality remains good and sizing is even amongst all sizes. Celery hearts have been our tightest item. The market looks to tighten up as we move towards the Christmas pull, particularly because Florida harvest is looking to have a late start due to weather.

ROMAINE/ROMAINE HEARTS/MIXED LEAF: The mixed leaf market remains steady, while quality remains good. Both domestic and Mexican romaine hearts are being harvested at this time. With no delayed border crossings, product is looking very good. Although red leaf numbers have tightened up slightly, we overall expect good numbers and quality through December.

LETTUCE: The iceberg lettuce market is steady from last week. Quality has been much improved as harvest has broken into new fields. Quality and volume are expected to be good through the month of December.

Value-Added

Warmer than normal temperatures in the Yuma growing region is causing some quality issues with raw product. Most of the leafy items have been affected by the heat causing bruising and lower yields.

Southern Vegetables

CABBAGE: Good supplies.

CORN: On about a ten day, two week skip; should be back on this weekend.

GREENS: Decent supplies on all greens out of the south.

ONIONS: Western onions remain in good supply. Markets are steady and quality is good.

PEPPERS: Markets increased.

POTATOES: Markets are mostly steady; supplies are good.

YELLOW & ZUCCHINI SQUASH: Both fairly plentiful out of the south and Mexico.

Organics

BEETS: Beets still remain a challenge due to curly top virus that impacts the plant leaves and bulb. Supplies will be limited for a few more weeks until growers move to lower elevation new fields that should be clean.

BROCCOLI: Due to weather issues (heat) in growing regions in the west, we are seeing suppliers limit available supply driving market cost up. There will be discoloration to the tops as heat will cause a darker head on the broccoli.

BUNCH CARROTS: Supply has rebounded quite well and we are seeing much better quality.

CABBAGE: Regional supply has really come on from Ohio and other surrounding areas. Great time for promotion!

CAULIFLOWER: Supplies are starting to improve and the quality is good. Market has gradually decreased, high temperatures out west should not affect supply.

CELERY: Supply is getting better as we have moved up in to California regions. Pricing will remain stable for the next 2-3 weeks as we move closer to Thanksgiving.

CUCUMBERS: Supply is looking great right now as Florida product is coming on in the next couple weeks.

GREEN PEPPERS: Steady supplies regionally with good quality.

KALES: Great supplies of kale currently; plenty of regional product from all over the Midwest available. We are sourcing from North Carolina, Ohio and other regions. Product is in great supply and pricing is very promotable.

LETTUCES: Inbound quality on leafs from the west have rebounded in quality and we are seeing much better supply. Canadian and regional supply has finished up.

RADISHES: Supplies are improving with better quality tops. Very little damage now to the tops and they look much cleaner than they have been.

YELLOW SQUASH & ZUCCHINI: Supply has been very good out of Ohio on the zucchini with yellow being much more limited.

Asparagus

Steady markets and supplies currently good as post-holiday demand remains very light keeping market cost down. Look for markets to switch significantly as we move into Christmas and New Year's holidays with volume decreasing, coupled with increased air freight costs and available space limited to inflate costs.

Fruit

APPLES: Michigan and Washington apples are still in great supply. All sizes of both Michigan and Washington Honeycrisp apples are plentiful as well. We have two great new items starting this week; we will be carrying the two pound Kanzi and Kiku apples.

BLACKBERRIES: Still solid pricing but quality is iffy right now; starting to see a lot of red cell which is caused by excessive water in the fruit so blackberries need to be on a tight turn. Will be promotable with good pricing available.

BLUEBERRIES: Strong markets continue as overall volume continues to be light due to delays from product coming out of Chile. Once full transition into Chile and blues mostly arriving via boat; markets will switch downward. Look for expansion primarily into pints from 6oz. Organic blueberries have come off and are very promotable for next month.

CANTALOUPE & HONEYDEWS: Switching to offshore Guatemala fruit for open of imported fruit, which will run through the rest of the season until the spring season begins. Quality looks outstanding with high brix levels. Few weeks down the road will begin the Del Monte Mag Melons, may be best tasting cantaloupe around. Watch for more information to come.

CHERRIES: Peak time for cherries out of Argentina/Chile, though volume is not significant. As December moves in, 3 week window to promote cherries for Holidays. Cost could decrease in coming weeks due to shipping via boat; best quality remains on cherries flown in but cost will be higher due to this fact.

CITRUS: California navel orange markets remain firm and will continue to stay high after Christmas. The crop is shorter than in past years. Fruit quality is very good.

CLEMENTINES: Heavy volume on clementine's out of both imported (Spain/Morocco) and California. Good sizing on all fruit. Organic clementine's out of California; added to guides and will be available a limited time.

GRAPES: At the tail end of the California season; markets are getting a little more active and quality is average. Reds still look the best but seeing some pale color in the Crimson variety. Holidays continue to ship

and will be available through Christmas. Organics finished except for limited number of Red Crimsons. New crop Peruvian and Chilean grapes has started and look to be switched over into these grapes by Christmas.

PINEAPPLES: Steady volume and pricing.

POMEGRANATES: The heatwave that hit California earlier in the season continues to effect the pomegranate season. Market will remain strong, as volume on good grade# 1 poms is limited. Organic pomegranates remain a good value. One growing area is POM Arils; good availability right now with two different pack sizes 12/4.75oz clam and 8/8oz cups. Great item to add into for impulse sales.

RASPBERRIES: Supply has been affected by delayed inbounds on the east coast leaving us to move out west on orders. Supply should bounce back to loading in the east.

STRAWBERRIES: With the increased temperatures in growing regions, we are starting to see loading and available supply slow down. Inbound quality will be an issue as with higher temperatures will bring increased bruising and sun-scold.

Tropical Fruit

BABY FRENCH BEANS: Market is up.

KIWI: Pricing steady with good volume.

LIMES: Prices has firmed up and increased on some sizes with better demand this week. Size 200 and large remained limited. Overall quality is very nice.

MANGOES: Organic markets continue to drop and should see promotable prices soon.

MARIDOL PAPAYAS/ GOLD PAPAYAS: Stable market; excellent quality on Caribbean Red Maridol papayas and Brazil Gold.

SUGAR SNAP PEAS/SNO PEAS: Supplies improved; markets back down to normal levels.

Merchandising Tips

The Christmas season is certainly one of the most special times of the year. Make sure your department reflects that by upgrading your department. Your customers will be looking for that "something special", or out of the ordinary to spruce up their homes and table. Offer things that beg to be noticed like horned melon, dragon fruit, blood oranges and satsumas. Don't forget large fruit and veggie trays for those in a hurry. Have fruit baskets available starting this weekend. Make them gift baskets by adding wine, cheeses, teas, etc. to the delicious fruits from your department. Offer several varieties of cooking items in the potatoes and onion categories, as well as leeks, asparagus, artichokes and other items that say to your guests that you are special. Upgrade your department and enjoy the increased dollar rings while keeping your customers happy.

CROSSET NEW ITEM & DELETION SHEET

W/B: 12/17/17

ITEM #	NEW ITEMS	SIZE
27322	Raw Spanish Peanut	18/12oz
18128	OG Jalapenos	10#
78007	OG Florida Strawberries	8/1#
78038	CV Florida Strawberries	8/1#
34885	Kiku Apple 2#	12ct.
34880	Kanzi Apple 2#	12ct.
87555	Potatoes, Carb Smart Yellow	10/5#
205	Jumbo Cantaloupes	6ct
55072	OG Satsuma Mandarin	22#
71020	Tree Ripe Chilean Air Peaches	16#
72060	Tree Ripe Chilean Air Nectarines	16#
71251	Chilean Peaches	16#
38610	Butterscotch Pears	11/12ct
55010	Tangerine	100ct
40445	Heirloom Navel	56ct
40405	Navel Orange	113ct
85865	Meyer Lemon	17#
89080	OG Red Potato	24/2#
89085	OG Gold Potato	24/2#
11620	Vidalia Onion bunch	24ct
69416	MC Holiday Red Seedless	19#
DELETIONS		
3780	Sweet Little Gems	12/3ct
10583	Michigan Broccoli	14ct
610430	cream drops	30#
610446	caramel nut cluster	23#
94850	peanut brittle	20#
78044	CV Driscoll Strawberries	4/2#
76205	Green Tomato	10#
22353	Dried Paddy Straw Mushrooms	6/ .5oz.
22354	Dried Soup Blend Mushrooms	6/ .5oz.
22365	Dried Woodear Mushroom	6/ .5oz.
35190	Bin Honeycrisp Apples	120/5#
69500	Autumn Crisp White Grapes	19#
66040	OG Cranberries -Clamshell	12/7.5oz
101010	Blood Oranges	36ct
46181	Red Grapefruit	18ct