

# THE NUTCAST



(209) 538-7766 \* 3242 S. Carpenter Road, Modesto, CA 95358

October 2019

## PuMpkIn

### FACTS



Pumpkin flowers are edible



Largest pumpkin grown in CA weighed 2,175 pounds



Pumpkins are 90% water



In early colonial times, pumpkins were used as an ingredient for the crust of pies, not the filling.



Six of the seven continents can grow pumpkins including Alaska! Antarctica is the only continent that they won't grow in.

## MARKET REPORT

The harvest continues but is running slow, low, and late. Most all your nonpareils have been received, but the other varieties are dragging in slowly. We were not expecting to see an increase in inedible kernels, but we did anticipate a reduction in overall tonnage. In our comparison to last year's deliveries, the crop is down significantly overall. Some of you have slight increases, and some of you are 30% down. Although the September Almond Board Position Report has been released, there still isn't a definite indication if the overall industry will be down from the July Objective estimate. In 'shop' talk, as Laurie, our truck driver, hears from the area hullers - *all varieties are down.*

It has been a dry harvest except for one day of rain. Of incoming thus far, we had only three wet deliveries that had to be dried. Due to the lack of rain, many of you have put on your last irrigation as irriga-

tion districts plan to shut off the water.

Regarding shipments, Valley Harvest Nut is up from last year at this same time and the plant is quite busy. The problem has been that we can't supply many of our buyer requests, because the almonds are not in yet - especially for Butte/Padre sales. Janine's favorite saying to the customer is, "they are still hanging on the tree"! We know most



of you have finished your harvest or are very close - it just takes time from the huller to us. By our November NutCast, we trust the harvest will be complete.

In the meantime, fill your candy bowls with delicious treats and get ready to bring smiles to trick or treating neighbors. If you don't have any knocks at your door...

***start eating!***

## HARVEST

Reminder: If you plan to defer any of your payments, please let us know in writing. 2019 payments will begin two weeks after your delivery to VHN and the USDA inspection.



**Incoming payment:**  
2 weeks after  
USDA inspection

### SALTED DARK CHOCOLATE ALMOND MILK COOKIES WITH TOASTED ALMONDS

3 oz. butter  
2 tbsp almond butter  
½ cup granulated sugar  
½ cup brown sugar  
1 tsp vanilla extract  
1 ¼ cup almond flour  
½ cup unsweetened cocoa powder  
1 tsp baking soda  
¼ tsp salt  
1 tbsp almond milk  
2 (3.5-oz) dark chocolate bars  
1 tbsp coconut oil  
½ cup sliced almonds, toasted  
Flaky sea salt, for topping



Preheat oven to 375°F and line 2 baking sheets with parchment paper.

In a stand mixer with a fitted paddle attachment, beat butters and sugars until light & fluffy, about 2-3 minutes. Add vanilla extract and combine.

In a medium bowl, mix flour, cocoa powder, baking soda, and salt. Add to wet mixture. Add almond milk and mix to combine. Chop one bar of chocolate & add to batter.

Roll cookie in palms, forming golf-ball sized rounds of dough, and slightly flatten into a disc shape. Place on parchment-lined baking sheets at least 2 inches apart. Bake until crackly, about 15-18 minutes. Let cool on baking sheet for 3 minutes, then transfer to a cooling rack until completely cooled.

In a small bowl, melt remaining chocolate bar with coconut oil & stir. Once cookies have cooled, dip them half way into melted chocolate, then transfer to parchment lined baking sheets. Sprinkle with almonds & flaky salt. Chill until chocolate has set. Serve immediately or store in an airtight container for up to 5 days.

Developed for California Almonds by Julie Resnick