



Week of January 3, 2010

Market News, See What's Cropped Up!

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Beans are climbing super high for next week that includes French Beans. Cucumbers are steady, English are going higher, and Eggplant is steady. Asparagus is steady. Celery is lower. Head Lettuce is down, quality is fair at best. Romaine is a little lower. Romaine Hearts are still showing lots of defects. The Pepper market is still having issues with Red and Yellow, but Greens have seemed to stabilize for now, overall prices are higher. Zucchini and Yellow Squash are steady. We have some beautiful Texas Satsumas that have arrived! Also available are Texas Oranges and Texas Grapefruit. Yellow Watermelons are back. Grapes are lower and we are beginning the transition in to Chile. We will also start to see more stone fruit over the next few weeks. Bananas are also a must have for everyone, one problem everyone has with Bananas is over-ripe fruit. Don't forget when bananas get overripe you can still peel them, dip them in chocolate, and freeze them so

later on you can have a nice treat – frozen Chocolate Banana. You can freeze just about any Berry as well, along with Grapes. Strawberries are getting better. California is winding down strawberry production, so Mexico will be taking over. Driscoll has fields in both places so we'll see what they come up with. Blackberries are steady, Raspberries are steady, and Blueberries are a good deal. Gooseberries are back this week, along with Red Currants and Seville Oranges! We also have some Eucalyptus Honey available, it's definitely something different.

Seasonal Sensations

Texas Satsumas

Texas "Early " Oranges

Texas Ruby Red Grapefruit

Eucalyptus Honey

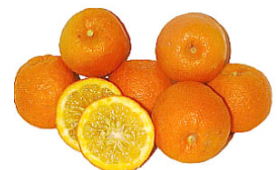
In the Spotlight

Seville Oranges



Wes Finch, Our favorite Aggie, working hard at Haas Satsuma Orchards

This semi-bitter, tangy Mediterranean orange is Available only a few short weeks, look for special Seville oranges from late December to mid-January, And is best known for its use in marmalade due to fact that they are higher in pectin than sweet oranges giving marmalade a better set. Their semi-bitter flavor is also delicious in many other culinary applications including Cuban marinades, savory sauces, cocktails and desserts. In India the unripe fruit is preserved in salt, only the peel is used diced and added to savory dishes. In Belgium the peel is added to winter white beer and Scandinavians use the candied peel in gingerbreads and hot mulled wine. Any way you use them, Seville Oranges have a semi-bitter, tart, crisp & delicious taste!



Haas Satsuma Orchards is a small family owned and operated citrus grower located just outside of Rosenberg! Chad and Michelle offer a variety of Citrus that are available beginning Thanksgiving Weekend and ending around February. Their varieties include: Satsumas, Meiwa Kumquats, Sunquats, Paige Mandarins, Meyer Lemons, Rio Red Grapefruit, Bloomsweet Grapefruit, Indio Mandarinquats, Republic of Texas Oranges and Navel Oranges. We should see more from them very soon!

In Stock Now - Satsumas!



Garlic imports plummet, prices skyrocket

Andy Nelson - The Packer A big drop in Chinese and Argentinean imports has sent garlic prices soaring, and it could be a while before they come back down.

In late December, garlic was bringing up to \$2 a pound wholesale, a price Louis Hymel III, director of purchasing and marketing for Orlando, Fla.-based Spice World Inc., said he doesn't remember seeing in his 40 years in the business.

"Prices are at record-high levels," he said.

On Dec. 29, netted 3s of Chinese garlic were selling for \$32-34 on the Philadelphia Terminal Market, up from \$14-15 last year at the same time, according to the U.S. Department of Agriculture.

The main reason is that growers in China, which grows about 75% of the world's garlic, cut volumes by about 40% for the 2009-2010 season because of slumping markets in previous years, Hymel said. He also said more garlic was staying in China because many in the country believe it protects against the H1N1 virus and demand has skyrocketed.

Jim Provost, president of I Love Produce LLC, West Grove, Pa., and Patsy Ross, vice president of marketing for Christopher Ranch, Gilroy, Calif., put the Chinese volume decline closer to 50%.



For similar reasons as those cited in China, production in Argentina also is down this season, Provost said – about 30%.

Prices now, he said, are as high as he remembers them being in at least 15 years.

"It's like a perfect storm," he said. "Everyone's kind of scrambling to see what they'll do for garlic coming up."

Prices will likely stay elevated at least until Mexico enters the deal in April, Hymel predicted. But they could stay high until May or June, he said. Spice World will

begin shipping product from Baja California in May and from Central California in late June.

Prices could rise even more in 2010, Ross said.

"If demand for garlic stays high and the predictions of less total imports remains true, then perhaps the garlic market will go higher," she said.

Because it's a smaller producer, Mexico won't likely have much of an effect on markets, Provost said. He said there's a chance markets could stay high past June.

The prices are bittersweet for Doug Stanley, general manager of Huron, Calif.-based Harris Fresh Inc.

"Unfortunately for a lot of California producers, the market took off and gained momentum at the end of our marketing season," he said.

Stanley said he heard Chinese volumes were down 30-40% in 2009, and he said prices in U.S. markets would likely stay high through February or March.