



S P R I N G & S U M M E R 2 0 2 2

S E A S O N A L P L A N N E R





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Spring always brings new beginnings.

With the warmer weather and longer days, comes brilliant blooms, the return of ramps and spring harvests, and the overall excitement of a fresh start. After the winter months — and especially after these last two years filled with uncertainty — there’s an undeniable energy in that feeling of hope.

Spring also gives us the opportunity to reflect on how far we’ve come and what we’ve yet to explore. Our farmers, partners, customers, and team have worked so hard to have a positive impact in our communities this year. Second only to the federal government, independent restaurants are collectively one of the largest employers in the United States, and, together, we play such an important role in feeding the world. While we understand the supply chain has had major interruptions, once again, with our backs against the wall, we grew, adapted, and innovated as an industry. In the culinary world, we never back down, we never surrender, and I applaud each of you who have helped make a difference.



Speaking of new places, people, and things we’re excited to explore, our new Baldor Philadelphia facility is up and running! When I look back, it’s incredible to think: We broke ground on our Philly location, in the height of the pandemic, with so much uncertainty. Thanks to our new home in the City of Brotherly Love, we’re thrilled to be able to better serve the talented chefs in Pennsylvania and South Jersey, and to be able to connect with even more local farmers and artisans.

Through everything, it has been the unwavering support of our chefs, our farmers, and our partners that has allowed us to do our part in the critical supply chain, to set our sights on the future, to dream big, and to give back. You change our stars every day, and we’re proud to support your businesses.

As we enter this new season, I can’t help but think about how, in more ways than one, spring’s blossoms become summer’s bounty. Our sights are fixed on brighter, sunnier days to come.

Michael Muzyk
President
Baldor Specialty Foods



Fabulous Fresh

Galbani® Fresh Mozzarella. From the very first bite, you'll know this is no ordinary Fresh Mozzarella. Crafted in the fior di latte tradition by Italy's #1 cheese brand, Galbani Fresh Mozzarella is made with rBST-free* milk from family-owned farms and no artificial whiteners. You'll love the clean, milky flavor and uniquely soft texture that make every dish fabulous.

To order Galbani Fresh Mozzarella and to learn about other Galbani cheeses, visit baldorfood.com/farms/galbani



Fantastic Feta

Président® Feta is authentically crafted in the European tradition with the finest ingredients, every bite of this award-winning Feta is melt-in-your-mouth delicious. Kosher certified and made with rBST-free* milk, Président Feta elevates every dish from pizza to pasta. As more and more consumers crave intense flavors, it's the perfect time to discover our fantastic Feta.

To order Président Feta and to learn about other Président cheeses, visit

baldorfood.com/farms/president-cheese



Create Your Plate

Brussels sprouts? Sure, we can set you up. But that's not the only thing our farms grow (although we are pretty proud of those sprouts). For starters, keep your salads fresh with our chopped romaine and iceberg lettuces. Try our asparagus spears and sweet leeks, perfect for those transitional meals when the weather starts to warm. Toss them on the grill, alongside our Brussels sprouts, with broccoli and cauliflower. With some olive oil and a few minutes of heat, your meal is complete.

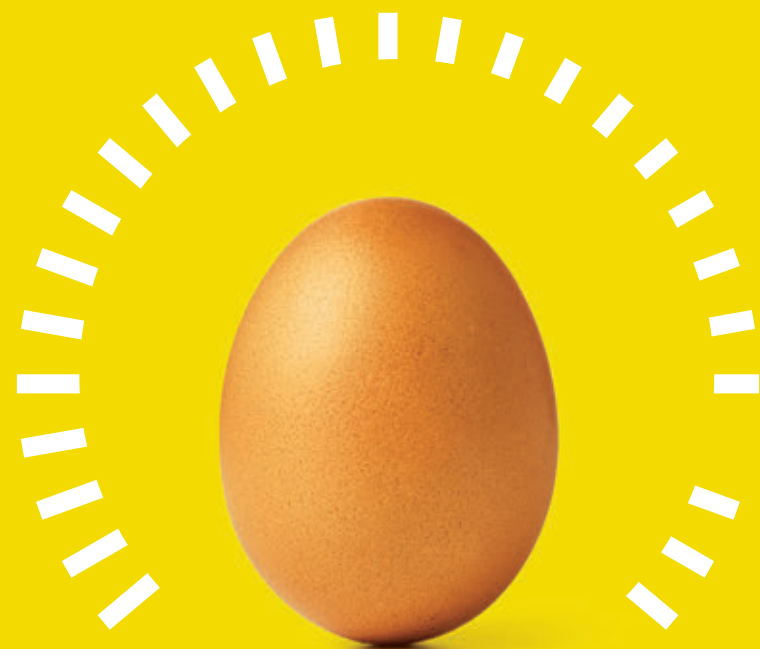
With over 200 fresh, healthy produce offerings, we are a second-generation, family-owned grower. Let Ippolito International add convenience and selection to your fresh produce program.



IPPOLITO INTERNATIONAL

@theippolitogroup

*No significant difference has been shown between milk derived from cows treated with artificial growth hormones and those not treated with growth hormones.
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New Arrivals

Our team has been hard at work over the past several months, searching for, discovering, and introducing new products to our ever-expanding catalog. Here, you'll find the latest arrivals from producers we love and products from new-to-us brands. From impeccable shrimp and meat to on-the-go soups and additions to our bar lineup, there's something for everyone.



Apanie Shrimp

Traceable, inspected, certified, and individually frozen, Apanie White Shrimp are a proven flavor favorite, and we're confident you and your customers will agree. These shrimp, available in four count sizes and resealable bags, promise consistency in color and shape, and reliable freshness.

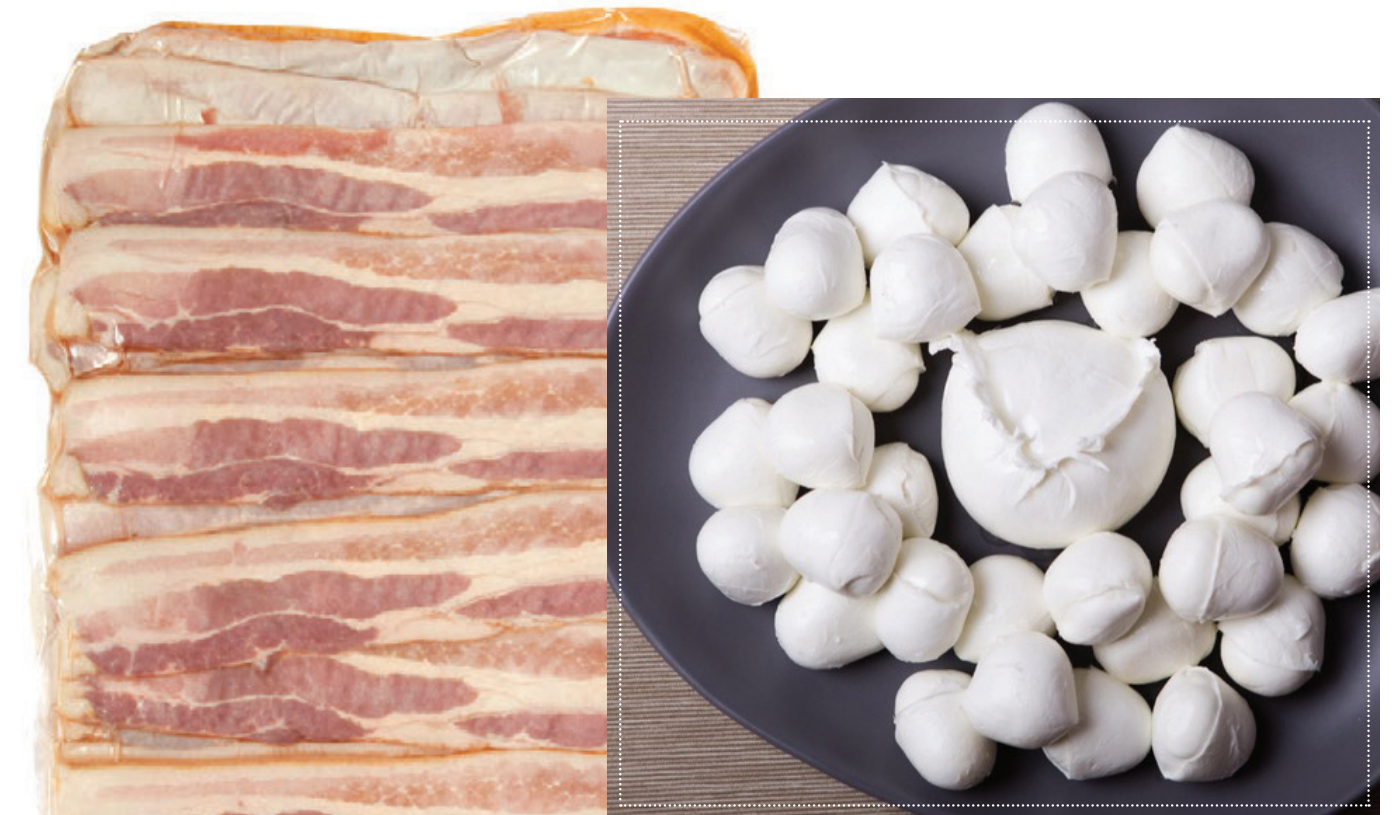


Orwashers

Orwashers, a New York City mainstay, is your opportunity to serve and offer freshly baked bread, without any of the proofing, mixing, and mastery required to produce a crave-worthy breadbasket or bread case. Each of their buns, loaves, and bagels arrive frozen and pre-baked.

AVEC Drinks

It was love at first sip when it came to Brooklyn-made AVEC Drinks. Each flavor is unique, with three things in common: They're low in sugar, made with real ingredients, and fantastic on their own or mixed with spirits. They're shelf stable, too, and delicious when chilled before serving.



Compart Family Farms

From the team we rely on to deliver small-farm ham products, come some new menu musts, like gorgeously marbled whole skin-on and skinless pork bellies, and layout style Applewood bacon. They all come from Duroc hogs bred, born, and raised on family farms.

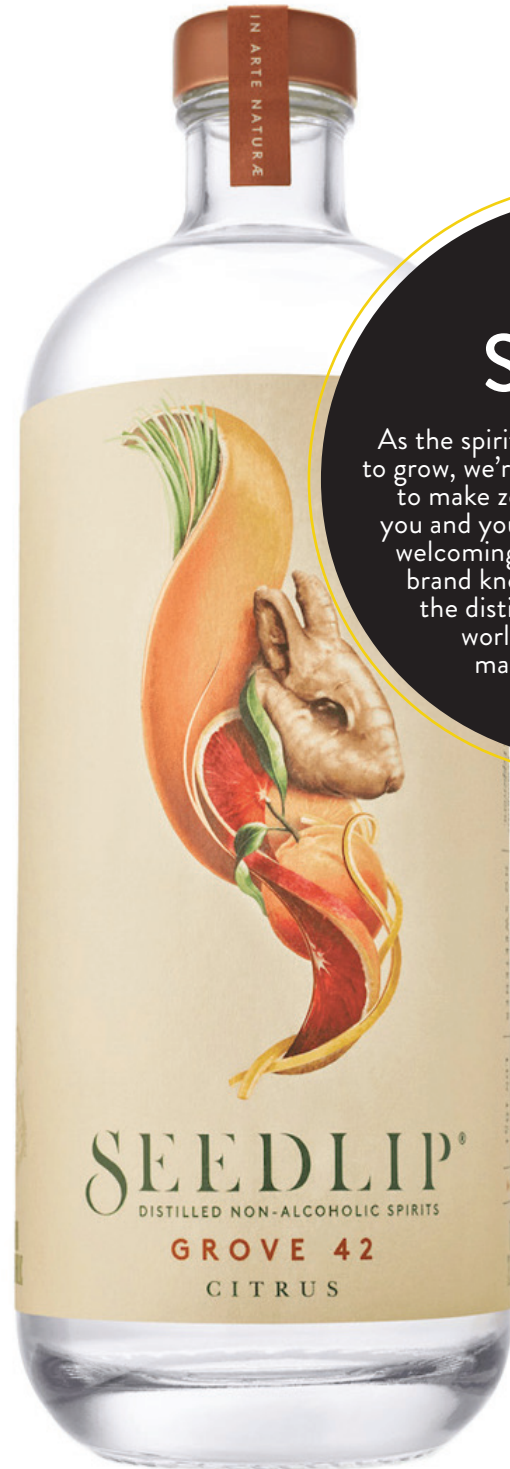
Campania Felix Mozzarella di Bufala

Spring and summer menus call for fresh mozzarella, and this year, we know you'll love featuring Campania Felix's Italian-made mozz front and center. Made with just four ingredients — milk from buffalo raised on carefully pastured land, lactic ferments, rennet, and salt — each round is pure, clean, and authentic.



Simpli Quinoa

The Simpli team strives to connect us and all their customers with the best tasting, fluffiest, organic, single origin, Andes Mountains quinoa. And they do — beautifully. But it's their commitment to the farmers they source from, sustainability, traceability, and innovation, that made us believers.



Seedlip

As the spirit-free community continues to grow, we're grateful for the opportunity to make zero proof sipping easier for you and your customers. We're proudly welcoming three flavors of Seedlip, a brand known for being a pioneer in the distilled non-alcoholic spirits world, that are wonderful made into mocktails or sipped straight.



Skinny Souping

A grab-and-go must have that we're all obsessed with, Skinny Souping offers innovative strides in packaging, serving, and flavor. Each of their vegan and gluten-free soups are packed in BPA-free containers, great for microwaving and drinking on the go, or sipping chilled (they're smartly designed to be enjoyed both ways).



Brooklyn Cured

Founder Scott Bridi, a chef and a butcher, knows his way around meat. All Brooklyn Cured's delectable products — from their sliced salamis and ready to slice hams, to their sausage links — come from pasture-raised animals. They're a sandwich, charcuterie board, and grilling-out dream.



Beemster: It's a State of Mind.

Beemster. It's crumbly. It's toasty (in that irresistible butterscotch way). It's full of beloved crystals. It's a dream when paired with beer. And wine. And water. And burgers, salads, fruit, and other cheeses, too.

Also? It's created with herds that graze on pesticide-free pastures. It's produced sustainably. And, it's the only Dutch Gouda available in the United States with a PDO guarantee, meaning it's made authentically, using the milk from Beemster cows only, according to the regulations of its geographical area. Beemster. It's the real deal.



@atalantacorporation | @beemstercheese



SPRING PRODUCE GUIDE

We're delighted to see the warmth, later sundowns, and the promise of a new season's bounty on the horizon. While we're thankful for the time to hold onto late-winter citrus and hardy greens a bit longer, we can't help but be thrilled to know that wild mushrooms, greens, and herbs, domestic asparagus, and spring fruit is coming our way.



SPRING PRODUCE GUIDE

Straddler month if there ever was, March gives the gift of letting us hold onto our winter favorites a little longer, while still providing fresh things to look forward to, like wild and foraged greens and mushrooms, and the beginning of specialty grapes, guavas, and plums heading our way.

Fruit

SPECIALTY

Harry's Berries
Greengage Plum
Pink Guava
Pink Muscat Grape

AVOCADOS

Bacon
Fuerte
Hass

CITRUS

Grapefruit & Pomeños

Cocktail
Oro Blanco
Red
Star Ruby
White Marsh
African Shaddock Pomeño
Pomeño

Lemons

Meyer
Sorrento
Variegated Pink

Limes

Finger
Key
Rangpur

Mandarins

Algerian Clementine
Clementine
Pixie

Sumo Citrus
Sunburst Tangerine
Tango

Oranges

Cara Cara
Mango
Moro Blood
Tarocco Blood
Seville Sour

Specialty

Kumquat
Meiwa Kumquat
Mandarinquat

Vegetables

SPECIALTY

Washington State Rhubarb
Fava Leaf
Green Almond
Green Garbanzo
Nettle
Pea Shoot
White Asparagus
Wood Sorrel

ALLIUMS

Green Garlic
Red Spring Onion
White Spring Onion



Mango Orange The defining characteristic of the mango orange is, perhaps surprisingly, the flavor of vanilla. (That's right, the fruit does not actually taste like mango.) This vanilla aroma, combined with the flavors of a mild, sub-acidic orange, makes it impossible to not think of a creamsicle when enjoying one of these special oranges.

ARTICHOKES

Baby
Globe
Heirloom
Purple

BEETS

Baby
Chioggia
Golden
Red

BRASSICAS

Broccoli
Broccoli di Ciccio
Broccolo Fiolaro
Broccoli Rabe
Cauliflower
Carnival Cauliflower
Green Cauliflower
Orange Cauliflower
Purple Cauliflower
Romanesco Cauliflower
Caulilini
Green Kohlrabi
Purple Kohlrabi
Florentino
Spigariello

CARROTS

Baby French
Kyoto
Mixed Heirloom
Nantes
Thumbelina

CHICORIES

Domestic
Coraline
Dandelion



Andy Boy Florentino

Andy Boy Florentino® Sweet Baby Cauliflower has bright to light green stems and blonde or cream colored heads with occasional blushing tints. Completely edible, with most of the flavor in its stems, Florentino can be enjoyed raw, sautéed, steamed, roasted, grilled, and pureed.

Frisée
Radicchio
Radicchio Rosa

Italian

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

LETTUCE & SALADS

Baby Head Lettuce

Baby Green Oak
Baby Red Oak
Baby Green Tango
Little Gem

Specialty

Baby Watercress
Watercress
Bloomsdale Spinach
Red Frill Mustard
Wild Arugula

LEAFY GREENS

Bok Choy
Tatsoi
Green Kale
Green Curly Kale
Lacinato Kale
Red Russian Kale
Miner's Lettuce
Mizuna
Mustard
Rainbow Chard

MUSHROOMS

Cultivated

Beech
Hen-of-the-Woods
Oyster
Pioppino

Wild

Black Trumpet
Chanterelle
Hedgehog
Morel
Porcini
Yellowfoot

POTATOES

Fingerling & Specialty

Blue Adirondack
Red Adirondack
Creamers
German Butterball
Magic Myrna
Marble
Purple Peruvian

Red Chile
Russian Banana
Upstate Abundance

Sweet

Beauregard
Garnet
Okinawa
Purple
Hannah

ROOTS

Burdock
Celeriac
Hakurei Turnip
Hinona Kabu Turnip
Horseradish
Lotus
Parsley Root
Parsnip
Rutabaga
Salsify
Sunchoke
Yucca

SQUASH

Acorn
Butternut
Delicata
Kabocha
Spaghetti

WILD & FORAGED

Fiddlehead Fern
Wild Bay Leaf
Wild Fennel
Wild Licorice Root
Wild Onion Flower
Wild Spring Onion



Wild Fiddlehead Ferns

Curly cue fiddleheads are the pinwheel tip of the ostrich fern plant that grows wild in North America. They're a bit nutty with hints of asparagus, artichokes, and mushrooms, and love both citrus and garlic. A good thing to remember: These must be cooked before consuming.



OCEAN MIST FARMS

Castroville, CA

A large operation with small-farm values, Ocean Mist Farms, owned by four grower families, has been in production since 1924. Headquartered in Castroville, where most of California’s artichokes are grown, Ocean Mist has always been our number one source for artichokes, ranging from babies to jumbos and globes to heirlooms, and for Brussels sprouts, lettuces, and cardoons, too. Their high-quality vegetables are proof of their business practices: They’re committed to the environment, keeping healthy flora in the soil, and integrated pest management.



FROM OUR FARM TO YOUR GRILL

Firing up the outdoor grill after a cold season away. Creating barbecue experiences for your customers. Finding a new favorite cut that screams for the smoker. This is spring and summer.

And these are the moments that we at Joyce Farms wait all year long to watch you enjoy.



WELCOME BACK TO FLAVOR®

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



April's the month that everything begins to make a turn, giving us a true glimpse toward warmer weather favorites, still to come. Underripe berries, a pickling great, are showing up in earnest, alongside late-season citrus. A variety of greens and herbs, including cult favorite ramps, are making their seasonal debut.

Fruit

SPECIALTY

Pink Guava
Pink Muscat Grape

AVOCADOS

Bacon
Fuerte
Hass

BERRIES

Green Strawberry
Harry's Berries
Jumbo Blueberry

CITRUS

Grapefruit

Oro Blanco
Red
Star Ruby
Sunrise Pink

Mandarins

Clementine
Minneola Tangelo
Pixie
Sunburst Tangerine
Tango

Oranges

Cara Cara
Moro Blood
Tarocco Blood



Harry's Berries These amazing small production strawberries, displayed at the Santa Monica Farmer's Market and coveted by all Californians, arrive at Baldor within 24 hours of harvest. They're renowned for their rich aroma, deep-red coloring throughout, and their incredibly sweet, jammy flavor.

Specialty

Key Lime
Kumquat
Meiwa Kumquat
Mandarinquat
Sorrento Lemon

STONE FRUIT

Aprium
Velvet Apricot
Unripe Green Apricot
Yellow Nectarine
Yellow Peach

Vegetables

SPECIALTY

California Asparagus
White Asparagus
Baby Fennel
Fava Leaf
Green Almond
Miner’s Lettuce
Nettle
Pea Shoot
Rhubarb
Wood Sorrel

ALLIUMS

Green Garlic
Japanese Negi Scallion
Red Spring Onion
White Spring Onion

ARTICHOKES

Baby
Baby Purple
Globe
Heirloom

BEANS & PEAS

English Pea
Fava Bean
Green Garbanzo
Sugar Snap Pea

BEETS

Baby
Chioggia
Golden
Mixed
Red
White



Delta Queen Asparagus

These stalks, grown in the rich, fertile soil of California’s San Joaquin River Delta, are premium, specialty asparagus, that’s both harvested and wood crate-packed by hand. Delta Queen asparagus is typically available for about eight weeks each year.

BRASSICAS

Arugula Rabe
Baby Lacinato Kale
Baby Turnip
Hakurei Turnip
Hinona Kabu Turnip
Bok Choy
Broccoli
Broccoli di Ciccio
Broccoli Leaf
Broccoli Rabe

Romanesco Cauliflower
Green Kohlrabi
Purple Kohlrabi
Spigariello

CARROTS

Baby French
Baby Mixed
Mixed Heirloom
Nantes
Thumbelina

CHICORIES

Domestic

Coraline
Dandelion
Frisée
Radicchio
Radicchio Rosa

Italian

Castelfranco
Escarole
Frisée
Puntarelle
Radicchio del Veneto
Rosa di Gorizia
Tardivo

LETTUCE & SALADS

Baby Head Lettuce

Artisan Mix
Baby Green Oak
Baby Red Oak
Baby Green Tango
Baby Lolla Rosa

Baby Red Romaine
Little Gem
Red Gem

Specialty

Baby Watercress
Red Watercress
Bloomsdale Spinach
Savoy Spinach
Red Frill Mustard
Wild Arugula
Wild Dandelion

MUSHROOMS

Truffles

Summer

Cultivated

Beech
Hen-of-the-Woods
Oyster
Pink Oyster
Pioppino
Royal Trumpet

Wild

Chanterelle
Hedgehog
Morel
Porcini
St. George
Yellowfoot

POTATOES

Marble
Purple Peruvian
Red Chile
Russian Banana

RADISHES

Baby French Breakfast
French Breakfast
Easter Egg
Green Meat
Purple Ninja
Watermelon
Spring Mix

WILD & FORAGED

Fiddlehead Fern
Ramp
Wild Bay Leaf
Wild Fennel
Wild Licorice Root
Wild Onion Flower
Wild Spring Onion



Wild Morels

Our earliest morels come from olive orchards and vineyards in Central California, where they grow naturally alongside the olives and grapes. Something to keep in mind: Because olives and grape trees require a more sandy soil to thrive, these lighter and milder morels, usually require an extra thorough cleaning.



DELTA QUEEN

Stockton, CA

One of the last of its kind, Delta Queen asparagus, grown by Klein Family Farms and distributed by Greg Paul Produce Sales, continues a proud tradition. These stalks get their exceptional flavor thanks to the peak soil of the California Delta, which is irrigated with water that flows from the Sierra snow melt. They're hand-harvested by the Kleins, fourth generation family farmers, and packed, all on the same day by Greg Paul's team, an arduous process that ensures freshness.



= Sweetest Batch™ =

Driscoll's Sweetest Batch™ berries are exceptionally sweet, juicy, and deliciously flavorful. We like to think of them as nature's candy. Only Driscoll's grows Sweetest Batch™ strawberries, blueberries, raspberries, and blackberries from proprietary varieties that are sure to bring happy smiles to your everyday moments. Our farmers work hand in hand with nature to make sure each one of our berries is perfectly sun-ripened and meets our remarkably high standards. When you choose Driscoll's berries, you choose tasty berries and sweeter life moments.

Driscoll's®
Only the Finest Berries™

baldorfood.com/farms/driscolls | [@driscollsberry](https://www.instagram.com/driscollsberry)



SPRING PRODUCE GUIDE

Once the calendar flips to May, we can't help but notice how many berries are suddenly here for the taking, thanks to the hard work of our west coast farmers. On the vegetable front, everything just seems brighter now that nutty artichokes, young onions, and even fresh beans are sprouting up all around.

Fruit

SPECIALTY

- Loquat
- Pink Guava
- Pink Muscat Grape

AVOCADOS

- Bacon
- Fuerte
- Hass

BERRIES

- Green Blueberry
- Jumbo Blueberry
- Green Strawberry
- Rosé Strawberry
- Strawberry
- Harry's Berries
- Pineberry

CITRUS

Grapefruit

- Oro Blanco
- Red
- White Marsh

Oranges

- Cara Cara
- Moro Blood
- Tarocco Blood

Specialty

- Key Lime
- Golden Nugget Mandarin

STONE FRUIT

- Black Pluot
- Red Pluot
- Brooks Cherry
- Rainier Cherry
- Green Apricot
- Velvet Apricot
- White Apricot
- Honey Rich Aprium
- Peacharine
- White Nectarine
- Yellow Nectarine
- White Peach
- Yellow Peach



Brooks Cherries The Brooks variety, developed at U.C. Davis in the 1980s, is often one of the first cherries picked for the season. They're sweet, with a dark, rich flesh; ideal for snacking, cooking, and baking.

Vegetables

SPECIALTY

- Asparagus
- Purple Asparagus
- White Asparagus
- Wild Asparagus
- Baby Fennel
- Baby Zucchini with Blossom
- Chamomile

- Fava Leaf
- Fig Leaf
- Green Almond
- Lamb's Quarters
- Miner's Lettuce
- Nettle
- Pea Shoot
- Pea Tendril
- Rhubarb
- Wild Sea Bean
- Wood Sorrel

ALLIUMS

Baby Leek
Flowering Chive
Garlic Scape
Green Garlic
Japanese Negi Scallion
Red Spring Onion
Torpedo Spring Onion
White Spring Onion

ARTICHOKES

Baby
Baby Purple
Globe
Heirloom

BEANS & PEAS

English Pea
Fava Bean
Green Garbanzo
Sugar Snap Pea

BEETS

Baby
Chioggia
Golden
Mixed
Red
White

BRASSICAS

Bok Choy
Broccoli di Ciccio
Broccoli Leaf
Broccoli Rabe
Sprouting Broccoli
Caraflex Cabbage
Green Kohlrabi
Purple Kohlrabi
Hakurei Turnip
Hinona Kabu Turnip
Rapini
Spigariello

CARROTS

Baby French
Baby Mixed
Mixed Heirloom
Nantes
Thumbelina

CHICORIES

Domestic

Coraline
Dandelion
Frisée
Radicchio

Italian

Castelfranco
Frisée
Tardivo



Norwich Meadows Farm
Organic Mixed Beets

Gorgeous from their root tips, up to their leaves, Norwich Meadows Farm mixed baby beets, are grown in their organic soil, developed over time. Their notes range from earthy to sweet, and are excellent shaved, dressed, and served raw, and fully roasted. The leaves are earthy and beautiful, too.



Organic Red
Frill Mustard

Grown organically on County Line Harvest's boutique farm in Thermal, California, this snappy petite mustard is a deeply lobed leaf with an intense garnet hue. It's especially fun tossed into salads with other leaves.

LETTUCE & SALADS

Baby Head Lettuce

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

Specialty

Baby Watercress
Wild Watercress
Red Watercress
Red Frill Mustard
Savoy Spinach
Wild Arugula
Wild Dandelion

MUSHROOMS

Truffles

Summer

Cultivated

Beech
Hen-of-the-Woods
Oyster
Pioppino
Royal Trumpet
Shiitake

Wild

Black Conica Morel
Blonde Morel
Chanterelle
Porcini

RADISHES

Baby French Breakfast
Easter Egg
Green Meat
Purple Ninja
Watermelon
Spring Mix

WILD & FORAGED

Fiddlehead Fern
Ramp
Spruce Tip
Wild Bay Leaf
Wild Licorice Root
Wild Onion Flower
Wild Purple Onion
Wild Spring Onion

Featured Farm



SATUR FARMS

Cutchogue, NY

Satur Farms, located on Long Island, is 160 acres of leaf growing land. Owned and operated by Paulette Satur and her husband, Chef Eberhard Müller, the farm began with the intention of growing vegetables and herbs for Müller's restaurant. Their harvests were so loved, other chefs took interest, and eventually, they expanded to the operation they are today, growing beautiful baby leaves, herbs, and small head lettuces on the North Fork in the spring and summer months, and utilizing Florida's climate to grow in the winter, too.



MICRO SPECTRUM MIX™, Ribeye, Duckfat Confit Potato,
Pea & Basil Puree, Brown Butter Crouton, Pickled Shalot
Chef Karlo Evaristo



ON TOP OF THE
WORLD'S
FINEST CUISINE

FINEST MICROGREENS

baldorfood.com/farms/fresh-origins

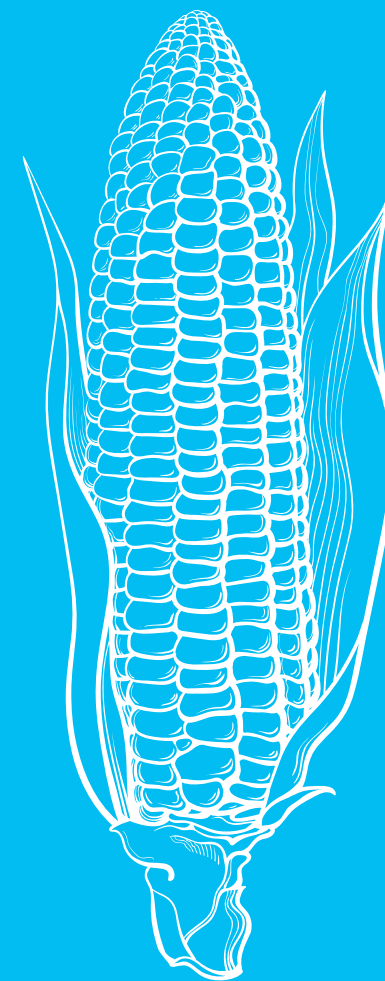


Baby Greens, Baby.

B&W's job? To start you off with the best. That means nutrient-packed baby greens, all sustainably grown on our state-of-the-art Florida farm. We harvest them at their best, pack them up, ship them out, and then wait patiently to see the masterpieces you create once they land in your kitchens.



baldorfood.com/farms/b-and-w | [@bwqualitygrowers](https://twitter.com/bwqualitygrowers)



SUMMER PRODUCE GUIDE

Just in time for barbecues, big dinner salads, grill outs, and fresh fruit everything, comes a Baldor personal favorite – local season. This is such a fantastic time each year, as our nearby farms spring to life after a hard winter of work, and we begin to see all the bests from berries and tomatoes, to corn, cucumbers, and eggplant, appear by the bushel.



SUMMER PRODUCE GUIDE

We may think of summer as beginning on Memorial Day, but the official start isn't until later this month. Luckily, we're already starting to see summer's best popping up, in the form of squash, eggplant, corn, and cukes, ready to be featured front and center, alongside local asparagus. Looking for fruit? We're expecting stones (including cherries), melons, and all the berries.

Fruit

SPECIALTY

Loquat
Olallieberry

BERRIES

Blackberry
Blueberry
Gooseberry
Green Strawberry
Mara de Bois Strawberry
Rosé Strawberry
Tristar Strawberry
Harry's Berries
Murray Berry
Raspberry

CITRUS

Sorrento Lemon
Tarocco Blood Orange
White Marsh Grapefruit

MELONS

Cantaloupe
Canary
Cavaillon
Charentais
Galia
Golden Honeydew
Honeydew
Kiss
Mixed Heirloom

STONE FRUIT

Blenheim Apricot
Velvet Apricot
Bing Cherry

Vegetables

SPECIALTY

Agretti
Asparagus
Purple Asparagus
White Asparagus
Wild French Asparagus
Baby Fennel
Baby Zucchini with Blossom
Celtuce
Fava Leaf
Fig Leaf
Green Almond
Nettle
Pea Shoot



Dulcinea Farms Sugar Kiss Melons

Non-GMO Sugar Kiss melons are melt-in-your-mouth soft, with an intense sweetness that lingers long after the last bite.



Row 7 Seed Company
Organic 7082 Cucumbers

Named for its trial plot, the 7082 cucumber, bred by Michael Mazourek and imagined by Norwich Meadows Farm’s Zaid Kurdieh, is bold, slightly bitter, and full of depth not otherwise found in cucumbers.

SPECIALTY (CONT.)

Pea Tendril
Rhubarb
Wild Sea Bean
Wood Sorrel

ALLIUMS

Baby Leek
Garlic Chive
Garlic Scape

Green Garlic
Japanese Negi Scallion
Red Spring Onion
Torpedo Spring Onion
White Spring Onion

ARTICHOKES

Baby Purple
Globe
Heirloom

BEANS & PEAS

Beauregarde Snow Pea
English Pea
Snow Pea
Sugar Snap Pea
Cranberry Bean
Dragon Tongue Bean
Fava Bean
Romano Bean
Wax Bean
Green Garbanzo

BRASSICAS

Baby Lacinato Kale
Baby Swiss Chard
Bok Choy
Broccoli di Ciccio
Broccoli Rabe
Caraflex Cabbage
Collard Green
Green Kohlrabi
Purple Kohlrabi
Hakurei Turnip
Hinona Kabu Turnip
Rapini
Spigariello

CARROTS

Baby French
Mixed Rainbow
Nantes
Thumbelina

CUCUMBERS

7082
Kirby
Lemon
Little Potato
Persian

CHICORIES

Coraline
Frisée
Radicchio

LETTUCE & SALADS

Baby Head Lettuce

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

Specialty

Baby Red Dandelion
Wild Dandelion
Baby Red Frill Mustard
Miner’s Lettuce
Savoy Spinach
Wild Arugula

MUSHROOMS

Truffles

Black
Summer

Cultivated

Beech
Hen-of-the-Woods
Oyster
Pioppino
Royal Trumpet
Shiitake

Wild

Black Conica Morel
Blonde Morel
Chanterelle
Porcini

RADISHES

Baby French Breakfast
Easter Egg
Purple Ninja
Watermelon
Spring Mix

SQUASH

Avocado
Bossa Nova
Centercut
Costata Romanesco
Gold Bar
Green Zucchini
Haifa’s Finest Cousa
Magda Cousa
Patty Pan
Summer Mix
Zephyr

TOMATOES

Beefsteak
Caprese Mix
Heirloom
Mixed Cherry
Red Cherry
Red Grape
Sungold Cherry

WILD & FORAGED

Fiddlehead Fern
Ramp
Spruce Tip



Gold Bar Squash Slender and tube-shaped like zucchini, gold bar boasts bright orange-gold skin and an inner flesh that resembles paler-in-color summer squash. Dependably firm and crisp, gold bar is mild, sweet, and creamy.



COMANCHE CREEK FARMS

Chico, CA

For 25 years, Comanche Creek Farms has grown and distributed exceptional heirloom tomatoes to the northeast, thanks to their dedicated farming practices, focused on nature, recycling, maintaining soil fertility, and only using natural pest control methods. They pick all tomatoes only at their peak. Their vegetables speak for themselves and have helped them uphold their reputation as a fine dining supplier.

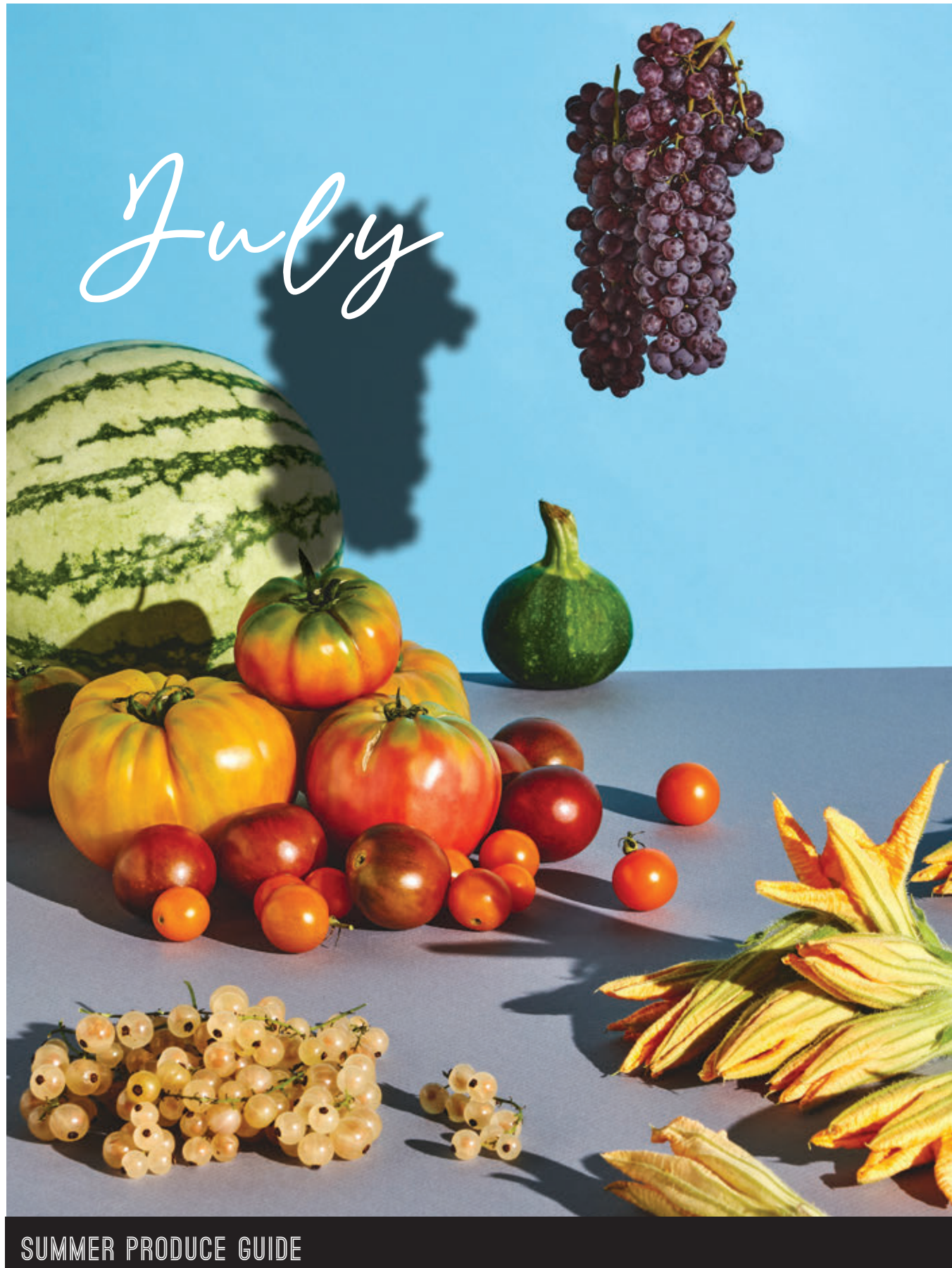


Over the past 125 years, the name Bazzini has become synonymous with high quality nuts and dried fruits. The original business, founded in 1886 by Italian immigrant Anthony L. Bazzini, sold nuts by the pound to bakers, street vendors and individual customers during the great depression in New York City. The Bazzini nut company gained its excellent reputation from old world traditional processing methods: small batch and slower roasting of pistachios, cashews and tree nuts for more flavor and purchasing the highest quality nuts available. The legendary nut processing building still stands amid the cobblestone streets of New York City's Tribeca neighborhood.

Today, Bazzini has become a national brand from its humble beginnings. You can find Bazzini products in specialty stores as well as national retailers, grocery and your neighborhood corner market. One of the most integral parts of the business is the foodservice industry. Bazzini nuts are used by famous chefs in casual and international dining, fine hotels, country clubs and by gourmet caterers. The iconic Bazzini Peanuts have been famously sold at Yankee Stadium since the inaugural game against the Red Sox in 1923.

Bazzini nuts and dried fruits are sourced from all over the world and continue to meet and surpass the high quality standards with which the brand has become synonymous. Our facility is proud to be SQF certified, operates under the strict supervision of the Orthodox Union, Certified Organic, and a member of GIG.

BAZZINI
Finest Quality Since 1886
Gourmet Nuts & Dried Fruit



With summer in full swing, many of our fruits and vegetables are coming from our local farmers, whose harvests truly peak this time of year. We're loving the cucumber varieties, the gorgeous peppers, and the corn, all picked locally. And, fruit, like wild blueberries and local stones? They're really picking up this month.

Fruit

SPECIALTY

Black Currant
Finger Limes
Pink Champagne Currant
Red Currant
White Currant

BERRIES

Blackberry
Blueberry
Cape Gooseberry
Harry's Berries
Mara de Bois Strawberry
Strawberry
Rosé Strawberry
Tristar Strawberry
Raspberry

FIGS

Black Mission
Brown Turkey
Kadota
White Adriatic

MELONS

Canary
Cavaillon
Charentais
Galia
Golden Honeydew
Kiss
Mini Seedless Watermelon
Orange Watermelon
Yellow Watermelon
Mixed Heirloom
Piel de Sapo
Sugar Cube



Andy's Orchard Greengage Plums Also known as the Reine Claude, greengage plums, grown domestically by Andy's Orchards, often surprise people with their underripe appearance, but their intense sweetness, jammy texture, and memorable flavor, once inside. These are the crème de la crème of plums.

STONE FRUIT

Bing Cherry
Rainier Cherry
Sour Cherry
Sweet Cherry
Black Pluot
Red Pluot
Donut Peach
Peach Pie Donut
White Peach
Yellow Peach
Candi Cot

Greengage Plum
Royal Blenheim Apricot
Sunset Apricot
Velvet Apricot
Peacharine
Santa Rosa Plum
Shiro Plum
Very Cherry Plum
White Nectarine
Yellow Nectarine
White Peach
Yellow Peach

Vegetables

SPECIALTY

Agretti
Celtuce
Fig Leaf
Purslane
Squash Blossom

ALLIUMS

Baby Leek
Garlic Chive
Garlic Scape
Japanese Negi Scallion
Torpedo Spring Onion

BEANS & PEAS

Cranberry Bean
Dragon Tongue Bean
Fava Bean
Romano Bean
Wax Bean
English Pea

BEETS

Baby
Badger Flame
Rainbow Mixed
Red
White

BRASSICAS

Baby Green Kale
Baby Lacinato Kale
Bok Choy
Broccoli Rabe
Collard Green
Green Kohlrabi
Purple Kohlrabi
Hakurei Turnip
Hinona Kabu Turnip
Red Napa Cabbage
Spigariello
Swiss Chard

CARROTS

Baby French
Baby Mixed Rainbow
Nantes
Thumbelina

CORN

Bi-Color
White
Wild Violet
Yellow

CUCUMBERS

7082
Kirby
Lemon
Little Potato
Persian
White



Family Tree Farms
Sunset Apricots

Fragrant, juicy, sweet, and tender, beautifully-flavored and textured red-blushed Sunsets, are the perfect kick off to red apricot season.



Summer
Squash Mix

A mix of delicate, thin-skinned, quick-cooking organically-grown, local summer squash. Varieties may change throughout the season, but all are sweet and mild.

CHICORIES

Coraline
Frisée
Radicchio

EGGPLANT

Fairytale
Graffiti
Hansel & Gretel
Italian
Japanese
Sicilian Mix
White

LETTUCE & SALADS

Baby Head Lettuce
Artisan Mix
Baby Green Oak

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

Specialty

Baby Arugula
Wild Arugula
Baby Kale
Baby Red Frill Mustard
Flower Power
Green Dandelion
Red Dandelion
Spicy Greens Mix

MUSHROOMS

Truffles

Black
Summer

Cultivated

Beech
Hen-of-the-Woods
Oyster
Royal Trumpet
Shiitake

Wild

Black Conica Morel
Chanterelle
Porcini

(Continues on next page) →

SPECIALTY

Agretti
Celtuce
Fig Leaf
Purslane
Squash Blossom

ALLIUMS

Baby Leek
Garlic Chive
Garlic Scape
Japanese Negi Scallion
Torpedo Spring Onion

BEANS & PEAS

Cranberry Bean
Dragon Tongue Bean
Fava Bean
Romano Bean
Wax Bean
English Pea

BEETS

Baby
Badger Flame
RainbowMixed
Red
White

BRASSICAS

Baby Green Kale
Baby Lacinato Kale
Bok Choy
Broccoli Rabe
Collard Green
Green Kohlrabi
Purple Kohlrabi
Hakurei Turnip
Hinona Kabu Turnip

Red Napa Cabbage
Spigariello
Swiss Chard

CARROTS

Baby French
Baby Mixed Rainbow
Nantes
Thumbelina

CORN

Bi-Color
White
Wild Violet
Yellow

CUCUMBERS

7082

Wild Violet Corn

An exciting non-GMO variety, Wild Violet Corn boasts purple and white speckled kernels. With these ears, you'll experience a creamy, super-sweet, almost fruity flavor, and a color that deepens when cooked.



Featured Farm



ANDY'S ORCHARD

Castroville, CA

Andy Mariani comes from a family deeply rooted in farming and vineyards. Since 1957, they've been growing quality fruit in the Santa Clara Valley, where the climate is warm and the Pacific Ocean offers cool breezes. After gaining his education in horticultural and behavioral sciences, Andy brought his deep understanding, and his passion for agricultural innovation to the farm, committed to developing better farming techniques and growing truly memorable stone fruit.



A single, large, elongated eggplant with a green stem and a small leaf, set against a solid pink background. The eggplant has a dark purple, ribbed skin with lighter purple streaks running vertically. It is positioned diagonally, with the stem at the top right.



46 Baldor Spring & Summer 2022

Fruit

Black Currant
Red Currant
White Currant

Blackberry
Blueberry
Wild Maine Blueberry
Cape Gooseberry
Mara de Bois Strawberry
Strawberry
Rosé Strawberry
Tristar Strawberry
Raspberry
Wild Huckleberry

Black Mission
Brown Turkey
Kadota
Tiger Stripe
White Adriatic

- Canary
- Cavaillon
- Charentais
- Crenshaw
- Galia
- Golden Honeydew
- Honeydew
- Kiss
- Little Flower Watermelon
- Mini Seedless Watermelon
- Orange Watermelon



Wild Maine Blueberries

Typically around for just four to five weeks, these wild berries are sweet and tangy, and contain twice the antioxidants of cultivated blueberries.

Yellow Watermelon
Mixed Heirloom
Snow Leopard

Donut Peach
White Peach
Yellow Peach
Emerald Beaut Pluot

Flavor King Pluot
Red Raspberry Pluot
Greengage Plum
Peacharine
Sour Cherry
Sweet Cherry
Velvet Apricot
White Nectarine
Yellow Nectarine

Vegetables

SPECIALTY

Agretti
Baby Artichoke
Celtuce
Fig Leaf
Fresh Ginger
Purslane
Squash Blossom
Tomatillo

ALLIUMS

Garlic Chive
Japanese Negi Scallion
Torpedo Spring Onion

BEANS

Calypso
Christmas Lima
Cranberry
Dragon Tongue
Fava
Flageolet
Jacob's Cattle
Maxibel
Romano
Wax

BEETS

Baby
Badger Flame
Rainbow

BRASSICAS

Baby Green Kale
Baby Lacinato Kale
Bok Choy
Broccoli Rabe
Collard Green



Jimmy Nardello Peppers Originating in Basilicata, Italy, this long, thin-skinned, bright red beauty is named for the man who brought the seeds over from Italy when immigrating to Connecticut in 1887. It is a tapered, banana-shaped pepper with a rich, fruity, sweet flavor — perfect for frying, drying, and enjoying, raw.

Green Kohlrabi
Purple Kohlrabi
Hakurei Turnip
Hinona Kabu Turnip
Rainbow Chard
Swiss Chard
Spigariello

CORN

Bi-Color
White
Wild Violet
Yellow

CUCUMBERS

7082
Kirby
Lemon
Little Potato
Painted Serpent
Persian
Sikkim
Suyo Japanese
White

EGGPLANT

Fairytale
Graffiti
Hansel & Gretel
Italian
Japanese
Sicilian Mix
White

LETTUCE & SALADS

Baby Head Lettuce
Artisan Mix
Baby Green Oak
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Baby Red Romaine
Baby Mix
Little Gem

SPECIALTY

Baby Arugula
Wild Arugula
Baby Kale
Baby Red Frill Mustard
Flower Power
Green Dandelion
Red Dandelion
Spicy Greens Mix

MUSHROOMS

Truffles

Black
Summer

Cultivated

Beech
Hen-of-the-Woods
Oyster
Royal Trumpet
Shiitake

Wild

Chicken-of-the-Woods
Lobster
Porcini
Saskatchewan Chanterelle

PEPPERS

Aji Amarillo
Aji Dulce
Aji Limon
Aji Roho
Biquinho
Brazilian Starfish
Cayenne
Corno di Toro

Cubanelle
Fatali
Ghost
Grenada
Habanada
Hatch
Italian Long Hot
Jalapeño
Jimmy Nardello
Mini Bell
Rainbow Bell
Mini Veggie Sweet
Mixed Fish
Padron
Red Fresno
Shishito
Sugar Rush Peach
Trinidad Perfume

POTATOES

Blue Adirondack
Red Adirondack
German Butterball
Kennebec
La Ratte Fingerling
Red Chile Fingerling
Russian Banana Fingerling
Magic Molly
Red Norland
Upstate Abundance

RADISHES

Cincinnati
Easter Egg
French Breakfast
Spring Mix

(Continues on next page) →

SQUASH

Avocado
Bossa Nova
Centercut
Costata Romanesco
Eight Ball
Gold Bar
Green Zucchini
Haifa's Finest Cousa
Magda Cousa
Patty Pan
Summer Mix
Tetra
Zephyr
898
Honeynut
Candy Roaster

TOMATOES

Beefsteak
Yellow Beefsteak
Black Velvet
Brad's Atomic Grape
Red Grape
Brandywine
Campari
Cherry On-The-Vine
Mixed Cherry
Red Cherry
Sunchocola Cherry
Sungold Cherry
Clementine
Casare's Canestrino di Lucca
Early Girl
Fiorentino Cosoluto

Golden Rave
Green
Heirloom
Indigo Rose
Japanese Black Trifele
Jewel Box
Magic Mountain
Midnight Roma
Plum
San Marzano
Purple Cherokee



Thanksgiving Farm Casare's Canestrino di Lucca Tomatoes Chef Cesare Casella brought these rare heirloom sauce tomatoes to the United States from his hometown of Lucca, Italy, over twenty years ago. Canestrino di Lucca tomatoes are uniquely deep in color, flavor, and versatility.

Featured Farm



BLUE MOON ACRES
Pennington, NJ

What began as a CSA in 1992, has expanded to a top-of-the-line business, providing microgreens, specialty greens, and edible flowers to top restaurants in the northeast and mid-Atlantic, from their Buckingham and Pennington, NJ fields and greenhouses. In addition to their natural growing methods, Founders Jim and Kathy Lyons are constantly employing new ideas and technologies, and techniques to improve soil health, develop structure, and build a healthy ecosystem.



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vegan



all natural



gluten free



The Weather's Heating Up And So Are The Grills!

You don't want to miss an opportunity to serve the best burger on the block. Wonder Meats ground beef and burgers are selectively sourced and processed in small batches. Our signature low-pressure chopping method creates the ideal lean-fat ratio, giving our burgers a "steak-like bite." With a taste and texture that is unmatched, you're sure to have everyone coming back for more!



baldorfood.com/farms/wonder-meats | [@wondermeatsinc](https://www.instagram.com/wondermeatsinc)

www.baldorfood.com/farms/sabatino-tartufi



Ready for a New Relation-sip?

Almost 150 years under our belt, and we're calling it: 2022's going to be our collective best yet. So, set the table, set out the glasses, and clear a place for our still and sparkling waters. Each is lovely on its own, but they're also the perfect complement to cocktails and snacks on the deck, a lunch beer and burger, and a bottle of red, poured alongside summer pasta.



baldorfood.com/farms/saratoga-spring-water-company | [@saratogawaterco](https://twitter.com/saratogawaterco)



Urban Roots, created for busy people who love feel-good ingredients, delivers in speed, freshness, and crowd-appeal. These retail-ready packs, ranging from ready-to-cook vegetables and quick-cooking veggie kits (made with favorites like, cauliflower rice and zucchini noodles) that are excellent as sides, mains, or bases, to zesty salsas and on-the-go snack packs (wonderful for lunchboxes, beach coolers, and car rides), are all chef-developed and flavor-forward. All of our farm-fresh vegetables go from the field to the cutting board, and once they meet the knife, are packaged and out the door, in just 24 hours.



ÖRA KING REIGNS SUPREME

If you asked us to describe the perfect piece of salmon, we'd have a lot to say. We'd want salmon that's sustainably-raised, that's traceable, that's available year-round, that's reliable. We'd want salmon that maxes out on marbling, on flavor, on superior texture. We'd choose salmon that's pristine, fresh and clean, up for any preparation.

Bottom Line: We'd want Öra King Salmon.

Raised in New Zealand, Öra Kings are the result of selective breeding, crystal clear salt water, superior feed, and a serious time commitment. The team starts the eggs in water that flows from the Te Waikoropupū Springs (one of the clearest sources in the world) before transferring them to Marlboro Sounds, an area that

emulates king salmon's natural setting. Here, they live their best life (we're talking 98% cold water to 2% fish – an environment in which these super athletic guys thrive). After three years of growth to reach market size, they're inspected by hand and graded, and only the best are selected. The chosen Öras are numbered for traceability, packed, shipped, and land in New York, all within 48 hours.

Then, there's Just one more step before it gets to your kitchen. The Pierless Fish team receives the salmon, and using the same care, processes the fish into skin-on sides and fillets, all the better for letting us admire the fantastic color and those gorgeous fatty lines (these guys boast a whopping 25% fat content) that make Öra Kings the ultimate, melt-in-your-mouth, truly special find.



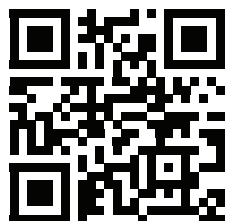
Feeding Futures Across the Globe

Based in Rome, NY and Modesto, CA, with a global presence and servicing those in more than 70 countries, Sovena is one of the largest olive oil companies in the world, constantly inspiring people to eat healthier and tastier by using olive oil. Sovena is involved in every step of the supply chain and owns tens of thousands of olive groves worldwide. So far, Sovena has planted over 10 million trees, leaving their oil production with virtually no carbon footprint. By following nature's example, nothing is wasted in their products.

Sovena USA offers a full portfolio of edible oils including olive oils, blends, organic oils, high-volume frying oils, specialty oils and a complete line of vinegars.



To view more products and/or to order superior quality items, scan the QR code to the right!



BALDORFOOD.COM

NEWS ON THE NET

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

The Best Stuff, All On One Page. And In Your Inbox.

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!**

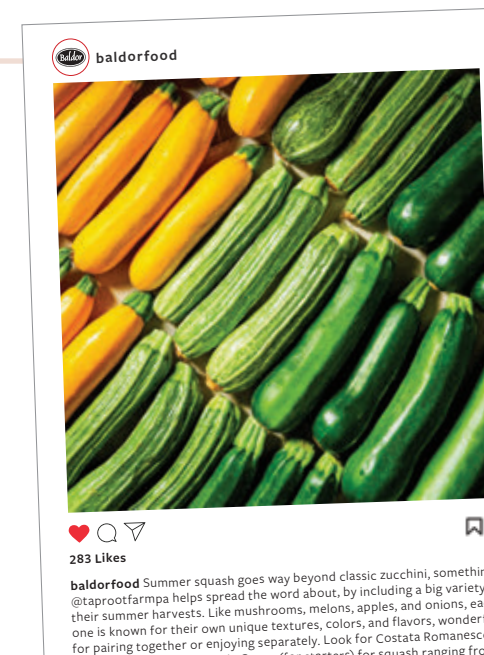


The City Of Baldor-ly Love

Our New, State-of-the-Art Philadelphia Facility

2021 was a big year for us, and we have the longtime-coming opening of Baldor Philadelphia to thank for that. This state-of-the-art facility was planned and launched with the intention of serving Pennsylvania and southern New Jersey more efficiently, and as a way to connect with even more local vendors and growers. If this is now your nearest Baldor, you'll be excited to learn that we've established a local onsite Philly team, who love the area just as much as you.

We're so proud that, even during the pandemic, our dedicated team pulled together to bring this years-in-the-making plan to life. Baldor Philadelphia opened in late 2021, complete with a state-of-the-art facility, an enthusiastic onsite team, and a lot of excitement. We're thrilled to be here, for the opportunity to forge connections with new now-local-to-us vendors and growers, and to be able to serve an extended area of Pennsylvania and southern New Jersey customers.



@Baldorfood Followers Are The Food Industry's Leaders

@baldorfood

Emily Balducci Cardone

Last summer, we lost an important and beloved member of the Baldor family, Emily Balducci Cardone: Mother, wife, friend, marketing team pioneer, excellent cook, and Italian vegetable lover.

Emily was responsible for writing our weekly News From The Farm updates, among many other things. She began her career at Balducci's, creating recipes, shooting photos, writing copy for mail-order catalogs, and growing the prestige of the family name. In 2001, Emily joined Baldor as the creator (and for a while, sole member) of

our marketing team, where she continued to develop relationships with farmers and stress the importance of empowering chefs with the information they need to run their businesses.

We'll remember Emily for her continual determination to get the story right, her commitment to the customer, always championing Baldor's success, her friendship, and the intense love she had for her family.

And, for her famous chocolate chip banana bread.



In Loving Memory



Emily's Famous Chocolate Chip Banana Bread

FROM HER PERSONAL RECIPE BOOK

Preheat oven to 350°F.

Into a large bowl, combine wet ingredients:

4 ripe, peeled bananas

(I've used 4½, if the bananas are on the small side)

2 tbs extra virgin olive oil

(or 1 tbs EVOO plus 1 tbs lighter avocado oil)

1 lg egg, beaten

2 tbs plain or vanilla yogurt

(any kind will do, I usually use Fage)

Blend all ingredients well with a potato masher or ricer (no electric mixers used in this recipe).

Add dry ingredients into this mixture:

1 cup King Arthur Whole Wheat Flour

½ cup King Arthur White Whole Wheat Flour

Start to gently stir these ingredients into wet ingredients with a fork at this point (still no mixer used). Should be dry and sticky-ish.

When it's a little mixed together, add:

1-2 tbs toasted ground walnuts

(smashed all the way if you don't like chunks of walnut pieces, like me)

2 tbs black Chia seeds

2 tbs Bob's Red Mill ground flax seeds

1 tsp baking soda

¼ tsp Kosher salt

Stir in ⅓ - ½ **cup mixed Callebaut chocolate chips**. I use half dark chocolate chips and half semisweet Callebaut chips or any really good quality chocolate brand. (I actually blend in ¼ of the total amount of chips I'm using into the mixture and save the rest for dotting the loaf on top once it's in the pan.)

Line a loaf pan with parchment paper. Push mixture into pan — first with fork, then scrape the bowl with a rubber spatula, making sure you get all the mixture out. Even the top only slightly, as you want a bumpy-looking surface after it's cooked. Add remaining chocolate chips (if you saved any) wherever you see gaps. (A bit of chocolate in every bite of banana bread is important.)

Bake for 45-50 minutes in convection oven, probably 55-60 minutes in a conventional oven.

Remove from pan and let cool. (I prefer slices cold, so I always keep bread wrapped first in plastic wrap, then foil, and stored in the fridge.)

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interactive experiences, expert
panels — and a whole lot of food.

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For one day only.

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