



FALL & WINTER 2022

SEASONAL PLANNER





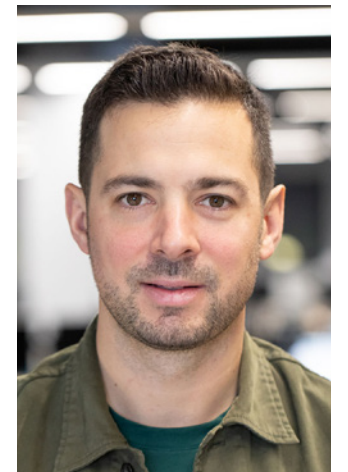
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CHANGE is the only constant.

Before the pandemic, that may have been a platitude, but over the last two years, it's become a way of life — particularly for those of us in the food industry. Most of you were forced to reinvent yourselves and your businesses during the early days of COVID (we did, too). While demand has finally returned for many of you, there are now tons of new challenges for you to navigate, including inflation, labor shortages, changing consumer behaviors, and supply chain disruptions. You've had to be more flexible and nimble than you've ever thought possible. As we move ahead into these unprecedented times, embracing change will be key.

We're embracing change here at Baldor, as well, to adapt to your changing needs. For example, we know that you and your customers are increasingly calling for responsible, sustainable, and local food, so our amazing merchandising team is raising the standard on thoughtful sourcing. They're out in the field day after day carefully selecting products we know you'll love from vendors whose stories you'll love to tell and whose values align to yours. In addition, building on our Local Pledge — in which you can opt to swap out produce in your cart for a comparable local item if the price is within 10% — we've launched the Baldor Cage-Free Commitment (page 30) to help connect you easily with our growing roster of chicken farmers who are pursuing better egg practices.



As part of our commitment to “service that delivers,” we've been adapting best-in-class automation to help us fill and deliver your orders more accurately, while simultaneously investing more in our employees' talents and careers as well as the needs of our community through partnerships with Wellness in the Schools, Edible Schoolyard, City Harvest, and the Food Bank of NYC. We don't know where the future will take our industry, but do we know that wherever you go, as your partner, we will go with you.

Over the last two years, we've all learned that there are things we've taken for granted, but it's more important than ever that we focus on the things that really matter: safety, family, friendships, relationships, community, and quality food. Because when change comes — as it inevitably will — we'll have everything we need to see each other through.

TJ Murphy
CEO, Baldor Specialty Foods



Celebrate Northern Italy with Piave & Amarenas

At Atalanta, we pride ourselves on relentlessly sourcing the highest quality products from the global marketplace and striving to be a part of every food experience. Take the Piave cheese for example, named after the Piave river with a protected designation of origin. When paired with our Toschi Amarena cherries, the two are the best of northern Italian specialties.

Whether you choose to pair the nutty, crumbly, aged mountain-grazing cow's milk cheese with the tart, sweet, syrup-packed hand-selected cherries on a board, in a tart, salad, or dessert, or opt to serve them separately, we know you'll love these artisan classics.

atalanta
TO BE A PART OF EVERY *food experience*

@atalantacorporation



SIXTY YEARS OF MARVELOUS MEATS

For 60 years, we've honored the commitment made at Joyce Farms' inception: To offer the best tasting meat for chefs, restaurateurs, and home cooks. These decades of experience with a focus on quality led us to the methods we use today to bring flavor back to the table — raising the best breeds of animals, while employing ethical and environmentally minded

practices on our regenerative farms. This fall and winter, as we celebrate our anniversary and the holiday season, we invite you to explore our high-end Heritage line, which includes pasture-raised beef, black turkey, and cured ham that are perfect for the season. Heritage chicken and pastured pork are also available. We cannot wait to see what comes out of your kitchen.



baldorfood.com/farms/joyce-farms | [@joycefarms](https://www.instagram.com/joycefarms)



NEW & EXCITING

For our Merchandising team, “new” just isn’t enough. When they set out in search of items to add to our lineup, they’re looking for quality, sustainability, and innovation. Most of all, though, they’re sourcing with you and your customers in mind, looking for food so good you’ll wonder how you ever lived without it. So here’s to instant gelato and chicken with a mission, to imported pecorino, French desserts, fries for days, and everything in between that’s headed our way this season.



SOLATO

SOLATO makes made-to-order frozen treats a reality, thanks to their new, revolutionary machine, which produces gelato, sorbet, frozen yogurt, and other frozen confections, in just one minute. Simply pop the capsule of choice inside, place a bowl underneath, and in 60 seconds you’ll have cold, creamy, sweet treats, ready to serve as is, or with one of your desserts. Each flavor uses natural ingredients, contains up to 40% less sugar than traditional ice creams, and is gluten free. Plus, the capsules are 100% recyclable.

Please note: We are only carrying the cups, not the machines. If you are interested in renting a machine, please reach out to your sales rep, who would be happy to connect you with the SOLATO team.

DO GOOD CHICKEN

Adding Do Good Chicken to our lineup was a no-brainer. Their natural, antibiotic-free, cage-free chickens cook up into tender, juicy, crisp-skinned deliciousness, but the company’s mission to reduce waste makes it an even clearer “winner winner chicken dinner.” The team at Do Good has partnered with grocery stores to collect their surplus (items that would normally be discarded), then transform the scraps into feed, helping to reduce greenhouse gasses, combat climate change, and diminish food waste.





THE TOWN DOCK

In 1980, after 15 years working as a fish cutter, Noah Clark opened The Town Dock, now a family business specializing in squid. Their calamari is wild-caught, 100% domestic, and always from Rhode Island. It's small, sweet, and tender, perfect for grilling whole, slicing and sautéing, or giving it the classic battered-and-fried treatment. It also carries the honor of being the first ever MSC-certified sustainable squid species.



JOYCE FARMS DENVER FILET

This fall, introduce your customers to the best cut they've most likely never heard of: The Denver Flat, a highly marbled piece of beef cut from the chuck primal. Because it comes from underneath the blade bone, it's surprisingly tender, but still as rich and flavorful as the other cuts from the same area. Ours is from Joyce Farms, which means it comes from Heritage Aberdeen Angus Cattle that are grass-fed and raised regeneratively without antibiotics.

MARSH HEN MILL

Marsh Hen Mill, operating out of Edisto Island, S.C., makes the grits and polenta of our syrup-topped, cheese-laced dreams. Each of their varieties is an heirloom, chosen for flavor profile, color, and history, and is stone ground into a texture that clocks in as just slightly less than coarse. Loved by Southern chefs — who you know know their grits — we're thrilled to give you the opportunity to use them in your fall and winter menus. Look for Guinea Flint, Sea Island Blue & Jimmy Red Grits, as well as their polenta.



SALCIS PECORINO

For stunning pecorinos, you can't miss SALCIS, a Tuscany sheep-milk cheesemaker that has been plying its trade for more than 60 years. Baldor is now directly importing five cheeses, including two D.O.P. Toscanos, a Chianti-washed, and peppercorn-studded — all of which are sourced from countryside herds in Siena. The Morbidi family, who are responsible for these gorgeous pecorinos, starts cheesemaking within 24 hours of milking, keeping the process as close as possible to the traditions begun decades earlier when the company first started out.





BLACKBIRD SEITAN

As more people move toward plant-based lifestyles, we're committed to maximizing our options — for you, and for your customers. We recently added seitan, which we know has been hugely popular in the vegan world for forever. But, we waited until we could offer the best, and that's what we found with local Blackbird, created by chefs, for chefs. Theirs is natural, made from non- GMO ingredients, and kosher.

CHIPPERBEC FRENCH FRIES

Chipperbecs — high-solid, low-moisture, low-sugar potatoes — become the best crunchy-on-the-outside-but-fluffy-within French fries. That's in part because these potatoes are grown specifically for frying and chipping. Built over six generations of potato growing, the Chipperbec brand is one of the only vertically integrated year-round potato producers in the country (meaning they control everything from the planting of the seed to the packing and shipping of the product). Their non-GMO craft frozen fries are available in Slim Cut, Skin-On, and Porterhouse ½-inch — for the perfect crave-worthy timesaver.



TRAITEUR DE PARIS

Almost 30 years ago, Denis Pinault and Yann Le Moal teamed up in France to found Traiteur de Paris, and quickly made a name for themselves among pastry connoisseurs. A very large reception, in which they were asked to prepare canapés and pastries for over 2000 people, led them to get creative, and helped them discover that with the proper attention to detail, their products can be deep frozen, then thawed, and remain impeccable. Now, expanded beyond France, and into America, we're all able to experience their unrivaled desserts, which include lava cakes (with and without gluten), a petit four assortment, and more.

INHARVEST

Adding InHarvest to our lineup is a huge win for us, but ultimately, for you. Their entire operation is based on working with chefs and retailers to pair the perfect grains with the perfect idea. Their culinary team knows that chefs need quality grains and legumes, and that now more than ever, shoppers want to know backstories to help navigate purchasing decisions. Their fall-friendly rice and lentils (we're carrying five varieties, including their Whole Grain Five Rice Blend and Beluga Lentils) are globally sourced from growers they've developed relationships with, are high-quality, and cook to perfection.



PERFECTLY PLANT- BASED PROTEINS

In today's plant-based world, people want options. And us? We're here to give the people what they want. Our team continues to bring in the highest-quality products, from classic brands like Dr. Praeger's to modern cult favorites like Beyond Meat and The Jackfruit's Company Naked Jackfruit, plus a brand-new addition, Blackbirds' local, non-GMO seitan. In addition, we've got tofu, deli slices, and frozen items. So, whether your customers are diners who skip animal proteins altogether, are eaters looking to lessen their meat consumption, or consider themselves part of the plant-curious category, we have something delicious in our catalog for you.



OUR WATERCRESS. FOR OVER 150 YEARS.



BALDORFOOD.COM/FARMS/B-AND-W
@BWQUALITYGROWERS

At B&W, we live, eat, and breathe watercress. Really. These greens (and exclusive to us: reds) have been our backbone for over 150 years, and they'll always have a special place in our hearts. Sure, we've changed some of our practices overtime to improve sustainability measures and ensure that we're leaving our land better than we found it, but one thing has remained the same: The peppery, crunchy, juicy, nutrient-packed leaves that inspire us daily.

BALDOR BITE 2022: WORTH THE WAIT

This year, following two years of uncertainty, we were finally able to hold Baldor Bite, our out-of-the-box food expo, at Pier 36. It was absolutely worth the wait thanks to all of our amazing vendors who set up shop on the floor, our wonderful customers and friends who signed up and spent the day noshing and exploring with us, and all the exceptional speakers, moderators, and panelists, who transformed the feeling inside

Basketball City from an expo, into unforgettable intimate moments.

We still catch ourselves thinking about how special the hour with Chef Massimo Bottura, our keynote speaker, was. He reminded us why we got into the food industry in the first place, the gift we in the service industry give to our customers, and that food (and sharing food) really is love. We think often, about what we took away from those informa-

tive, insightful, and lovely panels, full of people we respect and feel unbelievably lucky to have had join us for the day.

And now, we cannot wait for the next one, for the opportunity to see all of you again, snack on so many impressively innovative, fresh, and fantastic items, have the opportunity to mingle with you throughout the day, and to relive that afterparty. We wish we were still there, and still eating, still sipping, and, definitely still dancing.



Four years in the making. More than 170 vendors. Over 3,000 attendees. One day and night we'll never forget.



Táche. A True Pistachio Milk.

As a community-first brand creating a new category in alternative milk, Táche is rooted in three pillars: better tasting, better for the planet, and better for you. Táche is the first plant-based milk that puts deliciousness front and center—a little nutty, a little sweet, and wonderfully healthy. Unlike other milk alternatives, Táche pistachio milk doesn't have any added oils and has a much smaller water footprint than other leading nuts. Enjoy all of the delightful flavor while staying light on carbs and calories.

As part of Táche's ethos as a female-led and founded company, they proudly donate a portion of their profits to fund education and empowerment for young women in their community through a partnership with the Lower Eastside Girls Club of New York.

TÁCHE®

baldorfood.com/farms/tache • @tachepistachiomilk



FALL PRODUCE GUIDE

When summer turns to fall, the changes outside signal transition: The leaves put on their colorful clothes, the weather gets a little brisker, the sun sets earlier and earlier. Then there's the harvest from local growers, which switches over from those August tomatoes, eggplant, peppers, and stone fruit to autumn pomme fruits, hard squash, and other hardy fruits and vegetables. Naturally, it's a time of transition inside the smartest kitchens as well, as you shift your menus to prioritize what is ripe now in your area. We hope the next few pages will help you fall in love again with fall flavors.



SEPTEMBER is the best of both worlds: We have the luxury of cooking with still-peak summer fruits and vegetables while introducing fall and winter produce at the same time, sometimes in the same dish. Whether you're choosing to feature grapes and stone fruit in your desserts, are opting to start in with local apples, are making peppers the star of your dish, reaching for first-of-the-season winter squash, or are grabbing everything you can for pickling, preserving, and canning, one thing's for sure: September's yours for the taking.

Fruit

SPECIALTY

- Baby Kiwi
- Fresh Bahri Date
- Fuyu Persimmon
- Pomegranate
- Quince
- Red Currants

APPLES

- Ashmead's Kernel
- Blondee
- Cortland
- Honeycrisp
- Ludacrisp
- Macoun
- Mollie's Delicious
- Rambour Franc
- Zestar!

BERRIES

- Blueberry
- Wild Maine Blueberry
- Cranberry
- Raspberry

- Strawberry
- Wild Huckleberry

FIGS

- Adriatic
- Black Mission
- Brown Turkey
- Tiger Stripe

GRAPES

- Canadice
- Concord
- Cotton Candy
- Green Himrod
- Green Lakemont
- Mars
- Muscat Finger
- Niagara
- Red Flame

MELONS

- French Orange Cavaillon
- Honeydew
- Piel de Sapo
- Snow Leopard
- Sugar Cube

- Sun Jewel
- Watermelon
- Yellow Watermelon

PEARS

- Asian
- Concorde
- Forelle
- Warren

STONE FRUIT

- Peacharine
- White Peach
- Yellow Peach
- Black Plum
- Red Plum
- Prune Plum
- Black Pluot
- Emerald Beaut Pluot
- Flavor King Pluot
- Mottled Pluot
- Red Pluot
- White Nectarine
- Yellow Nectarine
- Velvet Apricot

SCHOLL ORCHARDS LUDACRISP APPLES

Red-skinned, but otherwise unconventional, Ludacrisps are the brainchild of the Midwest Apple Improvement Association, the same people who brought us the EverCrisp. The Luda, grown around here by Scholl Orchards, stores well, and stands out for its flavor, boasting major pineapple, red grape and strawberry notes.



Vegetables

SPECIALTY

Agretti
Cardoon
Celtuce
Fresh Green Olive
Purslane
Tomatillo

BEANS

Calypso
Christmas Lima
Cranberry
Dragon Tongue
Flageolet
Green Lima
Jacob’s Cattle
Maxibel
Romano
Wax

BEETS

Badger Flame
Chioggia
Golden
Mixed
Red
White

BRASSICAS

Buds
Caraflex Cabbage
Red Napa Cabbage

Flowers

Broccoli Rabe
Purple Broccoli
Caulilini

Florentino
Carnival Cauliflower
Orange Cauliflower
Purple Cauliflower
Romanesco Cauliflower

Leaves

Bok Choy
Collard Greens
Green Kale
Lacinato Kale
Spigariello

Roots

Hakurei Turnip
Hinona Kabu Turnip

Stems

Green Kohlrabi
Purple Kohlrabi

CARROTS

Baby French
Baby Mixed Rainbow
Kyoto
Nantes
Thumbelina

CORN

Bi-Color
White
Yellow

EGGPLANTS

Fairytale
Graffiti
Hansel & Gretel
Italian
Japanese

Prospera
Rosa Bianca
Sicilian Mix
White

LEAFY GREENS
Lettuce & Salads

Artisan Mix
Baby Mix
Baby Green Oak
Baby Red Oak
Baby Green Tango
Baby Lolla Rosa
Baby Red Romaine
Baby Romaine
Little Gem

Specialty

Red-Veined Arugula
Wild Arugula
Green Dandelion
Red Dandelion
Flower Power Mix
Mache
Red Frill Mustard
Spicy Mix
Swiss Chard
Upland Cress

MUSHROOMS
Fresh Truffles

Burgundy

Cultivated

Maitake
Oyster
Trumpet Royale
Shiitake



Wild

Chicken-of-the-Woods
Hedgehog
Lobster
Matsutake
Saskatchewan Chanterelle

PEPPERS

Aji Amarillo
Aji Dulce
Aleppo
Anaheim
Biquinho
Cayenne
Cubanelle
Espelette
Ghost

Grenada
Habanada
Habanero
Hatch
Italian Long Hot
Jalapeño
Jimmy Nardello
Lemon Drop
Mini Veggie Sweet
Mixed Fish
Poblano
Red Fresno
Serrano
Shishito
Sugar Rush Peach
Thai Bird

SASKATCHEWAN
CHANTERELLE

Exceptionally clean, pale orange in color and almost apricot-like in flavor, these meaty-fleshed Canadian Chanterelles are the best of the best. Ours are harvested in British Columbia and Saskatchewan.

POTATOES
Specialty

Blue Adirondack
Red Adirondack
German Butterball
Kennebec
La Ratte
Magic Molly
Marble
Mountain Rose
Purple Peruvian
Red Chile
Red Norland
Russian Banana
Upstate Abundance

Sweet

Beauregard
Fingerling
Garnet
Okinawa
Purple

RADISHES

Black
Green Meat
Mixed Purple Radish
Purple Daikon
Purple Ninja
Watermelon

ROOTS

Celery Root
Fresh Ginger
Fresh Tumeric
Parsnip
Rutabaga
Salsify
Sunchoke

SQUASH

Summer

Green Zucchini
Haifa’s Finest Cousa Zucchini
Patty Pan
Summer Mix
Zephyr

Winter

898
Acorn
Blue Hubbard
Butternut
Candy Roaster
Carnival
Delicata
Honeyboat
Honeynut
Koginut
Lodi
Red Kuri
Scarlet Kabocha
Spaghetti

TOMATOES

Beefsteak
Brad’s Atomic
Campari
Cherry On-the-Vine
Clementine
Heirloom
Midnight Roma
Mixed Cherry
Plum
Red Cherry
San Marzano
Snacking
Sungold
Sweet Prince



EMERALD BEAUT PLUOTS

One of the finest plums you’ll ever sink your teeth into, Emerald Beauts boast a delicate green that turns golden with a hint of a blush as it ages. One of Frog Hollow Farms most hardy fruits, this freestone gets continuously sweeter as it ripens, while still maintaining its crunch.



Featured Farm

LATHAM FARMS

Orient, NY

Dan Latham, the principal farmer, embraces tradition, an established community relationship, and his family’s commitment to producing high-quality fruits and vegetables — all a call back to 1809, when a previous generation established the farm. Their recipe for amazing produce includes the regular rotation of crops, an Integrated Pest Management system used to minimize chemical use, and the nutrient-rich soil of their land, which sits adjacent to Long Island Sound.





BY OCTOBER, the real stars of fall start making their debuts. You know there’s more to this month than pumpkin-spiced everything. Autumn brings local apples and pears, squash, and, yes, of course, pumpkins. We’ll continue to bring you as much as we can from local farm partners, while also turning to our consciously selected West Coast and Southern farms to get you what you need for your table.

Fruit

SPECIALTY

Baby Kiwi
Italian Chestnut
Morro Bay Avocados
Pomegranate
Quince

**APPLES
Standard**

Braeburn
Cortland
Crab
Gala
Honeycrisp
Lady
Ludacrisp
Macoun
McIntosh
Rome
SnapDragon

Heirloom & Specialty

Ashmead’s Kernel
Belle de Boskoop
Blondee
Blue Pearmain
Calville Blanc D’Hiver
Cox’s Orange Pippin
Esopus Spitzenburg
Golden Russet
Hidden Rose
Lamb Abbey Pearmain
Melrose
Mollie’s Delicious



GUM DROP GRAPES

Poppable like a gumdrop, these purple globes are candy-sweet and firm in texture. Like everything else grown by Grapery, they’re also non-GMO. They’re typically available through early November.

Northern Spy
Rambour Franc
Shamrock
Silken
Zestar!

BERRIES

Autumn
Cape Gooseberry
Cranberry
Huckleberry

CITRUS

Blood Orange
Buddha’s Hand
Finger Lime
Meyer Lemon
Satsuma
Yuzu

FIGS

Black Mission
Brown Turkey
Tiger Stripe

GRAPES

Canadice
Concord
Cotton Candy
Green Himrod
Green Lakemont
Gum Drop
Marquis
Mars
Moon Drop
Niagara
Thomcord

PEARS

Anjou
Asian
Bartlett
Bosc
Comice
Forelle
French Butter
Red
Seckel
Warren
Persimmons
Fuyu
Hachiya

PERSIMMONS

Fuyu
Hachiya

CANDY ROASTER SQUASH

There is a lot to love about the Candy Roaster, and we do mean a lot: Averaging 6-9lbs each, this enormous, nutty, pumpkin-like squash is bigger than most newborn babies. We’ve found its large size makes this variety an efficient kitchen workhorse, since peeling one takes less time than peeling a few smaller ones.

Vegetables

SPECIALTY

Fresh Green Olive

BEANS

Black Eyed Pea
Cannellini
Christmas Lima
Green Lima
Cranberry
Dragon Tongue
Flageolet
Jacob’s Cattle

BEETS

Badger Flame
Chioggia
Golden
Mixed
Red
White

BRASSICAS

Buds

On-the-Stalk Brussels Sprouts
Purple Brussels Sprouts
Caraflex Cabbage
Green Cabbage
Napa Cabbage
Red Napa Cabbage
Savoy Cabbage
Lollipop Kale Sprouts

Flowers

Broccoli di Ciccio
Broccoli Rabe
Green Sprouting Broccoli
Purple Sprouting Broccoli
Caulilini
Florentino
Carnival Cauliflower
Japanese Cauliflower
Orange Cauliflower
Purple Cauliflower
Romanesco Cauliflower

Leaves

Baby Kale
Green Curly Kale
Lacinato Kale
Red Russian Kale
Bok Choy
Collard Greens
Mizuna
Mustard
Spigariello
Tatsoi

Stems

Green Kohlrabi
Purple Kohlrabi

Roots

Hakurei Turnip
Hinona Kabu Turnip

CARROTS

Kyoto
Mixed Heirloom
Thumbelina

CHICORIES

Endive
Escarole
Frisée
Puntarelle
Radicchio

Red Dandelion
Trevisano
Treviso

EGGPLANTS

Fairytale
Graffiti
Hansel & Gretel
Italian
Japanese
Sicilian Mix
White

LEAFY GREENS
Lettuce & Salads

Artisan Mix
Baby Mix
Baby Chard Mix
Baby Mustard Mix
Baby Green Tango
Baby Lolla Rosa
Baby Green Romaine
Baby Red Romaine
Baby Red Oak
Little Gem
Red Little Gem
Winter Salad Mix

Specialty

Dragon Tongue Arugula
Wild Arugula
Flower Power
Peppercress
Watercress
Red Frill Mustard
Spicy Mix

MUSHROOMS

Fresh Truffles

Burgundy
White

Cultivated

Maitake
Oyster
Pioppini
Shiitake
Trumpet Royale

Wild

Chanterelle
Chicken-of-the-Woods
Fried Chicken
Hedgehog
Matsutake

Peppers

Aji Amarillo
Aji Dulce
Aleppo
Anaheim
Biquinho
Cayenne
Cubanelle
Espelette
Ghost
Grenada
Habanada
Habanero
Hatch
Italian Long Hot
Jalapeño
Jimmy Nardello
Lemon Drop
Mini Veggie Sweet
Mixed Fish
Poblano
Red Fresno
Serrano
Shishito
Sugar Rush Peach
Thai Bird



BLACK TRUMPET MUSHROOMS

Black Trumpet are dark grey-to-black, horn-shaped mushrooms with delicate, frilly edges and a strong perfume. They’re related to chanterelles but are more fragile. Their surprisingly deep, earthy, smoky flavor and meaty texture develops because Black Trumpets grow in the wild and cannot be cultivated.

POTATOES
Specialty

- Blue Adirondack
- Red Adirondack
- German Butterball
- Kennebec
- La Ratte
- Magic Molly
- Marble
- Mountain Rose
- Purple Peruvian
- Red Chile
- Red Norland
- Russian Banana
- Upstate Abundance

Sweet

- Beauregard
- Fingerling
- Garnet

- Okinawa
- Purple
- Radishes
- Black
- Green Meat
- Mixed Purple Radish
- Purple Daikon
- Watermelon

ROOTS

- Burdock
- Celeriac
- Ginger
- Horseradish
- Parsley Root
- Parsnip
- Salsify
- Sunchoke
- Tumeric

SQUASH

- 898
- Acorn
- Blue Hubbard
- Butternut
- Candy Roaster
- Carnival
- Delicata
- Honeyboat
- Honeynut
- Koginut
- Lodi
- Red Kuri
- Scarlet Kabocha
- Spaghetti
- Turban

TOMATOES

- Beefsteak
- Cherry On-the-Vine
- Mixed Cherry
- Heirloom
- San Marzano
- Snacking
- Sungold
- Yellow Beefsteak

FALL DÉCOR

- Corn Stalks
- Ornamental Corn
- Hay Bale
- Mixed Gourds
- Heirloom Pumpkin
- White Pumpkin



Featured Farm

HUDSON RIVER
FRUIT DISTRIBUTORS

Milton, NY

Hudson River Fruit Distributors has been in operation since 1963, following Isadore Albinder’s business leap. After selling apples for thirty years from his Brooklyn-based pushcart, Izzy realized there was an opportunity to go bigger. Along with his son, Harold, Izzy opened a packhouse, and four years later, they bought their first orchard. Ultimately that afforded the duo better control and access, and, of course, a higher quality of apples. Now being run by the third and fourth generation of Albinders, Hudson River owns over 1000 acres of New York farmland, and grows the remarkable EverCrisp and RubyFrost, as well as countless other classic and specialty apples that we sell.





INTRODUCING THE BALDOR CAGE-FREE COMMITMENT

SUPPORTING BETTER FARMING, BETTER EGGS

This summer we introduced the new Baldor Cage-Free Commitment to make it easier than ever to access cage-free eggs and support the farmers who raise them, and we've been so impressed by how quickly many of you jumped on board. Created to embrace our customers' —

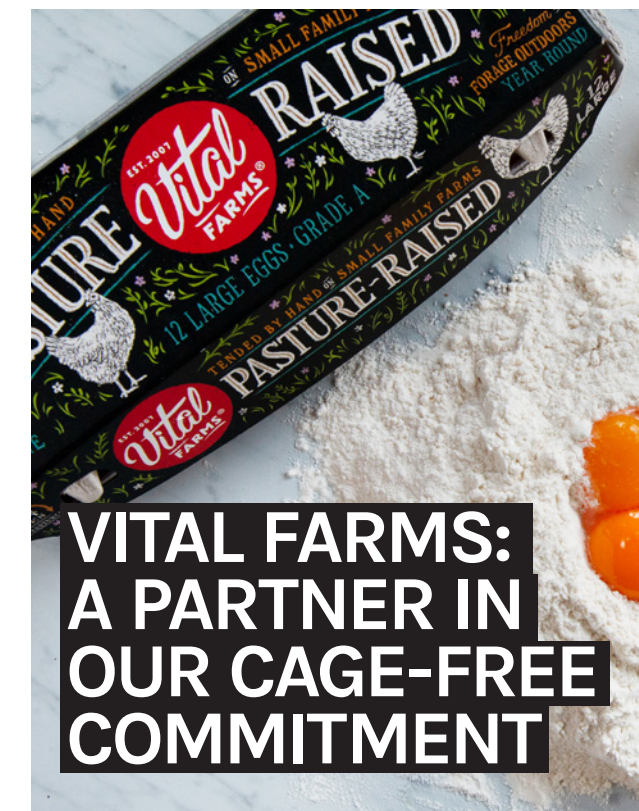
and your customers' — ever-expanding interest in investing in ethically-minded products, the Cage Free Commitment makes it easy to back farms and farmers who lead with a focus on animal welfare. Like you, we're proud to champion for farmers who care about their community, focus on sustainability, respect their animals, and farm with the environment in mind. And, since we believe that happier chickens produce happier, better tasting eggs? Well, increasing our cage free selection just made sense.

So, here's how the Cage Free Commitment works: simply visit

baldorfood.com/cage-free to take the pledge. Every time you add eggs to your order, we'll automatically upgrade you to the preferred cage-free equivalent.

To support your commitment to cage-free, we're committing to sourcing from a larger network of local, regional, and domestic farms, who specialize in cage free, and we've decided that, going forward, new egg vendors must be cage-free to join our family of farmers and partners.

The Bottom Line: We all support farmers who care. We all receive better eggs.



VITAL FARMS: A PARTNER IN OUR CAGE-FREE COMMITMENT

Vital Farms doesn't only have good intentions, they have incredible follow-through, which is how they've gotten to where they are today, as one of the sustainable egg leaders in the country. A mission minded team, the people at Vital, and the over 275 small family farms they partner with, are committed to continuously elevating their standards, when it comes to their humanely treated hens and pasture-raised eggs. No matter which farm the eggs were laid, you can take heart knowing that each producing hen roams on at least 108 square feet of pastures, where they have the opportunity to graze on grass, succulents, and wildflowers.

If you want to know the backstory though, each carton you receive from them is not only traceable, it's visible. Simply visit Vital Farms' website to access a video glimpse of the sustainable, ethically-driven farm your eggs came from. Give it a watch, and we believe you'll agree: They're above and beyond what we were hoping for when we began The Cage Free Commitment, and we're thrilled to have them aboard. We know they'll be a vital asset to our new program.



November

AS SOON as we move past Halloween, we take a giant step into the holiday season, even in terms of produce. Certainly, October's favorites, like local apples, pears and squash, are still readily available, but we're also seeing the beginning signs of winter. Multiple truffle varieties are showing up, citrus is beginning to make its way back, and if we're lucky, Italian greens have begun their seasonal journey to our side of the pond.

Fruit

SPECIALTY

Cranberry
Italian Chesnut
Pomegranate
Quince

APPLES

Standard

Braeburn
Cortland
Crab
Evercrisp
Gala
Honeycrisp
Lady
Ludacrisp
Macoun
McIntosh
Opal
Rome
SnapDragon

Heirloom & Specialty

Ashmead's Kernel
Baldwin
Belle de Boskoop
Blondee
Calville Blanc D'Hiver
Cox's Orange Pippin
Esopus Spitzenburg
Hidden Rose
Lamb Abbey Pearmain
Lucy Glo
Lucy Rose
Melrose
Mollie's Delicious
Northern Spy
Rambour Franc
Shamrock
Silken
Zestar!

CITRUS

Grapefruit

Star Ruby
White Marsh

Lemons

Meyer
Pink Variegated
Seedless

Limes

Finger
Key
Sweet
Mandarins
Clementine
Pixie
Satsuma

Specialty

Buddha's Hand
Blood Orange
Calamondin
Etrog Citron
Green Yuzu
Yellow Yuzu
Kumquat
Limequat



STEM & LEAF SATSUMA MANDARINS

Satsumas are the sweetest of the tangerine varieties, picked when their sugar content is at optimum levels, for a less acidic mandarin, with easy-peeling zipper skin and little to no seeds. You can gauge their freshness and overall condition by the vividness and color of their stem and leaves.

GRAPES

Concord
Green Himrod
Green Muscat
Lakemont
Moon Drop
Niagara
Purple Mars

PEARS

Anjou
Bartlett
Bosc
Comice
Forelle
French Butter
Red
Seckel

PERSIMMONS

Fuyu
Hachiya

BRASSICAS

Buds

On-the-Stalk Brussels
Sprouts
Purple Brussels Sprouts
Caraflex Cabbage
Green Cabbage
Napa Cabbage
Red Cabbage
Savoy Cabbage
Lollipop Kale Sprouts

Flowers

Broccoli di Ciccio
Broccoli Rabe
Green Sprouting Broccoli
Purple Sprouting Broccoli
Caulilini
Florentino
Carnival Cauliflower
Japanese Cauliflower

Orange Cauliflower
Purple Cauliflower
Romanesco Cauliflower

Leaves

Baby Kale
Green Curly Kale
Lacinato Kale
Red Russian Kale
Bok Choy
Collard Greens
Mizuna
Mustard
Spigariello
Tatsoi

Roots

Black Turnip
Hakurei Turnip
Hinona Kabu Turnip
Scarlet Turnip

Stems

Green Kohlrabi
Purple Kohlrabi

CARROTS

Chantenay
Kyoto
Mixed Heirloom
Nantes
Thumbelina

CHICORIES

Castelfranco
Endive
Escarole
Frisée
Friseline
Grumolo
Puntarelle
Radicchio
Radicchio del Veneto
Red Dandelion
Trevisano
Treviso

LEAFY GREENS

Chard

Green
Rainbow
Red

Lettuce & Salads

Artisan Mix
Baby Mix
Baby Mustard Mix
Baby Lolla Rosa
Baby Green Romaine
Baby Red Romaine
Little Gem
Red Little Gem
Winter Salad Mix



SOUTH AFRICAN PORCINI

Also known as ‘cepes’ in France, porcini are considered the king of all mushrooms. They have plump, bulbous stems and thick, meaty caps. Revered for their robust, earthy flavor and silken, juicy texture, porcini are best simply brushed with olive oil and grilled or pan-sauteed with sliced garlic.

Specialty

Dragon Tongue Arugula
Wild Arugula
Peppercress
Watercress
Red Frill Mustard

MUSHROOMS

Fresh Truffles

Burgundy
White

Cultivated

Maitake
Oyster

Pioppini
Shiitake
Trumpet Royale

Wild

Black Trumpet
Chanterelle
Hedgehog
Matsutake
South African Porcini

POTATOES

Specialty

Blue Adirondack
Red Adirondack

Vegetables

SPECIALTY

Baby Artichokes
Cardoon
Crosnes
Sassafras Root

BEETS

Badger Flame
Chioggia
Golden
Mixed
Red
White



RED KURI SQUASH

This vivid beauty is pumpkin-shaped, with scarlet skin and a tapered knob at top. The Red Kuri is known for its mild and sweet orange flesh that can keep its shape once cooked, thanks to its drier texture.

German Butterball
La Ratte
Marble
Purple Peruvian
Red Norland
Russian Banana
Upstate Abundance

Sweet
Beauregard
Fingerling
Garnet
Okinawa
Purple

RADISHES
Black
Green Meat
Mixed Purple Radish
Purple Daikon
Watermelon

ROOTS
Burdock
Celeriac
Ginger
Horseradish

Parsley Root
Parsnip
Rutabaga
Salsify
Red Sunchoke
White Sunchoke

SQUASH
898
Acorn
Blue Hubbard
Butternut
Candy Roaster
Carnival
Delicata
Honeyboat
Honeynut
Kabocha
Koginut
Lodi
Long Island Cheese
Pumpkin Pie
Red Kuri
Scarlet Kabocha
Spaghetti
Turban



BRUSSELS SPROUTS
ON THE STALK

This is how they actually grow though you usually see Brussels sprouts plucked loose. Though mainly used for autumn displays, you know the sprouts coming off these stalks are fresher than fresh.



Featured Farm

RISING C RANCHES

Orange Cove, NY

Eric and Kim Christensen’s business has expanded dramatically since they first opened shop over thirty years ago, but their values and practices remain the same. From the beginning, it was important to them to grow the best tasting fruit, which meant growing their oranges, mandarins, and other items sustainably, picking citrus only when it was truly ready to come off the tree, and carefully packing up each piece to make sure they get to customers at peak freshness. Their Ripe to You label is not just a slogan, it’s their promise.





NIMAN RANCH: RAISING ANIMALS ETHICALLY FOR NEARLY 50 YEARS

We've been working hard to expand our responsibly raised meat offerings, but at this point — knowing what we know, what we believe in, what you're looking for, and what customers expect — the bar is high. Niman Ranch far exceeds that bar. They're not just any farm. They're the epitome of progressive, known in California since the early 1970s for farming cattle that was Raised with Care® and are now Certified Humane®.

We've brought in over 10 of their items, including grass-fed flank steak, bone-in lamb shoulder, and uncured Applewood Smoked Slab bacon, all of which come from animals that are raised sustainably, humanely, without antibiotics or added hormones, and according to animal welfare standards, on one of their 700+ of small family farms and ranches. Adding the Niman Ranch name to menus and meat cases means something to customers, and with good, delicious reason.



WINTER PRODUCE GUIDE

When we shift from fall to winter, our sights are turning to cold-weather crops like beets, broccolis and brussels among others, hardier produce that is often served in heartier dishes. But those fibrous veg are balanced out by the continuation of apples, and pears, the return of the best pomegranates of the year, and the beginning of citrus season — all here to tide us over until wild spring vegetables make their return.

December



WE'VE MADE IT through the year to a month of pure celebration, and the produce we need to make our favorite holiday dishes come to life is here. Root vegetables and potatoes are always satisfying this time of year, thanks to local farmers' storage crops. Hardy greens are robust, citrus is becoming more abundant, and pomegranates are here to make every dish pop. We have our West Coast farm partners to thank, for carrying us through during these frozen months.

Fruit

SPECIALTY

Italian Chestnut
Pomegranate
White Pomegranate
Quince

APPLES

Braeburn
Cortland
Cosmic Crisp
Crab
Evercrisp
Gala
Honeycrisp
Lady
Lucy Glo
Lucy Rose
Ludacrisp
Macoun
McIntosh
Opal
Rome
RubyFrost
SnapDragon

CITRUS

Grapefruit

Melogold
Oro Blanco
Star Ruby
White Marsh

Lemons

Eureka
Meyer

Pink Variegated
Seedless

Limes

Finger
Key
Sweet

Mandarins

Clementine
Kishu
Murcott
Pixie
Satsuma

Oranges

Blood
Cara Cara
Heirloom Navel
Specialty
Buddha's Hand
Fukushu Kumquat
Kumquat
Pomelo

PERSIMMONS

Fuyu

Vegetables

SPECIALTY

Cardoon
Crosnes
Sassafras Root

BEETS

Badger Flame
Chioggia
Golden
Mixed
Red
White



ITALIAN RADICCHIO DEL VENETO

Grown in Italy's Veneto region, this Italian chicory is a blanched Treviso hybrid, that's tinged pink with white and pale green ribbing. It's sweet and only slightly bitter, reminiscent of Castelfranco. When available, we fly the heads in weekly for freshness.



BABY PURPLE BRUSSELS SPROUTS

These small purple-green buds hint of cabbage and broccoli but are both sweeter and nuttier. Their hue may lessen when cooked, but served raw or dressed with an acidic vinaigrette, they’ll maintain their color.

BRASSICAS

Buds

- On-the-Stalk Brussels Sprouts
- Purple Brussels Sprouts
- Caraflex Cabbage
- Green Cabbage
- Napa Cabbage
- Red Cabbage
- Savoy Cabbage
- Lollipop Kale Sprouts

Flowers

- Broccoli di Ciccio
- Broccoli Rabe
- Green Sprouting Broccoli
- Purple Sprouting Broccoli
- Caulilini
- Florentino
- Carnival Cauliflower

- Japanese Cauliflower
- Orange Cauliflower
- Purple Cauliflower
- Romanesco Cauliflower

Leaves

- Baby Kale
- Green Curly Kale
- Lacinato Kale
- Red Russian Kale
- Bok Choy
- Collard Greens
- Mizuna
- Mustard
- Spigariello
- Tatsoi

Roots

- Black Turnip
- Hakurei Turnip
- Hinona Kabu Turnip
- Scarlet Turnip

Stems

- Green Kohlrabi
- Purple Kohlrabi

CARROTS

- Kyoto
- Mixed Heirloom
- Thumbelina

CHICORIES

Domestic

- Castelfranco
- Frisée
- Friseline
- Heirloom Mix
- Radicchio

Italian

- Castelfranco
- Escarole
- Frisée
- Grumolo
- Puntarelle
- Radicchio del Veneto
- Rosa di Gorizia
- Tardivo

LEAFY GREENS

Chard

- Green
- Rainbow
- Red

Lettuce & Salads

- Artisan Mix
- Baby Mix
- Baby Mustard Mix
- Baby Green Tango
- Baby Lolla Rosa
- Little Gem

- Red Little Gem
- Winter Salad Mix

Specialty

- Dragon Tongue Arugula
- Wild Arugula
- Peppercress
- Watercress
- Red Frill Mustard

MUSHROOMS

Fresh Truffles

- Black Winter
- Burgundy
- White

Cultivated

- Maitake
- Oyster
- Pioppini
- Trumpet Royale

Wild

- Black Trumpet
- Chanterelle
- Hedgehog
- Matsutake
- South African Porcini
- Yellowfoot

POTATOES

Specialty

- Blue Adirondack
- Red Adirondack
- La Ratte
- Marble
- Purple Peruvian
- Red Norland
- Russian Banana

Sweet

- Beauregard
- Fingerling
- Garnet
- Okinawa
- Purple

RADISHES

Black

- Green Meat
- Mixed Purple Radish
- Purple Daikon
- Watermelon

Roots

- Burdock
- Celeriac
- Horseradish
- Parsley Root
- Parsnip
- Rutabaga
- Salsify
- Red Sunchoke
- White Sunchoke

SQUASH

- 898
- Acorn
- Blue Hubbard
- Butternut
- Carnival
- Delicata
- Honeynut
- Kabocha
- Koginut
- Lodi
- Red Kuri
- Scarlet Kabocha
- Spaghetti
- Turban



CARDOONS

Also called cardone or cardoni, cardoons are a traditional Mediterranean vegetable prized in French and Italian cuisines. A cousin of the artichoke, cardoons share their robust flavor profile, but their appearance and texture are similar to celery. Cardoons must be cooked before consuming.



Featured Farm

J. MARCHINI FARMS

Le Grand, CA

Joe Marchini was ahead of his time and able to recognize a good product when he spotted it, as proven by his 1980s creation of Joe's Premium, the first radicchio brand in the United States. Not only does J. Marchini Farms hold this honor, they also get top marks for producing really wonderful bitter greens, from traditional Radicchio di Chioggia to lesser known but showstopping Radicchio Rosa, Castelfranco, and Puntarelle. We're proud to carry their sustainably-grown, flavor-packed heads.



Better On Purpose

DemKota Ranch Beef reflects who we are and what we believe in. From our cattle sourcing to our sustainable farming practices, every aspect of our operation ensures that your food tastes as good as it looks. The ability to have an impact on the quality of life for farmers, ranchers, and people from around the world inspires us every day to produce high-quality beef products that you can enjoy with your family or share with friends.

This, the DemKota difference, is our commitment to you, and to our legacy.

 **DEM KOTA.**
— RANCH BEEF —

baldorfood.com/farms/demkota-ranch-beef | [@demkotaranchbeef](https://twitter.com/demkotaranchbeef)

January



FOR MANY PEOPLE, January is a reset to healthy eating, and that means our produce can really be put to good use. As always, we're stocked for the new year's fresh start, with smoothie-friendly greens, winter chicories, and leaves for salads and sautés. This month is also the time that citrus truly makes its mark, and we have plenty of juicy fruit, ranging from standard grapefruits and oranges to mandarins and tangerines, and stem and leaf varieties, too.

Fruit

SPECIALTY

Italian Chestnut
Pomegranate
Quince
Red Currant

APPLES

Cosmic Crisp
Evercrisp
Ludacrisp
Opal
RubyFrost
SnapDragon

CITRUS

Grapefruit

Cocktail
Melogold
Oro Blanco
Star Ruby
White Marsh

Lemons

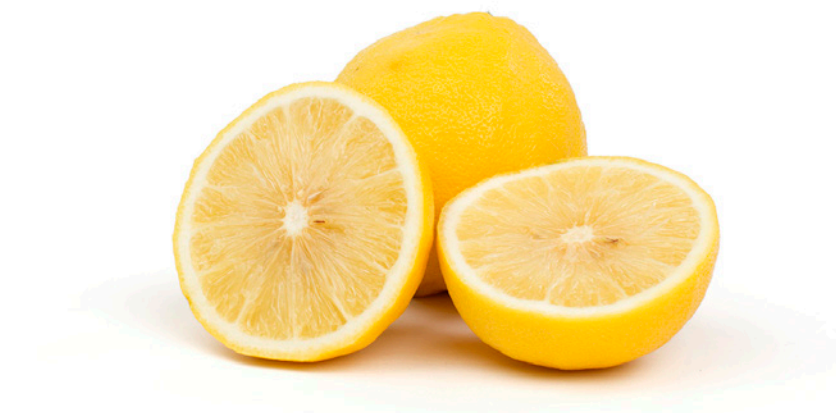
Meyer
Pink Variegated
Seedless

Limes

Finger
Key
Sweet

Mandarins

Clementine



BERGAMOT

A cross between the sour orange and Palestinian sweet limes, Bergamots, with their grapefruit-Seville orange flavors, contain lots of high-acid juice. They're prized for their pungent, oil-rich rind, which is often used to make marmalades, desserts, and sauces.

Daisy Tangerine
Sunburst Tangerine
Honeybell Tangelo
Minneola Tangelo
Kishu
Murcott
Page
Pixie
Satsumo
Sumo

Oranges

Cara Cara
Heirloom Navel
Moro Blood

Specialty

Bergamot
Buddha's Hand
Fukushu Kumquat
Limequat
Mandarinquat
Meiwa Kumquat
Pomelo
Seville Sour Orange
Ugli Fruit

Persimmons

Fuyu
Sharon Fruit

Vegetables

SPECIALTY

Crosnes

BEETS

Chioggia
Golden
Red
White

BRASSICAS

Buds

Baby Brussels Sprouts
On-the-Stalk Brussels

Flowers

Broccoli di Ciccio
Caulilini
Florentino
Carnival Cauliflower
Orange Cauliflower
Purple Cauliflower
Romanesco Cauliflower

Leaves

Bok Choy
Collard Greens

Green Curly Kale
Lacinato Kale
Red Russian Kale
Mizuna
Mustard
Spigariello
Tatsoi
Stems
Green Kohlrabi
Purple Kohlrabi

Roots

Black Turnip
Hakurei Turnip
Hinona Kabu Turnip
Scarlet Turnip

Sprouts

Purple Brussels Sprouts
Caraflex Cabbage
Green Cabbage
Napa Cabbage
Red Cabbage
Savoy Cabbage

CARROTS

Baby French
Kyoto
Mixed Heirloom

CHICORIES

Domestic

Castelfranco
Dandelion
Frisée
Friseline
Radicchio

Italian

Castelfranco
Escarole
Frisée
Grumolo
Puntarelle
Radicchio del Veneto
Rosa di Gorizia
Tardivo
Trevisano



CASPER BABY KALE

Grown organically on County Line Harvests’ Thermal, CA farm, this newer baby kale variety is beautifully decorative, sweet and crisp, thanks to its snow-white veins and frilly sage-green tips.

CASTELFRANCO RADICCHIO

The heads of this specialized radicchio open into pale yellow petals dotted with crimson flecks. Castelfranco is only mildly bitter with a tender, buttery texture.



LEAFY GREENS

Chard

Green
Rainbow
Red

Lettuce & Salads

Artisan Mix
Baby Mix
Baby Grean Oak
Baby Red Oak
Baby Green Tango
Baby Red Romaine
Baby Romaine

Specialty

Dragon Tongue Arugula
Bloomsdale Spinach
Baby Watercress
Red Watercress
Watercress
Mache
Red Frill Mustard

MUSHROOMS

Fresh Truffles

Black Winter
Burgundy

Cultivated

Maitake
Oyster
Pioppini
Trumpet Royale

Wild

Black Trumpet
Chanterelle
Hedgehog
South African Porcini
Yellowfoot

POTATOES

Specialty

Blue Adirondack
Red Adirondack
Magic Myrna
Marble
Purple Peruvian
Red Chile
Red Norland
Russian Banana

Sweet

Beauregard
Fingerling
Garnet
Okinawa
Purple

RADISHES

Black
Green Meat
Mixed Purple Radish
Purple Daikon
Watermelon

ROOTS

Burdock
Celeriac
Chervil Root
Galangal
Horseradish
Lotus
Parsley Root
Parsnip
Rutabaga
Salsify
Red Sunchoke
Sunchoke
Yucca

SQUASH

Acorn
Butternut
Calabaza
Delicata
Kabocha
Lodi
Red Kuri
Spaghetti



Featured Farm

DEER CREEK HEIGHTS RANCH

Porterville, CA

A certified organic grower who distributes under the Buck Brand label, Deer Creek Heights Ranch offers citrus that is juicy, satisfying, and often, unique. This is thanks to husband-and-wife team Lisle and Mary Lou Babcock, who never shy away from taking risks, experimenting with growing lesser-known varieties, or playing around with growing practices. But still, they never sacrifice flavor, technique, or their intention toward exceptional citrus. This holds true when it comes to packing, as well. Their fruit is always wax-free, to maximize flavor, sugar, natural oil, and integrity.



CUTLER COVE OCEAN-RAISED ATLANTIC SALMON FROM THE HEART OF MAINE

Local salmon that deserves all the main menu glory? We found it when we found Cutler Cove, an Atlantic salmon company that capitalizes on the state's very cold, very clean waters, a natural habitat for these fan-favorite fish. The Cutler crew is a collective of experts who care for their selected salmon all the way from eggs to smolt stage in their freshwater hatchery before transferring the fish to the ocean. Here, they'll continue to be monitored as they grow into adult fish that are firm, flavorful, and lusciously lined with fat.

Joining forces with Cutler to add their salmon to our collection, falls in line with our promise to source locally whenever possible, recognize phenomenal items that bring something new to the table, support hardworking teams, and to always offer the best tasting products we can find. Cutler Cove salmon is the only antibiotic free, Ocean-Raised Atlantic salmon produced in the United States, as well as the only Best Aquaculture Practice (BAP) Certified operation in North America. Look for their skin-on sides and 6-ounce portions.



February



WHILE FEBRUARY can feel a bit dreary — still cold and often gray — this month begins to bring a little more color to the table. Citrus is moving full steam ahead, thanks to beautiful blood oranges, specialty orbs from California farms. The greens are truly beautiful, and we start to see signs of spring pop through. Look for the Pacific Northwest's wild season kickoff, as well as imported cherries, specialty grapes, and asparagus.

Fruit

SPECIALTY

Baby Kiwi
Greengage Plum
Pomegranate

BERRIES

Pineberry
Stemberry
Sweetest Batch Strawberry

CITRUS

Grapefruit

Cocktail
Oro Blanco
Red
Star Ruby
White Marsh

Lemons

Meyer
Sorrento
Seedless

Limes

Finger
Key
Rangpur

Mandarins

Clementine
Gold Nugget
Honeybell Tangelo
Minneola Tangelo
Pixie
Sumo
Sunburst Tangerine
Tango

Oranges

Cara Cara
Mango
Moro Blood
Tarocco Blood

Specialty

Bergamot
Kumquat
Limequat
Mandarinquat
Pomelo
Valentine's Pomelo
Seville Sour Orange

Vegetables

CHICORIES

Domestic

Castelfranco
Dandelion
Frisée

Friseline
Radicchio
Italian
Castelfranco
Escarole
Frisée
Grumolo
Puntarelle
Radicchio del Veneto
Rosa di Gorizia
Tardivo
Trevisano

LEAFY GREENS

Lettuce & Salads

Artisan Mix
Baby Mix
Baby Grean Oak
Baby Red Oak
Baby Green Tango
Little Gem
Red Little Gem
Specialty
Dragon Tongue Arugula
Bloomsdale Spinach

RED VALENTINE'S POMELO

A cross between the Siamese Sweet Pomelo and the Mandarin-Blood Orange, this extra-large, easy-peel hybrid is very sweet, with low acidity. Slice open the juicy fruit to reveal the bright red, streaking through the cells.



FEBRUARY

WINTER PRODUCE GUIDE

Baby Watercress
Red Watercress
Watercress
Red Frill Mustard
Red Leaf Spinach

MUSHROOMS
Fresh Truffles
Black Winter

Cultivated
Maitake
Oyster
Pioppini

Wild
Black Trumpet
Chanterelle
Hedgehog
South African Porcini
Yellowfoot

POTATOES
Specialty
Blue Adirondack
Red Adirondack

Marble
Magic Myrna
Purple Peruvian
Red Chile
Red Norland
Russian Banana

Sweet
Beauregard
Fingerling
Garnet
Okinawa
Purple

RADISHES
Black
Green Meat
Mixed Purple Radish
Purple Daikon
Watermelon

ROOTS
Burdock
Celeriac
Galangal
Horseradish

Lotus
Parsley Root
Parsnip
Rutabaga
Salsify
Sunchoke
Yucca

SQUASH
Acorn
Butternut
Calabaza
Kabocha
Lodi
Red Kuri
Spaghetti

DRISCOLL’S SWEETEST BATCH STRAWBERRIES

Like all of Driscoll’s Limited Edition berries, their **Sweetest Batch Strawberries** are a proprietary variety, selected specifically for their sweet profile. These small-scale specialty berries are high in natural sugars and stand out for their jammy flavors.



Featured Farm

SHANLEY FARMS

Morro Bay, CA

Proving that farming is nothing without innovation, Jim Shanley discovered Australia’s finger limes, and immediately recognized an opportunity. First, he replaced one failing orange tree with a finger lime tree, and then went on to add more and more, in effort to keep up with demand for these tart, floral pearls. Today, Jim, along with his daughter, Megan, who’s responsible for sales and marketing, grow the limes, named Citraburst, using sustainable, environmentally-minded, layered agriculture.

CUP4CUP™

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[Baldorfood.com/farms/cup4cup](https://baldorfood.com/farms/cup4cup) | [@cup4cup](https://twitter.com/cup4cup)



Say Hello to Blood Orange Tangerine

Meet Blood Orange Tangerine, our newest flavor created for drinkers who love Spindrift and seek something out of the ordinary to sip on. Like all our sparkling waters, this one's made with real, sourced-by-us freshly squeezed juices, and...that's it. So, the subtly sweet moments? The tart finish? That's the fruit talking! (And, we love what it has to say.)

spindrift

baldorfood.com/farms/spindrift • [@drinkspindrift](https://twitter.com/drinkspindrift)

Our website is the best spot to get informed, involved, and innovative. Over 30 years ago, Baldor used its culinary roots to reinvent wholesale food. Today, through our online store and world-class service, we still create connections between the customers and the fine foods they desire.



PEAK SEASON PRODUCE

Looking for the best in hyper-seasonal specialty produce? Want to know when truffles are on tap, Romanesco is ready to go, or persimmons are plentiful? Sign up for our Peak Season emails for a weekly, curated list of the finest fruits and veggies of the moment, as selected by our expert buyers and merchants. For Peak Season produce any time, go to baldorfood.com/peakseason



NEW AND EXCITING

Be among the first to know when we bring in new stuff. Discover our latest offerings and seasonal trends on our homepage, and always at baldorfood.com/newproducts



NEWS FROM THE FARM

News from the Farm delivers headlines from the U.S. and global produce markets. Subscribe to the email and get our weekly report at baldorfood.com/news



NEW CUSTOMER AT BALDOR?

Let's get cooking, team. Our customers represent the finest restaurants, retailers, and other food pros in the world. That's you! Visit baldorfood.com and click **Sign Up**

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baldorfood
Baldor Specialty Foods



baldorfood With the best of the fall and winter harvests and exciting additions to our lineup headed our way, we know this will be zest season yet. Follow us on Instagram [@baldorfood](https://www.instagram.com/baldorfood) for the latest on our Peak Season faves and fresh arrivals, behind-the-scenes features with our farmers and producers, and so much more.



@baldorfood



Baldor Specialty Foods

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