GREENLEAF BUYERS' NOTES

11/10/25

Featured Creamery of the Month- Vella Cheese Company

VELLA CHEESE COMPANY
SONOMA, CA

Handmade in Sonoma, CA since 1931 and sustainably produced since 2003. The milk used to make Vella cheese comes from a local, sustainably farmed dairy and their happy, free-range California cows. The whey, a by-product of cheesemaking, returns to the dairy and to local vineyards to enrich their crops. Vella is the first solar powered business in Sonoma, and they are committed to waste diversion, including recycling, composting, and furthering the sustainability of operations.

Daisy Cheddar

Item #8514

Made with thermized milk and aged a minimum of 60 days, this is the mildest cheddar Vella produces. It has a uniform butter color with a sweet dairy smell. It is moist yet firm with a creamy, mellow tang on the tongue.

Dry Monterey Jack

Item #13993

A true masterpiece of American cheese-making and an exclusive with Vella. Made like fresh Monterey Jack and further aged for another seven to ten months. Firm, pale yellow with a sweet nutty flavor. This cheese is great for grating, shredding, slicing, cooking or just plain eating. Coated with an edible rind of cocoa, pepper and canola oil.

Special Select Dry Monterey Jack

Item #7306

Special Select has all the same qualities as the Dry Jack but is aged a minimum of one year and up to two years. Special Select has a firmer texture than the traditional Dry Jack due to its extra aging (much like aged Reggiano Parmigiano). Special Select complements the flavor of fruits and wine and is excellent with pasta entrées.

Mezzo Secco

Item #7286

Mezzo Secco, meaning "half dry" in Italian, is the youngest in the Dry Monterey Jack family and is aged 5-7 months. One of Vella's most popular cheeses, it is semi firm with an edible rind of canola oil and black pepper. The golden hued interior is mild and creamy, slightly tart with a bit of nuttiness and hay. It is one of the most versatile cheeses they make, lending itself well to sandwiches, cheeseboards, snacking, and salads. Pairs best with all wines and beers.

New & Limited Produce

Hayward Kiwis, Brokaw Ranch #14891
Italian Chestnuts, Italy #2062, #4076 (arriving 11/11)
Navel Oranges (113 Count Fancy), Fresno County #13384
Navel Oranges (72 Count Fancy), Fresno County #2221
Organic Anaheim Chiles, Coke Farms #807
Organic Broccoli Rabe, Coke Farms, # 4179
Organic Collard Greens, Riverdog Farms #5293
Organic Fuyu Persimmons, Full Belly Farms #2377
Organic Green Chard, County Line Harvest, 10484
Organic Jalapenos, Coke Farms #823
Organic Medium Yellow Onions, Brisa Ranch # 2198
Organic Mixed Chicories, Comanche Creek Farm #15228 (arriving 11/11)
Organic Mixed Chicories, Dirty Girl Farms #15207
Organic Rainbow Carrots, Comanche Creek Farm #7190 (arriving 11/11)
Organic Rainbow Chard, County Line Harvest #7111
Organic Roma Tomatoes, Del Cabo (Mexico) #3516
Organic Tat Soi, Riverdog Farms #4871
Organic Zucchini, Del Cabo (Mexico) #3346
Sun Fuji Apples, Goldbud Mountain Fruit #059, #15580

Weekly Specials - Prices Effective 11/10-11/16

Sun Fuji Apples

Goldbud Mountain Fruit
#059, 38 lbs, $46.50

Organic Black Futsu Squash

Comanche Creek Farm
#14284, 35lb, $35.00

Organic Carnival Squash

Durst Organic Growers
#3282, 35 lbs, $34.25

Gapping

Artisan Mixed Lettuce (ETA 2 weeks)
Baby Leeks (ETA 2 weeks)
Cipollini Onions (fresh)
Collard Greens, conv
Italian Eggplant
Japanese Eggplant
Mustard Greens
Organic Broccoli Crowns
Organic Celery
Organic Nantes Carrots
Organic Navel Oranges (ETA late-November)
Romaine Hearts, Petite
Romanesco
Savoy Cabbage
Shredded Iceberg
Stringless Snap Peas (ETA 11/13)
Sweet Gem Lettuce (ETA 2 weeks)

Limited

Broccoli Florets
Cauliflower Florets
Cotton Candy Grapes
Fava Beans
Green Leaf Lettuce
Organic Broccoli DiCicco
Red Leaf Lettuce
Red Watercress
Romaine
Romaine Hearts, Jumbo
Sweet Baby Broccoli

Done

Brokaw Avocados
Concord Grapes
Cranberry Beans
Figs
Pumpkins
Romano Beans
Saphire Grapes
Yellow Wax Beans
Yuzu Lemon

Produce News

Berries:

- **Blackberries** – Overall quality is good coming from Mexico and supply is steady. Watsonville supply will available for approximately 2 more weeks.
- **Blueberries** – Central Mexico and Peru supplies have improved steadily; fruit size is big and with excellent color and flavor.
- **Raspberries** – Production is steady from Central Mexico and Baja; availability and quality is good. Watsonville season is expected to end in the next 2 weeks; quality is hit and miss.
- **Strawberries** – Watsonville/Salinas supply is very limited; several growers are already done for the season. Santa Maria production is also very limited due to quality issues, and incoming weather will increase these issues for the next couple of weeks. Central Mexico volume is improving but not enough to cover heavy demand.

Broccoli: Broccoli Crowns are in stock coming out of Salinas until early December; quality has improved but still seeing some occasional pin rot. Sweet Baby Broccoli supplies have improved slightly but product is still limited industry wide. We have conventional and organic in house as available. Romanesco is gapping due to insects and should be available with the colder weather coming on. Broccoli Rabe/Rapini has seen quality issues and supply is hit or miss. We are getting a small amount of Organic product. Broccoli DiCicco is available but limited from Coke Farm.

Cauliflower: Cauliflower has improved as well with the colder weather coming out of Salinas. Yuma growing area will start early December. Sweet Baby Cauliflower is seeing better supplies with the colder weather. Organic Cauliflower is gapping due to quality. Green, Orange and Purple Cauliflower are expected on 11/11.

Celery: Celery is in good supply out of Salinas but expect this market to get active as the holidays approach as well as the end of the local season. Oxnard will start early December. Organic is gapping due to blight issues.

Lettuces: Green and Red Leaf, Romaine and Romaine Hearts have finished in Salinas and Oxnard. Yuma will be starting up this week. Some shippers will have some gaps between growing areas so expect product to remain tight for the next few weeks.

Radishes: County Line's Organic Easter Egg and French Breakfast Radishes supplies are steady. Some of the Easter Egg Radish tops were damaged and we removed them. Babe Farms Easter Egg, French Breakfast and Purple Ninja Radishes are gapping this week. Comanche Creeks Organic Purple Daikon supplies are steady as are Coke Farms Black Spanish and Watermelon Radishes.

Tomatoes: Production in Southern Baja has improved and prices for 5x5 and Romas has come off. Mexico-grown Grape and Cherry tomato supplies and prices are steady with good quality; Mexico- grown Toybox Cherry tomatoes supply is limited, and quality has been hit and miss the past weeks. Cherry Tomato on the Vine and Mixed Heirloom supply continues to be limited and quality is hit and miss from Mexico and California.