

THE NUTCAST

Valley Harvest
Nut Co., Inc.



info@valleyharvestnut.com * (209) 538-7766 * 3242 S. Carpenter Road, Modesto, CA 95358

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CONGRATS

TO FATHER AND SON...
MIGUEL & DANNY PEREZ

USDA graded their Mission-type kernels and found **ZERO** inedible kernels **AND** **ZERO** foreign material.. They will be paid for **100%** of this delivery. **WAY TO GO!** We are proud of you!



Delivery Payment
2 weeks after
USDA Inspection

Market Report

The 2024 almond crop is rolling in. We had an early start (compared to last year), dry weather (compared to last year), and lots of sunshine with some days outright hot (MUCH hotter than last year!!). Current industry receipts are 1.035 billion pounds of an expected 2.8 billion pound crop (down from the original estimate of 3.0). With the rumors of the south being down in tonnage, the north being up or equal in tonnage, and the central (our area) all over the board, it is doubtful that the crop will reach the expectation of 2.8 billion. The crop estimate by **"THEY"** is that the industry will end up between 2.65 and 2.75. As of this report the industry is about halfway there. Valley Harvest has received about 65% of our expected tonnage .

Inedible kernels are less than the last year's disaster, but not as good as hoped. The overall industry inedible average for shipments through September is 2.96%. On our Valley Harvest Bonus/Charge chart, that would be "neutral" - no two cent bonus would be issued nor any deduction for extra cleaning. You can use the industry's 2.96% average to compare your USDA inspection results indicated on the grower reports you receive from us. We believe the higher inedible count during the last two years is a direct reflection of growers cutting back on field care and sprays due to low almond prices and high farming costs. Thus far this season, we see the start of a reversal of the past difficult years.

Speaking of income, as of September 30, prices are up \$0.22/pound and still climbing. While September 2024 industry shipments are behind shipments from 12 months ago, Valley Harvest is taking orders rapidly and consistently. The nonpareil prices have increased significantly from last July. As the later varieties enter the market, we should also see an increase to the pollinator prices. As income and expenses allow, we will increase grower payments accordingly. It's better days ahead! Thank you, Lord.

We are honored to be your chosen handler and work tirelessly to bring the best possible prices to you - **OUR GROWERS**.

Thank you for your perseverance to continue farming almonds.



Pumpkin Spice Almond Brittle

Ingredients

6 Tbsp. unsalted butter plus more for the baking sheet
3 cups natural almonds
2 cups granulated sugar
1 cup light corn syrup
2 tsp. baking soda
1/2 tsp. ground cinnamon
1/2 tsp. fine sea salt
1/4 tsp. pumpkin pie spice
1 tsp. vanilla extract

Instructions

1. Preheat oven to 350 degrees. Place a rack in center of oven.
2. Spread almonds on a large baking

sheet and toast in the oven for 6-7 minutes or until fragrant. Remove from oven and set aside.

3. Generously butter another large baking sheet and set aside on a heatproof surface.
4. In a small bowl, combine baking soda, cinnamon, sea salt and pumpkin pie spice. Set aside.
5. Combine sugar, corn syrup and 1/2 cup water in a large saucepan (5 to 6 quart) over medium heat. Stir often with a heatproof spatula until the sugar is totally dissolved.
6. Bring the mixture to a rolling boil over medium high heat and insert a candy thermometer into the pot. Stir occasionally, until the thermometer reads 230 degrees F.
7. Add the almonds and the butter and continue to cook, stirring constantly, until the thermometer reads 300 degrees F.
8. Remove pot from the heat and remove candy thermometer. Quickly stir in the baking soda, cinnamon, salt and pumpkin pie spice from the small bowl along with the vanilla. Mixture will foam, so be careful. Quickly and vigorously stir the mixture until well combined.
9. Pour the mixture onto the prepared buttered baking sheet. Quickly spread it to a nice even layer with the back of the spatula sprayed with non-stick cooking spray. The mixture does not need to fill up the entire tray.
10. Let cool about 2 hours. Break into pieces. Can be stored in an airtight container for up to 4 weeks.