



Nlaws Produce

Newsletter

Local and Regional

Georgia and South Carolina

Zucchini & Yellow Squash and 6 ct. Collards and Mustard Greens are coming (Norman Park, Ga.)

Also from Ga.

Quail Eggs, Bean Sprouts, Green Peppers, Freeman Mills Grits, Corn Meal & Egglands Best

Vidalia Onions pack date begins April 21, 2014.

North Carolina and Tennessee

Alfalfa sprouts (TN)

#1 and Jumbo Sweet Potatoes (NC)

Florida

Arugula, Watercress, Tomatoes-Green, Yellow, 4 x 5, Grape, Cherry, 5 x 6, & 6 x 6, Green Peppers, Lambeth Groves Orange, Lemon and Lime Juice, Red Grapefruits, tangerines, yellow & white corn, Red and Green Cabbage, Red B and A potatoes(by request), Snap Beans, Cucumbers



#2 6oz POTATOES

Nlaws Produce is now carrying a #2 6oz Potato. 50 lbs bags are \$16.00.

Please have your salesman add this item to your custom price sheet if you cut your own french fries.



NLaws Produce
701 US Hwy. 80 West
Georgia State Farmers
Market
Bldg. 48-52

P.O. Box 1321
Savannah, Ga. 31402
Local: (912)-96-NLAWS
Toll Free (888) 88-NLAWS
Fax: (912) 236-0688

www.nlawsproduce.com



Specialty Items

- ~ Kirby Cucumbers
- ~ Tri Colored Cauliflower

- ~ Quail Eggs
- ~ Tuscan Kale
- ~ Lambeth Groves Orange, Lemon and Lime Juice.
- ~ Green Vidalia Onions



- ~ Lady Alice Apples
- ~ Red and Rainbow Swiss Chard
- ~ Freeman's Mill white and yellow Grits and Corn Meal.





Delivery schedules
around the Saint Patricks
Day parade route will be
announced
Have a happy and safe
Holiday

Saint Patricks day is right around the corner



Get Involved with the Ronald McDonald House

Nlaws Produce organizes meals for the families staying at the **Ronald McDonald House** on the second Tuesday of the every Month. If you would like to get involved and cook with a representative from NLAws Produce, please contact your salesman. **Thank you Babes BBQ and Flower's Bread for joining NLAws this month**

MARKET REPORT

Blueberries imports from Chile are slowing down and domestic product wont be available until late March.

Blood Oranges ending soon.

Asparagus Market continues to be steady regardless of the increase in demand spurred by lower pricing very strong production in Mexico especially in the larger sizes.

Avocados Mexico's supplies are low, market rising on 48 and 60 count cases.

Eastern Vegetables

Green Peppers Steady supply with limited demand.

Cucumbers Domestic product several weeks away.

Eggplant active market. Pricing is off supplies are plentiful.

Squash supplies are good and should remain good. Demand is off keeping the market down.

Tomatoes Yields are lower than normal because of growing conditions in Florida. Larger sizes are tighter, pricing is firm.

Cherry and grape tomatoes are in abundance.



News Letter
March 7, 2014
(912)-96-NLAWS
(888)-88-NLAWS

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Nlaws Local Artisan Cheese



Sweet Grass Cheeses in Stock

Asher Blue- A unique blue cheese, its intricate flavors shift with every bite. One will be meaty. The next sweet and another earth. The dense, creamy paste keeps your palate on its toes while deep, flowering blue veins hint a robust finish. Unlike many blue cheese Asher Blue maintains an unexpected mild finish.

Green Hill-A double-cream beauty made from our pasteurized cow's milk, this soft-ripened camembert-style cheese has a silky texture and a sweet, buttery flavor. Sweet Grass hand crafts each wheel individually giving it a thin bloomy rind that gives way to a rich and exuberant paste coating your palate with each bite.

Heat-a raw, grass-based cow's milk cheese flavored with 10 different types of chilies and peppers. Ancho, Arbol, Birdseye, Chipotle, Crushed Red, Jalapeno, Pasilla, Cilantro and smoked Spanish Paprika are hand-molded with creamy cow's milk into approximately 5 pound blocks and aged at least two months. You will find Heat to be more naturally smoky than spicy.

Thomasville Tomme- A raw, grass-based cow's milk cheese made in the style of a French Pyrenees Tomme, but with more buttery characteristics due to the higher butterfat milk produced by the jersey cows. Each wheel is aged 2 months.

Lil Moo- A pasteurized, fresh cow's milk cheese. An unripened, fresh cow's milk cheese with a creamy texture. Lil Moo is an incredibly versatile cheese lending itself to numerous culinary applications.

Clayburne- Clayburne is our raw cow's milk cheddar style. It's arguably one of the most intense production recipes in the Sweet Grass Dairy lineup. The finished product is worth the effort, but also worth the wait. Cheddars in my opinion are some of the cheese world's shining examples of the benefits of cave aging. Because it's made in such large blocks, Clayburne ages more slowly, perhaps even gracefully. Clayburne rest in the aging room for 4-55 months.

Capra Gia Cheese Company

Fresh Chevre- Capra Gia's best seller and very versatile. This soft spreadable fresh cheese can be used in many recipes to replace ricotta and cream cheese. Also available in cranberry and peach flavors.

Feta- Short-brine, low-salt version of traditional Greek feta has the texture of traditional sheep feta without the sharpness and saltiness.

Fresh Cream Ricotta- is made from the whey of our feta. It can be used in Italian desserts, such as cheesecakes and cannoli and certain cookies. Ricotta can be beaten smooth and blended with sugar, cinnamon, orange flower water or chocolate and served as a dessert.

Creme Fraiche- Has a custard-like consistency and a slightly tangy flavor. It falls somewhere between yogurt and sour cream, but has a much richer taste and creamier texture. It curdles at a higher temperature so it can be used to enrich pasta sauce or soup.



NLaws Other Artisan Cheese



Boursin Cheese

Humboldt Fog-is a goat milk cheese made by Cypress Grove, of Arcata, California, in Humboldt County. It is named for the local ocean fog which rolls in from the bay. Humboldt Fog is a mold-ripened cheese with a central line of edible ash mush like Morbier. The cheese ripens starting with the bloomy mold exterior, resulting in a core of fresh goat cheese surrounded by a runny shell. As the cheese matures, more of the originally crumbly core is converted to a soft-ripened texture. The Bloomy mold and ash rind are edible but fairly tasteless. The cheese is creamy, lite and mildly acidic with a stronger flavor near the rind.



Truffle Tremor

Pecorino Romano

Purple Haze



Aged

Gruyere- Matured for about one year in the secluded caves of Kaltbach near Lucerne in Switzerland. In the cool and humid air of these sandstone caves; the gourmet cheese develops a dense texture with small salt crystals



Cablanco

Maytag Blue-The wonderfully rich flavor; moist yet crumbly texture and lemony finish make Maytag one of the world's great blue cheese.

Parmigiano Reggiano No description necessary!

Aged Manchego- is made in the La Mancha region of Spain from the milk of sheep of the Manchega breed, which is aged for between 60 days and two years. Manchego has a firm and compact consistency and a buttery texture and is often contains small, unevenly distributed air pockets. The cheese has a distinctive flavor, well developed but not too strong, creamy with a slightly piquancy and leaves an aftertaste that is characteristic of sheep's milk.



Alpine Stella

Specialty Pricing

- Capria
- Sliced
- gia goats
- Pepper
- milk Creme
- Jack
- Fraiche 2#
- 8/1.5#
- \$15.00
- \$36.00
- Sliced
- Monterey
- Jack
- 4/2.5#
- \$33.00

It is important to request special pricing when you call in the order. While supplies last only.



Join us March 10-15, 2014 for award-winning wines, the Lowcountry's finest cuisine, and the incomparable setting of Hilton Head Island: it's a recipe to delight your senses, and one you will find only at the Hilton Head Island Wine & Food Festival. [Read More](#)



Up Coming Events

Savannah Georgia

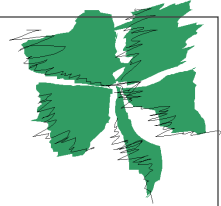
- March 8-16th Girl Scout Week.
- March 10-17th Savannah Spring Break
- March 7 & 9th Savannah Boat Show at the Savannah Trade Center
- March 17 Saint Patricks Day

Hilton Head Island

- March 10-15 29th annual Hilton Head Island Wine and Food Festival
- April 14-20 RBC Heritage Golf Tournament "Plaid goes well with anything"
- May 17 18th annual rib Burnoff and Barbecue Fest
- May 24 & 25 6th annual Hilton Head Island Art Festival.

Beaufort

- March 22nd 6th annual Beaufort Twilight Run & Oyster Roast.
- March 22nd Duke Symphony Orchestra at Memorial Hospital Foundation.



PACCI ITALIAN KITCHEN AND BAR COMING TO SAVANNAH

When I found out some time ago that Kimpton Hotels had purchased a property in Savannah, I lit up like a kid at Christmas. I've had the opportunity to stay at Kimpton Properties once or twice upon a time, so I knew they were all about quality. Savannah was getting a jewel down at the end of Bay Street where the Mulberry once stood. Some time later we found out there was going to be an entire overhaul of the restaurant as well and some great things were headed to Savannah's Historic District. Well, now we know.

I played cat and mouse with a Twitter handle a couple of months ago, then it disappeared, so I had a feeling we were getting an Italian concept. Well, Wednesday it was confirmed. Pacci Italian Kitchen and Bar is one of Savannah's newest restaurants coming this year. Ironically, it's being built at the same time Celebrity Chef Hugh Acheson is putting Together "The Florence" about 3 miles away at the One West Victory development. In between them both is probably Savannah's most popular Italian eatery Leoci's Trattoria. Double irony? Two of these three properties have the same Executive Chef. The new man in charge at Pacci? Executive Chef Roberto Leoci. We will have much more with Roberto as we get closer to their planned opening in May.

Pacci will be open for breakfast, lunch and dinner, Monday through Saturday, and will offer a special weekend brunch. A full web site with details will be launched prior to opening, and can be viewed at www.paccisavannah.com. For more information, call 912-233-3002 or follow Pacci on social media at [@paccisavannah](https://twitter.com/paccisavannah) or facebook.com/paccisavannah. See you on TV.

Read more: <http://eatitandlikeit.com/pacci-italian-kitchen-and-bar-coming-to-savannah/#ixzz2v03k6RpT>

Follow us: [@eatitandlikeit](https://twitter.com/eatitandlikeit) on Twitter | [EatItandLikeIt](https://facebook.com/EatItandLikeIt) on Facebook

Congratulations to Chef Roberto Leoci for being named the Executive Chef for Georgia Grown

Shortages This Week

Duck Eggs are short and may be two weeks out

Sweet Grass Asher Blue (expecting March 17)

We will have Black and Blue Winter Park Blue Cheese to substitute until then.



Get The Heat



Heat has a mild, slow burn coupled with smokey tinges that make this decidedly different than any run-of-the-mill "pepperjack" you may have seen in grocery aisles. Real chili peppers including Pasilla and Ancho provide the kick while the chipotle and paprika give Heat its smokiness. This cheese is semi-soft and won't singe your taste buds. We promise.

Grab Fruit

Fuji Apples
 Gala Apples
 Honey Crisp Apples
 Lady Alice Apples
 Bartlett Pears

Bosc Pears
 Asian Pears
 Red Pears

Tangerines
 Clementines

Black Plums
 Peaches



Make Certain your Produce is Good Agricultural Practices Certified

Why is GAP needed?

GAP protocols were developed in response to the increase in the number of outbreaks of food-borne diseases resulting from contaminated fresh produce. These incidences have doubled in the U.S. since 1987. While most consumers associate food-borne diseases with improperly stored or poorly cooked animal products, it is clear that contaminated fruits and vegetables can also present a risk.

Nlaws Produce Proudly Sells

