

Overview

Most commodities are steady. Valencias are now in an **ACT OF GOD** with higher prices and shortages in supply. Lemons remain higher in prices and tighter in supply. Lettuces and salad blends are steady.

Market Alert

- Green Bell Pepper – **ESCALATED**
- Lemons – **ESCALATED**
- Mushrooms – **ESCALATED**
- Oranges (Valencias) – **ACT OF GOD**
- Tomatoes (East Coast – Grapes and Cherries) - **ESCALATED**

Watch List

Southeastern Veg: Tomatoes and Green Bell Pepper grown in Florida and South Georgia this time of year have all been severely impacted by heavy rain over the past two weeks. Due to a persistent sub-tropical flow, up to 5 inches of rain has accrued in some isolated areas of the growing regions. This weather is not damaging to the point of a hurricane; however, it has caused the tail end to the Florida programs to end prematurely on some commodities while delaying the spring harvest in South Georgia. We do expect the conditions to improve this week; our growers are going into fields, harvesting good numbers on squash, cucumber and eggplant. Unfortunately, tomatoes are delayed. We expect production to improve daily on green bells and tomatoes in 2-3 weeks. There will be plenty of supply on fresh tomatoes crossing through McAllen, TX and Otay Mesa, CA to substitute. We will keep you posted as we receive crop updates.

Transportation

Rates, although higher than expected, have eased as overall demand is lower. However, we do expect to see rates begin to increase as we approach the summer months as there is still an overall shortage of drivers. ELD's will be creating longer transit times which, as demand increases, will force rates to firm.

Weather

MOULTRIE:

Thu 05/31	Fri 06/01	Sat 06/02	Sun 06/03	Mon 06/04	Tue 06/05	Wed 06/06
89° 71°	89° 73°	87° 73°	90° 70°	87° 66°	87° 67°	87° 67°
						
Chance of a Thunderstorm	Partly Cloudy	Thunderstorm	Thunderstorm	Clear	Clear	Partly Cloudy

HERMOSILLO:

Thu 05/31	Fri 06/01	Sat 06/02	Sun 06/03	Mon 06/04	Tue 06/05	Wed 06/06
103° 71°	106° 73°	108° 74°	106° 71°	98° 73°	100° 73°	102° 75°
						
Partly Cloudy	Clear	Clear	Clear	Partly Cloudy	Clear	Partly Cloudy

CULIACAN:

Thu 05/31	Fri 06/01	Sat 06/02	Sun 06/03	Mon 06/04	Tue 06/05	Wed 06/06
105° 74°	105° 74°	103° 73°	100° 74°	98° 74°	97° 72°	97° 73°
						
Clear	Clear	Partly Cloudy	Partly Cloudy	Clear	Partly Cloudy	Clear

SALINAS:

Thu 05/31	Fri 06/01	Sat 06/02	Sun 06/03	Mon 06/04	Tue 06/05	Wed 06/06
60° 50°	71° 53°	79° 56°	75° 55°	70° 50°	68° 50°	68° 51°
						
Partly Cloudy	Clear	Clear	Clear	Partly Cloudy	Partly Cloudy	Clear

COACHELLA:

Thu 05/31	Fri 06/01	Sat 06/02	Sun 06/03	Mon 06/04	Tue 06/05	Wed 06/06
98° 68°	101° 72°	109° 78°	113° 80°	110° 74°	105° 74°	107° 76°
						
Clear						

SELMA:

Thu 05/31	Fri 06/01	Sat 06/02	Sun 06/03	Mon 06/04	Tue 06/05	Wed 06/06
80° 50°	86° 57°	99° 66°	103° 67°	97° 61°	93° 61°	94° 62°
						
Clear						

Good Buys

Kiwi!

When the sun is blazing and the breeze is minimal, frozen treats are a must. Cool down and satisfy sweet treat cravings with a fresh kiwi dessert! For starters, kiwis are showing very agreeable quality and availability for summer appetites right now. Not to mention they're sweet, tangy flavor gives other fresh fruits a run for their money this time of year.

Convinced yet? Maybe try these easy, homemade popsicle and sorbet recipes and get back to us. ;)

[Kiwi Coconut Chia Popsicles](#)

Ingredients

- 1 3/4 cup canned coconut milk
- 3/4 cup soy milk (or any milk alternative)
- 1/4 cup + 1 Tablespoon chia seeds
- 1/2 Tablespoon agave syrup, or more to your liking
- 3 kiwis, peeled and sliced

Directions

1. Stir together coconut milk, soy milk, chia seeds, and agave syrup. If desired, add additional sweetened to taste.
2. Place sliced kiwis in [popsicle molds](#). Use chopsticks or the back of a spoon to press kiwi to the sides of the mold.
3. Gently pour liquid mixture into popsicle molds. Insert wooden popsicle sticks. Freeze for at least 4 hours until popsicles are solid.

[Kiwi Sorbet](#)

Ingredients

- 3 kiwis
- 1 lime, juiced

Directions

1. Peel the kiwis and slice them into rounds. Place the slices on a lined baking sheet and pop into the freezer until solid - approximately 2-3 hours
2. Transfer the frozen kiwi slices to a food processor or high speed blender and add the fresh lime juice. Pulse the fruit until it reaches the consistency of sorbet. You will have to scrape the sides down a few times to get consistency
3. Serve immediately or freeze. If you are freezing it will need a good 15 - 20 minute to thaw enough to eat
4. Can easily be doubled, tripled, or quadrupled

Fruits & Vegetables

Avocados: As May ends and June begins, volume estimates are likely to remain in the lower 50-million-pound range before peaking mid-June in preparation for 4th of July. The declining Mexico totals will be slightly offset as Peruvian arrivals begin to enter the market. The California harvest remains consistent.

Bananas: Demand on this item remains firm; however, prices will continue to ease. Quality will remain inconsistent due to weather that has impacted the growing regions in Guatemala, Mexico, and Costa Rica. This only further complicates an already short banana market across the country due to virus impacts. Due to improving inventories, we should no longer see ripening issues.

Pineapples: Demand remains firm, quality is good, and supplies are stable. FOB quotes at the port are mostly unchanged.

Grapes: This is a mixed market at the moment. The Chilean fruit is priced to move as quality begins to diminish while new crop from Nogales calls for a premium. Perlette and flame quality crossing through Nogales is good with the desert to follow. Offshore greens are very limited; flames and globes are all that are available for the offshore deal.

Kiwi: New Crop, Chilean fruit is available. Supply and quality are both good.

Berries

Blueberries: Availability is steady, Georgia blues started last week in a very small way, they are a few weeks behind due to the rain which is causing some shortages in supplies. Prices are higher.

Blackberries: The market on blackberries is extremely short in supply. We are seeing very high prices with little fruit available.

Raspberries: We are seeing some shortages in supply in this market, quality is good.

Strawberries: The market is tightening up again because of rain. Supplies are steady, but not as plentiful.

California / Arizona Citrus

The lemon market is getting tighter. Upcoming issues with weather may potentially create issues with supply and quality. We will keep you posted. The demand for CA navels has far exceeded supply. Markets will remain high until the domestic Valencia market kicks in.

Navels/Valencia's: ACT OF GOD Our Valencia growers in the San Joaquin Valley were affected by extreme heat which caused post bloom conditions in our fruit. As a result, this has caused a lighter crop and there is virtually no small fruit available. At this time, our growers suggest moving to a larger size Valencia. We also have one supplier that will not have any small fruit at all and has evoked an **ACT OF GOD**. We apologize for this disruption and recommend that you take oranges off your menu or change to a larger size at this time. We are monitoring this situation closely and will update you with more information regarding Valencias as the week continues. Thank you again for your support and understanding.

Lemons: ESCALATED This is a very active market. Prices are still higher than normal, but quality is good. Imports start in June.

Limes: Bigger fruit is not as plentiful as smaller sizes. Quality and prices have improved and supplies are good.

Grapefruit: Texas grapefruit is available. Florida Star Ruby/Red is available. California grapefruit has started.

Specialties:

- Pink Lemons are available.
- Gold Nugget mandarins are available.
- Ojai Pixie Tangerines are available.
- Only a few Minneola's are left.
- Domestic Blood oranges and Cara Caras are available showing good quality.
- New Zealand Meyers are available.
- Halos and Cuties are available.

California Lettuce

Butter: Demand is good, and quality is average.

Green and Red Leaf: Red leaf quality is good with occasional fringe burn, and supplies are normal. Green leaf supplies exceed demand and quality has been good with occasional fringe burn.

Iceberg Lettuce: Supplies have decreased due to cooler weather patterns. Quality has improved. Prices will be slightly higher this weekend.

Romaine: Produce Alliance continues to purchase CA product only. Supplies exceed demand. Quality is good with occasional fringe burn.

Romaine Hearts: Supplies exceed demand and quality is very good.

Eastern and Western Vegetables

Green Bell Pepper: ESCALATED The Green Bell Pepper market is improving slowly as growers in the Southeast are able to get into fields and resume harvesting in Florida while South Georgia production ramps up. We expect conditions to return to normal over the next 10 to 14 days. Issues have been mostly weather-related as Florida continues to be impacted by heavy rain and flooding. This will ultimately further delay any harvests of the remaining crops in that region. South Georgia was approximately 10 days behind in the harvest of the early summer crop, also a result of the heavy rain experienced in April. The last major contributing factor was that Nogales ended for the season, leaving Coachella attempting to cover the entire country (which they simply cannot). This market should see improvement on supply daily as supplies continue to recuperate in the east through Georgia and while Bakersfield ramps up in the west.

Red Bell Pepper: Deals are being made on choice and FOB prices are unchanged this week on all other sizes. Quality is good through Nogales as the seasonal winds down, and we are seeing excellent quality out of Coachella.

Yellow Pepper: Production is good loading through Otay on block greenhouse, markets are mostly unchanged, and quality is very nice.

Mini Sweet Pepper: Good supplies are available and can be a good substitute while we go through the shortages on green pepper—an excellent for fajitas and stir fry!

Eggplant: This market is fair as we transition from winter crops to summer crops. South Georgia quality is very nice and improving daily, we should be in full production by the first of the month from the region. Out west, Nogales is quickly winding down while Coachella is experiencing perfect harvest conditions. The Central Valley is also just days away from scratching. Quality is outstanding in California.

Cucumbers: Cucumber markets are mixed in the east as Florida produces firm numbers and South Georgia production slowly ramps up. Quality is good and FOB prices are up slightly. West coast supplies are now stable with nice quality out of Baja.

Green Beans: Markets are improving as more green beans are being harvested in Georgia now that the rain has eased. Quality is going to be hit and miss due to the moisture. In contrast, excellent quality and improving supplies are arriving out of the desert and central valley. Markets are mixed based on regions and quality.

Zucchini and Yellow Squash: FOB prices are down and production out of South Georgia and North Carolina are beginning to ramp up daily. Florida is still harvesting squash; however, the quality is fair at best. Hermosillo is still in production however the quality is hit and miss while production in California has picked up driving markets in the West down. The last of Hermosillo product should appear this week. Quality is very nice in all regions aside from the issues in Florida.

Herbs

Growing conditions have been favorable this month as we kick off the local growing season. Basil and other summer herbs are looking nice.

HERB	SUPPLIES	QUALITY	COUNTRY OF ORIGIN
Arugula	Steady	Good	USA
Basil	Steady	Good	USA/MEXICO
Opal Basil	Limited	Good	USA
Thai Basil	Limited	Fair	USA/MEXICO
Bay Leaves	Steady	Good	USA
Chervil	Steady	Good	USA
Chives	Steady	Good	MEXICO
Cilantro	Steady	Good	USA
Dill	Steady	Good	USA
Epazote	Steady	Good	MEXICO
Lemongrass	Steady	Good	USA
Marjoram	Steady	Good	USA
Mint	Steady	Good	USA
Oregano	Steady	Good	USA
Italian Parsley	Steady	Good	USA
Rosemary	Steady	Good	USA
Sage	Steady	Good	USA
Savory	Steady	Good	USA
Sorrel	Steady	Good	USA
Tarragon	Steady	Good	MEXICO
Thyme	Steady	Good	USA/MEXICO
Lemon Thyme	Steady	Good	USA
Lavender	Steady	Good	USA
Lime Leaves	Steady	Good	USA

Melons

Cantaloupe: The cantaloupe market is still rather firm and there has been a shift to larger sized fruit due to favorable growing conditions. As we see this shift in sizing, it's important to be flexible on taking sizes until the mix settles. We are only one week into the domestic harvest which traditionally on the front end, will be larger fruit anyways. Quality on the new crops is outstanding and brix levels are at 12-14% with occasional higher levels and a good external appearance showing even netting and full slips.

Honeydew: Good demand has kept the market firm despite a slow start in the desert. However, it is expected to ramp up and Mexico is gapping while the offshore season is now done. Our growers anticipate an active market for the next two weeks.

Watermelon: Seedless watermelons remain steady with a decent demand on larger sizes (4/5s). Movement on smaller sizes has been limited. Growers of seedless melons from Central America are done for the season.

Mixed Vegetables

Artichokes: Quality is excellent, and demand is good.

Arugula: Quality has improved, and supplies are good.

Asparagus: Market is steady, and quality is good. Prices are a bit higher than average.

Bok Choy: Quality is average, and we are seeing some higher quotes on WGA cartons.

Broccoli / Broccoli Florets: Supplies continue to be lighter due to cooler temperatures in Salinas. Demand is good, and the market is strong. Prices are still higher than normal.

Brussels Sprouts: Supplies are light and quality is good. Prices are steady.

Carrots: We are seeing both good quality and volume.

Cauliflower: Supplies have improved with the warmer weather. Quality is good.

Celery: Demand is average, but quality is very good. Good volume is currently available with heavier volume forecasted for the next two weeks.

Corn: Good volume continues on yellow and white out of the desert. Georgia sweet corn (yellow, white and bi-color) market is marginal; quality has been hit and miss due to the recent rains.

Cilantro: Supplies are good and quality is fair.

Fennel: Supplies for the week will be good and quality is good.

Garlic: We are about 50% done with the 2017 crop. Supplies will remain tight between now and July. Prices remain high.

Ginger: Chinese ginger markets are mixed, but quality is good. Also, product is available at higher costs from Brazil, Costa Rica and Honduras and Peru with no major quality issues being reported.

Green Cabbage: Supplies have improved in the southeast as well as in the West. FOB calls are down, and quality remains very nice.

Green Onions: Market is firm with good supply, although we are seeing some slight insect damage.

JICAMA: Markets remain firm due to ongoing short supplies and will continue to see some quality and shelf life issues.

Kale (Green): Quality and supplies are good.

Mache: Availability is adequate.

Mushrooms: ESCALATED Mushroom growers are still recovering from the severe damage in the South and Southeast, as well as Puerto Rico. Hurricane Harvey and Irma have resulted in a tightening market, and the American Mushroom Institute has said it expects supply to be affected for several months. We are starting to see some improvement of supply and will keep you informed of any changes.

Napa: Supplies and demand are steady.

Parsley: (Curly, Italian) Quality is fair and supplies are good.

Rapini: Supplies have improved, and markets are steady. Quality has improved.

Radishes: Supplies are steady, and quality is good shipping through Arizona and Florida.

Red Cabbage: Quality has been hit and miss while sizing remains good. We are seeing some external quality and color issues causing markets to remain firm in the East as well as Texas. West Coast volume is improving.

Snow and Sugar Snap Peas: Snow and sugar snap peas supplies are steady through Miami and prices are higher.

Spinach (Bunched): Quality is fair with some sizing issues.

Spinach (Baby): Baby and clipped spinach supplies are good, and quality is fair.

Spring Mix: Supplies and quality are good.

Onions:

Production has significantly increased in Imperial Valley, California. This increase in volume is making up for Idaho/Oregon finishing up their crop, with much fewer supplies remaining in Washington. Please note, Washington is susceptible to sprouting and some internal issues shortly after arrival. Texas onions remain shipping in heavy volume; however, they will begin to wind down in the next week. The size profile in Texas has gotten bigger and mediums have become tight as a result. There is better availability on Colossals and Supers now. Uvalde, TX has started shipping as well, and we expect Las Cruces, NM and the San Joaquin Valley, California regions to begin shipping next week replacing the volume lost from South Texas as they finish. We are seeing much better availability of Colossal and Super Colossal in California as their onions are running much larger. We are seeing reds that are much heavier than jumbos and mediums being fairly tight in both regions. Yields have been healthy in both Texas, as well as California, and we do not anticipate any major spikes in pricing at this point. The truck shortage is curtailing movement.

Potatoes:

The market has continued to gain strength and pricing has increased across the board. Much of the Burbank crop does have some quality issues due to the cold temperatures during harvest. As a result, many of the growers are grading harder and seeing lower pack outs. Demand has also increased and availability has been somewhat limited, possibly due to the shorter shipping week. Transportation has also been challenging this week and rates continue to rise.

TOMATOES - EAST

- **Rounds: WATCHLIST** Weather-related impacts will continue to hamper the tail end of the Central Florida programs while North Florida is still at least one week out from casting a major dip in production. We expect markets to remain volatile and quality to be marginal over the next 10 to 14 days. South Carolina and Tennessee expected to start up over the next 2 to 3 weeks.
- **Romas: WATCHLIST** Roma prices are flat due to a soft demand; however, they are still volatile and expected to remain this way for the next 2-3 weeks due to quality issues related to the rain.
- **Grapes: ESCALATED** Supplies remain snug as transition continues to central and north Florida. Quality is questionable due to the rain, and we expect to see heavy discoloration and splitting on the last of the Florida crops. Virginia is not expected to begin their production until three weeks from now.
- **Cherries: ESCALATED** Supply is marginal, FOB prices are up, and quality will be hit and miss due to the recent rain.

TOMATOES - WEST AND MEXICO

- **Rounds:** Sinaloa continues to wind down while Baja is ramping up and keeping FOBs stable; however, large-sized fruit is short and drawing a premium. Quality is beginning to decline out of Sinaloa as the season ends, so please make sure to manage inventory levels properly. Baja quality is outstanding. Central Valley should ramp up over the next two weeks while the desert might see some issues with daytime temps in the 100s could affect quality.
- **Romas:** Volume and quality are outstanding from all regions and expected to remain steady through Mid-May; however, prices are moving upwards as demand from the East increases.
- **Grapes:** Supply is sharply declining this week from Central Mexico while Baja continues to produce decent numbers causing a split market. FOB prices are firming up and demand is higher due to lighter supplies in the East.
- **Cherries:** Mainland production continues to show quality issues while new crop out of Baja is outstanding.

APPLES & PEARS

Apples: We will continue to have good supply of the major varieties of apples through the spring and summer. We have finished packing some varieties of apples for the season so the emphasis for balance during the season will be on the six or seven remaining varieties. The quality, condition, and color on almost all varieties looks very good, and since we normally harvest the late storage apples first in the season I expect the condition on the remaining production to be very good.

Pears: Both Anjou and Gold Bosc pears are available especially on the larger (70's to 100's) sizes, but they are beginning to wind down for the season. Most of the supply that is left in the Northwest will either come from the Hood River Oregon area or from the Wenatchee area in Washington.

STONE FRUIT

Stone fruit has started with red and black plums beginning.