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REFERENCE

Zanotto's Deluxe Market

Joe Carccione eat your heart out. Santa Cruz now has its own produce guru in the form of young Dan Holdren (pictured, left) a veteran of produce brokering around the Bay Area, who currently supervises gourmet produce procurement for Scotts Valley's bountiful **Zanotto's Deluxe Market**. Under the guidance of Dan Zanotto (right), Holdren has been given free rein to get up at dawn, scour the fresh produce depots of San Francisco, and liberate rare fresh items for hungry Santa Cruz County gourmet cooks.

Holdren pointed out that he picks out the very best of what's fresh and available from week to week, and last week's tour of this exciting new Scotts Valley market yielded an eyeful of items I had rarely found *anywhere* in Santa Cruz. Amidst the fresh and ripe papayas, cantaloupes, strawberries and New Zealand blackberries, there were enormous Daikon radishes (49¢/lb), fresh horseradish (\$3.98/lb) and miniature enoki mushrooms. From the South City produce terminal Holdren has scooped up dandelion greens, chayote, Kentucky Wonder string beans, mammoth watercress and taro root. The fresh herbs **Zanotto's** currently carries include oregano, mint, thyme, cilantro and chervil.

"It's really expensive for us to get some of this stuff, but we try to cut out the middle man," Holdren told me as we waltzed by red bananas, shallots, tangerines and bowling



PHOTO: JOE DANIELS

ball-sized Rome Beauty Apples (at 69¢/lb). Specials vary (obviously) and herbs for that memorable dinner party can be custom-ordered upon one day's notice. From chanterelles to fresh basil, if you're looking for the unusual in fresh produce, **Zanotto's** is positively your best bet in our area. **Zanotto's** (438-4342) is located in the Scotts Valley Junction complex (off Scotts Valley Drive) and is open from 9:30 am-8 pm weekdays, and till 7 pm on weekends.