**CHARENTAIS MELONS**
Charentais melons are said to be the finest melon in both taste and texture. Because of their small size, they are the perfect “breakfast for two” melon. They have an orange flesh and a luscious, flowery aroma. Popular in Europe, Charentais’ are especially prized in France for their rich, honeyed finish. Try wrapping slices of Charentais with proscuitto as an appetizer or cut one in half and serve with port wine poured over it for a special dessert.

Charentais Melons are wonderfully sweet, with a high brix. This melon variety is easily recognizable by its unique smooth skin with green striations encircling the melon, unlike any other type of melon. Enjoy Charentais Melons through the summer freshly cut into pieces, in a juicy fruit salad or top your favorite dessert with this sweet sensation.

**BROOKS CHERRIES**
The Brooks cherry has all the trademark characteristics of cherries: rounded glossy firm fruit with an intense red flesh that will stain to the touch. It has been compared to the Bing in quality and flavor. It has a well balanced sweetness with both rich complex flavors and a perfectly sweet tart blackberry-like finish. Brooks cherries are best suited for fresh eating. They pair well with other stone fruit, especially apricots and almonds. Other favorable pairings include bacon, burrata cheese, basil, smoked and seared tuna, hazelnut oil, pine nuts, fennel, pistachios, arugula, mild lettuce greens, yogurt, mascarpone, vanilla ice cream and gelato, white and dark chocolate and berries such as blueberry and blackberry. Brooks cherries can be used for jams or pickling. They have a relatively short shelf life, thus they should be eaten within a few days of being picked.

**LOCAL CHERRIES AVAILABLE** 1st crop limited availability

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**WEEKLY PRODUCE SCOOP**

- **GRAPES.....** Coming from CHILE, Small size and very expensive.
- **RASPBERRY.....** Coming from California, Good quality and very expensive.
- **MANGOS.......** Coming from Ecuador and Peru.
- **AVOCADOS.....** Mexican are available!, Good quality and reasonable prices.
- **BELL PEPPERS....** Good quality and size! Prices going up due to the weather.
- **TOMATOES....** Mexican new crop. Very light color
- **CANTALOUPE.....** Offshore, light color
- **ASPARAGUS.....** Peruvian, good quality

Market High: Grapes, Rappini, Brussels Sprouts, Baby artichokes, all tomatoes, yellow squash, strawberries, apples, romaine and Iceberg.

Imports available: Quince, persimmon, figs, & passion fruit

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**PANTRY**

**Verjus**
A versatile alternative to vinegar, verjus is the golden juice of unripened green grapes. Delicate, sweet-tart, and clear, verjus was very popular in the Middle Ages until it was eclipsed by the lemon. Like lemon juice, verjus heightens the flavors of soups and sauces, makes an excellent marinade, and may be used for cooking or deglazing.

**Piquillo peppers**
These peppers are simultaneously sweet, spicy, and smoky thanks to some time spent over wood fires after harvesting. The slow-roasting also cooks away much of the water in the pepper, concentrating and intensifying the natural flavors. Piquillos can be used for many things from soups to sandwiches, but I think they have the most appeal when stuffed. Their flesh is meaty and holds up well under canning. So long as you handle them gently, it’s easy to stuff these bite-sized peppers with goat cheese, crab salad, a spoonful of spiced grains, or whatever your heart desires.

**LAST MINUTE MOTHER’S INSPIRATION**

La Mousse Specialty Cakes, edible flowers, wild mushrooms, Imported Black Summer truffles, and truffle products. Play up the baby theme to make the Mom’s smile — Baby squash, carrots, beets, turnips and fennel. Purple and white asparagus, fava beans, and English Peas. Exotic fruits including passion fruit, baby pineapple and all berries...including stemberries. Cherries from CA, starfruit, rhubarb, tangerines, frozen lingonberries, Marionberries, huckleberries, Ciao Bella Gelato and Sorbets, Goodwifes appetizers, Perfect Purees and more!!! For more ideas and further information, please ask your Sales representative.

**WILD STUFF**

**Summer Truffle ...$275wq**
morels.....call
**prices subject to change**
Porcini ...call
CORY@805.722.5212

**Trivia...email Cory at cory@theberryman.com**

Related to the breadfruit and the fig, I am the largest tree fruit in the world. I am native to India and Malaysia. Portuguese explorers formed my name. I can weigh as much as eighty or ninety pounds, but I am usually sold as four or five pound fruits. My greenish-yellow skin is completely covered with pointed bumps and I turn yellowish-brown when ripe. With an intense fragrance, my ripe yellow or pink flesh is juicy with flavors of melon, mango, and papaya. My large seeds, in fleshy sacs called “bulbs”, are often roasted and the chestnut flavor they impart is enjoyed by many a native. My seeds can also be boiled and ground into flour. My flesh can be made into preserves, dried, used in fruit salads, candies, curries, or meat dishes. When unripe yet mature, I can be cooked as a vegetable, but watch out for the white, milky latex-like liquid I ooze in this stage, as it will make your hands stick together.

**WHO AM I?**

**Newsletter**

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