

# WEEKLY —SPECIALS—

# EARL'S ORGANIC PRODUCE

April 15th to April 20th



## FRUIT

<b>Blueberries</b> <small>CALIFORNIA GROWN</small>	<b>40<sup>00</sup></b>
6oz Clamshell • California Forbidden Fruit Orchards • CCOF	12/6oz
<b>Tango/Murcott Mandarins</b> <small>CALIFORNIA GROWN</small>	<b>34<sup>00</sup></b>
Fancy VF • California Various Growers • CCOF	25#
<b>Bartlett Pears</b>	<b>39<sup>00</sup></b>
VF 100ct • Argentina Various Growers • Various Certifiers	40#
<b>Pineapples</b>	<b>23<sup>50</sup></b>
6/7/8ct • Mexico Covilli • PRIMUS	24#
<b>Grapefruit Star Ruby</b> <small>CALIFORNIA GROWN</small>	<b>26<sup>00</sup></b>
Fancy • California RVO • OC	23ct
<b>Pink Lady Apples</b>	<b>59<sup>50</sup></b>
WXYF-Premium • Washington Various Growers • WSDA	100ct

## VEGETABLES

<b>Zucchini, Fair Trade</b> 	<b>17<sup>50</sup></b>
Fancy/X Fancy • Guaymas, Mexico Covilli • PRIMUS	20#

## VEGETABLES

<b>Asparagus</b> <small>CALIFORNIA GROWN</small>	<b>30<sup>00</sup></b>
Small • Gonzales, CA Coastal View Produce • ASCO	11#
<b>Asparagus</b> <small>CALIFORNIA GROWN</small>	<b>39<sup>00</sup></b>
Standard/Large • Gonzales, CA Coastal View Produce • ASCO	11#
<b>Asparagus</b> <small>CALIFORNIA GROWN</small>	<b>36<sup>00</sup></b>
Extra Large/Jumbo • Gonzales, CA Coastal View Produce • ASCO	11#
<b>Broccoli</b> <small>CALIFORNIA GROWN</small>	<b>22<sup>00</sup></b>
California Various Growers • Various Certifiers	14ct
<b>Chards, Green &amp; Red</b> <small>CALIFORNIA GROWN</small>	<b>14<sup>00</sup></b>
California Various Growers • Various Certifiers	dz
<b>Bunched Spinach</b> <small>CALIFORNIA GROWN</small>	<b>25<sup>00</sup></b>
California Cal-O • CCOF	24ct
<b>Romaine Hearts</b> <small>CALIFORNIA GROWN</small>	<b>21<sup>00</sup></b>
California Josie's Organics • CCOF	12/3ea
<b>Mixed Heirlooms, Fair Trade</b> 	<b>24<sup>50</sup></b>
Guaymas, Mexico Covilli • PRIMUS	10#

## —EARL'S VEGUCATION CORNER



### Rhubarb: Fruit or Vegetable?

The arrival of shiny crimson **Red Rhubarb** is yet another sign that spring has arrived. It is a hearty vegetable that thrives in cooler climates and originally came by way of China, Russia and Mongolia where it was first used as a medicinal herb to treat a variety of illnesses. Rhubarb made its debut in the United States in the late 18th century when Luther Burbank, a world-renowned horticulturist, developed a deep red variety that thrived in much of California's climate. Rhubarb grows best in the northern regions of the United States. It can be found grown on a commercial level in Oregon, Washington and Michigan. Rhubarb from the Pacific Northwest is all field grown and the season runs from late March until the end of June.

The Michigan season begins in April with **Hothouse Grown Rhubarb** and later moves to **Field Grown**. Rhubarb is very weather dependent and needs a summer temperature of 75° or below for maximum production. Once the temperatures reach 90° or above the plant will start to wilt. Rhubarb is a perennial herb grown from a crown, similar to asparagus, and will continue to produce up to 15 years.



Read the full blog at <http://bit.ly/rhubarbfritoorvegetable>

All items are subject to availability. Call your Earl's sales representative for more information.



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