

HILLTOP™

Issue #20 Spring/Summer 2021



P.10 **Meet Stemilt's New BFF**

P.28 **Leading the Charge**



Rave[®] Apples

OUTRAGEOUSLY JUICY WITH A
REFRESHING SNAPPY ZING



Try it, **Rave** about it: **#RaveApples**

Rave[®] apples are a natural cross of **Honeycrisp** and **MonArk**.
Experience the infamous **Honeycrisp** crunch but with extra **juice** and **zing!**



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A MESSAGE FROM THE
PRESIDENT

CULTURE

By: West Mathison

Friends, we made it through 2020. While the world inches its way closer to a new sense of normal, Stemilt has taken this time to reengage and refocus to ensure we are meeting our World Famous promise in every area of our business.

A year and half ago, before the coronavirus emerged, we set out with a new internal initiative – Famous First. We realized that to be World Famous, we first needed to be famous in each step of the supply chain process. This meant working with all our team members, from field to facility, including sales and marketing, to ensure everyone knew what it meant to be famous first at each job that was performed.

This initiative we set out to achieve over 18 months ago has led to many successes, including reducing our repack numbers by 34 percent. If someone told me that is where we would be today, I would have said “You are crazy!” But this example is just one of many that demonstrates our team member’s incredible abilities when they are focused on at the task at hand and how successful the collective result can be.

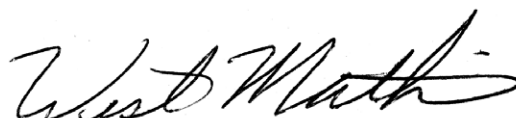
As we have watched our teams perform their jobs and exceed the company’s standards, the executive team and I realized that we were watching excellence emerge. It’s funny because excellence is hard to describe but you know it when you see it. Our Famous First program was a practical way for us to discuss what excellence can look like within each step of the process. We were seeing transformation and naturally we felt that updating our company mission statement to include “through excellence” better represented who we truly are.

Today and from here on out, “Stemilt exists to cultivate people and delight consumers through excellence.”

While the pandemic has created a whole new set of challenges it has helped me personally grow and as an extension of that, helped Stemilt grow. I found that in my time of being “grounded” from traveling, I became more engaged and more fulfilled than when I was traveling (and arguably almost busier). Instead of having my phone glued to my hip when I get home, I leave it at the charging station. I read less news and instead focus on my mental, physical, and spiritual well-being. By removing the distractions that seem so common, I feel renewed to excellence in my professional and personal life. I am working from a place of personal peace that gives me energy to pour into the people around me as we pursue further excellence.

As we set out to achieve another World Famous cherry season in 2021, I look forward to the new and exciting ways our teams can continue to move the needle to ensure we are fulfilling our mission every day and achieving excellence. After watching our team perform through the Famous First initiative, during the pandemic, it is safe to say that I am impressed and encouraged, and I know that 2021 will be a year towards setting a new standard of excellence.

Onward,



MARVELOUS MATTAWA

ORCHARD

By: Katie Harmon



The What:

Our Mattawa ranch is home to many of our World Famous fruits, including cherries, apples, pears and stone fruit. Located in the south-central region of the state, Mattawa is a prime growing region due to the unique climate and incredible soil structure. This region is known for its vast agricultural network and water resources. Stemilt has been farming in this region for over two decades.

The When:

Stemilt’s World Famous cherry season starts around the first week of June and ends in July. Apples follow with harvest starting the last week of July with Rave® and organic nectarine harvest the first week of August through the rest of the month. Apple harvest wraps up with the Pink Lady® apples in early November.

The How:

Mattawa is a dry, sunny, and warm place making it a great spot to grow many of Stemilt’s World Famous fruits. The warm, dry summer air eliminates climate-induced diseases and Stemilt’s orchards are also rooted in very nutrient rich soil. Stemilt’s farms have access to an immense irrigation network that allows farmers fresh water to ensure their trees are fed and hydrated to produce high quality cherries.

Cherry Varieties:

- Bing
- Black Pearl™
- Chelan
- Coral
- Lapins
- Rainier
- Royal Hazel
- Royal Tioga
- Santina™
- Skeena
- Skylar Rae®

Apple Varieties:

- Fuji
- Gala
- Golden
- Granny
- Honeycrisp
- MN55 (Rave®)
- Pink Lady®
- Red Delicious
- WA 38 (Cosmic Crisp®)

Stone Fruit Varieties:

Nectarines:

- Organic August Bright
- Organic August Lady
- Organic August Flame
- Organic Zee Lady

Fun Facts:

Mattawa can get very cold in the winters, with a record low of -3 degrees Fahrenheit.

Overall, Stemilt farms almost 1900 acres of apples, pears, cherries and stone fruit in Mattawa.

- 1400+ acres of apples
- 15+ acres of pears
- 400+ acres of cherries
- 31+ acres of Nectarines

In 1900 acres, you can fit almost 20 Mall of America’s.

Of those 1900 acres, more than 400 acres are dedicated to growing our World Famous cherries. In 400 acres, you can fit 96,800 parking spots!

Another 200 acres are reserved for our friends, the bees, allowing space for a pollinator habitat to ensure our crops are pollinated each spring.

By: Katie Harmon

OFFERING A HELPING HAND

Life throws curveballs, often when it is least expected. While asking for help is something many people loathe, sometimes it is crucial and a specific committee at Stemilt is ready to lend a hand when it is needed most.

Nearly 7 years ago, in 2014, Stemilt’s executive team noticed employees rallying around another employee when they were experiencing a financial hardship, due to no fault of their own. Without the existence of GoFundMe, employees took the old-fashioned route selling baked goods during breaks and their lunch hour to help raise money for the struggling employee. Soon enough, bake sales turned to potlucks and the executive team realized it was time to lend a hand.

“After watching our team members work so hard for one another and demonstrate such humility, one of our core values here at Stemilt, we knew we needed to implement a program that could offer a helping hand when things got tough,” explains Zach Williams, Stemilt’s human resources director and lead of the Helping Hands Foundation. “Soon after, the Helping Hands Foundation was born.”

The Helping Hands Foundation is dedicated to helping Stemilt employees in crisis who need financial support due to a catastrophic event, such as the loss of basic needs like food and water. The foundation is made up of seven directors, one treasurer, one secretary, and a case manager. The board is made up of current Stemilt employees representing different areas of the company.

“The Helping Hands Foundation has been a way to fulfill the company’s mission: to cultivate people and delight consumers through excellence,” explains Williams. “We feel the Helping Hands Foundation cultivates our team members. They are the ones who donate and are helping their fellow teammates when it is needed most. All of the members of the foundation take their roles very seriously and those who receive help have always shown a great amount of appreciation.”

Since it began in 2014, the Helping Hands Foundation has raised over \$79,000 and helped 63 employees. The Helping Hands Foundation also lives by one of Stemilt’s other values: stewardship.

“At Stemilt, we have five values we like to live by: integrity, trust, innovation, humility and stewardship,” states Williams. “While the Helping Hands Foundation touches



we knew we needed to implement a program that could offer a helping hand when things got tough

Zach Williams
Human Resources Director

each of those in one way or another, we really feel that stewardship is the defining value. Our employees are taking stewardship over each other and it is an extremely rewarding to watch how our team members are willing to take care of one another.”



Capture the Sales



FRUIT

By: Katie Harmon

HOW TO: MERCHANDISE RAVE® APPLES

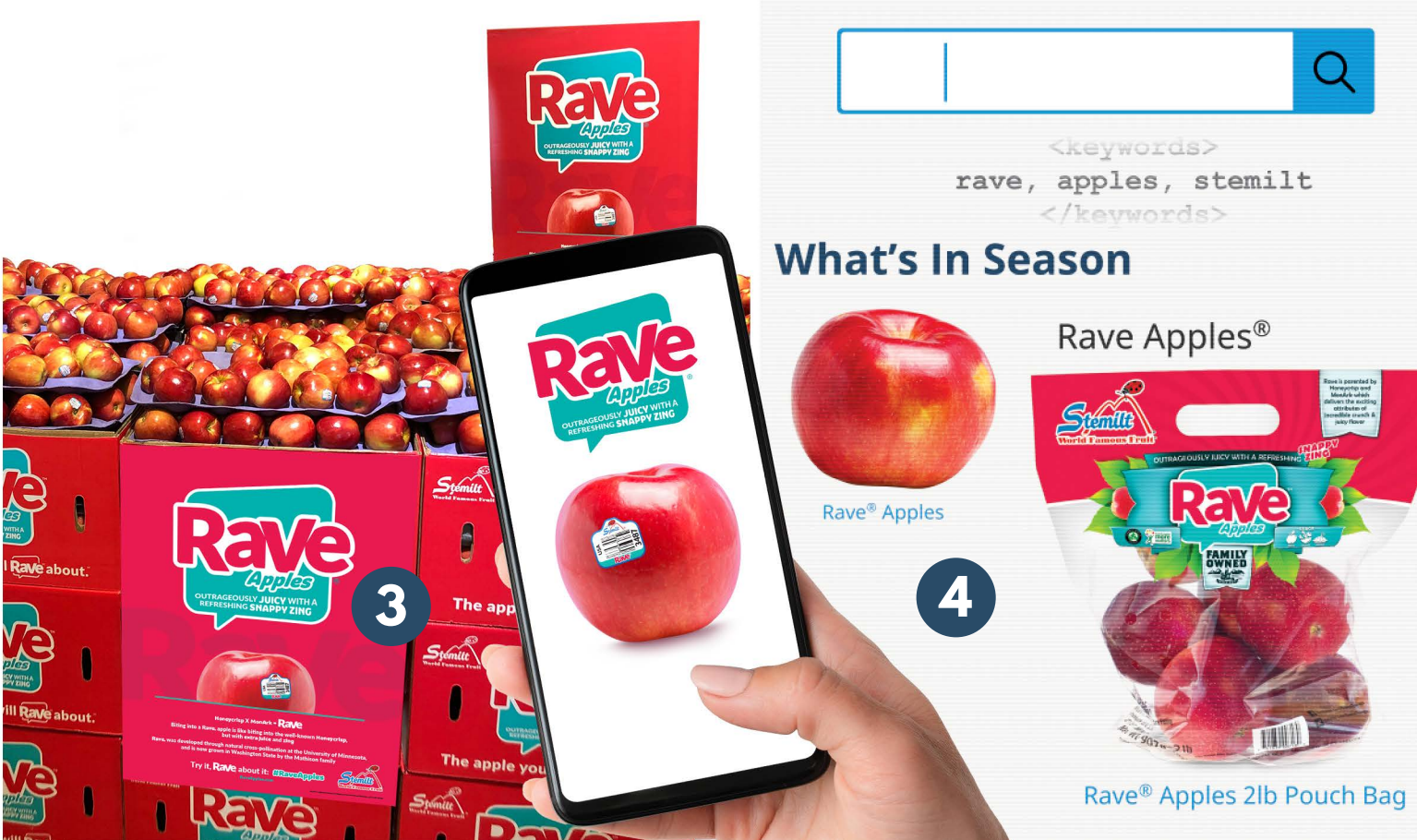
We get it, there are a lot of apple varieties out there, so how do you merchandise a new one when it comes to market? Stemilt's marketing director Brianna Shales breaks down how to merchandise Stemilt's newest signature apple, Rave®, for category success.

1 Displays

Let's be honest – it's hard to miss a bright, exuberant magenta display sitting front and center in your produce department, right? For sure, and according to Shales, placement is a big piece of the puzzle when introducing a new item like Rave® to your shoppers. "Rave® is a category igniter but has a short and sweet season (early August through October), so retailers have to make the most of every week they have it," explains Shales. "That means merchandise Rave® in a high traffic area and using our bold Rave® boxes to build large, attention-grabbing displays. That will intrigue shoppers to grab the apple and try it at home."

2 Signage

Beyond the bright Rave® box, it's important to use signage to call attention to the unique qualities that Rave® offers. This is especially important for bulk apple displays, and if Rave® is slotted next to other apple varieties. "Shopper education is so important when bringing a new produce item into your store," said Shales. "Signage helps tell the story that makes Rave® an apple to try. It's also important to make sure has the correct retail price next to its display." Rave® leans towards sizes that sell bulk (by the pound) and retailers have found success using tote bags to move more volume of the special apple during its season. Beyond bulk, Stemilt has packaged options to help retailers merchandise Rave® in a grab-and-go setting, which is also a great vehicle for online grocery sales.



3

Education

Educating your consumers about new products is key! With so many apple varieties out there, it can be easy for consumers to stick to what they know. We encourage retailers to educate consumers about this new apple variety through various channels, including in-store signage previously mentioned, but also through online channels, like social media platforms and the online product listings. "If the COVID-19 pandemic taught us anything, it's that online grocery shopping will be around for a long time," explains Shales. "This means that using digital platforms your audience is engaging on is an easy way to teach shoppers about new products. It will bode well for both consumer knowledge and category numbers." Both online listings and in-store signage should include the key attributes of the apple, including Rave's Honeycrisp-MonArk parentage, juicy, crunchy bite and refreshing snappy zing!

4

Go Digital

Speaking of online, the digital avenue is a roadway full of opportunities retailers can capitalize on. Online product listings are crucial and every detail counts! "Without seeing the product with their own eyes, consumers are going to rely heavily on the product photo, listings, and advertising on key pages or search terms through the retailer's online platform to find and buy Rave". We have to work together to maximize the product's potential," explains Shales. "At Stemilt, we like working with retailers to provide them the information to maximize Rave apple's story." Transparency is key today, so working together to help shoppers understand what they are buying is crucial on a retailer's online listing. Transparency instills trust with shoppers, and then the flavor and quality attributes of Rave will ensure shoppers continue coming back for more Rave during its season."



ORCHARD

By: Katie Harmon

MEET STEMILT'S NEW BFF

This BFF is unlike any other best friend you may have imagined. This BFF is referring to Stemilt's newest certification program, Bee Friendly Farming and how Stemilt is creating a healthier, happier habitat for their worker bee friends.

Growing World Famous fruit is not a one-person job. In fact, it's up to many people and creatures to ensure a successful season. From farmers to insects, everything and everyone plays an important role in producing our World Famous apples, pears, cherries, and stone fruit. However, one organism that captures our attention every spring, who, to be honest, tends to be a bit of a busy body (in a good way of course), is the bee.

Without the help of bees, many fresh produce items would not grow. Various flowering fruit and vegetable varieties rely on bees, butterflies, and other creatures to cross-pollinate in the spring.

What is cross-pollination exactly? It's pretty simple: the pollen from the stamen in one flower has to be transferred to the pistil of another flower. Once the pollen grain has transferred, the grain germinates and fertilizes the ovule developing a seed, and fruit is produced. Bees are imperative as they act the carriers of the pollen grain.

However, over the years, bees have seen a decline in population due to Colony Collapse Disorder (CCD). CCD is when the majority of worker bees in a colony disappear and leave behind a queen, plenty of food and a few nurse bees to care of the remaining immature bees and the queen.¹ Without workers bees, orchards and budding blossoms don't stand a chance in survival.

To combat this issue, Stemilt's Ag Services (SAS) team took matters into their own hands and partnered with the non-profit Pollinator Partnership. Through the Pollinator Partnership, SAS orchards will earn their Bee Friendly Farming (BFF) certificate this upcoming spring, and join a growing crowd that is dedicated to protecting, preserving and promoting pollinator health.

¹: United States Environmental Protection Agency. Pollinator Protection. Stemilt Short Code: stemilt.com/hilltop-20-bees



"We set out a couple of years ago to identify sustainable farming methods that would also work to protect the bees from CCD and other factors harming bee populations," states explains Robin Graham, SAS General Manager. "That is when we were connected to the BFF program and knew that this would be a good fit. Their intentions were pure and the requirements to receive a certification were in line with biodiversity strategies we believe in. Certification meant an opportunity to expand bee habitats across our farming operation."

Graham, Stemilt's BFF team leader, Dianna Sanchez and the rest of the SAS team began placing these requirements into action. The last step to be taken will be spreading a seeding mixture over nearly 300 acres that would be dedicated habitat and nutrition area for the bees.

"The seeding mixture will eventually blossom and provide natural nutrition, pollen and flowers to the bees throughout the season," explains Graham. "We already have established wildflower rows at the end of many of our orchard blocks, however we will also be adding more seeding within the rows and adding the seeding mixture to other farms that don't have wildflowers implemented yet."

In total, five ranches will be certified as a Bee Friendly Farming operation. Starting in mid-April, the SAS team will be distributing seed when temperatures are warm and the seeds can germinate. Once flowers bloom and habitats are created, Sanchez will begin counting the bees per each square foot to gauge the program's success.

"I'm very excited to get this first year underway and figure out what works and what could use improvement," explains Graham. "There will definitely be room for trial and error, but overall, I believe this first year out of the gate will prove successful."

The Bee Friendly Farming certification falls within Stemilt's commitment to farm sustainably under the Responsible Choice® program. Responsible Choice® was founded in 1989 when Stemilt founder, Tom Mathison, transitioned several hundred acres of conventional apples to organic. Tom was a big proponent of "leaving the earth better than you found it" and wanted to ensure that mantra lived on. Today, Tom's two grandsons, West Mathison, president and Tate Mathison, sales director, keep the importance of sustainable farming a focus throughout the company.

"Bees are a critical factor in farming and without them, it would be tough to grow World Famous fruit," explains Graham. "We are excited to get this program off the ground so we can continue fulfilling our mission of cultivating people (and bees in this case) and delighting consumers through excellence."





CULTURE

By: Katie Harmon

IN THE MIND OF *Mike Taylor*

Stemilt's Vice President of Sales & Marketing, Mike Taylor, is a man on a mission with an optimistic outlook on life. Mike sits down with me to discuss the importance of communication, how working together is key and why he feels he is living his dream job every day.

Leadership:

To me, leadership is a mindset, a persona and a position. It can be many things, and everyone is a leader regardless of level. Some have more specific leadership goals, like helping the team meet goals or removing barriers to help the group succeed. Leaders help craft a vision of success then bring others along to improve the vision and to develop/implement the needed steps to be successful. Another component of leadership includes how someone presents themselves. They should lead by example, respect, and appreciate the ones they are working with. Being a leader also means communicating with your group and finding a consensus. If a leader can do that, life goes well.

Mentors:

Mentors are people you look up to and gone before you. They have life experiences that give them the ability to communicate and help others develop a vision, mindset, plan or skillset that moves a person forward. They are extremely valuable to have in your life. For me, my mentors include (but not everyone):

Tom Mathison – Tom's vision, passion and leadership helped me grow in every way. He was a man of tremendous faith, energy, and motivation. Every word from him was captivating and inspiring. He was a natural teacher who brought out the best in those around him.

My father – He is great in many ways. He was open about business and opportunities with me from a very young age. His vision helped motivate me and led my thinking.

Kyle Mathison – Kyle can see things others can't and you just want to absorb everything you can from him. Its easy to follow, but much harder to be conceptual. Kyle is the most conceptual mentor I have had, as witnessed by what he has accomplished!!

Bill Evans – He was a tremendous mentor and we talked daily. Bill was so full of experience and optimism, but careful at the same time. He taught me the beauty in delaying decisions, then going big once the path was clear.

Roger Pepperl – He was fabulous mentor. I'm not sure he realizes how much he affected me, but his experience from the retail side helped me see the bigger picture. Roger had a unique understanding of the grocery business and how it interacts with the consumer and their choices.

Obstacles:

Anything can be viewed as impediment, especially in the fruit world. Scheduling changes, how the fruit is grown, and challenges in the process. Your state of mind can also be an obstacle and how you perceive a barrier, understand that barriers can be beneficial in helping us see other opportunities. Be solutions-minded, don't get stuck in your own head and work as group and gather input. Obstacles are the world's way of challenging us to get better.

Motivation:

For me, motivation is easy to come by as I'm not usually lacking energy and always driving to see a result. I'm a little impatient (it's a blessing and a curse) and if I get involved in anything, my motivation is to score points. In the fruit world, that means developing customers, selling our World Famous fruit, smoothing out the manifest, and driving the market.

Do Differently:

In my younger days, I didn't maximize my opportunities. I was 32 when I hit the reset button and I wish I did it when I was younger. However, those experiences shaped me into who I am today.

Advice:

If you start off the day each morning with an optimistic outlook, things will go well. Also, don't be afraid to remove the barriers standing in your way. Make things work with other people, don't strive to be right, strive for progress; check your pride and find common ground through humility.

Dream Job in Alternate Universe:

I've been living my dream job as a fruit grower and sales executive. But when I was a kid, I wanted to be Forest Ranger. Hanging out in the mountains is always amazing!



FRUIT

By: Katie Harmon

YELLOW PEACH BLUEPRINT

Fruit prints are the blueprints to the many cultivars of fruit we grow at Stemilt. Use this guide to take a deep dive into our yellow peaches, one of summer's finest produce options.



Rich Lady

Look & Flavor

Bold and beautiful with dark red over yellow coloring, the Rich Lady yellow peach will surely delight your taste buds with its rich flavor profile and juicy bite.

Timing

Mid July – Early August



Sierra Rich

Look & Flavor

This beautiful heirloom variety has a golden color with a touch of soft red. It's super juicy with classic peach flavors.

Timing

Mid July – Early August



Zee Lady

Look & Flavor

Flaming red in looks, but sweet in nature, the Zee Lady is consistently large and firm fleshed.

Timing

Early August – Early September



August Lady

Look & Flavor

This is one pretty peach! Big and bursting with juice and sugars, the August Lady is perfect summer treat.

Timing

Mid August



O'Henry

Look & Flavor

Brightly colored and large, the O'Henry is yellow, sweet and juicy with a red streak and superb flavor.

Timing

Late August – Mid September



Elegant Lady

Look & Flavor

Bright red over a golden yellow background, this round and firm peach is smooth and elegant in flavor with a nice sugar-acid balance.

Timing

August



August Flame

Look & Flavor

Sweet and mild, this peach is a little fuzzy with a delectable orange-golden flesh and bright red outer skin.

Timing

August – mid September

HOW TO USE PEACHES IN THE KITCHEN

There are many beautiful things about summer, including endless produce options like Stemilt's Artisan Organics™ peaches. Big, juicy, and delicious are the best ways to describe our organic peaches and they are perfect for snacking on their own (with napkin in hand, of course) or paired along a tasty summer dish. From baking to grilling, peaches can do it all. Check it out:

In A Baked Good:

Before you begin, make sure the peach is ripe! If it is, then wash, peel, slice, dice or chop for your baked goodie!

On The Grill:

Grilling peaches is an easy thing to do, especially if the grill is already up and running.

- Slice ripe (but not too ripe) peaches
- Drizzle with olive oil
- Plop onto the grill using medium heat (a little lower if the grill has already been on)
- When the peaches are ready, they should be tender
- If the skin is falling off, just remove before serving
- Scoop some ice cream on the side for a delicious summer dessert

Cooking With Peaches:

Cooking with peaches follows the same rules as baking. Wash, peel, and slice. Throw in a skillet with cinnamon or nutmeg, a little water, and let those peaches absorb the spices for a delectable dessert. (Ice cream or whip cream as an optional side).

Must-Have Peach Desserts

Follow the QR code below to get these delicious peach recipes!



Peach Dumplings



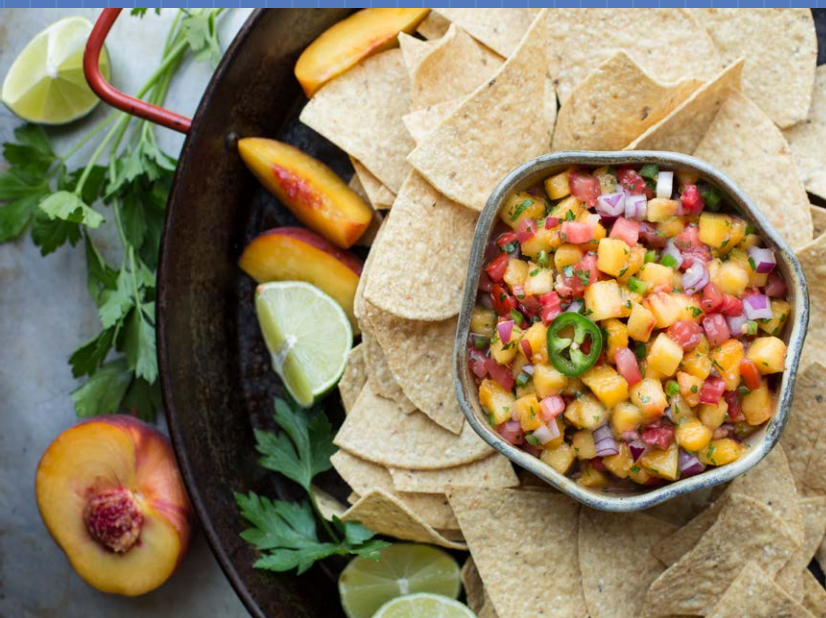
Fresh Peach Salsa



Peach Crisp



Peach & Tomato Bruschetta



FAMILIAR FACE

Full of stories, experiences, and lots of good laughs, Diane Parker has seen it all. As a 40-year Stemilt veteran, Diane sits down to discuss how she ended up at Stemilt, how she spends her time outside of the office (it includes a lot of sun) and who she has looked up too during her time here.



CULTURE

By: Katie Harmon

I Tell readers how you ended up at Stemilt.

started at Stemilt in 1981. I had just graduated from Washington State University with a sociology degree and President Ford issued a hiring freeze in governmental hiring. I didn't have any job prospects, so I moved back to Wenatchee with no plan. I applied for a job at Stemilt as a sorter for apples/pears and never left. I worked my way up the ladder and eventually, I ended up in Quality Control and worked there for than 10 years as the loose fruit quality control manager. Eventually, I was getting too stressed out and working too many hours, so my doctor told me I needed less stress, or I'd be dead in 10 years. At that point, Hans van Someren Greve, the executive vice president at the time, hired me to be Tom Mathison's assistant. I helped both Tom and Hans in whatever they needed. After Tom retired, I became West's assistant (I don't know if he wanted me, but he got me!) and I have been doing that ever since.

Diane Parker



What is your current position and what do you do?

I am the office manager and executive assistant to West (president of Stemilt). I am in charge of his schedule, book appointments, and make travel arrangements. I also ensure the office is running smoothly. I like when the office looks tidy and look for little things like lights that burned out or things that aren't working properly and making sure the flowerpots are full and the plants look nice, etc. I'm also responsible for the Annual Grower BBQ, which is dedicated to awarding Stemilt growers. It usually has 400+ attendees! When I am not running the office part of things, I also participate on the Helping Hands Foundation and Stemilt Community Investment Committee. I helped start Stemilt University, a program that was designed for internal employees. I taught new and fellow employees who were wanting to advance about Stemilt, the various aspects of the company and the fruit industry. When we moved to the new office in 2014, I was put in charge of the design of the Stemilt Cafe, located in the Fresh Center Admin building, and getting that up and running.

What does your day to day look like?

I like to start early, so I start work at 6am. I work through email and look at West's calendar and my own to know what the day holds. After that, it all depends on what meetings or events are taking place. Each day is different which keeps things exciting and the day busy. I also assist Lorraine Mathison, Tom Mathison's (founder of Stemilt) wife, with her finances. Often, I am the one people come to when they need an answer to where something is or when something happened. I guess you could call me the walking Stemilt encyclopedia due to my long history here!

What do you like about your job?

I really enjoy the freedom of my job. West and I have a really good relationship, so while we work together, I am really on my own and able to do the things I need to do to get the day's work done. I also work with people from every area of the company, so I get to talk and catch up with lots of people throughout the day!

Some challenges?

The biggest challenge I face is ensuring communication is clear. When I don't get the correct communication from the beginning, it can make things more challenging, especially when it comes to organizing West's calendar.

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

If I was 25 again, I would tell myself to get a different degree. I would have gone back to earn a degree to teach Home Economics, but at the time, I really disliked chemistry, so I didn't move forward with it. However, my degree in sociology has helped me figure out people and learn why they do the things that they do, so it has been helpful since I work with so many different people. It has always been my belief that if there is something you don't like or that you feel needs to be changed, then give me a better solution and we can look at that. I was once told by a grower when we were experiencing pressure issues and a lot of fruit had to go to the processor: "We have no problems as we only have the opportunity to exceed." I have truly come to believe this, and it has become my motto over the years.



**I guess you
could call me
the walking
Stemilt
encyclopedia
due to my long
history here!**



Diane Parker
Executive Office Manager





What do you outside of work?

When I'm not working, I enjoy spending time with my family. I also like to travel, particularly to warm places and lay in the sun and get a tan. I also like to gamble, so I have trips planned to Las Vegas. I don't have any grandkids to spoil yet, so I spoil myself. I love to shop and there is always time to do that.

Who do you look up to?

A lot of the things I've learned were from Tom (Mathison). I remember driving around with him when I worked in QC and just trying to be a sponge when he spoke. I worked hand-in-hand with him for many years and he was full of knowledge and good pieces of advice. One of my favorites was: "Get the bat off your shoulder and just swing." He would tell me that when I was driving and deciding to pull out into traffic or not. A lot of the time he drove me crazy, but he taught so many valuable lessons. When I ran QC, Eva Lauve (former food safety manager) ran QC in packing, and we would get together with Tom, have breakfast once a week, and solve the world's problems. He would always tell me: "Diane, you have a tendency to get out of your corral and we need to put some fences up." I guess I didn't listen to that too much over the years.

Favorite Stemilt fruit?

Honestly, my favorite has always been a good Fuji apple or anything with water core – just pockets of sugar that burst when you take a big bite. Another favorite is a ripe Bartlett pear. There is nothing better than eating a ripe, yellow Bartlett on a fall morning. When I worked in QC, they would always save me some when the trucks came through and that would be my breakfast.

Favorite Snack:

Popcorn and chocolate

What is your most used emoji?



Dream Job:

To be a personal shopper with an unlimited budget

Favorite Vacation Spot:

I love warm places, so Palm Springs, Hawaii, and Puerto Vallarta

Morning bird or night owl?

Weekdays I'm a morning bird and on the weekends I'm a night owl.

Sweet or Salty?

Sweet followed by salty

Best Dish You Can Cook:

I love to BBQ, so you can usually find me doing that, even in the middle of winter during a snowstorm!

Favorite Band:

The Little River Band





ORCHARD

By: Katie Harmon

TECH IN THE FIELD

Tracking and maintaining hundreds of employee records is no easy feat, but with modern technology and capable minds, the ability to cultivate people and maximize efficiencies is possible and Stemilt is making it happen season after season.

Stemilt Ag Services (SAS) is no stranger to using technology in the field. Between picking on GPS powered platforms to utilizing irrigated watering systems with sensors that monitor soil structure and moisture, the SAS team is always ready to take on challenges with tech.

So, what's next?

FieldClock. What's that? According to Robin Graham, SAS General Manager, it's a tool that helps him and his teams stay the course and improve efficiencies throughout the field.

"FieldClock is a simple, yet super effective technology that allows our team to track various things, including hours and jobs to ensure we aren't missing anything," explains Graham. "Since using this technology we have seen less error, positive results, and overall better employee communication."

FieldClock is an app that can live on an iPhone and be used at virtually every level in the field. It clocks employees in and out, records production, and assigns roles so people know what their job expectations are for the day.



□ □ **Since using this technology we have seen less error, positive results, and overall better employee communication.** □ □

Robin Graham
General Manager
Stemilt Ag Services

“We started testing the technology back in November 2018 and made the full switch in April 2019,” explains Graham. “With nearly two years under our belts, we have fine-tuned the program, so it helps us stay efficient in our day-to-day operations through all seasons of the year.”

Every employee has an ID badge with a scannable QR code that is linked directly to an employee’s FieldClock profile. The supervisor who is clocking employees scans the QR code by opening the FieldClock app on the iPhone. Once the code is scanned, employees are checked in for the day. The app allows the supervisor to monitor overall productivity individually and from a team approach.

“Not only does FieldClock help us keep track of hours, but it helps us learn efficiency rates and how employees are doing throughout the day,” explains Graham. “The app also helps us keep track of quality of fruit. We can take a picture and track the details in an organized fashion, as well as report it to our Quality Control teams. FieldClock covers so much more than just hours.”

Once this data is tracked, it is automatically set up for the administration side to gather hours, piece count and other data nuggets to ensure employees get paid for the work they performed as well as help the company evaluate the week’s work.

“FieldClock has helped us improve our operations and ensures we are cultivating people through excellence,” explains Graham. “Not only does this help us produce World Famous fruits, but it also helps us delight consumers around the globe by getting the best fruit in an organized and timely fashion.”



A HALF-MILE CLOSER TO THE MOON[®]

Premium High-Altitude Cherries™



FRUIT

By: Katie Harmon

A HALF MILE CLOSER TO THE MOON[®] CHERRIES

Mystical, delicious and the grand finale to your cherry season, our Moon Cherries will not disappoint. We rounded up 9 fun facts around this unique cherry program.

Grown at High Altitude Orchards

Grown at elevations of 2,640 feet and higher, these cherries are literally grown a half mile closer to the moon in our Amigos Orchards.

Why are they named the Amigos?

The Amigos orchards were named after the Spanish words “friends” because of fourth generation Stemilt cherry grower Kyle Mathison. He treats everyone – from picker to consumer, as his friend.

Farmed by the “Cherry King”

Kyle Mathison is also known as the “cherry king” for his unique growing practices.

Only Premium Varieties

Only premium varieties are packed under the A Half Mile Closer to the Moon® cherries brand including Skeena, Staccato® and Sentennial™ varieties

Latitude and Altitude Matter!

Did you know that latitude and altitude make a difference on when cherries are harvested? The further north and higher the elevation, the later the cherries get which is why these Moon Cherries are the last of the season, coming off the trees in mid August.

Deeper the Snow, the Better the Cherries

Snow acts as an insulator and protects cherry trees from harsh, cold temperatures during the winter months.

When the Stars Align

Kyle harvests his cherries leading up to the full moon. Why? He believes you get the best cherries because of the moon’s gravitational pull and how it pulls the nutrients through the tree and sugars into the cherries.

How is the Weather Up There?

The weather in the Amigos is ideal for cherry growing. Warm, but not hot days, allow the cherries to flourish during the day, while the cool nights help the trees recharge.

Full of Sugars

Our Moon Cherries are full of sugars with a crunchy, firm bite. Best of all, they will leave you with a memorable eating experience wishing you could eat them all the time.



FUN FACTS

About the Cherry King: Kyle Mathison

Kyle has been working in the orchard since he was 7 years old, but has had full responsibility of growing cherries for 52 years.

He is the son to Stemilt founder, Tom Mathison and father to current Stemilt president West Mathison and Stemilt sales director, Tate Mathison.

When asked his favorite cherry variety, he couldn't decide.

Favorite cherry dessert: Cherries Jubilee

Favorite Artist: Rembrandt

Favorite Vacation Spot: Chile

NEW FACE



CULTURE

By: Katie Harmon

Dianna Sanchez may be young, but she has grit. With almost a year under her belt, Stemilt Ag Service's technical support agronomist is not afraid to go after what she wants. Dianna sits down with me to discuss how she landed at Stemilt, what's on her already full plate and who she looks up too.

Dianna Sanchez



How did you get to Stemilt?

I grew up in Chelan, Washington which is about 40 minutes north of Wenatchee. Both of my parents work in the tree fruit industry, so I have always been around it. In high school, I joined Future Farmers of America (FFA) and started looking at agriculture with a different perspective than I had in the past. My parents did a lot of the grunt work, so that's all I really knew and didn't consider agriculture a career path, until I started participating in apple judging and writing school research papers about agricultural topics. I attended Wenatchee Valley College (WVC) and completed the two-year tree fruit program there. During that two-year program, we went on a lot of packing house tours, which is when I first toured Stemilt's facility and

found it super interesting. Within that tour, we visited the Research and Development (R&D) lab, which sparked an interest, so I reached out and was able to get an internship in 2018 for R&D Manager, Rob Blakey. After I experienced R&D for the summer, I realized that a lot of my interests were out in the field. I wanted to see the growth and development of the fruit before it arrived at the facility, so I knew that the field was where I wanted to be. I was able to continue with Stemilt as a field intern and fell in love with it. After completing the two-year program at WVC, I continued my education at Washington State University to earn a degree in Fruit & Vegetable Management with a Certificate in Organic Agriculture. I graduated in May of 2020 and got a job with Stemilt Ag Services (SAS) as a technical support agronomist. I started right after I graduated and have been here since!



□ □ **I wanted to see the growth and development of the fruit before it arrived at the facility, so I knew that the field was where I wanted to be** □ □

Dianna Sanchez

Technical Support Agronomist

What does your day to day look like?

My day to day definitely varies as the seasons change. I do a little bit of everything to help the team succeed, so my job never gets boring. I collect samples and data for the different growth stages of our apples, pears and cherries, scout for insects and diseases, and work on helping our north district area manager Bryan Mrachek implement technology and efficient farming practices. I am also the lead person for our new program AgWorld, which is an applications management tool we use out in the field. I have also been leading the team on the new Bee Friendly Farming certification which is designed to create more bee-friendly habitats throughout our various ranches. When I'm not out in the field, I like to attend research reviews and horticulture meetings, so I can stay up to speed on new research.

What do you like about the job so far?

I love how exciting it can be and that I get to be outdoors, even in the rain or snow! Every day is different, so I am learning to be flexible and go with the flow. Since it is my first season, I haven't been through bloom yet, which is happening very soon, so I am excited about moving through that process and seeing the fruit develop from start to finish! I work with a great team. I am learning so much and looking forward to learning more.

What are some of the biggest challenges you face?

The biggest challenge I have faced so far is just being a young woman in the industry. There aren't many young women who work out in the field, so often times its assumed I work in the office or don't know how to do certain things, but I use that as a motivation to be an example for other young women.

What do you do outside of work?

I love spending time outside, which is probably why I love my job so much. I enjoy taking walks and hiking around Wenatchee. There are so many different beautiful places to explore. I also have my own vegetable garden that I work on in the summers. On the weekends, I like going to the local farmers markets or visiting my family. My family and four dogs still live in Chelan, that I see often and hang out with as well.

How do you stay motivated?

I always try to have a positive outlook, even when things get challenging. Having a good attitude helps navigate the frustrating moments. I like to think to myself: "It's a good day to have a good day."


Mentor?

Bryan Mrachek has been a spectacular mentor. He puts the effort into helping me learn and gain experience, while still having fun. He is one of the smartest people I know and I am very fortunate to be a part of his team.

Favorite Stemilt Fruit?


SweeTango® apples.





LIGHTNING ROUND

Favorite Snack:
Popcorn

What is your most used emoji?


Dream Job:
Growing in my current position

Favorite Vacation Spot:
I am still searching for that!

Morning bird or night owl?
Morning bird

Sweet or Salty?
Spicy

Best Dish You Can Cook:
Enchiladas

Favorite Band:
Turnpike Troubadours





SUSTAINABILITY: PLANET

By: Katie Harmon

LEADING THE CHARGE

Stemilt’s mission to cultivate people and delight consumers through excellence is propelling itself to new heights as it seeks Equitable Food Initiative certification across its organization, with three internal Stemilt team members leading the way.



Marcela Covarrubias



Rosa Madrigal



Melissa Gonzalez

Stemilt’s journey to achieve Equitable Food Initiative (EFI) certification across numerous ranches and warehouses is well on its way to becoming a reality. As several Stemilt teams, and 66 employees develop the labor-management collaborative teams required for certification, there are three individuals who lead the charge within Stemilt: Marcela Covarrubias, Rosa Madrigal and Melissa Gonzalez.

“The EFI trainings are rigorous and require a lot of time and effort. Marcela, Rosa, and Melissa have stepped up to organize training and implement the EFI program to help us continue our mission of cultivating people and delighting consumers through excellence,” explains West Mathison, president of Stemilt. “They are also working towards becoming certified internal trainers of EFI to help us foster the program into the future.”

Covarrubias currently serves as Stemilt’s employee engagement coordinator and started at Stemilt 7 years ago. She has worked in multiple departments and moved to her current role in 2018. Madrigal is going on 10 years as a Stemilt team member and started in the field as a

general worker. In 2019, Madrigal took a clerical position in an office setting and in 2021, she took the position as Stemilt’s safety coordinator. Gonzalez started working in Stemilt’s orchards in 2014, where she would pick and thin trees. In 2016, Gonzalez was promoted to overseeing food safety and safety in the North District region. In 2020, she was promoted again to serves as the company’s food safety specialist and currently maintains that position today.

“When it comes to EFI management, Rosa focuses on the field side, working with the various ranches, while Melissa handles the warehouse side,” explains Mathison. “Marcela then acts as back-up to both and is our main EFI coordinator. All three are taking our potential to new levels.”

To become EFI certified, leadership teams at each of Stemilt’s company orchards and packing facilities are trained on more than 300 rigorous standards around labor practices, food safety, and pest management. The standards also emphasize collaboration, respect, and creating a culture of food safety. Stemilt has already certified its Quincy ranch and is heavily engaged in the values included in the EFI program including continuous improvement projects defined and implemented by leadership teams. The company views the EFI certification as a proactive step forward to continue building its company culture around its vision, mission, values, and goals.



“Marcela, Rosa, and Melissa represent Stemilt as our internal EFI trainers because they demonstrate Stemilt’s values and cultural norms through their work on a daily basis,” explains Mathison. “As certified EFI trainers, they will be responsible for understanding EFI standards, along with identifying problems that could affect compliance. They also work with leadership teams to identify solutions and communicate with the broader workforce about EFI.”

To achieve trainer level, Stemilt’s three team members must go through a minimum of 40 hours of training through a combination of online courses, in person trainings, and an audit to achieve their internal trainer certification. Once certified, they will provide ongoing EFI-related trainings throughout the company and work with the various leadership teams at each certified location.

According to Kevin Boyle, director of business and new product development for EFI, the focus on equipping its own team members as EFI-certified trainers demonstrates Stemilt’s commitment to bring EFI standards into its company and culture.

“The certified trainer role has proven itself worthy, and to have three individuals inside the organization who understand how to implement EFI principles is extremely advantageous for Stemilt,” explains Boyle. “The trainers support and strengthen the essential skills of farmworkers, supervisors and managers. They seek compliance and continuous improvement through collaboration with the leadership teams and follow EFI procedures.”

From team members equipped to train to an aggressive rollout of EFI training across its operations, Stemilt is looking forward to achieving several EFI certifications by the end of 2021.

“The EFI certification is an important step to provide both retailers and consumers transparency that World Famous Fruit is ‘Responsibly Grown, Farmworker Assured,” said Mathison. “But more than that, it equips our team members with important skills to live our core values and culture, while working together to cultivate people and delight consumers through excellence. I’m incredibly proud of the people involved in bringing this to life across our company.”

▮▮ **...[EFI] it equips our team members with important skills to live our core values and culture, while working together to cultivate people and delight consumers through excellence.** ▮▮

West Mathison
President





FRUIT

By: Katie Harmon

CALIFORNIA DREAMING

Stemilt's World Famous cherry season begins in the golden state, where the sun shines over our California cherry crop every spring. Read on to learn more about our California cherries, the varieties we love and World Famous 5 River Islands™ brand!

For almost two decades, Stemilt has been farming in California, an agricultural gold mine. From almonds to stone fruit, nearly half of California's acres of land are used for agricultural purposes.

Stemilt started farming cherries in California in 2003 when Stemilt joined forces with Chinchiole Fruit Company for an epic cherry growing operation. Today, Stemilt and Chinchiole Stemilt California (CSC) have the longest cherry season in the industry, starting in California in early May and ending the season at the Amigos Orchards, Stemilt's high elevation cherry orchards, in September. Thanks to this vast two-state operation, consumers can purchase Stemilt's World Famous cherries through the duration of the summer and experience a delightful eating experience.

"Stemilt's cherry leadership has evolved and expanded over the years and being able to start cherries in California every year is a great way to kick off the season," explains Brianna Shales, Stemilt marketing director. "While the climates are different, the CSC team has done an amazing job accommodating weather, mother nature and other uncontrollable factors to produce beautiful and absolutely delicious World Famous cherries."

CSC farms and harvests World Famous cherries with quality and flavor in mind. Shales explains that the Chinchiole Ag Services (CAS) team starts preparing for cherries by pruning and managing trees in the off season when trees are dormant. After blossom and harvest is near, CAS measures cherry maturity to determine appropriate start dates for optimum quality.

“CAS harvests the Stemilt way for high quality, flavorful, big cherries,” explains Shales. “They pick cherries at the right time, when the cherries are full of sugar and the color is just right. They are patient and strategic. Then, when the day arrives, they don’t waste a second, making every minute of cherry harvest count.”

Time is of the essence during cherry season and once harvest begins, CAS crews move quickly, starting in the early morning hours before the heat sets in to get cherries picked. Once bins are full, they move through the nearest hydrocooler which drenches the cherries with cold water to remove any summer heat that may be lingering. After moving through the hydrocooler, they are taken to CSC to be packed and shipped.

“Cherries are packed on our high-tech optic sorters that sort for size, color and grade,” explains Shales. “Once they are packed, they are kept cool until shipped. The whole process takes less than 48 hours, from harvest to shipping, meaning consumers are getting fresh, large World Famous cherries in just a matter of days.”

Harvest begins in early May in California with varieties like Royal Hazel and Coral. Royal Hazel is part of the Royal family, a group of low-chill cherry varieties that size and yield well with a tasty flavor profile. Coral is an expanding variety with a firm, dark flesh, low acids, and sweet flavor.

“Both of these varieties do really well in the California growing climate,” explains Shales. “Corals in particular though are a group we are really focusing on expanding as they flourish in our growing districts.”

As the season progresses, harvest continues into Stockton and the San Joaquin valley where Stemilt’s 5 River Islands™ cherries make their grand appearance.

“The San Joaquin valley is such a romantic place. It has miles and miles of waterways, cool weather with a nice, ocean breeze that rolls in from the coast,” explains Shales. “We wanted the 5 River Islands™ brand to represent the growing locale it comes from because it truly is a magical place to witness and gives consumers an opportunity to learn where their food is grown.”

Stemilt’s 5 River Islands™ cherries wrap up the California season with Lapin as the main variety. Lapins are a large, juicy cherry with a sweet-rich flavor and beautiful dark coloring.

“Every cherry season is highly anticipated, and it all starts in our beautiful California cherry orchards,” explains Shales. “The California cherry season’s May start helps us fulfill our mission of delighting our cherry-loving consumers early on in the season with excellent product.”

WHAT VARIETIES DOES CSC GROW IN CALIFORNIA?

Dark Sweet Cherry Varieties

- Brooks
- Tulare
- Coral
- Royal Hazel
- Royal Tioga
- Bings
- Lapins

Light Cherry Varieties

- Rainier

FUN FACT!

Did you know California is the second largest cherry-producing state in the United States behind Washington? Each season is different, but California cherry harvest usually starts at the beginning of May and last through mid-June.



FRUIT

By: Katie Harmon

EATING MINDFULLY with World Famous Cherries

The world shifted and so did we. Work-life balance has become top of mind for many working professionals, and learning to eat mindfully has become a major topic of discussion. While it may seem like a minor concept, consumers who learn to eat mindfully alter the ways they purchase and consume fresh produce. Let's dive into the eating mindfully trend and discuss how you can encourage your consumers to eat mindfully using our World Famous cherries.

The What:

According to the U.S. National Library of Medicine National Institutes of Health, mindful eating is an approach to food that focuses on the individuals' sensual awareness of the food and their experience of the food. In other words, it is designed to help people savor each bite and be present in the moment. Sounds easy, right? With our World Famous cherries, we grow with flavor in mind to leave you with a lasting impression. Seasonal and sweet, cherries are an ideal choice for consumers looking to slow down and savor the flavor during busy summers.

The Why:

Slowing down and eating mindfully boasts many health benefits, including better digestion. It helps you slow down both physically and mentally and choose foods that provide the necessary nutrients you need to thrive. Being fully attentive to your food allows your body to tell you when you've had enough. Cherries, which are full of their own health benefits, are a great food to start eating mindfully with. One or two at time, chewing slowly and savoring the flavor can help you start engaging with your food and listen to your body's cues to tell you when enough is enough. Plus, they are low on the glycemic index, which helps maintain blood sugar levels.

The How:

Eating mindfully means starting small. By just beginning with our World Famous cherries, you can consume small amounts. Is your mouth watering as you start washing the cherries and removing the stems? What did your taste buds signal when you took a bite? Slowing down to appreciate the signs your body is giving you is a great way to start eating mindfully and enjoying your food!

The Bottom Line:

Use Stemilt's World Famous cherries to help you take a step towards eating mindfully and teach your consumers how to do the same!

Source:

Mindful Eating: The Art of Presence While You Eat; National Center for Biotechnology Information (NCBI):
Stemilt Short Code: stemilt.com/hilltop-20-cc

**FOOD ROOTED IN
A BETTER MOOD™**

have a
plant®
fruitsandveggies.org

**PRODUCE FOR®
BETTER HEALTH
FOUNDATION**



FRUIT

By: Katie Harmon

1



2



3



4



FOUR FAMOUS FINDS: SUMMER EDITION

Famous Finds is back with four must-have summer items that will help your produce numbers soar, even in the hottest days of the season.

1

5 Rivers Island™ Cherries Random Weight Pouch Bag

Why They're Famous: These cherries are nothing short of magical. The last in the California season and grown in the beautiful California River Delta, these hand-picked dark-sweet cherries offer sweet flavors and a great farm-to-table story. They come straight from orchards that neighbor miles of waterways and soak up lots of west coast sun to come off the tree full of sugars with a crunchy bite.

Availability:

Late May – Mid June

2

Skylar Rae® 1lb. Topseal

Meet the sweetest cherry you'll ever eat®. Seriously. With off-the-chart brix (sugar) levels, these are both the sweetest and firmest cherries we grow. Skylar Rae® brand Tip Top cultivar cherries are bi-colored and the third SKU in the cherry category. Elevate your category in June and July with these need-to-have summer gems.

Availability:

Mid June – mid July

4

Top Pick™ The Most Incredible Fruit Ever

Top Pick™ organic peaches and nectarines come from the top and upper part of the tree for great color and flavors. This box packs for popular sizing and high quality with just the right ripeness to maximize flavors and sugars. Not only does this take away the consumer's guessing game for buying delicious summer fruit, it will also take your category in the right direction with delighted consumers.

Availability:

Mid July – mid September

3

A Half Mile Closer to the Moon® Cherries Bag

Mystical and delicious, our A Half Mile Closer to the Moon® cherries are the grand finale to cherry season. They come from orchards located 2,640 feet and higher and are grown by the one and only cherry king and fourth generation Stemilt grower, Kyle Mathison. His unique growing practices (think compost and lunar cycles) give these cherries an explosion of flavor.

Availability:

Mid July – mid September

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!



FRUIT

By: Katie Harmon

DELIGHTFULLY SWEET: Rainier Cherries

As the counter part to the dark-sweet cherry variety, Rainier cherries will not go unseen. With a beautiful golden skin and red blush, these light-colored cherries pop on the shelf attracting cherry lovers across the globe. What keeps consumers coming back for more is their super-sweet bite. These Rainier cherries may look delicate but their high brix (sugar) levels and delectable, crunchy bite will certainly sweep any one off their feet.

KNOW IT ALL

Proud Parentage

You may think Rainier cherries originated from another yellow variety, but surprise(!) they did not. In 1952, Washington State University researcher Harold Fogel crossed the Bing and Van varieties together to produce the now-loved light-colored variety.

Size Matters

Rainier cherries love to grow big and are named after the highest mountain peak in Washington State, Mount Rainier. Mount Rainier is 14,410 feet high and the highest volcano in the Cascade Mountain Range.

Grown with Experience

Stemilt has been growing Rainier cherries for decades. With years under our belts, we know the things that Rainier cherries like (and the things they don't) to ensure flavor and quality meets our World Famous standards.

PRODUCT

By: Katie Harmon

FRUIT Qs

As a long-time leader in cherries and stone fruit, it comes as no surprise that we get a lot of questions about these summer gems. Let's look at some of the most popular cherry and stone fruit questions asked by consumers.

Q. What should I look for when selecting cherries?

A. Cherries with attached green stems, color of the fruit and firmness are all things you should look for when selecting cherries. Dark-sweet cherries should range from dark red to mahogany, Rainiers will have a yellow background and pink-red blush, and Skylar Rae® brand Tip Top cultivar cherries are bi-colored with a slightly stripy appearance. The fruit should be firm to the touch. Finally, check the overall appearance of the cherry. Great-tasting cherries are plump, smooth, shiny and have unblemished skin.

Q. How do I store my Stemilt cherries at home?

A. Store those sweet gems in the refrigerator unwashed and uncovered or in their original packaging. When kept refrigerated, fresh cherries will keep for up to 7 days. But make sure to keep away from strong-smelling foods! The smell can alter the taste – weird, we know. Also, be sure to rinse cherries under cold water before eating.

Q. The peaches and nectarines I purchased are too firm to eat. What should I do?

A. Simply allow your fruit to soften at room temperature, or in a paper bag on the counter for a day or two. Once it has softened to your preference, store it in the fridge until you are ready to eat it.

Q. What is the difference between white and yellow peaches or nectarines?

A. The white variety has a pale-colored flesh and exterior compared with the yellow variety. The main difference is that white peaches and nectarines are sweeter with lower acid levels. Both are equally delicious!

HEY STEMILT!

Here's what consumers left in our inbox.

Jill Schuck said:

"These dark, sweet cherries are some of the best I've ever tasted and coming from an English woman, you can bet on it. Thank you so much for making this lady happy."

Erik Still said:

"Thank you! We are loving Stemilt's organic yellow peaches. They are so delicious!"

Katie Coll said:

"I just wanted to thank you for these wonderful amazing cherries. They are the fruit highlight of my summer every year. Thank you for all your hard work and care that goes into every aspect of getting them all over the country. They are my absolute favorite and I'm grateful for to each and every one of you that do so much to send these out to the world.....what a treat!" your organic Honeycrisp apples!"



FRUIT

🍴 8 | ⌚ 30 minutes | 🕒 2:40 minutes | 🕒 3:10 minutes | 📶 Medium

CHERRY CHEESECAKE BARS

Buttery, graham-cracker crust with a cheesecake filling and topped with delicious, gooey dark-sweet cherries all in bar form. Does it get much better than that?

INGREDIENTS

For the Crust

1 cup graham cracker crumbs (1 sleeve)
2 tbsp sugar
1/4 cup melted butter

For Cherry Topping

2 cups fresh cherries, stems removed and pitted
1 tbsp sugar
Water (if needed)

For the Cheesecake Filling

16 ounces (2 large bars) cream
cheese, softened
1/2 cup sugar
2 eggs
1/4 cup sour cream
1tsp vanilla extract



INSTRUCTIONS

1. Preheat oven to 350 degrees F and spray an 8x8 glass baking dish with a non-stick spray and cover with parchment paper.
2. In a small bowl, combine graham cracker crumbs, sugar and melted butter until all crumbs are moist. Lightly press crumb mixture into prepared baking dish.
3. Use an electric mixer or handheld beaters to beat cream cheese and sour cream until smooth. Add in sugar and continue mixing.
4. Add eggs to cream cheese mixture, one at a time, beating well after each addition. Add vanilla extract and beat again.
5. In a sauté pan over low heat, cook the cherries, stirring occasionally. Add the sugar after 1-2 minutes and stir. When cherries have started to soften, after about 4-5 minutes, mash the cherries, leaving some chunks. The mixture should be a little saucy, so add water, 1 tbsp at a time, if necessary.
6. Pour mixture the cream cheese mixture on top of graham cracker crust and smooth with a rubber spatula.
7. Spoon cherry mixture on top of cream cheese mixture, distributing a spoonful a time, evenly and swirl with rubber spatula.
8. Bake in a preheated oven for 35-40 minutes, until center no longer wobbles, and edges are just starting to turn golden.
9. Remove from oven and let cool to room temperature. Chill for at least 2 hours before serving.





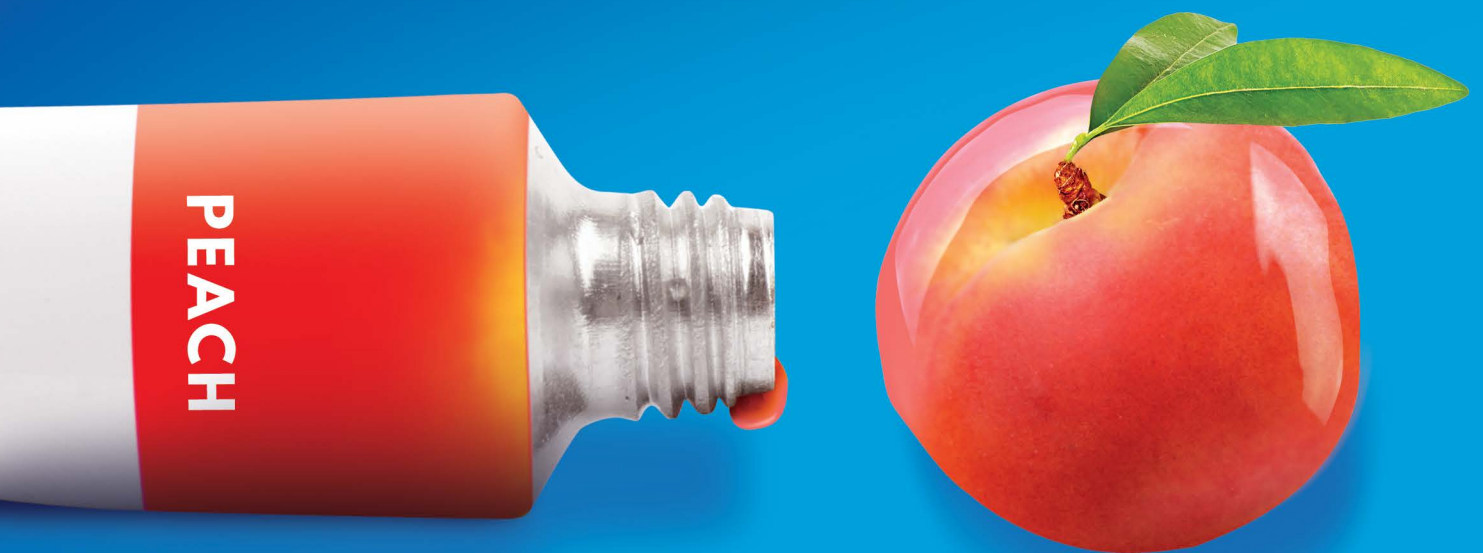
ORCHARD

FROM OUR WORLD

Ripe cherries await harvest on Stemilt Hill, located just above Wenatchee, WA.



Stemilt **ARTISAN**
organics



Organic Artists



Recycle Me

