The Quince Has Landed
It's officially fall when the first box of aromatic, golden quince comes through OGC’s bay doors. A cozy week of sweet, early summer temperatures made for a great melon, berry and stone fruit movement. But with rain in the forecast, quince in the cooler and fall foliage dancing on the ground, the change is imminent. Pear and apple varietals shine with colorful skin tones and crisp, juicy flavors. The uberty of winter squash and ornamental gourds has arrived, which are as decorative as they are tasty – bins are available for those big displays. Cider is now available, and this week we’re packing fresh, Northwest grown cranberries! Boots on, ovens warm, rain jackets ready – fall is here!

Focus on:

Comice Pears The Comice variety is considered by many (including our pear buyer!) to be by far the best fresh eating pear with its super creamy, rich flavor. They are here in volume from Columbia Gorge Organic in Hood River and from Bear Creek Orchards in Medford, Oregon. When unripe, Comice are green; as ripening occurs, color will change slightly to more of a yellowy green. When that color change happens, along with the neck of the pear becoming slightly soft to the touch, the Comice is perfect to eat. While eating this pear straight up is a joy, it would also be delicious sliced and served with Gouda and pecans. This variety is slightly prone to scarring, but this is purely external, and it is what’s on the inside that counts!

Merchandising Tips
Display on tables or in baskets. They don’t need to be refrigerated. Ideal placement is near apples or grapes. Consider cross-merchandising with Gouda, pecans or walnuts and hard ciders.
**Green Beans** As most Mid-Westerners instinctively know, green beans are simply essential. Without the green bean, our hearty casseroles would surely lack something crunchy and well, healthy. These pole climbers are eaten around the world and are prepared in many forms and are thrown in too many recipes to count. Green beans are a great source of protein, dietary fiber, calcium, iron among many more impressive benefits. Right now we’re seeing a good supply coming in from [Hopewell](#) and [Siri & Son Farms](#).

**Merchandising Tips**
We suggest selling near mushrooms and onions, soup since casserole season is finally upon us! Keep bulk beans refrigerated but not wet. Rotate very regularly. Same deal with bagged beans, and also make sure it’s not getting moist in the bags; open them up to air out and don’t stack too many on top of each other.

**Fresh Jujubes** Jujubes are also known as Rose Hips, Red Dates, Chinese Apples, Tsao and Korean Dates. Jujubes are now available organically from [Rochfront Ranch](#) in Santa Maria, California. Popular in many Asian cuisines, they are small like an Italian prune plum with greenish brown skin and crisp, sweet, apple-like flesh without juice. The fruit will turn a rich, red-brown color when the sugars are fully present, but don’t wait to for them to turn wrinkly. Jujubes are reported to have many health benefits and have been used in traditional medicine for centuries. They are used for natural stress and anxiety relief; cancer inhibiting properties; improving gastrointestinal issues and providing constipation relief; lowering blood pressure with their potassium and immune boosting with their high level of vitamin C.

How to eat jujubes:
- Pickled or candied
- Sweeten drinks with jujube syrup
- Pitted and preserved
- Sliced thinly and put into salads
- Baked as chips
- Used in place of apples raisins and dates in baking recipes
- Infused in tea
Merchandising tips
Not only do jujubes complement the beautiful, rich fall color tones of fall produce sets, but they are great for filling out a dry table display. Add a splash of color to your date, nut or dried fruit displays with a fresh bulk basket or the clam shells. But do keep refrigerated when storing.

Market Updates

Apples: Promotional opportunities are expanding in this category, especially with Fuji apples. Jonagold and Braeburn are coming back. Gala will become steadier this weekend. Lots of new heirlooms are trickling in like the Cox’s Orange Pippen, which are looking incredible! Still a few weeks out from California Ambrosia. Bags of Pink Pearl available. Cortland available. Envy coming on in a few weeks. Farm to School apples will be switching over to Fuji soon.

Apple Cider: New item! Half gallon available.

Berries: Blueberries continue to trickle in. Cranberries have begun packing! Prorates and higher prices expected with strawberries and raspberries. Other labels will help fill the gaps, but expect tight supplies for a few weeks until Baja comes on.

Citrus: We’re in a three week gap with grapefruit. Valencia are going to tighten up as well – mainly choice fruit. Navel oranges are about three weeks out.

Fall Fruits: Pomegranates are more consistent, and quince is back!

Figs: Should be in better supply, but an initial prorate kept us tight for a few days. Green figs slightly more limited.

Grape: Getting tighter and market up. Jupiter and tri-colors are done. Thomcord coming from California.

Kiwi Berries: Tons of beautiful kiwi berries mostly coming from Popeye’s Girlfriend!

Melons: Cantaloupe and watermelons winding down.
**Pears:** Comice and Bosc available. Lots of varietal opportunity in this category – each featuring a beautiful color to complement fall displays.

**Pecans:** Done until January.

**Stone Fruit:** Yellow and white nectarines will be in house for two more weeks, same with peaches. Prices will stay consistent. Don’t forget pluots!

**Tropical Fruit:** Dole pineapples in house, good supply. Fresh jujubes are here in bulk and clams! Galangal is coming back. Mangoes are steady, but domestic crop could end soon, and Mexican production may wind down.

**Avocados:** The market is slowing dropping and volumes are improving.

**Asparagus:** Could see gaps, but still coming in.

**Beans:** Green beans are promotable. Let’s see what happens when it rains this week!

**Bunched Greens/Row Crops:** Cauliflower from Deardorff back on. Trickles of colored cauli in. Broccoli and broccolini are still tight in a higher market. Bagged mini cucumbers are available. Euro cucumbers are promotable!

**Lettuce/Salad:** Spinach short, as are spin salad clams. Iceberg supply is improving, market dropping.

**Mushrooms:** More Chanterelle should be coming in – especially once the rains hit. Production on all other mushrooms looking good!

**Onion/Garlic:** Red jumbo onions are back in.

**Peppers:** Mini are promotable. Good supply of local red bell in house. Transitioning to other areas soon.

**Potatoes/Root Vegetables:** Siri & Son Farms harvesting turnips this week. Rutabaga hard to come by. Burdock is being harvested locally via Winter Green! Stay tuned.

**Tomatoes:** Tasti-Lee coming in next week. Open pint varietals are limited, mostly mixes available now. On the vines are promotable. New bagged Grape Darling tomato now available. Ask for a sample!
**Squash:** More pie pumpkins landing this week. Beautiful bins are available! Ornamental gourds coming in. Summer squash remains limited as we transition from Northwest to Mexico.

**Variety Vegetables:** Bok and baby bok choy are limited. White Hawaiian ginger, a new product, is available. Bulk daikon is back.