



WEEKLY MARKET REVIEW

August 23, 2018

OVERVIEW

Most commodities are steady. Valencias are still in an **ACT OF GOD** with higher prices and shortages in supply. Lemons are also in an **ACT OF GOD**, but Romaine commodities remain good buys.

MARKET ALERTS



CILANTRO – EXTREME Supplies are light due to poor quality.



GREEN ONIONS – EXTREME Iced - The market is extremely active due to reduced volumes from Mexico because of the heat and humidity for the past six weeks. **Iceless** - Like the iced market, the iceless market is very active due to the lighter supplies from Mexico attributed to high heat and humidity for the past six weeks.



LEMONS – ACT OF GOD As stated previously, this is primarily due to the very hot weather which has matured the fruit much faster than normal leaving us with virtually no supply and very standard grade fruit. Please note, prices will be very high and product will be short until this is resolved. Other contributing factors:

- Arrivals from Argentina into the East Coast are fewer than expected.
- Chile has been sending fruit to locations outside of the US, in expectation of Argentina arrivals into the USA, which as noted above, are not happening at the usual volume.
- Various rain events in Argentina and Chile causing gaps in harvest/packing.
- Uncertain Mexico supply remains in question in terms of total volume for the season due to cold weather which slowed fruit production at the beginning of the year.



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.

Between now and October (when desert production is in full swing), we expect to see severe pro rates. Produce Alliance recommends accepting flexibility in size and grade as a key to mitigating this situation.



ORANGES (VALENCIAS) – 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

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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.

TRANSPORTATION & WEATHER



EXTREME With full implementation of the ELD now in place as well as a nationwide shortage of available trucks on the market, rates are expected to continue to be above normal through the remainder of the summer. We are seeing an average increase of 15 to 20 percent over last year's comps.



ASHVILLE:

Thu 08/23	Fri 08/24	Sat 08/25	Sun 08/26	Mon 08/27	Tue 08/28	Wed 08/29
86° 63°	87° 67°	88° 69°	91° 70°	92° 71°	92° 70°	92° 71°
Clear	Partly Cloudy	Partly Cloudy	Clear	Partly Cloudy	Clear	Chance of a Thunderstorm

JALISCO:

Thu 08/23	Fri 08/24	Sat 08/25	Sun 08/26	Mon 08/27	Tue 08/28	Wed 08/29
82° 61°	81° 61°	80° 61°	80° 62°	80° 61°	80° 61°	79° 61°
Chance of a Thunderstorm	Chance of a Thunderstorm	Chance of a Thunderstorm	Chance of a Thunderstorm	Chance of a Thunderstorm	Chance of a Thunderstorm	Chance of a Thunderstorm

SALINAS:

Thu 08/23	Fri 08/24	Sat 08/25	Sun 08/26	Mon 08/27	Tue 08/28	Wed 08/29
69° 57°	68° 54°	67° 52°	67° 54°	66° 55°	66° 54°	66° 54°
Partly Cloudy	Partly Cloudy	Partly Cloudy	Partly Cloudy	Partly Cloudy	Partly Cloudy	Partly Cloudy

SELMA:

Thu 08/23	Fri 08/24	Sat 08/25	Sun 08/26	Mon 08/27	Tue 08/28	Wed 08/29
93° 57°	92° 57°	94° 59°	94° 58°	90° 58°	89° 59°	89° 60°
Clear	Clear	Clear	Clear	Clear	Clear	Clear

HUDSONVILLE:

Thu 08/23	Fri 08/24	Sat 08/25	Sun 08/26	Mon 08/27	Tue 08/28	Wed 08/29
80° 58°	76° 64°	80° 68°	89° 71°	87° 73°	85° 70°	83° 67°
Clear	Mostly Cloudy	Chance of a Thunderstorm	Partly Cloudy	Chance of a Thunderstorm	Mostly Cloudy	Chance of a Thunderstorm

GOOD BUYS

Dragon fruit!

A little sweet and a little sour, pitayas, or dragon fruit, are easy to love and easy on the eyes. This fascinating fruit has been picking up much popularity in the tropical fruit kingdom lately. Some may say even it's been the summer of dragon fruit with its fresh, exotic flavors appearing in smoothies, fruit salads, and everything under the sun!

According to the PA Procurement team, growers are stocked with ample supply on both domestic and international product. In fact, it is now readily available year-round, whereas compared to years prior it has been contained to the warm-weather seasons.

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Dragon fruit's sweet and relatively quiet flavor traditionally pairs well with other tropical and citrus fruit because it compliments their strong tart flavors with its mildness.

However, when looking to implement into early fall season features, turn to butternut squash! This **Dragon Fruit Salad with Lemony Chicken & Butternut Purée** may just be the ticket to holding on to tropical trends for a smidge longer, while also introducing commodities that are just starting their season. Enjoy!

[Dragon Fruit Salad with Lemony Chicken & Butternut Purée](#)

Ingredients

Purée

- 1/2 small butternut squash, diced
- 5 carrots, thinly sliced
- 1/4 cup organic unsalted butter, cut into pieces
- 2 tbsp fresh orange juice
- 1 tbsp fresh lemon juice
- 2 tsp peeled and grated fresh ginger
- ¼ tsp each sea salt and ground black pepper

Chicken

- 1 lb boneless, skinless chicken thighs
- 1 tbsp olive oil
- 2½ tsp finely chopped fresh thyme
- 2 tsp fresh lemon zest
- ¼ tsp ground black pepper
- 1/8 tsp sea salt

Salad

- ¼ cup extra-virgin olive oil
- 2 tbsp apple cider vinegar
- 1 tbsp peeled and minced ginger
- 1 tbsp fresh orange juice
- 1 tbsp fresh lemon juice
- 1 tsp raw honey
- 1/8 tsp each sea salt and ground black pepper
- 1 dragon fruit (white or pink), peeled and diced
- 2¼ packed cups frisée, cut into 2-inch pieces (about 4 oz) or mixed greens
- 1 tbsp finely chopped fresh mint
- 1/3 cup roughly chopped toasted unsalted almonds
- 1 shallot, finely chopped

Directions

1. Place a rack in the top third of oven; preheat to 400°F.
2. Prepare purée: Fit a steamer basket in a large pot with water to ½ inch below basket. Place squash and carrots in basket, cover and bring to a boil; reduce heat to medium and steam for 20 minutes, until tender. Transfer to a blender along with remaining purée ingredients; blend until smooth. Cover to keep warm.
3. Meanwhile, prepare chicken: Coat chicken with oil; season with thyme, lemon zest, pepper and salt. Arrange on a parchment-lined baking sheet. Roast until chicken reaches an internal temperature of 165°F, 15 to 20 minutes. Transfer to a cutting board; let rest for 10 minutes, loosely covered. Cut into ½-inch strips.
4. Prepare salad: In a medium bowl, whisk oil, vinegar, ginger, orange juice, lemon juice, honey, salt and pepper. Add remaining salad ingredients; gently toss. Serve with the purée and sliced chicken.

WATCH LIST

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Avocados: Markets are easing back as inventories begin to improve and relieve pressure on the markets. Sizing is still mixed and shorter on the smaller grades. We expect this condition to continue through the first week of October. This is due to a shorter than expected startup of the Flora Loca crop combined with a very short California season. We ask that you continue to be flexible on sizes and origins where possible and will need to sub to Peruvian fruit as soon as possible to ensure order fulfillment until we are clear of any potential interruptions.

Limes: The market is improving, prices seem to be dropping, and quality is fair.

Green Beans: The bean deal out the East remains firm due to weather-related quality issues. West coast supplies are hit or miss as ongoing heat-related issues are impacting production. Some supplies are crossing through McAllen; however, they are hit or miss on the actual arrival dates. Pricing continues to rise while quality remains fair at best. We are not expecting relief until mid-August.
