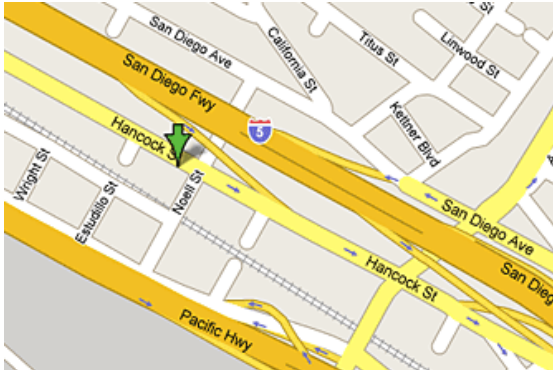




Come join us for Chefs de Cuisine Association's May meeting!

- Who:** Specialty Produce (*hosting*) and the Chefs de Cuisine Association of San Diego
- When:** Sunday, May 17th / 3pm—6pm
- Where:** 1929 Hancock St., Suite 150, San Diego, CA 92110 / 619.295.3172
- Why:** Specialty Produce carries over 500 fresh produce items and is a foodservice provider to many of San Diego's top restaurants and hotels. Come take a look inside our warehouse and hang out with us and fellow members of the Chefs de Cuisine!



Directions:

- Take I-5 South (Note: Or, take I-5 North, exit Old Town Ave., turn left at the light, and left again at the stop sign onto Hancock St.)
- Exit Old Town Avenue
- At the stop sign, go straight. This will become Hancock St.
- Specialty Produce will be on your right hand side in a large, brick building. Park and enter through the docks (*there is a ramp located parallel to the railroad tracks*).

Here's a peek at what we will have in store for you:

Fresh Origins: David Sasuga will be showcasing his line of locally grown microgreens, petitegreens, flowers, tendergreens, and tiny veg!

Pascucci Pasta: A family-owned company that has become known for their freshly made, high quality pastas and ravioli! Daniel Tapia will answer all your pasta questions, and **Chef Damaso Lee from Trattoria Acqua** will be cooking them up!

Gelato Vero: Aaron Rabinowitz will be scooping out samples of their high-end gelato, which may include unique flavors such as Giandua (chocolate-hazelnut), Blueberry-Crème Fraiche, and Triple Espresso!

Kinoko Company (formerly Golden Gourmet Mushrooms): Using strict Japanese techniques, Kinoko Company has recently finished their San Marcos plant remodel and is now producing local, exotic mushrooms! Their line includes Brown and White Hon Shimeji, Enoki, King Trumpet, and Maitake mushrooms.

Plus, displays of this season's freshest fruit and veggies, and if that's not enough, we will be holding **RAFFLES!** You could win: vanilla beans, fruit baskets, wild mushrooms, truffle oils, and MORE!

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