



Week of June 15, 2009

Market News, See What's Cropped Up!

Volume 5, Issue 7

Beans are finally headed down, **Corn** is higher, **Cabbage** is steady on both Red & Green, please note we are reaching the end of the Texas cabbage season, it's just too darn hot out there! **Potato** Prices are starting to become unstable. Remember most Russet potatoes are harvested only once a year and we are reaching harvest season in August. That means supplies will be low and demand will be higher. We can expect to see some quality issues since the potatoes have been stored for almost a year now. **Squashes** are down for next week, but with all the rain (everyone

but Texas) it is not helping the crops. They need some sunlight. Nothing grows without sun, unless you are a mushroom. Then you don't need sun, but you come out looking white as a ghost anyway.

Tomato prices are up again and yes, local product is available. **Lettuce** is going up, Leaf is joining them Romaine is stronger. The weather is going from fog to heat in California and mildew is the biggest issue, however there have been some reports of internal browning. Supplies are very light this week as shippers scramble to keep up with demand. Broccoli

and Cauliflower are also higher this week due to the swings in weather.

Texas Peaches, California **Plums**, **Pluots**, **Nectarines**, **Saturn Peaches**, and **White Peaches** are available.

Strawberries are looking good for next week and so are

Raspberries- both are probably going to remain very reasonably priced. **Blues** are outstanding and the hot weather should help with bringing on volume.



Spring Sensations!

Texas Tomatoes

Texas Peaches

Texas Sweet
100 's Tomatoes

Blueberries

In the Spotlight

Dandelion Greens

Simply the green edible leaves of the common yellow flower that grows wild, dandelion greens offer a slightly bitter, but typically pleasant, flavor. The hollow central vein may be green or red and holds a bitter tasting milky substance. The paler the leaves, the more tender the greens. The shorter the stem, the better the flavor because of its juicy bitter contents.



Do you know your ripe from wrong?



A little known fact about the pear is that it is one of the few fruits that does not ripen on the tree. The pear is harvested when it is mature, but not yet ripe, and, if left at room temperature, it slowly reaches a sweet and succulent maturity as it ripens from the inside out. So, how do you know when the pear has ripened to sweet and juicy perfection?

While a Bartlett's skin color brightens as it ripens, most varieties of pears show little change in color.

The best way to judge ripeness for non-Bartlett varieties is to Check the Neck™. Apply gentle pressure to the neck of the pear with your thumb. If it yields to pressure, it's ripe.



Water authorities challenges Marine Fisheries service opinion

Don Schrack, The Packer - The Los Banos, Calif.-based San Luis & Delta-Mendota Water Authority, which represents more than 25 water districts, agencies and water service contractors in California's San Joaquin Valley, has filed a federal lawsuit to block implementation of a controversial opinion from the National Marine Fisheries Service.

The suit charges that the federal agency failed to conduct a required environmental review, that it used faulty science to develop measures meant to protect fish and that there was inadequate public review of the science the agency used to support its decision.

"The public has a right to know how agencies like (National Marine Fisheries Service) make decisions, and that was completely inadequate in this instance," Dan Nelson, executive director of the water authority, said in a statement released by his office. "Decisions that affect the water supply for three million acres of farmland and 25 million people can't be made in secret."

The opinion, submitted June 4 to the U.S. Bureau of Reclamation, calls for even greater reductions in federal and state exports of Sacramento-San Joaquin Delta water to San Joaquin Valley growers and to southern California.

Previously ordered cutbacks in irrigation water this year have forced San Joaquin Valley growers to leave fallow about 500,000 acres, according to Congressman Devin Nunes, whose district is in the valley. Estimates of additional water cutbacks linked to the opinion range up to 500,000 acre feet, he said, and that

could double the amount of fallow acreage next year.

The reductions in water exports proposed by the Marine Fisheries Service would be in addition to other restrictions that reduced water allocations to California growers and cities by 30%. The affected growers are not limited to those producing nuts, tree fruit, melons and vegetables in the San Joaquin Valley.

Avocado groves in southern California have had to endure major cuts in irrigation water shipments.



"Federal laws governing environmental review apply to everyone," Nelson said. "The National Marine Fisheries Service needs to follow the rules like everyone else when it makes decisions that have such enormous impacts."

The 800-plus-page opinion issued by the fisheries service concluded that California's federal and state water projects jeopardize native species of salmon and sturgeon and even killer whales in the Pacific Ocean.

A similar suit filed by the water authority and the Fresno-based Westlands Water District is pending. That suit seeks to block another federal opinion that ordered cutting back pumping of delta water to protect a small fish, the delta smelt. The two plaintiffs won a victory in that litigation when a federal judge ordered that the effects on humans must be considered by environmental agencies when determining steps to be taken to protect endangered species.