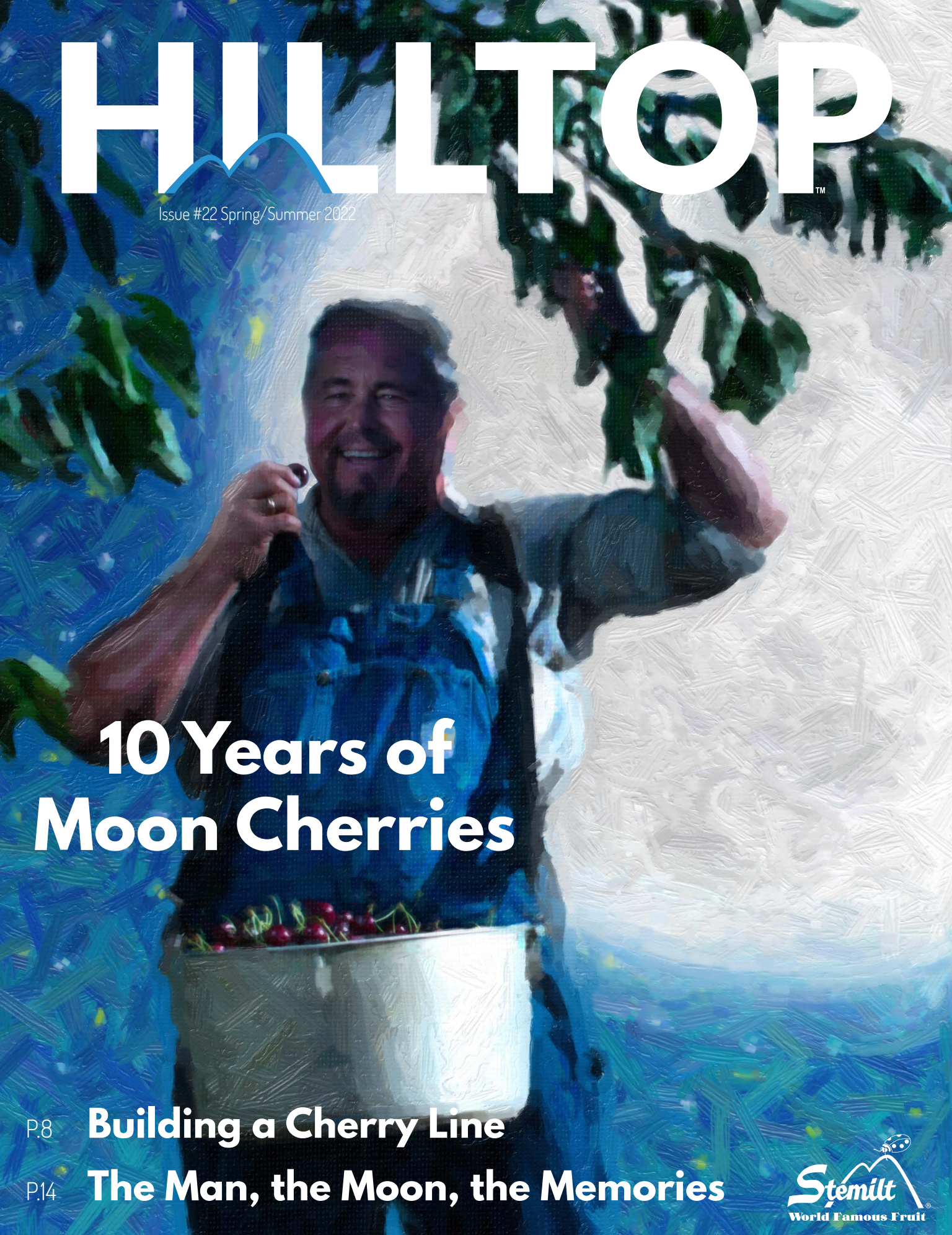
HILLTOP™

Issue #22 Spring/Summer 2022



10 Years of Moon Cherries

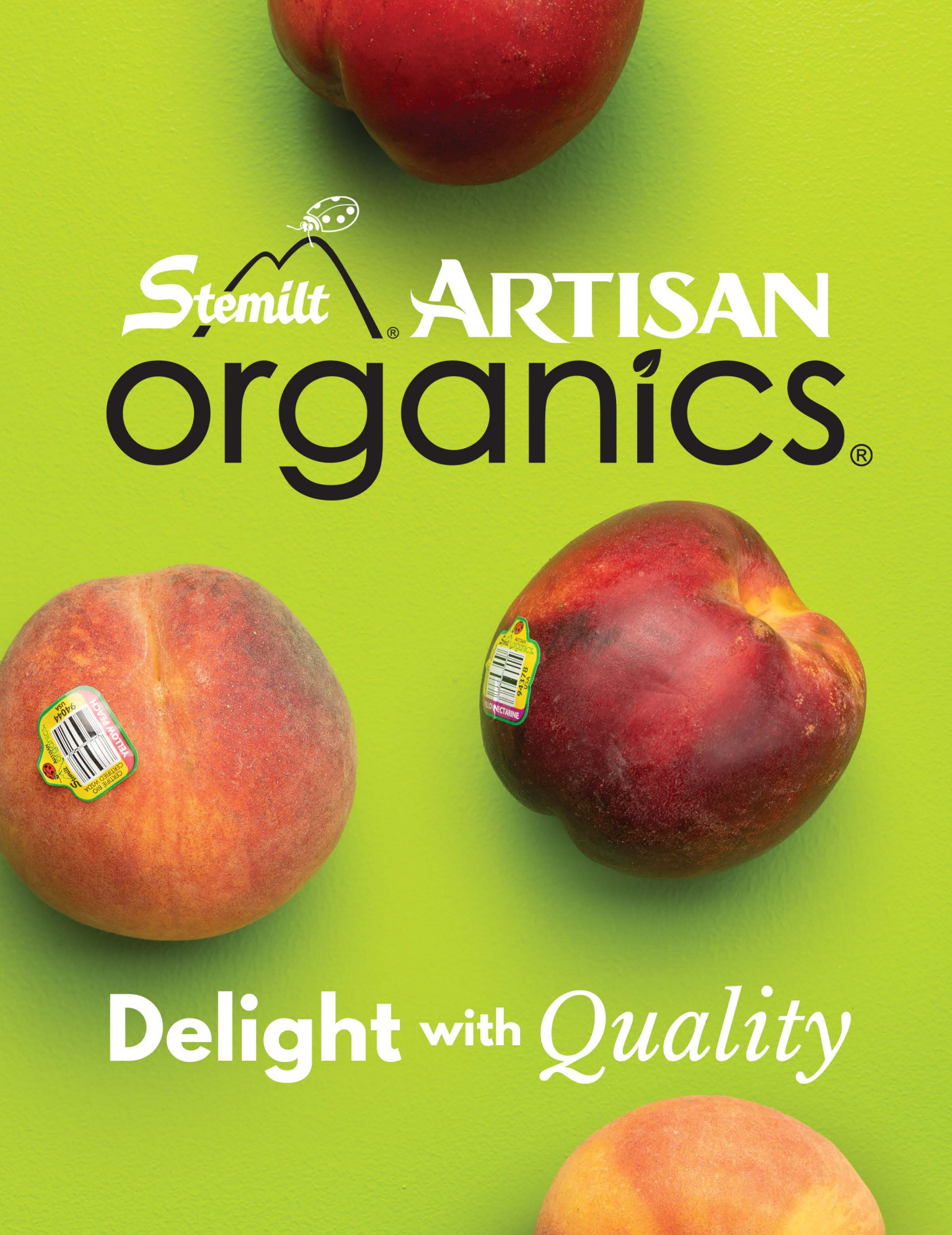
P.8 Building a Cherry Line

P.14 The Man, the Moon, the Memories

Stemilt® World Famous Fruit

Stemilt ARTISAN

organics®



Delight with *Quality*

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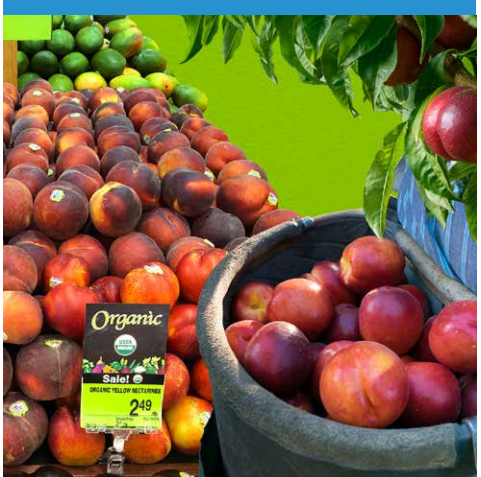

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A MESSAGE FROM THE PRESIDENT

CULTURE

By: West Mathison

I remember it like it was only yesterday I was on Stemilt Hill harvesting the first commercial cherry blocks with my father, Kyle Mathison, sister Susan, and brother Tate. Now, we are coming up on the 10-year anniversary of Kyle's signature A Half Mile Closer to the Moon® cherries and I can see that the best is yet to come this year.

As we continue on to cherry season 2022, I'm reminded of the words my grandfather passed on to me and my family: "We must leave things better than the way we found it." He made sure we were invested in our team members and were providing great working environments for our people. His moral compass guided him to do good. In today's language, we would call it a passion for sustainability and social responsibility, still, it is about doing good.

The pursuit of this higher calling has led Stemilt to becoming certified by the Equitable Food Initiative. Our EFI leadership teams are continuously working on innovative projects to improve the safety and efficiency of Stemilt today. Investing in EFI has helped overcome labor challenges and we are seeing the results as our Stemilters in the field are coming up with new ideas to improve the way we've done things in the past. This has led to a teamwork-inspired environment driven by strong and productive individuals.

In cherry season 2022, we are going to continue reinforcing our current strategy of maintaining our leadership in cherries. With an expected early May cherry crop and new varieties on the horizon, we can see a bright future as our new 700 acres start to produce big tonnage in California.

We have set our aspirations to do more in the next 10 years than we did in the last 100 years of building the legacy of our cherry program. We've selected the best genetics for each growing location, manicuring our trees for productivity and quality. We currently have two new cherry varieties in test blocks that are gigantic with great firmness, high bricks, and more split resistant to rain. Cherry harvest is when Stemilt is at peak performance, and cherries bring out the best in our team members because they have confidence in them.

This confidence didn't come overnight. Our success is determined by our systems and those systems are what we have created over time that give us these World Famous outcomes. Last cherry season, we adapted to the 5th hottest year in history and adjusted to the smaller fruit size that was produced. We're looking forward to a more normal weather pattern this summer so we may continue being the home of the big cherry.

Cherry season is kind of like Christmas here at Stemilt. We look forward to it every year, and it's like waiting to open the biggest present under the tree that has your name on it. You never know what's going to be inside, and no matter what, you know you must have a positive attitude and a smile on your face. In 2022, we plan to continue revolutionizing the legacy of new cherry varieties.

Onward,

FRUIT

By: Elizabeth Price

HOW TO: MERCHANDISE ORGANIC STONE FRUIT

Spring and summer can be an exciting transitional time in the produce industry. Organic peaches and nectarines will be rolling onto the shelves soon to capture organic impulse sales. Marketing Director at Stemilt, Brianna Shales, sits down to explain how to merchandise organic stone fruit this summer.

1 Call Out Organics

When it comes to organic stone fruit, the most important thing for retailers is to make sure customers can easily see which fruits are organic. If it's unclear that fruit is organic, shoppers may not recognize it as organic and will not trade up for organic produce. "Organic shoppers are your best produce shoppers because they are willing to pay more for any organic product," explained Shales. "These shoppers are also more inclined to health and wellness so they're going to be buying more produce naturally. Anytime we can get that customer to buy a seasonal fruit organically, you're really going to grow the organic part of the fruit category."

2 Talk About Quality

Organic peaches and nectarines are available for a finite time and it's important to make sure that consumers are delighted with a great eating experience. Organic stone fruit is not on everyone's shopping list, they are an impulse item and shoppers are going to buy them based off look and feel. It has to be high in color and clean for someone to pick it up. "When it comes to stone fruit, you want to source product from someone who is picking during the tree ripe stage because stone fruit won't gain sugars after it has been picked," said Shales. "The Douglas family grows all our organic peaches and nectarines, and they pick their fruit in smaller orchard blocks multiple times during harvest. This allows them to pick off one tree up to five times to keep picking the fruit as it becomes ripe." Stemilt's Artisan Organics® program makes sure consumers have the best eating experience because the fruit is handled gently and is being picked at the optimum time.

3 Use Organic Displays

Retailers will often times put their organic peaches and nectarines in designated displays for organic seasonal fruit to make sure shoppers can clearly see they are organic. Stemilt's organic stone fruit is available from mid-July through September and there are peak promotion windows within that time frame. "When those promotion windows come up, it will be important for retailers to make sure they feature them in ads, highlight them digitally, and also execute displays well in store around the product," explained Shales. "Think product, promotion, and placement." This year, a new recyclable pouch bag will be available (and is backed by How 2 Recycle labeling standards) as a vehicle to sell either organic peaches or nectarines in. The pouch will allow flexibility for the size profile of fruit that can be packed in them. "Retailers will be able to sell by the pound off a PLU code just like cherries but in a bag," said Shales. "It brings the fruit into one grab and go pack which will help the cashier make sure it is rung up as organic to catch those premium sales."

4 Take Advantage of Top Pick™

"Retailers who want to be known for carrying the very best produce should take advantage of the Top Pick™ program. The Top Pick™ program is all about separating yourself from the competition. "We already have really great quality peaches and nectarines, but now we've gone out and picked the very best," explained Shales. "The Top Pick™ program is positioned around picking the most incredible fruit ever. We're picking the fruit from the top part of the tree (hence the name Top Pick™) because that's where the tree receives the most sunlight and produces fruit with more complex flavors. Carrying Top Pick™ is all about telling your customers 'this is the best peach you're going to have all summer,' and then delivering on that promise to drive repeat sales."

Stemilt ARTISAN organics®

SUSTAINABILITY: PEOPLE

By: Elizabeth Price

SPEED SAFETY AHEAD

Being certified by the Equitable Food Initiative means Stemilt is continuously working towards new ways of innovating its systems through team collaboration and worker voice. This year, our EFI leadership team in Pasco, WA noticed a need for speed limit signage around Stemilt's Arrow Ridge Orchard to ensure the safety of our Stemilters and anyone in the orchard.

EFI leadership teams exist to exhibit a culture of continuous improvement and encourage farmworkers to call out issues and concerns they may find in their working environments. This project to put speed limit signs on orchard roads is only the beginning of improving Stemilt's systems and building worker confidence and collaborative practices.

This specific EFI project made a positive impact on worker safety and Stemilt's commitment to social responsibility. The EFI Leadership team at Arrow Ridge Orchard near Pasco, WA found an issue with cars driving too fast down orchard roads. The team came together and Stemilt's Safety Coordinator at Stemilt Ag Services, Rosa Madrigal, agreed that implementing speed limit signs on the roads surrounding these orchards would be beneficial to the safety of our Stemilters and anyone in the orchards.

"We had just finished our EFI training in March of 2021 and quickly found a need for speed limit signs around our orchards in April," explained Madrigal. "Our team noticed cars driving exceedingly fast through the orchards and while we have not had an accident, we saw the project as a priority to ensure something like that wouldn't happen."

When deciding on a new improvement project, trained EFI Leadership teams will share their findings for improvement with one another and determine through survey and word of mouth which project to present to a supervisor. The team will present how the project idea came to importance and possible solutions to the supervisor for approval. Once the project is approved, the team is given the green light to proceed. Stemilt's Manager of Learning and Development and Sr. Business Partner, Maggie Torres, helps coordinate these EFI projects and facilitates the team's execution.

"Adding speed limit signs was a great project for our team to focus on this year," said Torres. "Our Stemilter's safety is our top priority so we asked ourselves 'how can we better this orchard to improve worker safety?' When we have Stemilters working in the orchard every day, it really matters that people are not driving recklessly."

By leaning into their EFI training on continuous improvement, the team evaluated the situation and decided on a reasonable speed limit of 15 mph for Arrow Ridge Orchard roads. Then, they worked on understanding how many signs would be needed and where to place them. The signs went up in June and have significantly improved travel on the roads. This relatively small change in the working environment has made a lasting impact at this orchard and has a defined process that can be shared with other SAS orchards to ensure their roads are enacting speed control through signage and education.

"We have seen a big difference in how people are driving through our orchards since the signs went up and people are more mindful of how fast they're going" said Madrigal positively. "As one of our first EFI projects, this project was an important issue to address and we're just getting started. I'm excited to see our teams take charge and make a difference in their own ways at Stemilt."

We are always finding new ways to improve our systems at Stemilt and to do that, we need a second opinion. After a project is complete, the leadership teams will evaluate the project's success and connect with each other on how they have seen a change as a result of their solution. A great amount of team collaboration and trust is put into problem solving and that is what Stemilt is all about.

> **"As one of our first EFI projects, this was an important issue to address and we're just getting started. I'm excited to see our teams take charge and make a difference in their own ways at Stemilt."**
>
> *Rosa Madrigal*
> Safety Coordinator
> Stemilt Ag Services

By: Elizabeth Price

BUILDING A CHERRY LINE

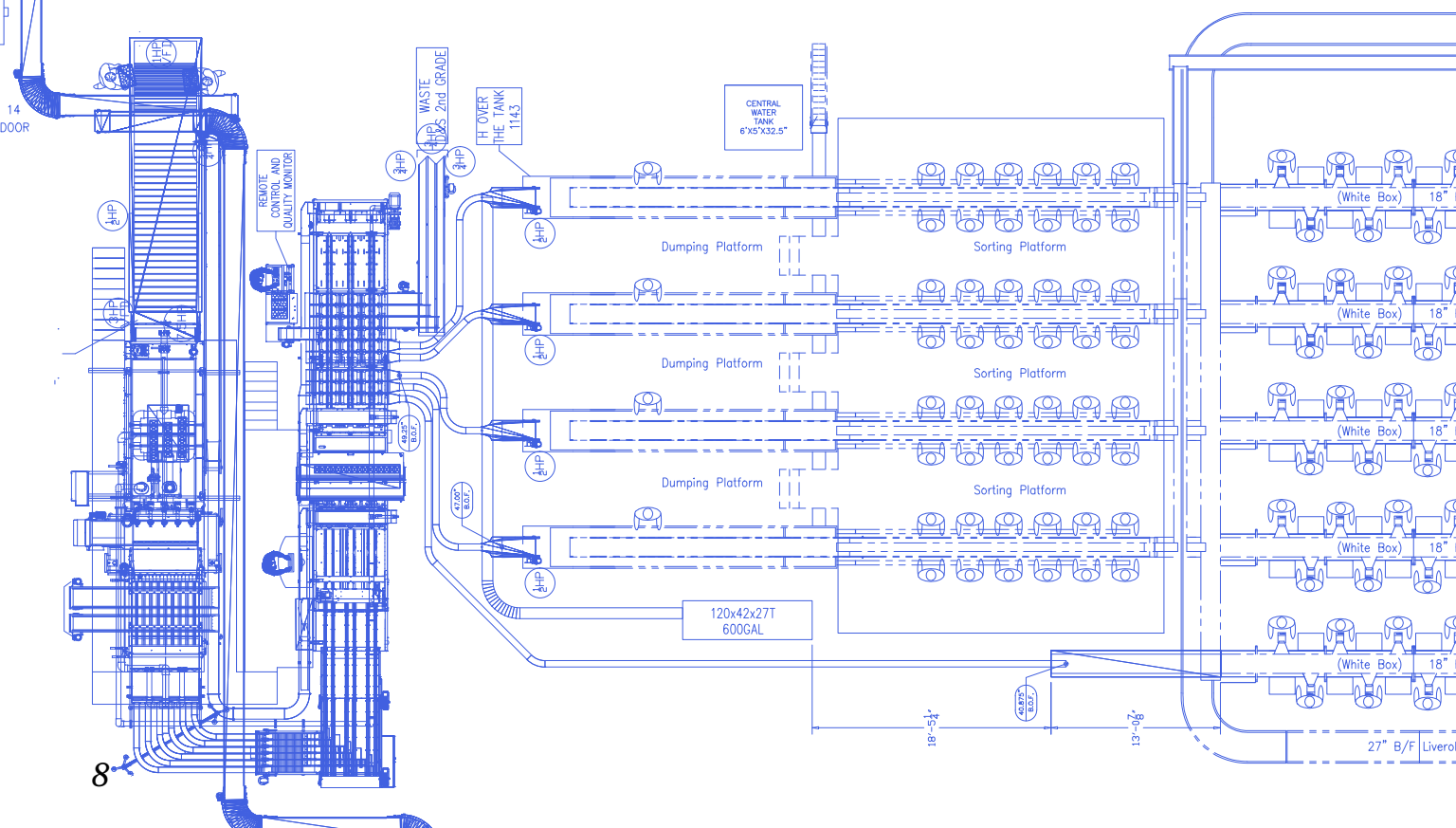
High flavor, consistent quality, and juicy textures are all ways to describe Stemilt's California Cherries. A brand-new Unitec six-lane electronic vision 3 cherry line is about to change cherry consistency and optimize labor opportunities at Chinchiolo Stemilt California (CSC) in Stockton, CA. Read on to learn more about what goes into building a new cherry line as I chat with CSC General Manager, Erick Stonebarger.

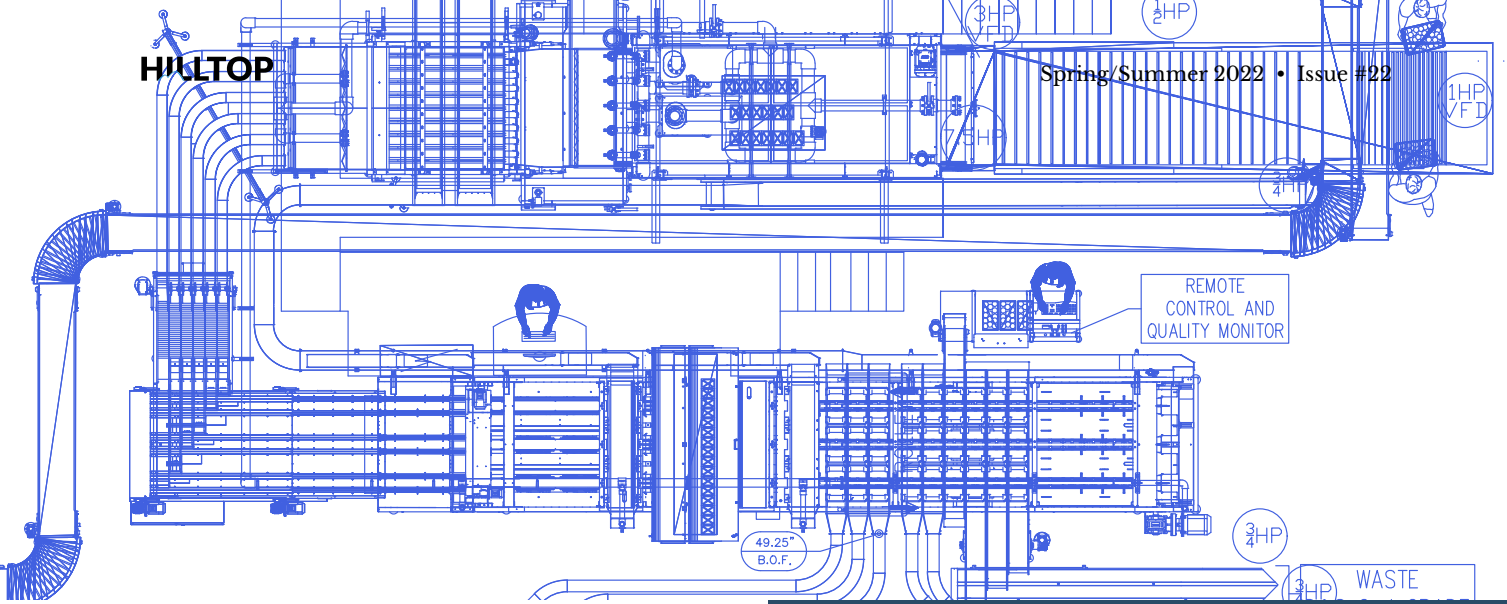
Stemilt's Rainier cherry line in California is moving from hand sorting, to the latest in optical sorting technology. The new optical line will debut in May with fully automated sorting and packing capabilities. In 2016, Stemilt's Olds Station Rainier cherry line in Wenatchee was lost in a fire. Half of the Olds Station cherry line was transferred to California to compliment the balance of Rainier production.

"We've been looking forward to replacing our cherry line for several years now," said Stonebarger. "The increase of wages in California has been on a structured incline for the last 6 years, so it's time to invest in optics for sizing and sorting Rainier and Organic cherries. This new line will allow us to operate with only 45 people a shift versus 120."

One of the biggest challenges the California packing facility has faced with its old cherry line is labor availability. It can be a challenge to fill in night shifts to have enough people to do sorting. The new line will be able to operate for 20 hours instead of only 12 with over half the amount of people and twice the production. With the increased labor costs and availability in California, it will help increase the total through put without sacrificing quality.

"On average, the old line produced about a ton and a half of yellow cherries a day, and the new line should take us to two and a half tons a day which would satisfy our current needs," explained Stonebarger. "On the organic front, our tonnage was 2 tons a day, and this new line will take it to three to three and a half tons."





The consistency of quality for a yellow cherry will improve in California, and that's something to be excited about. This means that California will be able to introduce its Rainier cherries to Stemilt into the export market which hasn't been able to happen prior to building this line. One challenge has been to see higher color consistent boxes produced without jeopardizing the balance of the pack. This new line will allow California to be finer tuned in the sorting and quality control process.

"The new line will present opportunities to separate by color, size, and we'll be able to see 95% of the cherry to watch for any cracking," Stonebarger said. "The new line has a 'cluster cutter' which is specifically designed by Unitec to gently handle yellow cherries. We will run Rainiers on the new line and five varieties of organic cherries: the Royal family, Black Pearl, Coral, Bing, and Lapin cherries."

A cherry line with six lanes and vision 3 optics means CSC will be able to manage color and size better during the packing process. Electronic sorters allow cameras to view shades of color under the cherry's skin which makes it easier to sort out cherries that have internal damage and could breakdown in transit. These sorters will also allow for increased management of color threshold in Rainier cherries. One of the greatest values of this new line is the ability to size consistently. This will help CSC produce uniform, high-quality cherries that consumers can count on.

Sneak Peek:

This Spring edition of the Hilltop Magazine will be published in early April. By that time, California will be nearing the start of its cherry season! The new cherry line will arrive from Italy towards the end of March to California and is expected to be fully operational by the May season for Rainiers and Organics.

> **"We've been looking forward to updating our Rainier line for several years now. This new line will allow us to pack Rainiers and Organics efficiently while operating with 75 fewer people each shift."**
>
> *Erick Stonebarger*
> CSC General Manager

ORCHARD

View of Stemilt Hill at sunrise from Wenatchee Heights

By: Elizabeth Price

GROWING WORLD FAMOUS FRUIT ON STEMILT HILL

About Stemilt Hill:

Stemilt Hill is a unique growing region that overlooks the Columbia Basin and the town of Wenatchee, WA. Its rolling hills and fertile soils make it the perfect growing location because it sits in a rain shadow in Washington state. Stemilt was named after the Native American word "Stemilt" (Stem-ilt) which means "coming from the mountains" or "foothills to the mountains."

The Mathison Family:

The Mathison family began to live and farm on Stemilt Hill in 1893. By 1914, they planted the first 10 acres of fruit trees that would one day produce Stemilt's World Famous Fruit. In 1964, Tom Mathison chose and named Stemilt Growers after its location so his consumers would always know where their fruit was coming from. Stemilt Hill is home for branded cherry programs like Kyle's Pick® and A Half Mile Closer to the Moon® Cherries.

Unique features of Stemilt Hill:

Stemilt Hill is unique for its natural elevations ranging from 1,000 – 2,800 ft. which follows the maturity of growing fruits. Cherry harvest begins here in early July and continues into August before transitioning to the higher altitude Amigos Orchards starting at 2,800 ft. elevation to 3,200 ft. The high-altitude climate is ideal for July because it remains cooler than higher temperatures elsewhere in central Washington and has a noticeable difference between day and nighttime temperatures that allow cherry trees to rest and reenergize. It makes for the optimum growing location for dark-sweet cherries since high-altitude orchards bloom and ripen later.

Cherry varieties grown on Stemilt Hill:

- Skeena
- Sweetheart
- Staccato®
- Sentennial™
- Rainier
- Skylar Rae®
- Glory
- Lapin

Organic cherry varieties:

- Rainier
- Dark-sweet

Fun Facts:

In 2020, Stemilt Hill recorded the most cherries harvested in a season at 11,000 tons during a 21-day harvest stretch.

During cherry season, there can be as many as 1,500 Stemilters picking cherries at a time!

Cherry harvest on Stemilt Hill is unique as it only lasts two months, but Stemilt's cherry season is the longest anywhere you go!

After harvest, cherries are packed and shipped within 48 hours to make sure they arrive at retail fresh and ready to eat.

At the start of cherry harvest, Stemilters meet at 4:20 a.m. before sunrise and pick into the early afternoon. By the end of harvest season, they'll start at 5:30 a.m. as the days become shorter.

CULTURE

By: Elizabeth Price

IN THE MIND OF *Robin Graham*

Robin Graham is the General Manager of Stemilt Ag Services (SAS), the farming division of Stemilt. Robin is a man of humble leadership with a passion for playing a part in the food chain as a fruit grower. Robin takes a moment to reflect on his inspiration, continuous learning, and source of motivation in the unpredictable world of agriculture.

Leadership:

Three things come to mind when I think about leadership: clarity, direction, and accountability. Leadership is a service to the people that you work with and it's ensuring that your team has everything they need to be successful. It is important to keep clear communication amongst ourselves and hold each other accountable as a team. There are many talented individuals at SAS and we are always learning from one another.

Mentors:

I think of a mentor as one individual who helps you fix your whole life. I've been very lucky to have had many mentors in my life who have shown me how to be organized, selfless, and even how to have better handwriting.

> **Kyle Mathison:** My father-in-law is someone in my day-to-day life who inspires me by his hard work and dedication. He views the world through his unique farming lens and he keeps a humble spirit in the workplace.
>
> **Bruce:** He was the kitchen manager of a Chinese restaurant I worked at when I was 15, and he was a tough guy. He was very skilled at his job and taught me how to build my work ethic at a young age.

Obstacles:

When faced with an obstacle, it's important to pick a resolution and execute it. In agriculture, there are an interesting mix of elements that are in and out of a person's control. It makes you work twice as hard on conditions that you can control instead of fretting about the conditions you can't control, like the weather. Anytime you have a success or failure, you should come away with some improvement of how to overcome the situation. It's all about incremental improvement over time and trying the best you can each time.

Motivation:

I have always been motivated by food. I'm the kind of person who is already thinking about dinner when I'm having breakfast! Being a part of the food chain and growing something like fruit is satisfying. The lineup of the food production process from growing, to making, to distribution, is what makes me show up to work even when farming gets hard.

Do Differently:

I felt like there was this expectation that you had to perform at a certain level after graduating from college to be successful. I realize now that it's okay to not know things and to ask a lot of questions. It took me awhile to admittedly say, "I don't know," but once you do, that's when you really start learning. If I could go back, I would encourage myself to enjoy that part of life more instead of stressing about what I'm doing every day.

Advice:

Make time to take care of yourself. It can be hard to balance your time with a career, and It's easy for people to feel bad about making time for themselves in their busy schedule. You'll find that you perform better during the day whether you're a dad or a businessman.

Dream Job in Alternate Universe:

I lived my dream job as a winemaker in California. I loved it but found myself running out of challenges to conquer. I wanted to work at a place where I could continue growing and Stemilt provides that.

THE MAN, THE MOON, THE MEMORIES

FRUIT

By: Elizabeth Price

The 2022 cherry season will bring the 10th year anniversary of Kyle Mathison's A Half Mile Closer to the Moon® cherries! It's time to celebrate the man who started it all, the dark-sweet cherries named after the moon in the sky, and all the delicious memories made over the past 10 years.

Some may know Kyle Mathison as a 4th generation cherry grower, but to Stemilt, he is a cherry artist. Kyle has been painting on the canvas of Stemilt Hill and planting World Famous fruit trees since 1969. His unique style and perspective of cherry growing earned him the title of Cherry King in 2008 and was the Organic Trade Association's Organic Grower of the year in 2013.

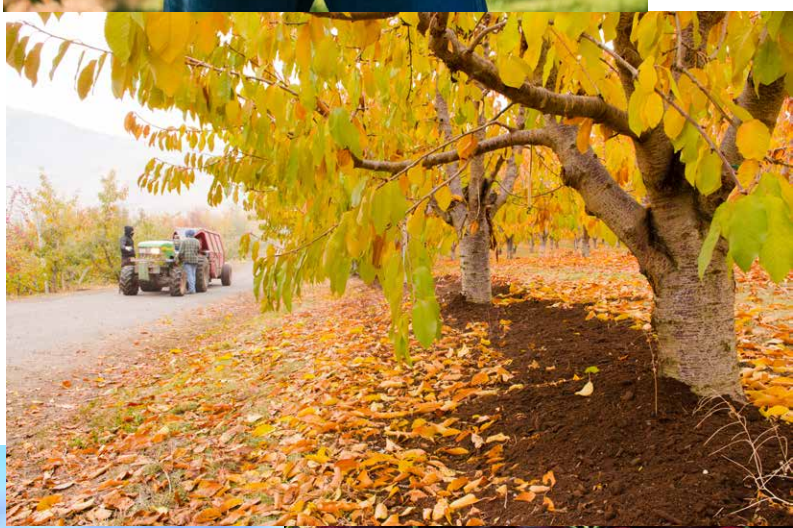
A Half Mile Closer to the Moon® cherries are the grand finale to every cherry season, and this year, we're celebrating its 10-year legacy as Stemilt's highest elevation cherries. When Kyle first came upon Stemilt Hill, he saw the land wasn't perfect. It took the whole Stemilt tribe to move thousands of yards of earth so water could drain in the direction of the river. After he reshaped his canvas just the way he liked, it was time to grow World Famous cherries.

"We've been lucky enough for the last 10 years to continue creating lasting memories within our consumers through A Half Mile Closer to the Moon® cherries," Kyle said sincerely. "I am not successful because of what I do, but for how hard I try because mother nature controls everything that determines the success of a cherry crop. I'm hoping this cherry season optimizes size, flavor, and aromatics for the 10th year anniversary of Moon cherries."

Between battling harsh weather conditions that come with high-altitude growing, and working hard to optimize cherry brix (sugar) and firmness, growing Moon cherries has been no easy feat for this farmer. For the past decade, Kyle has been focused on being an innovative differentiator for Stemilt not just in the produce industry, but in the orchards. One example of innovation lies in Kyle's sustainable approach in creating the Stemilt Organic Recycling Center for home and business owners to dispose of yard waste and regenerate it into nutrient rich compost.

"My grandfather used to say, 'the deeper the snow, the better the cherries,'" explained Kyle. "Underneath that snow is 38 to 40-degree soil temperatures and micros that are percolating away like a slow crock pot and digesting the compost to make a rich amino acid soup. By spring, the trees explode with blossoms because they've had the compost blanketed on their roots all winter long. Our community makes World Famous compost for World Famous cherries."

A part of being a World Famous cherry grower means putting the consumer eating experience first. Taking a bite of A Half Mile Closer to the Moon® Cherries is supposed to taste like no cherry you've ever tasted before, perhaps like taking your first step on the moon. Grown 640 ft. above sea level in Stemilt's Amigos Orchards, you will find the late season Moon cherries growing closer to the moon than anywhere else on earth.



> **I'm not farming for cherries; I'm farming for experiences. I hope everyone who eats Stemilt Moon cherries will remember them fondly with a smile on their face in the next decade.**
>
> *Kyle Mathison*
> 4th Generation Cherry Grower

"I want to be a memory maker," explained Kyle. "I'm not farming for cherries; I'm farming for experiences. I hope everyone who eats Stemilt Moon cherries will remember them fondly with a smile on their face in the next decade. Some people see cherry picking as picking dollars off of trees, but to me, it's an art."

During these next 10 years, the challenge will be to grow cherries at even higher elevations than Moon cherries are currently grown. In a new cherry block in section 17 of Amigos Orchards, Kyle will plant cherry varieties that thrive above 50 degrees latitude. Stemilt is constantly striving as a leader in the produce industry to push the limits of cherry growing. Kyle plans to start planting cherries in 2023 at 3,800 ft. and 4,000 ft. of elevation.

"I don't feel like I can rest on my morals while we are on this journey," said Kyle. "We're going from 600 ft. elevation to 3,800 ft. making Stemilt Hill the Napa Valley of the cherry business. We will never arrive to our destination to be World Famous, but we're only as good as our last box of fruit. We're only as good as the last memory we created in our consumers. We're always on a journey and in the next 10 years, I hope we can continue pushing the envelope of innovation and elevation."

Mother nature deals unpredictable cards every season and part of mastering the art of cherry growing is letting go of what can't be controlled. As the moon pulls the tides of yet another decade of delicious Moon Cherries, we are hopeful for another successful 10 more years of A Half Mile Closer to the Moon® cherries and 10 more years of memories.

"You have to realize that God, and mother nature has the wheel on this vehicle known as cherry growing and you're along for the ride," explained Kyle. "In the next 10 years, we will continue to keep fuel in the tank, air in the tires, and keep that vehicle going to do our part in growing World Famous A Half Mile Closer to the Moon® cherries."

FAMILIAR FACE

CULTURE

By: Elizabeth Price

As a young child, Bernardo Reyes used to stare up at his uncle flying in helicopters across Kyle Mathison Orchards (KMO) and would think to himself "someday, I want to be up there." Bernardo Reyes has overcome many challenges and climbed the ladder to where he is now 18 years later with Stemilt. Bernardo takes a moment to share about his background, mentors, and favorite ways to spend his time outside of work.

Bernardo Reyes

Tell us how you ended up at Stemilt.

I remember watching the helicopters fly around the orchards at 13 years old when my family and I lived on Stemilt Hill. My brother and uncle were working for KMO at the time and still work there today. My uncle has worked there for about 40 years now and when my parents moved from Mexico to Washington State, that's when I started in the orchards. I started working for Stemilt at the Quincy orchard in 2012 as a spray supervisor. Later, I became a crew boss, then a manager for new plantings and irrigation. Today, I am the Quincy area manager and I oversee eight farms including 1,600 acres of apples and cherries. I'm living my dream job every single day!

What does a day in your shoes look like?

I start my mornings by checking in on the crews first thing to make sure everyone is on track for a successful day. Every day is a different story and something new always comes up that I didn't plan on which keeps me excited. I'm always learning new things... from new pruning methods for Cosmic Crisp® apples to the latest technology updates. One of the biggest challenges of my job is keeping up with modern technology as its always changing. For example, we now have the ability to control wind and water machines using our cellphones. When I'm in the office, I'm working on PO invoices and project planning with my supervisors. One of our big projects in the winter includes pruning and making sure everything is ready for spring.

What do you like about your job?

I love working outside. I think it's amazing to witness all the work it takes to produce a crop and watch the process from bud to the bloom of apple blossoms. Cherry season has come a long way since I started working for Stemilt and it's been amazing to watch that growth. What got me excited about my current job was watching my brother, Jaime, do many different hands-on jobs that varied depending on the day. I enjoy having the opportunity to gather multiple valuable experiences in one day.

What advice would you give your 25-year-old self?

Have patience towards your co-workers. They might do the job differently, but if I have patience, we can work towards achieving the goal together.

What do you do outside of work?

I love riding horses and I have since I was eight years old. I have two brothers and four sisters, and we all loved riding horses together as kids. It was something fun we could all do together as a family since we grew up on a farm with lots of animals. At one point, one of my jobs was to train horses. Now, I get to share horse-riding with my own kids. I have four kids: two boys and two girls. We live on a 12-acre farm where we grow fruits and veggies, and my kids are learning the farm life and how to be responsible when taking care of the animals. I also have been skiing for about 14 years and every year I go to Ski in Telluride, Colorado. My sister owns a restaurant there, so I enjoy some free food and lots of skiing!

"It's amazing to witness all the work it takes to produce a crop and watch the process from bud to the bloom of apple blossoms. Cherry season has come a long way since I started working for Stemilt and it's been amazing to watch that growth."

Bernardo Reyes
Quincy Ranch Manager • Ag Services

Who do you look up to?

I learned a lot from Stemilt's Ag Services' Director of Farming Operations, Scott Driscoll. When I first started working with Scott, I didn't have a lot of experience. He saw something in me that told him I wanted to learn and grow, and I worked hard at all my jobs. He had great patience for me and for everything I was missing or making mistakes on. Scott taught me that it's okay to make mistakes, but you can't make the same mistake twice.

Favorite Stemilt fruit?

SweeTango® or Cosmic Crisp® apples

LIGHTNING ROUND

Favorite breakfast food?

I love having coffee, pancakes, and fruit with my daughter who enjoys making pancakes early in the morning before I leave for work.

A song that is always stuck in your head:

Tony Keith – "Should've Been a Cowboy"

Three things you can't live without:

Family, fishing, and apples

Sweet or salty?

Sweet

Three words to describe Stemilt:

Friendship, care, and passion

If you could have dinner with anyone (dead or alive) who would it be?

My Uncle

What's your dream job?

My dream job is my job!

The weirdest food you've eaten:

I ate some strange insects in Mexico...

ORCHARD

By: Elizabeth Price

THE DOUGLAS FAMILY

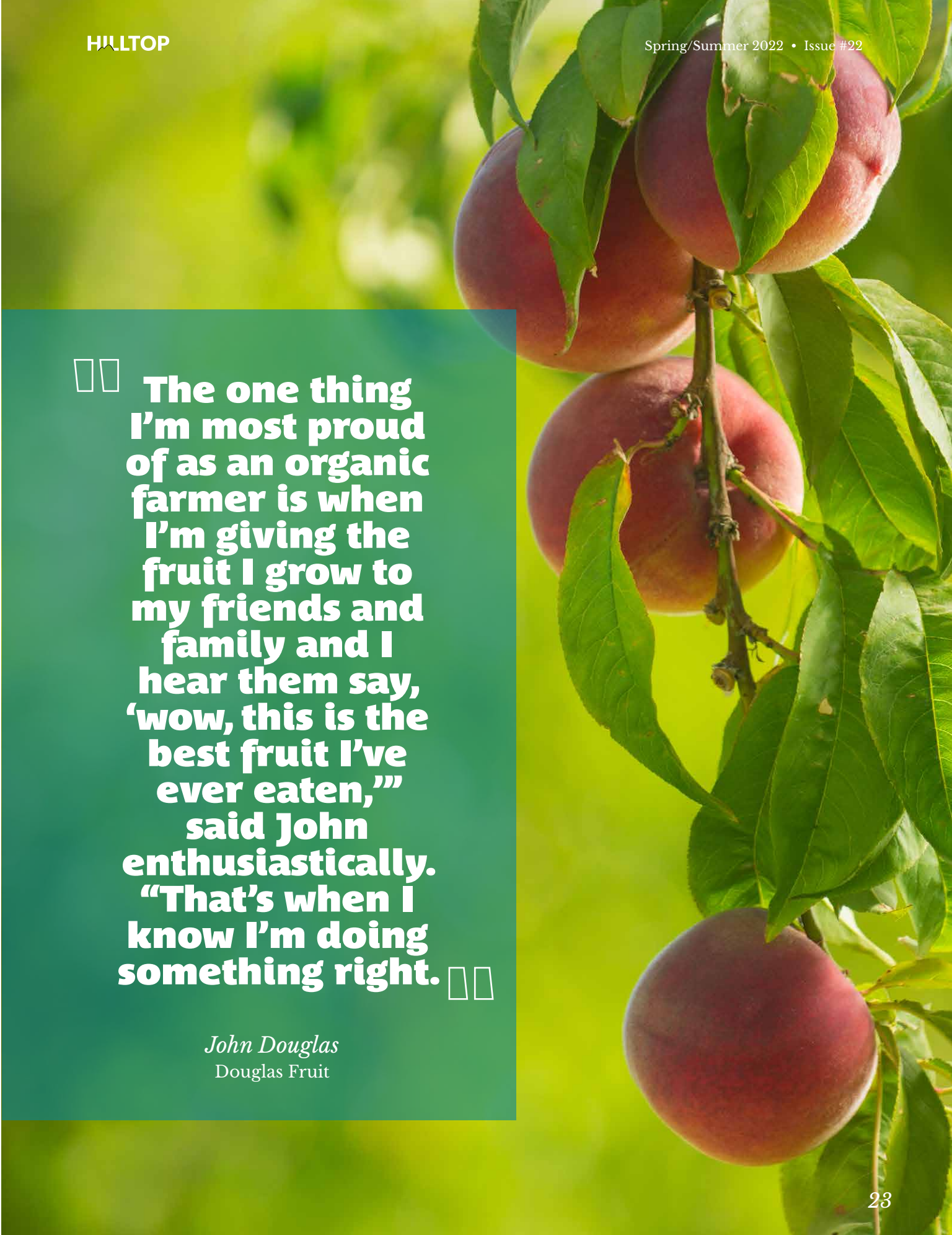
Growing organically is two-fold, so let's take a look at how growing organic peaches and nectarines is beneficial to the farmer, environment, and consumer.

All of Stemilt's summer stone fruit comes from Douglas Fruit, which the Douglas family owns and operates in Pasco, Washington. The Douglas brothers, John, Pete, and David are a tight-knit fourth generation farming family committed to growing 100% organic peaches and nectarines. They know how to put flavor first so people can experience delicious, organic stone fruit from a successful harvest year after year.

Douglas Fruit started transitioning towards all organic in 2007 and became fully certified by the Washington State Department of Agriculture in 2009. All organic peaches and nectarines grown by Douglas Fruit are sold under Stemilt's Artisan Organics™ brand. The climate of the Columbia Basin has provided them with an optimum growing location for organic stone fruit.

"We have a unique climate in the Columbia Basin which makes our fruit special," shared John Douglas, an owner of Douglas Fruit. "We have very dry, hot weather which the peaches love. Our region gets about 240 days of sunshine, has a great water supply, and really deep, sandy soil making it an ideal place to grow peaches and nectarines."

Today, the Douglas family actively manages 3,500 acres of peaches, nectarines, apples, and some pears that are 100% family owned. As a uniquely organic farmer for stone fruits, Douglas Fruit implements natural strategies to rid of pests, bugs, and disease. They will release lady bugs and lacewing larvae for aphid control, and plant clover in the tree rows to help pollination and condition the soil.



"The one thing I'm most proud of as an organic farmer is when I'm giving the fruit I grow to my friends and family and I hear them say, 'wow, this is the best fruit I've ever eaten,'" said John enthusiastically. "That's when I know I'm doing something right."

John Douglas
Douglas Fruit

"I think eastern Washington is an ideal location to grow organics because there's no outside pressure of pests moving into our blocks as it sits in a rain shadow," said John Douglas. "The area surrounding us is very dry and the dry weather is good for disease control. Our biggest challenge is fighting very cold winters that have a big impact on our tree life."

The Douglas family has been growing peaches and nectarines in Washington for three generations now. John's grandfather originally started the family farm in Wapato, WA, before his uncle took over and moved down to the Columbia Basin in the 1980s to plant there. John planted his first farm in 1999.

"Growing organic is two-fold," explained John. "For one, the consumer wants organic and as a grower, it's comforting to know that we're using natural materials that are very safe for people and for the environment. We do it for the consumer and the Earth."

Technology has changed the way the Douglas family farms. Neutron probes, irrigation monitoring, and electronic payroll systems have helped these growers be precise, avoid leaching nutrients out of the ground, and have better knowledge of their spending per block.

"We haven't gotten to the point of mechanical harvest since peaches are delicate and you have to pick them so many times," John explained. "We'll go through each block and pick about five times. First, we pick at the top of the tree working our way to the edges of the tree. Next, we pick deeper into the tree. As we do this, we're looking for unique characteristics like color, size, and background color. We pick all our peaches and nectarines by hand, and they are taken to our warehouse and packed within one or two days."

Being 100% certified organic is what makes the Douglas family stand out. As a passionate farming family, they work to grow flavorful and organic peaches and nectarines that will put a smile on people's faces. The ideal farming land the Columbia basin provides allows the Douglas family to grow organic peaches and nectarines that are that much sweeter.

"The one thing I'm most proud of as an organic farmer is when I'm giving the fruit I grow to my friends and family and I hear them say, 'wow, this is the best fruit I've ever eaten,'" said John enthusiastically. "That's when I know I'm doing something right."

SCAN ME
30 Sec Video

JAY FULBRIGHT'S LASTING MARK

CULTURE

By: Elizabeth Price

After 12 years at Stemilt and 28 years with Dovex Fruit Company, Jay Fulbright is taking a step out of the produce industry and getting ready to hit a hole-in-one embarkment into the world of retirement.

When you ask Jay Fulbright about his accomplishments at Stemilt, you will receive quite the humble response. From taking over management of the Thomas K. Mathison Memorial Golf Tournament, to leading the construction project of the North Distribution Center (or Fresh Cube), this man has made monumental, innovative advancements for his company. Jay doesn't have to explain his lasting mark on Stemilt because the evidence will speak for itself.

Many will know Jay as a team driven leader, but others will know him for his exceptional achievements at work and athletics. He has brought his passion for baseball, softball, and golf into the lives of our people. As Jay took over the Thomas K. Mathison Memorial Golf Tournament, him, and Chief Accounting Officer, Mark Blakney, became key in leading their team to success year after year. Last year, the tournament raised $125,000 for the Thomas K. Mathison Scholarship provided by the Washington Apple Education Foundation (WAEF). In total, this tournament has raised $580,000 for Stemilt scholarships since its inception!

"Jay had many recreational hobbies in which he held a similar passion for as his work ethic," said Steve Edwards, Euclid Production Manager. "Whether it was winning national champions in softball or hitting a hole-in-one and winning a Toyota Tundra at a golf tournament, he always had amazing stories to tell. Jay has not only been a great mentor to me, but also a friend."

Jay was one of the first employees hired by Dovex Fruit Company where he was General Manager of the fruit company and Vice President of Dovex Corporation. When Stemilt acquired Dovex in 2010, Jay was hired in Operations leadership, and began working for West Mathison in April that year. Jay will end his professional career as Executive Vice President of Stemilt and retire with plans for travel, sports, time with friends, family, and his grandchildren.

"I've learned so much from Jay as he has always had this incredible drive and work ethic," said Rachel Spanjer in Sales, who also knows Jay as a former Boss at Dovex and as her brother-in-law. "He expected a high level of performance from all of us who worked under him, and he outperformed us all. My growth in the industry came because of Jay being willing to take a chance on me (many times.) His confidence in my ability inspired my own confidence."

Jay has orchestrated many projects during his career not just for today, but for the future of Stemilt as it continues to grow. From start to finish, he has managed projects including the installation of four new cherry lines and an apple line, the construction of our beautiful administration building, developed the state of the art Distribution Center, constructed a new facility leased by Diamond Foundry, constructed a Controlled Atmosphere building at Olds Station to accommodate the Ultimate Cherry Line, and constructed a new substation that was deeded to Chelan County PUD in exchanged for a long-term power capacity agreement.

"The list of accomplishments and contribution to Stemilt and our industry is long for Jay. Very few in our industry from the past or present can say they have had the same long-term success," said Todd George, Vice President of Production. "Jay has always gone the extra mile to excel at his occupation always striving for the best results while maintaining a strong and loyal team."

Having a natural talent for management is what makes Jay an inspiring leader. He has led people through Stemilt's core values and always encouraged his colleagues to have a voice and be a team player. Jay has made lasting relationships both internally and externally as he's made several trips to Chile, Italy, Spain, the Asian continent, and PMA tradeshows. It's safe to say that Jay will miss the culture and people at Stemilt just as much as they will miss him.

"It's been an honor to work for Jay for the past 12 years," said Operations Manager Monty Leavitt. "Nobody can say they weren't inspired by Jay or touched by his example of leadership while working at Stemilt. He would never brag about his success in life, but it has been truly amazing to watch his progress."

Jay made a mark on many. His fellow team members throughout Stemilt reflect on some of their favorite memories.

Monty Leavitt

Operations Manager

"When I was asked to share my experience working alongside Jay Fulbright, I didn't know where to begin. To put it quite simply, Jay has been one of the most important mentors in my life. From the very first time I met with Jay; I knew he would be a great leader. If I ever had a problem, Jay would sit down with me and tell me 'Monty, this isn't a problem, this is a learning opportunity.' He always encouraged me to speak my truth. I have watched him grow in so many ways through our cultural norms as he has seen the same with me. Ever since our cultural norms have been established, it's as if they were written for Jay about Jay. His approach to our company values turned my life around and now I use them every day. Everyone who was ever in a meeting with Jay had so much respect for him for the positive changes he made within himself to be a better leader for his people. As an executive of a company, you can't show your weak side, but we all have weak spots. Jay always challenged us to get out of our comfort zones to push us. The confidence he has in his people has made us so much better and that much more successful. Everyone I know who has worked for Jay has tremendous respect for him and has been more successful because of him."

Steve Edwards

Euclid Production Manager

"I was fortunate enough to start my career under Jay Fulbright. His experience within the fruit industry is unprecedented. Within my first few months of working with him, the thing that stood out the most to me was his work ethic. Jay is driven and his work ethic is impossible to match. Most days, he would be in the office before I arrived and when I went to leave, he would remain in his office. Jay not only had high expectations for himself, but for others who worked for him. It was his example of excellence each and everyday which set that standard for all of us. Whether it was a million-dollar contract or as simple as penmanship from a note on his desk, there was no excuse for being sloppy. I hope him the best in this new chapter of life."

Todd George
Operations Manager

"I have had the pleasure to work with Jay Fulbright on and off for the last 30 years since my days starting out at Dovex Fruit Company and for the last 12 years here at Stemilt. In the past 30 years, I have seen Jay grow from a strictly Production Manager with a fairly narrow scope, to a well-rounded business executive with expansive experience in the Washington State tree fruit industry. Through many ups and downs of life and business, Jay has always persevered with a combination of a strong work ethic and passion for personal and team expectations. Thank you, Jay, for being a good friend, co-worker, and often times a needed sounding board. May your retirement be filled with great experiences and enjoyment because you have certainly earned it!"

"His mark on Stemilt and the greater industry will be felt for many years to come."

Tate Mathison
Director of Sales

Jay looking back after completing The Fresh Cube.

Jay with plans in hand on ground breaking day 2013 for The Fresh Cube.

Tate Mathison

Director of Sales

"Jay has such an amazing knowledge of our industry. From the grower to the world markets, Jay has seen it all. We have been so blessed to have him on our team all these years. His wisdom and determination to be World Famous is a driving force at Stemilt that will be missed. I admire Jay's perseverance to grow and improve as an individual. His personal growth while at Stemilt is noteworthy. He came to us as a great industry leader who had the reputation of being at times hardnosed and tough. I personally was unsure if his leadership style would fit at Stemilt. Now looking back all these years later, I can truly say Jay not only fit in, but thrived at Stemilt. Early on, it was clear Jay wanted to make it work at Stemilt and with his customary persistence aligned his leadership style to fit with the Stemilt culture. I can truly say without reservation he is a "Stemilter" in its purest sense! I have learned so much from Jay that has help me grow as a leader. His mark on the Stemilt and the greater industry will be felt for many years to come."

Mike Taylor

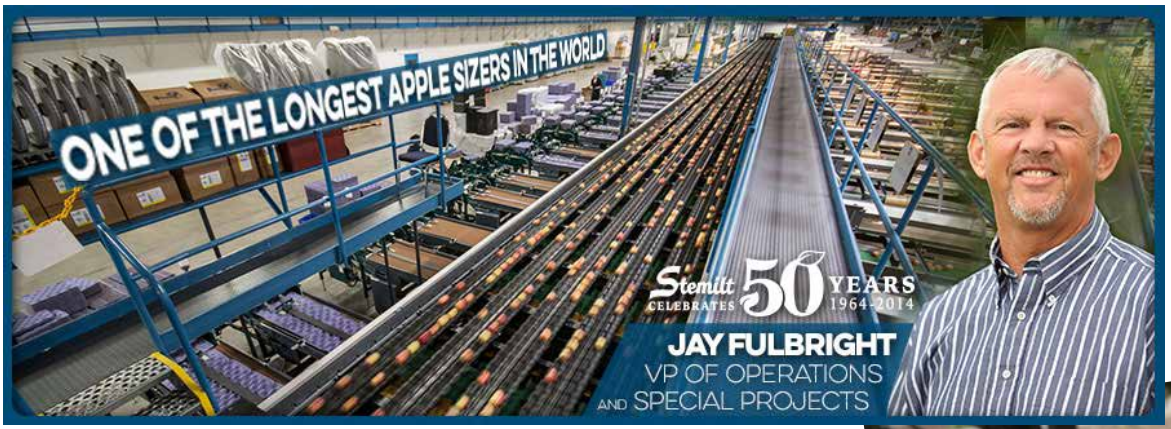
Vice President of Sales & Marketing

"Jay is a man with exceptional knowledge of the produce industry, purchasing, construction, and project management. He truly is an amazing leader and plays a key role in the organization and health at Stemilt. Jay has done an outstanding job at supporting the culture and community at Stemilt through his heavy involvement with community sports including the Thomas K. Mathison Memorial Golf Tournament. Anyone who knows Jay will tell you he is a natural encourager and shares that positivity through his leadership with those he works with. His ability to take our cultural norms and turn them into real life examples has made a lasting impact on our Stemilters. I am very grateful to have worked with Jay because he is an amazing man and, in my opinion, he's good at everything I'm not. I wish him the best as he transitions into retirement, and it's been my absolute pleasure."

Rachel Spanjer

Sales

"When we were both just green kids learning this fast-growing fruit industry and moving up the ranks together at Dovex Fruit Company, for many of those years, Jay was the General Manager and I worked under his guidance in production before moving into sales. Jay and I have known each other since the 70's, yep, the 70's. He has been my brother-in-law, softball coach, co-worker, boss, and friend. We began working together in the early 80's and I'm grateful for all of it. Jay has brought a lot of depth to the leadership here at Stemilt. It's been fun to watch him champion so many successful projects and thrive in a team that has the same passion. I've learned so much from Jay and he has always had this incredible work ethic, I had to sprint to keep up with him!"



West Mathison

President

"As Stemilt evolved during his tenure, Jay grew with the company as a cultural champion. He demonstrated Stemilt Cultural Norms in practical ways throughout his career. In numerous examples, Jay provided a steady tone in heated situations by getting everyone to share their stories and with humility bring people together. In addition, Jay's pursuit of excellence and leadership attracted connection as he developed lasting relationships throughout the industry. As he took over the Thomas K. Memorial Golf Tournament, he turned the event into one of the top golf fundraisers in the region because it was well executed and fun. Jay's legacy on Stemilt can be overtly seen at the new company headquarters, The Fresh Center in 2014, the North Distribution Center in 2016 and the Ultimate cherry line in 2018. Every time I see these buildings or packing lines, I think of his lasting impact on Stemilt. With each of these projects, Jay tackled engineering feats and explored new ideas to not only find solutions for today, but for the future of Stemilt 50 years from now."

photo caption

FRUIT

By: Elizabeth Price

MACHINE HEDGERS ON THE MOVE

Pruning is a vital step in the process of growing World Famous Fruit in Stemilt's orchards. While careful and precise pruning techniques done by hand could never be replicated by a machine, Stemilt Ag Services utilize a speedy automated pruner in the orchard.

A machine hedger is an implementation to a tractor that is manually driven through the orchard rows. Imagine a tractor with a long, vertical side attachment which resembles that of a jagged saw blade, and that is a machine hedger. These machines are helping cut labor costs and allow SAS workers to focus more on the fine details of pruning.

"We started experimenting with hedging machines to reduce labor costs a few years ago," said SAS Director of Farming Operations, Scott Driscoll. "Pruning alone is one of our major costs every year and we have found the machine brings that cost down by about 30 percent."

The machine hedger is operated by one person who adjusts the hedger's hydraulic system to the proper pruning length and drives it down the tree row. The machine is not meant for detailed pruning and is set to cut a certain length off the tree to create a "fruiting wall" making the tree appear more 2 dimensional.

"People have been using machine hedgers commercially for about 5 years," explained Driscoll. "Stemilt's Quincy, Mattawa, and Othello orchards have been using them for 3 years now on bi-colored apple trees and V-trellis cherry trees. During dormant pruning, the machine hedger takes care of trimming that first round of excess growth and creates light windows to go into lower parts of the tree."

The hedger is mainly used on apple and modern cherry trees since it cuts through any branch smaller than an inch and a half in diameter. After the trees have been trimmed by the hedger, SAS workers come through and detail prune fruit spuds. However much the machine cuts is that much less that someone has to do by hand.

"We don't even prune 30% of our apple acres with the hedger," states Driscoll. "The scary part about adding automation to an orchard is the fruit quality goes down if you lose that detailed pruning. Since quality is our focus, we will always have people hand pruning."

SAS is still in the beginning stages of introducing the machine hedger and is evaluating tree growth year over year. The hedger will alternate between different orchard blocks every winter and won't be used every year on the same blocks. In the summertime, machine pruning saves labor so people can spend more time picking fruit.

> **"One machine hedger will prune around 10 acres of trees a day vs. one person manually pruning with loppers will prune one acre a day."**
>
> *Scott Driscoll*
> Director of Farming Operations
> Ag Services

NEW FACE

CULTURE

By: Elizabeth Price

Vivian Page is a strong businesswoman on an important mission to create the ultimate people experience at Stemilt for existing and future Stemilters. After seven months at Stemilt as Vice President of Human Capitol, Vivian is already diving into her new role creating more engagement within the company's culture and taking Stemilt's foundation to the next level. Vivian radiates passion, motivation, and excitement towards her new position with the company during our conversation.

Vivian Page

How did you end up at Stemilt?

I grew up in Guatemala where I lived until I was 21. When I was 18, I worked my first real position at the Mexican Embassy for three years. I attended college in Guatemala for political science before attending the University of California, Berkely, for executive leadership and taking many other outside educational courses. After moving from Guatemala to the United States, I worked at the Talking Rain Beverage Company®, the makers of Sparkling Ice®, for 23 years as Executive Vice President for Business Performance. I was recruited by Stemilt last year and happily accepted my current position as Vice President of Human Capitol.

What does your day-to-day look like?

I create the people experience. I am responsible for safety, payroll, career development, and employee relations. Because I have only been with Stemilt for about seven months, I'm still learning what the company is about. I am learning what the company's capabilities are to restructure our team and create the foundation that Stemilt needs to move to the next level. Stemilt has a great culture already and the purpose of my role is to make that pre-existing culture better and figure out how to create more engagement with our Stemilters. The other part of my job is creating points of difference, developing the employer brand and value, and finding out what is different about Stemilt so people choose us. We want people to want to work in the environment we provide and feel like they belong as soon as they get here.

What do you like about the job so far?

Pretty much everything! I love working with my coworkers to determine where the team is at and what they have been doing. I am still educating myself about Stemilt as an organization and understanding the complexity of the business. In many areas, food and beverage have the same production to commercialization, to the consumer point process. I understand production very clearly after working with Talking Rain®.

What are some of the biggest challenges you face?

Right now, there are challenges across the board, including the COVID pandemic. Some of these problems are about deciding how we will adapt to it and keep our workforce safe and manage through the impact of political divisions and deep beliefs. Finding out what the right thing to do is for all Stemilters is a challenging job. What is significantly new to me is the orchard dynamic and the international workforce dynamic that happens through H2A and government involvement. Environmental pressures add a new complexity that the beverage industry does not have.

> **"A passion point for me is finding ways to help employers see the change in our world is for the better and it's up to them to see it."**
>
> *Vivian Page*
> Vice President of Human Capitol

What do you do outside of work?

I have a great passion for learning and development, so I spend a lot of my free time researching. In my job, I have many opportunities to reach out to people and help them achieve the greater points of themselves. Outside of that, I have two dogs that travel with me from Bellevue to Wenatchee all the time. I have a Pomeranian named Cocao who is 16 years old, and a red heeler mix rescue who is 10 years old. I love traveling and I love Europe because I understand the language. I speak English, Spanish, and understand some French and Italian. Anywhere with a beach is a place that I love. I also like to ski and have been skiing since 1988. I usually make three or four trips a season.

Vivian Page

How do you stay motivated?

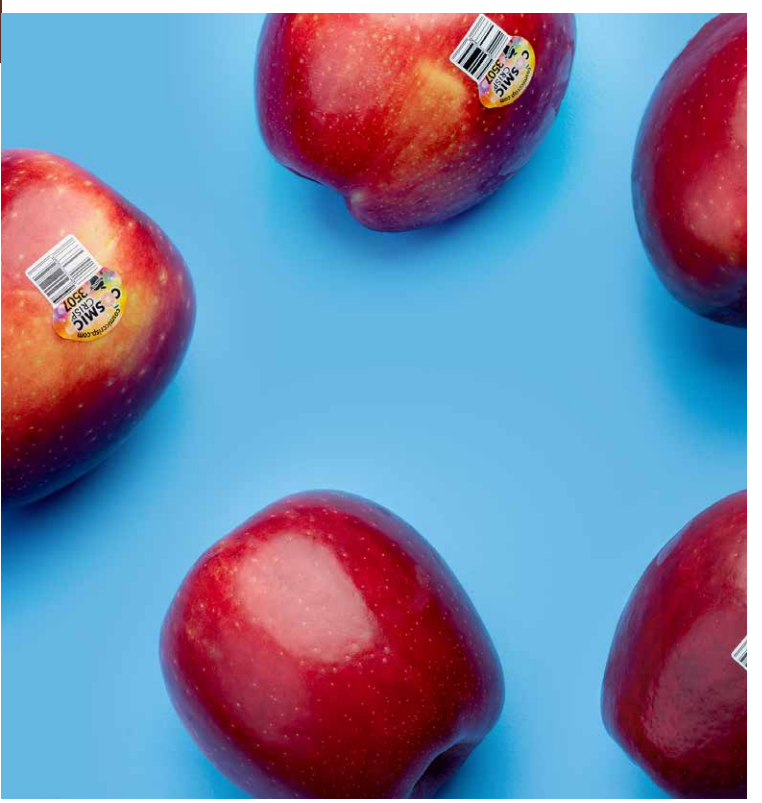
A passion point for me is finding ways to help employers see the change in our world is for the better and it's up to them to see it. The most important relationship in a business is the one between employee and employer. I'm still figuring how I will bring my voice into the world on this topic.

Who is your mentor?

My 92-year-old mom grew up as a single mom in a third world country managing her own business and was able to raise three girls, including myself. One of my sisters now owns a private school, and I've done well for myself, so somehow her leadership on her end was a great example of how to get through life. I think everyone is a mentor in some way if you look at it like that. You can learn from anyone who comes across your path if you're open to it.

What is your favorite Stemilt fruit?

The Cosmic Crisp® apple



LIGHTNING ROUND

Favorite snack?

Starbucks® hot chocolate with almond milk

What is your most used emoji?

What is your dream job?

I would have my own self-development coaching company

What is your favorite vacation spot?

A plane taking me anywhere, I'm happy once I'm on the plane!

Morning bird or night owl?

Morning bird

Sweet or salty?

Salty

What is the best dish you know how to cook?

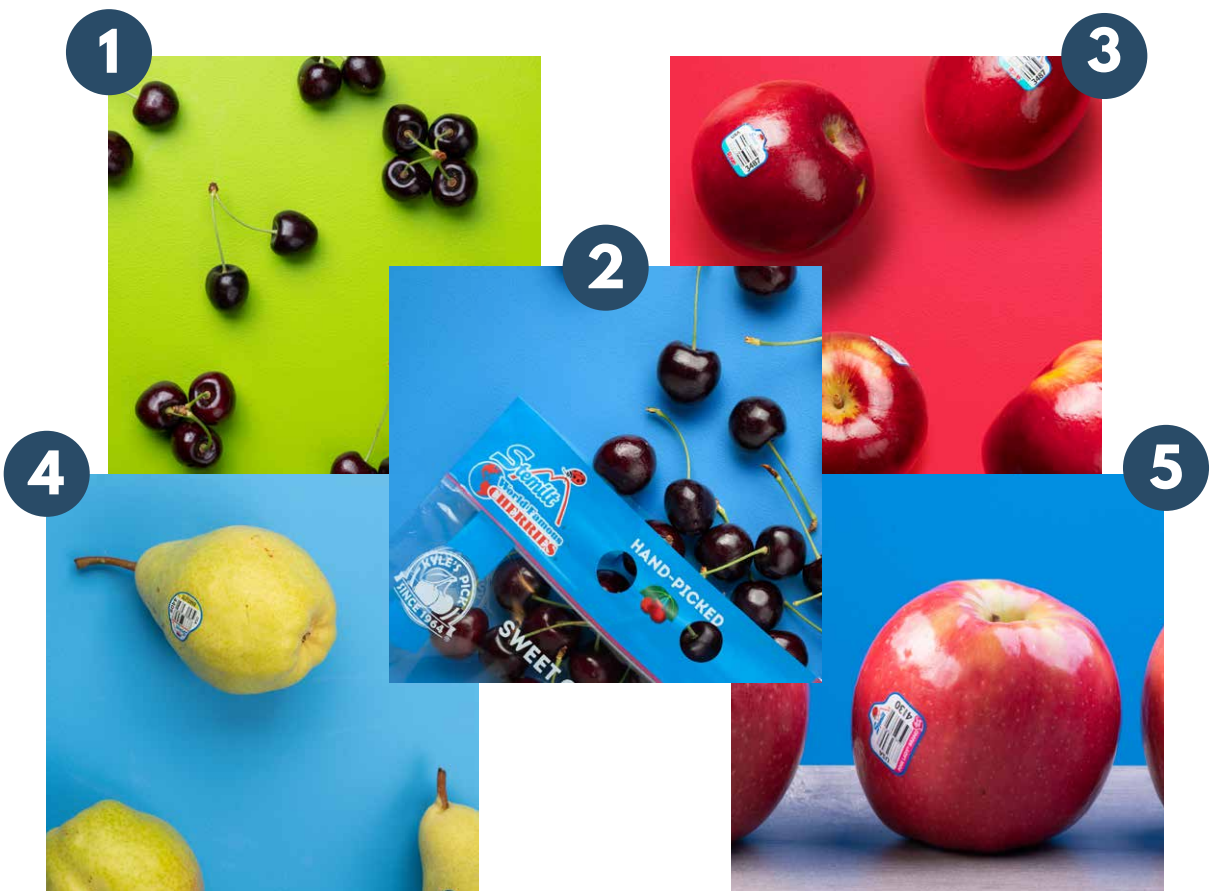
I love to cook, but I like trying new things all the time, so I don't think I have one single best dish!

What is your favorite band?

I like lively music like Shakira, 1975, and the Black-Eyed Peas song "I Gotta Feeling"

FRUIT

By: Elizabeth Price



FIVE SUMMER FAMOUS FINDS

We're back with not four, but five Famous Finds that will help drive impulse purchases and increase spring and summer produce sales this year.

1

Artisan Organics® Dark Sweet Cherries

Why They're Famous: It doesn't get much sweeter than Artisan Organic® Dark Sweet cherries. These cherries are perfect for snacking on a hot summer day, baking, freezing, juicing, you name it. This juicy, crunchy cherry will appeal to organic shoppers, drive impulse sales, and drive category performance with an ultra-premium item during its short availability at retail.

Availability:

June – July

2

Kyle's Pick® Cherries

Why They're Famous: Kyle's Pick® cherries are a specialty pack of our biggest and best Bing, Sweetheart, Staccato®, and Skeena cherry varieties. Named after our 4th generation cherry grower, Kyle Mathison, they received his stamp of approval for firmness and high-quality flavors. Kyle's Pick® will be available during the peak of cherry season to help drive impulse purchases.

Availability:

July – early August

3

Rave® Apples

Why They're Famous: Zippy flavor, refreshing snappy zing, you already know we're excited about Rave® apples. Rave® will kick off the apple season and ignite apple sales before apple season comes around in full swing. This outrageously juicy apple will spark apples sales through creative ads while a new branded paper tote bag will help drive bulk sales.

Availability:

August - September

4

Bartlett Pears

Why They're Famous: This essential pear is well known and loved by consumers and will be kicking off the pear season. Bartlett pears are a staple summertime fruit to keep in the kitchen, so make these pears a part of early promotions to help shoppers put them on their back-to-school shopping list.

Availability:

Mid-September – Mid-August

5

Premium Pink Lady®

Why They're Famous: Pink Lady® apples are the star of the show in the apple category with deep pink color, large size profiles, and excellent eating qualities. This apple is a great variety for summertime and is the #6 apple in the U.S. from June through August at nearly 6% of apple sales. A perfect harvest led to a superior crop for this apple's 25th anniversary. Now is the best time for Pink Lady® promotions.

Availability:

Year-round

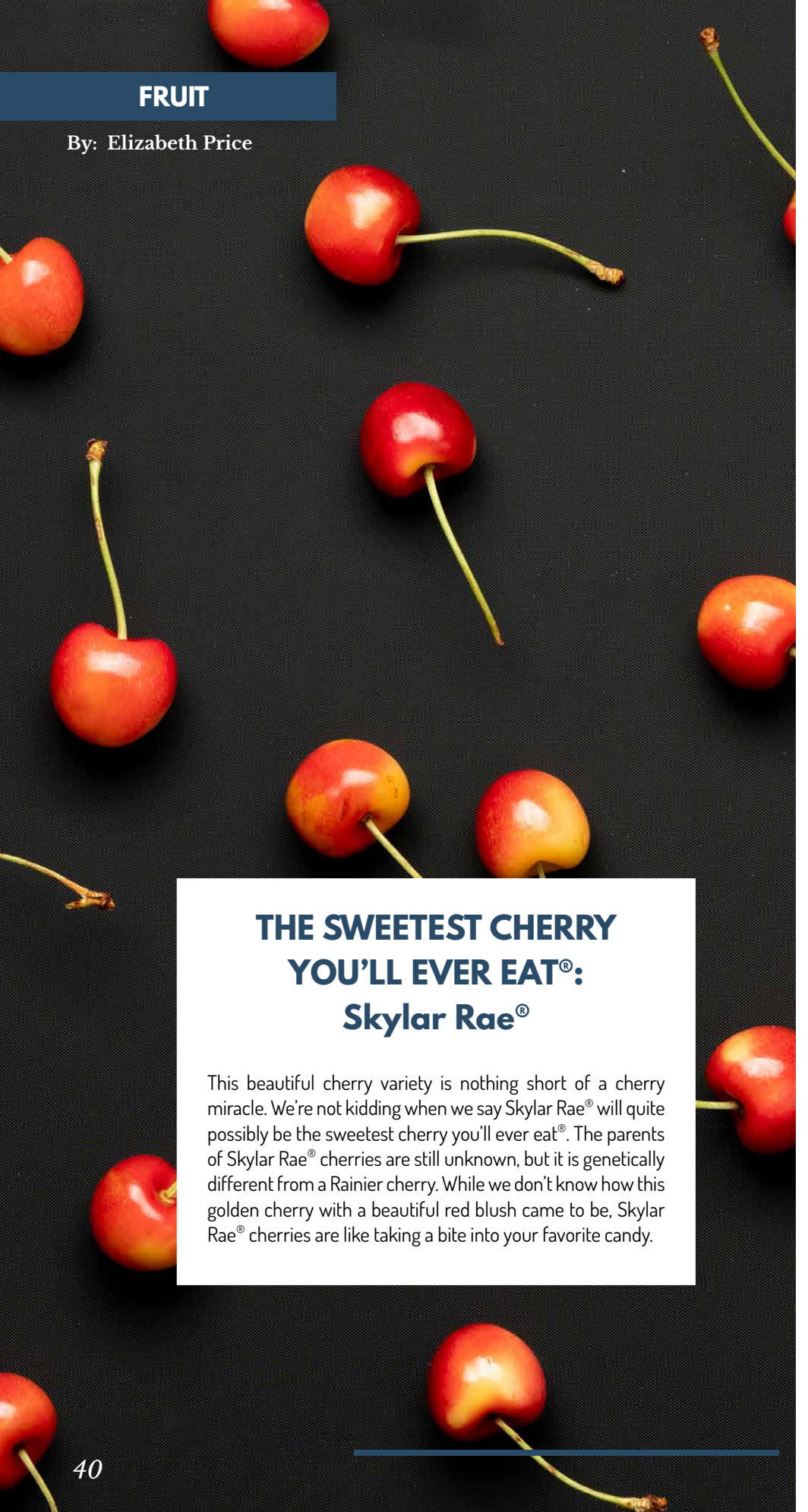
GET FAMOUS FINDS IN YOUR INBOX

Do you want monthly Famous Finds updates from Mike T. and the Stemilt team? Yes? Good. Just let your Stemilt rep know and our team will get you on the list so you are always in the know!

Topics include:
- Must-have packaging options
- Bulk varieties
- Merchandising tips
- Promotion ideas

And more!

By: Elizabeth Price



THE SWEETEST CHERRY YOU'LL EVER EAT®: Skylar Rae®

This beautiful cherry variety is nothing short of a cherry miracle. We're not kidding when we say Skylar Rae® will quite possibly be the sweetest cherry you'll ever eat®. The parents of Skylar Rae® cherries are still unknown, but it is genetically different from a Rainier cherry. While we don't know how this golden cherry with a beautiful red blush came to be, Skylar Rae® cherries are like taking a bite into your favorite candy.

KNOW IT ALL

Cherry by Chance

Skylar Rae® cherries were discovered by chance in a rare natural event by the Toftness family of Wenatchee, WA. The name Skylar Rae® was chosen in honor of Skylar Rae® Toftness, the late daughter of Troy and Kim Toftness.

Born Under a Rainbow

The Toftness family noticed a unique tree in a block of red cherries in the orchard. They almost cut down the tree before noticing cherries unlike any other.

Mystery Miracle

Skylar Rae® cherries come off the tree with very high sugar levels and crisp firmness. In fact, they are the firmest cherry Stemilt grows.

FRUIT

By: Elizabeth Price

FRUIT Q's

As a leader in the produce industry, we receive questions every day about our summer fruits. Let's take a look at some frequently asked questions we have received about cherries, peaches, and nectarines this year.

Q. What is the difference between dark-sweet and Rainier cherries?

A. They have unique genetics but are from the same family! Dark-sweet cherries are dark red to mahogany in color and have a red flesh. Rainier cherries are yellow to golden in color with a light blush red hue and have a light, yellow flesh. Rainiers are actually a natural cross between two red cherries!

Q. How can I easily remove a peach pit?

A. To easily remove a peach pit, (especially if it is a clingstone peach) slice the peach in half all the way around the fruit. Then, take hold of both halves of the peach and twist in opposite directions to tear the peach away from the pit.

Q. How do you know when a peach or nectarine is ripe at the grocery store?

A. Look for nectarines that are full, round, with a little shine. Look for a yellow background in the fruit's skin as a ripe peach or nectarine will show a yellow background around its stem. When squeezed, the fruit should have a light "give" to the touch. Be careful to not bruise the peach or nectarine.

Q. Can cherries help you fall asleep faster?

A. Yes! Cherries are a natural source of melatonin which is a hormone your body creates to regulate your body's internal clock. Try eating a handful of cherries 30 minutes before bed and enjoy a good night's rest.

HEY STEMILT!

Here's what stone fruit lovers left in our inbox:

Roger from North Carolina said:
"Quite simply, the most amazing dark-sweet cherries I ever tasted. My tongue is sore from the half-bag I have eaten!"

Giselle from Washington said:
"Holy smokes, your fruit is unbelievably good. I just had a nectarine from your farms that blew my mind. There is just nothing tastier than a yellow nectarine and you guys have nailed it!"

Rachel from Michigan said:
"Your cherries are by far the best cherries I've ever eaten! My store had both dark-sweet and Rainier cherries and I'm going back for the Rainier later this week. Well done!"

FRUIT

10 | 15 minutes | 5 minutes | 20 minutes | Easy

PEACH AND TOMATO BRUSCHETTA

Adding peaches to bruschetta adds a slight sweetness and tart flavors that pair well with the tomatoes, making it the perfect summertime appetizer!

INGREDIENTS

2 Stemilt Yellow peaches, peeled and chopped
2 cloves of garlic, minced
3 tbsp olive oil
1 baguette, thinly sliced
1 tomato, chopped
1/3 cup fresh basil, thinly sliced
2 tbsp balsamic vinegar
Salt and pepper to taste

INSTRUCTIONS

1. Preheat the oven to broil.
2. Add the minced garlic and olive oil to a frying pan and fry on low heat until the garlic has become aromatic and begins to turn light brown. Remove from the heat.
3. Arrange the sliced bread on a baking sheet. Brush the bread with the oil from the garlic and then place it in the oven and broil until toasted. Remove from the oven and let cool.
4. In a medium bowl, combine the peaches, tomatoes, and basil.
5. Top the sliced bread with the tomato and peach mixture. Drizzle with balsamic vinegar, and season with salt and pepper.
6. Serve immediately and enjoy!

FROM OUR WORLD

Wildflowers surrounding orchards in Mattawa, WA.

Partnering with PBH illustrates your commitment to grow fruit and vegetable consumption. JOIN US.
fruitsandveggies.org/partnership
PBH®
PRODUCE FOR BETTER HEALTH FOUNDATION
PBH is the only 501(c)(3) charitable non-profit organization 100% committed to increasing fruit and vegetable consumption.
THE FOUNDATION BEHIND THE #HAVEAPLANT MOVEMENT

Stemilt
World Famous Fruit

THE
STEM
BLOG

REDUCE
REUSE
RECYCLE

Recycle Me