

THE NUTCAST

Valley Harvest
Nut Co., Inc.



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April 2018

RAIN, RAIN

If April showers bring May flowers, then we should see **LOTS** of colorful flower beds next month. According to MID, we received 0.51 inches of rain during yesterday's quick storm and a few areas sought cover from all the hail. To date, we have received 7.77" of rain which equates to 63.5% of the 12.23" season average.

Remember your special ladies

HAPPY
Mother's
DAY



Sunday, May 13

**Next Payment:
June 30**

MARKET REPORT

The Almond Industry has been quite a roller coaster this past month. Phones were extremely quiet. We confirmed a few sales but not as many as the month before. However, product still shipped from prior orders received. The Almond Board shipping report states that March shipments set another high record. Total shipments were up nearly 12% above last year and VHN followed suit. People are on track to consume more almonds than in the past. Domestic shipments were 63.2 million pounds, up 6 1/2 percent above last year which reflects Americans healthier diet. **So, keep eating!!!** I've attached an almond recipe for you to try. You can also find almond recipes on the Almond Board website: <http://www.almonds.com/consumers/recipe-center>.



Prices increased about 40 cents due to February frost reports but has deflated about 15-30 cents already. The major contributors to the

softening are the Chinese Tariffs, quiet phones, strong shipping reports and the annual Terra Nova Trading report (TNT) that was published last Friday. The new conversation floating around is that the damage isn't as severe as originally discussed. After traveling the state looking at many different fields, it is their determination that 2018 crop will be 2.51 billion pounds. This would be 11% higher than the current crop but down 10-15% below the potential 1,100,000 bearing acres at the best yield of 2,540 pounds/acre. Time will confirm or denounce the TNT report, but the 2017 TNT report projected a 2.7 billion-pound crop. This is only 0.62% above the current receipts of 2.256 billion pounds (and this gap will close because almonds are still being reported by handlers).



Raspberry Almond Coffecake

*Prep 30 min. *Bake 1 hour

Ingredients

1 cup fresh raspberries
3 tablespoons brown sugar
1 cup all-purpose flour
1/3 cup white sugar
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/8 teaspoon salt
1/2 cup sour cream
2 tablespoons butter, melted
1 teaspoon vanilla extract
1 egg
1/4 cup sliced almonds
1/4 cup sifted confectioners' sugar
1 teaspoon milk
1/4 teaspoon vanilla extract
*Prep 30 min. *Bake 1 hour

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray an 8 inch round cake pan with cooking spray.
Combine raspberries and brown sugar in a bowl. Set aside.
In a large bowl, combine flour, sugar, baking soda, baking powder, and salt.
Combine sour cream, butter or margarine, 1 teaspoon vanilla, and egg, and add to flour mixture. Stir just until moist. Spoon 2/3 of the batter into the prepared pan. Spread raspberry mixture evenly over the batter. Spoon remaining batter over raspberry mixture. Top with almonds.
Bake for 40 minutes, or until a wooden pick inserted in center comes out clean. Let cool for 10 minutes on a wire rack.
Combine confectioners' sugar, milk, and 1/4 teaspoon vanilla. Stir well. Drizzle glaze over cake. Serve warm or at room temperature.

