



FALL & WINTER

2021 SEASONAL PLANNER





A LETTER FROM BALDOR

As always, our fall and winter planning really began during early summer, with the change of seasons and upcoming holidays in mind. This year, as we celebrate being together again, we're anticipating this holiday season to be the busiest in our 30-year history.

Our farmers, ranchers, and makers are gearing up for this extra-busy time by planting a variety of seasonal heirloom vegetables, regeneratively raising heritage animals, and getting their best products on the shelves. We bet you, too, are already thinking about where you want to be, who you'll celebrate with, and what you'll serve. (For our family, it's a three-bone rib roast seasoned with fresh-shaved horseradish, potatoes cooked underneath, all served with roasted 898 squash and cipollini onion agrodolce!)

Like in past years, our team is here to help you choose the best in-season items as you get deeper into menu planning. This year, we're especially excited about Blue Adirondack potatoes, Habanada peppers, Honeynut squash, Black Futsu squash, and of course, white truffles.

During what is sure to be a food service and culinary revival, with unprecedented numbers of restaurant openings and reopenings, we encourage you to offer even more local produce as a show of support for our area farmers working to recover from difficult times. And as always, please keep in mind the less fortunate members of our community, who could use a warm place and a hot meal.

Wishing you seasons and holidays filled with joy and gratitude, and surrounded by friends and family,

TJ Murphy
CEO
Baldor Specialty Foods

Baldor Specialty Foods
Bronx, New York

New York (718) 860-9100
Boston (617) 889-0047
D.C. (443) 733-3400
Philadelphia (267) 921-0300

baldorfood.com
info@baldorfood.com



Ingredients

8	New Products	52	January
20	September	60	February
28	October	68	Baldor Bite
36	November	72	Urban Roots
44	December	74	Baldorfood.com

20 Fall

As the seasons transition, the sun's setting earlier, the outside's turning brisk, harvests are morphing from tomatoes, eggplant, peppers, and stone fruit to fall pome fruits and hard squash, all still coming in from local growers. As the season continues, we'll start to see hardier fruits and vegetables take over.

44 Winter

While roots, apples, and pears are still plentiful, we're beginning to feel the cold settle in. Right now, we're enjoying the return of the best pomegranates of the year, hardy greens – both domestic and Italian – and the beginning of citrus season, here to tide us over until wild spring vegetables make their return.

AUTHENTICALLY HANDCRAFTED JUICES



Natalie's
ORCHID ISLAND JUICE CO.

oijc.com nataliesoijc nataliesoij

One look at our label should tell you everything you need to know. With less than five ingredients in each bottle, we offer authentically fresh juices with ingredients you know & everything you can pronounce. Clean practices. Clean label juice.



Pastas Crafted for Every Wellness Journey

At jovial, our mission is to respect everyone on their wellness journey by offering products that fill a void – whether that's grains, gluten, gums, or lectins – so you can eat freely, deliciously, and organically. Our pastas are crafted in Tuscany, pressed with bronze dies for a traditional texture, by fifth-generation family making gluten-free pasta since 1970.

Women-Owned, Organic, Kosher, Non GMO, Gluten-Free Certified. Plastic-Free Packaging, and soon to be Glyphosate Residual Free Certified.

jovial
inherently good

@jovialfoods



This Is the New Stuff

As always, our new features really are exciting. This late '21 collection includes brands you already know that are new to us, items from brands we've previously carried, and new-to-us brands, too. Many are local, and a few are so special, we brought them in from around the country, and around the world, too. Read on to find rave-worthy non-alcoholic drinks, pastries, dairy, butcher-made links, ready-to-serve items, and ingredients you'll love incorporating into your kitchens, and onto your store's shelves.



Dufour Gourmet

At Baldor, we've always been united in our love for Dufour Gourmet's sausages, pâtés, rillettes, and terrines, and now, they're offering their expertly made French charcuterie in a more accessible package, by wrapping them up in 8-ounce portions. We love them for retail, and when small squares on salads, boards, and apps, are all you'll need. Look for their Pâté de Campagne, Duck & Fig Pâté, and Pork Rillettes.



Butcher Girls

From the butchering power duo, Jocelyn Guest and Erica Nakamura, comes a line of hot dogs, brats, and sausages we couldn't be prouder to carry. While these links are currently available exclusively through their virtual butcher shop-offered subscription boxes, we're thrilled to be able to offer these women-created uncured packs, made from grass-fed beef and crate-free pigs, here, too.



Bono

Luck was on our side when family-owned and Sicily-based Bono decided to set up their U.S. division locally, in New Jersey. Since 1934, they've been known for making rich, flavorful PDO and PGI olives oils (traceable to the groves the pressed olives were grown in), and for packaging olives worth savoring, too. Look for their cold extracted bottles as well as a variety of olives that includes Castelvetrano, Spicy Italian, and Garlic Stuffed.



Aurora Natural

It wasn't long after we started carrying local Aurora Natural's nuts and dried fruit that we realized that we wanted in on whatever this family business was making. We quickly added their organic dried lentils (red, black, and green) and their black and garbanzo beans to our line up, and have been touting their freshness, texture, and flavor, ever since.



NEW!

Bob's Red Mill

It's no secret that Bob's Red Mill is a professional favorite, loved for its high-quality grains, flours, and mixes. Many of their most popular products, including gluten-free oats, white rice flour, and buckwheat flour, are available from us in kitchen friendly 25-pound packs, while many other items including popcorn kernels, almond flour, and chickpea flour, come in small format sizes.



Partners Coffee Roasters

When it comes to fulfilling our love for iced coffee – fast – there's little more we want than a perfectly formulated cold brew, ready to drink at a moment's notice. That's why we've been stocking up on local Partners Coffee Roasters Cold Brew cans, which, and this is the best part, have a 90-day shelf life. The other things we love? The notes of toffee and chocolate that really shine in this clean, balanced, canned black coffee blend.



Stumptown Coffee Roasters

The Stumptown team travels to the best coffee farms around the world to source the beans that fit their vision, and then buys them through direct trade, an ethical practice they helped pioneer almost 20 years ago. These beans become the base of their hot and cold brew coffees, both of which Baldor now offers. Look for their three whole bean varieties, and their three cold brews made with Oatly oat milk.



NEW!

807-438-8400
 *Consumption of shellfish may cause allergic reactions in susceptible individuals. Use with caution. See your physician if you have had previous allergic reactions.
PIERLESS FISH

Pierless Fish Shellfish

It's been over a year since we welcomed Pierless Fish into the Baldor family, and, with each passing month, we're more and more grateful for their ever-expanding shellfish menu. From wild shell-on shrimp and scallops, to littleneck and razor clams, oysters, and PEI mussels, we're glad they're here when we have seafood towers to build.



La Milpa de Rosa

There's just one (giant) thing that makes local La Milpa de Rosa's tortillas, masa, and chips stand out from the pack: A commitment to the process. These local masa masters use real whole grain corn and nixtamalization, an over 3,500-year-old practice, to make flavorful, pliable, and corn-forward masa, which results in the best, most authentic tasting chips and tortillas.



Seed & Mill

Since opening in Chelsea Market in 2016, women-owned Seed & Mill, has quickly taken the tahini and halva world by storm thanks to their carefully sourced, natural ingredients and their knack for stirring together the best of the best. We're thrilled to offer their uber creamy organic tahini, in both retail and large format sizing, and a few of their exceptional flaky, halva flavors.



NEW!

Diretta Spices

Baldor is proud to introduce Diretta, our new private label brand. Diretta was created with you in mind. What began as a collection of salts, has now expanded into spices (look for items like olives and canned tomatoes in the future). Our team has worked diligently to source the best, highest-quality spices, that we pack in large format shakers, and are proud to offer at competitive pricing.



Disposables

Last year, when many businesses had to make quick pivots, one of the first for Baldor was to add new single-use and carryout containers to our products. It didn't take long to realize: it makes good sense to keep the category and continue to grow it! So now we offer an even wider variety of kraft and plastic containers like cups, napkins, bags, and more – many of which are compostable – to take your show on the road.



Arethusa Farm

Arethusa Farm Dairy was established in 1999, but their story started way before, in 1968 when the Webster Family set up farm on the same land. The two new owners, George Malkemus and Anthony Yurgaitis, committed to restoring both the name that was important to their family, and the farming practices that proceeded them. Their milk, butter, yogurt, and cheese come from their Holstein, Jersey, and Brown Swiss cows.



Happy Eggs Co.

Since Happy Eggs Co. believes that the best eggs start with the best hens, it's no surprise that they take extra care raising theirs, by giving them room to roam and a nutrient-rich feed on their small, Arkansas and Missouri farms. The results are fantastically flavored, bright golden yolks, and, thanks to the Copper Maran and Speckled Legbar heritage breeds they raise, just as beautiful blue and brown shells.



Pilot Kombucha

Pilot Kombucha was created by Alex, a chef who loved spending her nights visiting the most interesting restaurants and most fun bars in New York City, but did not love the way she felt the next day. She created Pilot, a gut-improving line of beautifully developed flavors, meant to impress both kombucha enthusiasts and food lovers. We're carrying eight varieties, including Celery Juniper, Blueberry Lemongrass, and Turmeric Aloe.



Topo Chico

Sourced in Monterrey, Mexico since 1895, Topo Chico's sparkling mineral water has always had a place in locals' hearts, but over the past 10 years, it's become incredibly popular throughout the country. Newcomers are discovering what's long been known: The water inside these bottles is bright and sparkly, with a beautiful salinity and a minerality that reminds us where it comes from. We're carrying their original and flavored waters.



Le Chic Patissier

Le Chic Patissier makes exceptional assorted macarons that they pack together to create a rainbow of colors and flavors, including Lemon, Salted Caramel Butter, and Pistachio. Available in packs of twelve, they're fantastic for retail because they can be sold frozen, or thawed just before shelving (they have an 18-day shelf life). We've also seen them shine out of their box, on petit fours platters.



Mingle Sparkling Mocktails

Created by Laura Taylor, a mom and businesswoman, who wanted to celebrate with her friends and family, but not with alcohol, Mingle's collection of zero proof drinks are just as delicious straight, as they are when used as a mixer. These carefully crafted, low-calorie sparkling mocktails, are available in classic flavors, like Moscow Mule and Cranberry Cosmos, and in unique blends, including Blood Orange Elderflower and Blackberry Hibiscus, too.

SEPTEMBER

September offers that perfect intersection of late summer's bounty and the beginnings of fall's best fruits and vegetables. From grapes, stone fruit, peppers, and eggplant to the start of local apple season, the reappearance of pears, and a variety of squash, this is one of the most exciting produce times the year has to offer. Whether you're seeking extra warm weather favorites for preserving, or are excited to start featuring autumnal flavors again, we've got you.

say do you remember?



PRODUCE GUIDE

FRUIT

- SPECIALTY** : Adriatic Fig
 Black Mission Fig
 Tiger Stripe Fig
 Baby Kiwi
 Fresh Bahri Date
 Fuyu Persimmon
 Pomegranate
 Quince
 Raisins on the Vine
 Red Currants

- APPLES** : Ashmead's Kernel
 Blondee
 Cortland
 Honeycrisp
 Macoun
 Mollie's Delicious
 Rambour Franc
 Zestar!

- BERRIES** : Blueberry
 Wild Maine Blueberry
 Cape Gooseberry
 Cranberry
 Golden Raspberry
 Raspberry
 Strawberry
 Tristar Strawberry
 Wild Huckleberry

- GRAPES** : Bronx
 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** : Autumn Honey Pluot
 Emerald Beaut Pluot
 Red Raspberry Pluot
 Peacharine
 White Peach
 Yellow Peach
 Prune Plum
 Red Velvet Apricot
 White Nectarine
 Yellow Nectarine



Tiger Figs

In season for just a few short weeks, Tiger Figs are gorgeous inside and out. The lime-green striated skin gives way to a unique, bright garnet-colored flesh, stippled with tiny seeds. Tiger fig flesh has a whisper of tartness, which also sets them apart from most figs, which tend to be super-sweet.

VEGETABLES

- SPECIALTY** : Agretti
 Cardoon
 Celtuce
 Fresh Green Olive
 Purslane
 Tomatillo

- BEANS** : Calypso
 Christmas Lima
 Cranberry
 Dragon Tongue
 Flageolet
 Romano
 Wax



Honeycrisp Apples

A Macoun-Honeygold hybrid, Honeycrisps have the perfect sweet-tart balance and burst with juice that hints of watermelon and pineapple. Impressively crisp, the cells of Honeycrisps rupture when you bite, rather than separate, which results in their signature 'super-snap.' Though firm enough for baking, they make an exceptional snacking apple, too.

SEPTEMBER

- BRASSICAS** : Bok Choy
Broccoli Rabe
Purple Broccoli
Caraflex Cabbage
Red Napa Cabbage
Caulilini
Green Cauliflower
Purple Cauliflower
Orange Cauliflower
Romanesco Cauliflower
Green Kohlrabi
Purple Kohlrabi
Hakurei Turnip

- CARROTS** : Baby French
Baby Mixed Rainbow
Nantes
Thumbelina

- CORN** : Bi-Color
White
Yellow

- EGGPLANTS** : Calliope
Fairytale
Graffiti
Hansel & Gretel
Italian
Japanese
Prospera
Rosa Bianca
White

- LEAFY GREENS**
Dark & Hardy : Collard Greens
Green Kale
Lacinato Kale
Spigariello
Swiss Chard

- Lettuce & Salads* : Baby Green Oak
Baby Red Oak
Baby Green Tango
Baby Lolla Rosa
Baby Red Romaine
Baby Romaine
Little Gem

- Specialty** : Green Dandelion
Red Dandelion
Mache
Red Frill Mustard
Red-Veined Arugula
Wild Arugula
Upland Cress

- MUSHROOMS & TRUFFLES**
Fresh Truffles : Burgundy
White

- Cultivated** : Beech
Bluefoot
Hen-of-the-Woods
Oyster
Royal Trumpet
Shiitake

- Wild** : Blue Cluster Chanterelle
Saskatchewan Chanterelle
Caesar (Ovoli)
Chicken-of-the-Woods
Lobster
Matsutake

- PEPPERS** : Aji Amarillo
Aji Dulce
Aleppo
Anaheim
Bird's Beak
Cayenne
Corno di Toro
Cubanelle
Espelette
Ghost
Grenada
Habanada
Habanero
Italian Long Hot
Jalapeño
Jimmy Nardello
Lemon Drop
Poblano
Red Fresno
Serrano
Shishito
Thai Bird

SEPTEMBER

- POTATOES**
Specialty : Austrian Crescent
Blue Adirondack
German Butterball
La Ratte
Magic Molly
Marble
Mountain Rose
Purple Peruvian
Red Chile
Russian Banana
Upstate Abundance

- Sweet** : Beauregard
Fingerling
Garnet
Okinawa
Purple

- RADISHES** : Black
Cincinnati
Green Meat
Purple Daikon
Purple Ninja
Watermelon
White Icicle

- ROOTS** : Badger Flame Beet
Rainbow Beet
Celery Root
Fresh Ginger
Fresh Turmeric
Parsnip
Rutabaga
Salsify
Sunchoke

- SQUASH**
Summer : Gold Bar
Lebanese Cousa
Patty Pan
Zephyr
Zucchini

- Winter** : Acorn
Blue Hubbard
Butternut
Carnival
Delicata
Honeynut
Koginut
Scarlet Kabocha
Spaghetti

- TOMATOES** : Beefsteak
Heirloom
Mixed Cherry
Red Cherry
Sungold
Plum
San Marzano

Matsutake Mushrooms

These robust, thick, and chewy mushrooms grow in the Pacific Northwest underneath pine trees and logs. They have a spicy, earthy flavor, a buttery texture, and thanks to where and how they're grown, the fragrance of cinnamon and pine. Matsutakes are often grilled, roasted, and added to soup.





CHAMPLAIN ORCHARDS

SHOREHAM, VT

Located in the Champlain Valley region, this family-owned Shoreham, Vermont farm is everything you think of when you think of Vermont. Started in 1998, today Bill Suhr and Andrea Scott, with the help of their crew, grow over 140 unique apple varieties — many of which are heirloom breeds — in addition to other fruits on their now 220-acres of land. All of Champlain's fruit is either ecologically grown and third-party certified or organically grown and certified by Vermont Organic Farmers.

Navel ORANGES by Sunkist

PRACTICALLY BURSTING
WITH VITAMIN C

And you know who's looking for more vitamin C these days? Pretty much everyone. Well, good news: just one Navel orange contains 90% of your daily value of vitamin C. That'll make headlines (in fact, it just did).

They're also sweet, seedless, and seriously juicy.

A triple threat, and then some.

*One medium Navel orange (154g serving size) contains 78mg of vitamin C, or 90% of your daily value.



s o g o o d i t , s s c a r y

OCTOBER

With the start of October, fall begins in earnest. The cooler weather brings with it all the autumnal finds, from an expanded selection of local apples and pears, to an impressive collection of squash and pumpkins, and harvest decor, too. Local farms are beginning their transition from outdoor to in, hoping to stretch their season, and on the other side of the country, farmers and growers are starting to move their crops to more temperate and ideal locations.

PRODUCE GUIDE

OCTOBER

FRUIT

SPECIALTY : Baby Kiwi
Fuyu Persimmon
Hachiya Persimmon
Italian Chestnut
Pomegranate
Quince

APPLES
Standard : Braeburn
Cortland
Crab
Gala
Honeycrisp
Lady
Macoun
McIntosh
Rome

Heirloom & Specialty : Ashmead's Kernel
Belle de Boskoop
Blondee
Blue Pearmain
Calville Blanc D'Hiver
Cox's Orange Pippin
Lamb Abbey Pearmain
Northern Spy
Esopus Spitzenburg
Golden Russet
Hidden Rose
Melrose
Mollie's Delicious
Rambour Franc
Shamrock
Silken
SnapDragon
Zestar!

BERRIES : Autumn
Cape Gooseberry
Cranberry
Huckleberry



Moon Drop Grapes

These tubular black beauties are the creation of The Grapery in Bakersfield, CA. They are dramatic-looking to be sure but, are more than merely stunning. Moon Drops are crisp and crunchy, sweet — though not too sweet — and seedless.

CITRUS : Blood Orange
Satsuma
Buddha's Hand
Finger Lime
Makrut Lime
Meyer Lemon
Yuzu

FIGS : Black Mission
Brown Turkey
Tiger Stripe

OCTOBER

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

BRUSSELS SPROUTS : Baby
Kalette
On-the-Stalk
Purple

CABBAGES : Caraflex
Green
Green Napa
Red Napa
Red
Savoy

CARROTS : Kyoto
Mixed Heirloom
Thumbelina

CHICORIES : Endive
Escarole
Fiero Treviso
Frisée
Puntarelle
Radicchio
Red Dandelion
Trevisano

EGGPLANTS : Fairy Tale
Graffiti
Hansel & Gretel
Italian
Japanese
Lavender
Sicilian Mix
White

VEGETABLES

SPECIALTY : Fresh Green Olive
Fresh Juniper
Horseradish Leaf
Sea Bean

SHELLING BEANS : Black Eyed Pea
Cannellini
Christmas Lima
Green Lima
Cranberry
Dragon Tongue
Flageolet
Jacob's Cattle
Scarlet Runner

BRASSICAS : Broccoli
Broccoli di Ciccio
Broccoli Rabe
Green Sprouting Broccoli

OCTOBER

- HERBS** : African Blue Basil
Anise Hyssop
Bronze Fennel
Chervil
Edible Flower Mix
Lemongrass
Lemon Verbena
Nepitella
Rosemary
Shiso
Thyme
Tri-Color Sage

- LEAFY GREENS** : Bok Choy
Collards
Mizuna
Mustard
Tatsoi
- Braising**

- Kale** : Green Curly
Lacinato
Red Russian
Spigariello

- Lettuce & Salads** : Baby Chard Mix
Baby Kale Mix
Baby Mustard Mix
Flower Power Mix
Spicy Mix
Winter Salad Mix
Baby Green Romaine
Baby Red Romaine
Baby Green Tango
Baby Lollo Rosa
Baby Red Oak
Little Gem
Red Little Gem

- Specialty** : Bloomsdale Spinach
Dragon Tongue Arugula
Wild Arugula
Peppercress
Watercress
Red Frill Mustard

MUSHROOMS & TRUFFLES
Fresh Truffles

- Cultivated** : Burgundy
White

Beech
Bluefoot
Hen-of-the-Woods
Nebrodingi
Oyster
Pioppini
Shiitake
Trumpet Royale

- Wild** : Black Trumpet
Blue Chanterelle
Chanterelle
Caesar (Ovoli)
Chicken-of-the-Woods
Fried Chicken
Matsutake
Porcini

- PEPPERS** : Aji Amarillo
Aji Dulce
Aleppo
Anaheim
Bird's Beak
Cayenne
Corno di Toro
Cubanelle
Espelette
Ghost
Grenada
Habanada
Habanero
Italian Long Hot
Jalapeño
Jimmy Nardello
Lemon Drop
Poblano
Red Fresno
Serrano
Shishito
Thai Bird

OCTOBER

- POTATOES** : Austrian Crescent
Blue Adirondack
German Butterball
La Ratte
Magic Molly
Marble
Mountain Rose
Purple Peruvian
Red Chile
Russian Banana
Upstate Abundance
- Specialty**

- Sweet** : Beaugard
Fingerling
Garnet
Okinawa
Purple

- RADISHES** : Black
Cincinnati
Green Meat
Purple Daikon
Watermelon

- ROOTS** : Badger Flame Beet
Rainbow Beet
Burdock
Celeriac
Ginger
Hakurei Turnip
Horseradish
Parsley
Parsnip
Salsify
Sunchoke
Turmeric

- SQUASH** : 898
Acorn
Angel Hair
Blue Hubbard
Butternut
Candy Roaster
Carnival
Delicata
Futsu
Honeynut
Kabocha

- TOMATOES** : Beefsteak
Heirloom
Mixed Cherry
Sungold
San Marzano



Romanesco

Rick Pedersen and his wife, Laura, have been operating their farm in New York's Finger Lakes region since 1983 where Rick spent years developing a natural, special fertilizer mix. It's this unique, natural fertilization that makes his Romanesco taste different from the rest — nutty, sweeter, and less sulphuric than others.



SCOTT FARM ORCHARD

DUMMERSTON, VT

Not many farms or business can say they've been in operation since 1791, but there aren't many farms like Scott Farm Orchard. Known for growing over 130 varieties of heirloom apples, including Northern Spy, Cox's Orange Pippin, Reine des Reinettes, and Belle de Boskoop, today, this Vermont farm is both EcoApple® Certified and Certified B Corp. While they are a for-profit business, they're now owned by The Landmark Trust USA, a non-profit committed to historic preservation. Scott's apples are a historical, real life modern daydream.



A Passion for Turkey

In 1939, Roscoe and Emma Koch raised turkeys on a family farm in the Lewistown Valley outside Tamaqua, Pennsylvania. Today, **Koch's Turkey Farm** is in its fourth generation of family ownership and operation. Our family's goal is to create high-quality, sustainable, and humanely-raised turkeys. Our turkeys are Global Animal Partnership certified and 100% Certified Humane®. Our Organic turkeys are certified by Pennsylvania Certified Organic. They are raised on an all-vegetarian diet without any antibiotics — ever. This all-natural approach is why our turkeys are the best-tasting turkeys you can buy.

Visit baldorfood.com/farms/kochs-turkey for more

NOVEMBER

A flip of the calendar brings us into the holiday season, and all the seasonal, specialty crops that we seek out during this high-stakes time. Still squarely in fall, the squash, apples, certain grapes, persimmons, and pomegranates are exceptional, while signs of winter are starting to appear: Stem & Leaf mandarins are gorgeous right now, truffles (including whites) are arriving, and roots are still going strong.

t h a n k s f o r t h e m e m o r i e s



PRODUCE GUIDE

NOVEMBER

FRUIT

SPECIALTY : Cranberry
Italian Chestnut
Pomegranate
Quince

APPLES
Standard : Braeburn
Cortland
Crab
Gala
Honeycrisp
Lady
Macoun
McIntosh
Rome

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
SnapDragon
Zestar!

AVOCADOS : Bacon
Fuerte
Hass

CITRUS
Grapefruit : Ruby Star
White Marsh

Lemons : Meyer
Variegated

Limes : Finger
Key
Makrut
Sweet

Mandarins : Clementine
Pixie
Satsuma

Specialty : Buddha's Hand
Calamondin
Etrog Citron
Green Yuzu
Yellow Yuzu
Kumquat
Limequat

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
Magic Hachiya



Fuyu Persimmons

Lovely unripe and still firm, or when soft, Fuyus can be enjoyed both ways. The flesh is silky with hints of apricot and plum, which intensifies when cooked down, but holds its own when sliced or cubed and served raw.

VEGETABLES

SPECIALTY : Crosnes
Sassafras Root
Sea Bean

ARTICHOKES : Baby
Cardoon
Red

BEETS : Badger Flame
Chioggia
Golden
Mixed
Red
White

BRASSICAS : Broccoli
Broccoli de Ciccio
Broccoli Rabe
Cauliflower
Caulilini
Green Cauliflower
Orange Cauliflower
Purple Cauliflower
Romanesco Cauliflower
Green Kohlrabi
Purple Kohlrabi

BRUSSELS SPROUTS : Baby
Kalette
On-the-Stalk
Purple

CABBAGES : Caraflex
Green
Napa
Red
Savoy

CARROTS : Chantenay
Kyoto
Mixed Heirloom
Nantes
Thumbelina

CHICORIES : Castelfranco
Coraline
Endive
Escarole
Frisée
Grumolo
Puntarelle
Radicchio
Radicchio del Veneto
Red Dandelion
Trevisano

NOVEMBER

LEAFY GREENS : Bok Choy
Collards
Mizuna
Mustard
Tatsoi

Braising Greens

Chard : Green
Rainbow
Red

Kale : Green Curly
Lacinato
Red Russian
Spigariello

Lettuce & Salads : Baby Green Romaine
Baby Red Romaine
Baby Green Tango
Baby Kale Mix
Baby Mustard Mix
Winter Salad Mix
Baby Lolla Rosa
Little Gem
Red Little Gem

Specialty : Dragon Tongue Arugula
Wild Arugula
Pepperpress
Watercress
Red Frill Mustard

MUSHROOMS & TRUFFLES : Black Winter
Burgundy
White

Fresh Truffles

Cultivated : Beech
Bluefoot
Hen-of-the-Woods
Nebrodingi
Oyster
Pioppini
Shiitake
Trumpet Royale

Wild : Black Trumpet
Chanterelle
Hedgehog
Matsutake
Porcini



Truffles

It's truffle season! Black Winter Perigord Truffles are truly black beauties. Black on the outside, they emit a distinctly earthy aroma with notes of port wine and chocolate in both the nose and taste. Meanwhile, fresh Italian white truffles first appear around Alba, Italy in late September, foraged by specially trained, truffle-sniffing dogs and truffle hunters. They only last through December and are the most prestigious wild mushroom in the world, with lusty, earthy aromas and flavors.

NOVEMBER



POTATOES : Austrian Crescent
Ruby Crescent
Blue Adirondack
Red Adirondack
German Butterball
La Ratte
Marble
Purple Peruvian
Russian Banana
Upstate Abundance

Fingerling & Specialty

Sweet : Beauregard
Fingerling
Garnet
Okinawa
Purple

RADISHES : Black
Green Meat
Purple Daikon
Watermelon

ROOTS : Black Turnip
Hakurei Turnip
Scarlet Turnip
Burdock
Celeriac
Ginger
Horseradish
Parsley Root
Parsnip
Red Sunchokes
White Sunchoke
Rutabaga
Salsify

SQUASH : 898
Acorn
Angel Hair
Blue Hubbard
Butternut
Candy Roaster
Carnival
Delicata
Futsu

Honeynut
Kabocha
Koginut
Long Island Cheese
Pumpkin Pie
Red Kuri
Scarlet Kabocha
Spaghetti
Thelma Sanders

Quince

Though often associated with Christmas, quince now lasts well into February. Quince must be cooked to enjoy, and it benefits from a long slow poaching or roasting, where the flesh transforms from creamy-white to a deep pinky-orange, and the flavor sings of guava, pear, and vanilla, with a floral finish.



RI MUSHROOM CO.

WEST KINGSTON, RI

What started out as Michael Hallock and Robert DiPietro's pilot project in January 2013, has since grown into an exceptional, chef-loved operation, committed to growing, cultivating, and ordering exotic mushrooms from and to their West Kingston, RI, indoor facility. They work with the best domestic growers to bring in extraordinary 'shrooms, and the ones they're unable to carefully source, they expertly grow in their humidity and temperature controlled growing rooms. Look for a variety throughout the year including Oakwood Shiitakes, Maitakes, Pioppino, and their Chef's Mix.



Real Fruit. Real Sparkling Water.

We're transparent about a lot: The farms we source fruit from, our process, and our feelings about natural flavors (we don't use 'em). But one thing that's never transparent? The way our sparkling water looks when poured into a glass. That's because we always use real non-GMO fruit, grown by carefully selected farmers, who harvest at peak ripeness. That means Grapefruit is light pink, Blackberry is purple, and well, you get the naturally sweet drift.



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

DECEMBER

Happy to have a collection of greens, roots, and potatoes to carry us through holiday celebrations, we're grateful for our local farmers, who have planned ahead by packing away a variety of storage crops. Luckily, on the west coast, kept afloat by beautiful growing weather, they're still sending us freshly harvested produce, that shines even during this chilly time of year. We're excited for citrus season, which is really coming alive.

h o l i d a y . . . c e l e b r a t e . . .



PRODUCE GUIDE

DECEMBER

FRUIT

SPECIALTY : Asian Pear
Pomegranate
White Pomegranate
Quince

APPLES
Standard : Braeburn
Cortland
Crab
Gala
Honeycrisp
Lady
Macoun
McIntosh
Rome

Heirloom & Specialty : Opal
Cosmic Crisp
Lucy Glo
Lucy Rose
SnapDragon

AVOCADOS : Bacon
Fuerte
Hass

CITRUS
Grapefruit : Chandler Pomelo
Melogold
Oro Blanco
Star Ruby
White Marsh

Lemons : Eureka
Meyer
Variegated

Limes : Finger
Key
Makrut
Sweet

Mandarins : Clementine
Kishu
Murcott
Pixie
Satsuma



Stem & Leaf Satsumas

Satsumas are the sweetest of the tangerine varieties, picked when their sugar content is at optimum levels. Less acidic than other mandarins with easy-peeling zipper skin and little to no seeds, these are easy to love. When the stem & leaves are attached they make for great decór; You can gauge their freshness by the vivid green color and overall condition of the still attached greens.

DECEMBER

CITRUS
Oranges : Blood
Cara Cara
Heirloom Navel

Specialty : Buddha's Hand
Fukushu Kumquat
Kumquat

PERSIMMONS : Fuyu
Hachiya
Magic Hachiya

BRUSSELS SPROUTS : Baby
Kalette
On-the-Stalk
Purple

CABBAGES : Green
Napa
Red
Savoy

CARROTS : Kyoto
Mixed Heirloom
Thumbelina

CHICORIES
Domestic : Coraline
Frisée
Heirloom Mix
Radicchio

Italian : Castelfranco
Escarole
Frisée
Grumolo
Puntarelle
Radicchio del Veneto
Tardivo

LEAFY GREENS
Braising Greens : Bok Choy
Collards
Mizuna
Mustard
Tatsoi

Chard : Green
Rainbow
Red

Kale : Green Curly
Lacinato
Red Russian

VEGETABLES

SPECIALTY : Cardoon
Crosnes
Sassafras Root

BEETS : Badger Flame
Chioggia
Golden
Mixed
Red
White

BRASSICAS : Broccoli
Broccoli di Ciccio
Broccoli Leaf
Broccoli Rabe
Cauliflower
Caulilini
Green Cauliflower
Orange Cauliflower
Purple Cauliflower
Romanesco Cauliflower
Green Kohlrabi
Purple Kohlrabi

DECEMBER



Italian Grumolo Chicory

These small rosettes are the tiniest, most delicate little chicories we've ever seen. Expect beautiful intermingling coloration, ranging from yellows and greens to reds, pinks and purples, with intricate patterns. The small, bitter leaves have a texture that's buttery and smooth, but still sturdy enough to hold up to warm vinaigrettes.

LEAFY GREENS Lettuce & Salads

- Baby Green Tango
- Baby Lolla Rosa
- Baby Mustard Mix
- Winter Salad Mix
- Little Gem
- Red Little Gem

Specialty

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

MUSHROOMS & TRUFFLES Fresh Truffles

- Black Winter
- White

Cultivated

- Beech
- Bluefoot
- Hen-of-the-Woods
- Nebrodingi
- Oyster
- Pioppini
- Trumpet Royale

Wild

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

POTATOES Fingerling & Specialty

- Austrian Crescent
- Ruby Crescent
- Blue Adirondack
- La Ratte
- Marble
- Ozette
- Purple Peruvian
- Russian Banana

DECEMBER

POTATOES Sweet

- Beauregard
- Fingerling
- Garnet
- Okinawa
- Purple

RADISHES

- Black
- Green Meat
- Purple Daikon
- Watermelon

ROOTS

- Black Turnip
- Burdock
- Celeriac
- Hakurei Turnip
- Scarlet Turnip
- Horseradish
- Parsley Root
- Parsnip
- Red Sunchoke
- White Sunchoke
- Rutabaga
- Salsify

SQUASH

- 898
- Acorn
- Blue Hubbard
- Butternut
- Carnival
- Delicata
- Futsu
- Honeynut
- Kabocha
- Koginut
- Red Kuri
- Scarlet Kabocha
- Spaghetti
- Thelma Sanders



Pomegranates

Nestled inside the pomegranate's leathery husk are glittering, jewel-like kernels called arils that pop with intense, bittersweet, ruby-colored juice. Excavate them from their honeycombed white pith for salads, savory dishes, breakfasts, and cheese plates.



GARCIA ORGANIC FARM

FALLBROOK, CA

A Santa Monica Farmers Market staple, Garcia Organic Farm began over 30 years ago when Juan Garcia purchased 10 acres of land in De Luz, CA. Now, in its third generation, and on 29-acres, they're known locally, and on the east coast, for their beautiful organic citrus and unique avocado varieties, which are the crême de le crême of the avocado world. In addition to their crops and organic practices, the Garcias are known for their commitment to sustainably minded and environmentally friendly farming.



Custom Harvest for Baldor Customers

Fresh Origins is America's leading grower of microgreens, edible flowers, Petite Greens®, Tiny Veggies™, and other specialty products not found elsewhere. Their array of over 600 items, from rainbow-max Micro Spectrum Mix to eye-catching Hibiscus Flower, will complement any recipe.

Fresh Origins' Custom Harvest program gives Baldor customers access to hundreds of unique items like Micro Mustard Dijon™ and Firestix™. All of these products are hand-harvested and shipped daily to order, at the peak of freshness. Pre-order any Custom Harvest item from the Fresh Origins catalog for delivery in as little as 48 hours.



baldorfood.com/farms/fresh-origins

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JANUARY

Because we know that both you and your customers are seeking the best ingredients for the best start to the new year, we've stocked up on the most popular January items. In addition to our constantly expanding citrus collection, we have greens and roots, including carrots, beets, and ginger, for juicing, creamy avocados for smoothies, and winter chicories and hardy greens for salads and sautés.



PRODUCE GUIDE

JANUARY

FRUIT

SPECIALTY : Italian Chestnut
Pomegranate
Quince
Red Currant

APPLES : Cosmic Crisp
Opal
Ruby Frost
SnapDragon

CITRUS : Cocktail
Grapefruit : Melogold
Oro Blanco
Star Ruby
White Marsh

Kumquats : Fukushu
Limequat
Mandarinquat
Meiwa

Lemons : Meyer
Variegated

Limes : Finger
Key
Makrut
Sweet

Mandarins : Clementine
Daisy Tangerine
Sunburst Tangerine
Honeybell Tangelo
Minneola Tangelo
Kishu
Murcott
Page
Pixie
Satsuma
Sumo Citrus

Oranges : Bergamot
Cara Cara
Heirloom Navel
Moro Blood

Specialty : Buddha's Hand
Pomelo
Ugli Fruit

PERSIMMONS : Fuyu
Magic Hachiya



VEGETABLES

SPECIALTY : Crosnes

AVOCADOS : Bacon
Fuerte
Hass
Spencer
Zutano

BEETS : Chioggia
Golden
Red
White

BRASSICAS : Broccoli
Broccoli di Ciccio
Cauliflower
Caulilini
Green Cauliflower
Orange Cauliflower
Purple Cauliflower
Romanesco Cauliflower
Green Kohlrabi
Purple Kohlrabi

BRUSSELS SPROUTS : Baby
On-the-Stalk
Purple

CABBAGES : Caraflex
Green
Napa
Red
Savoy

CARROTS : Baby French
Kyoto
Mixed Heirloom

CHICORIES : Coraline
Domestic : Dandelion
Frisée
Radicchio

Italian : Castelfranco
Escarole
Frisée
Puntarelle
Radicchio Del Veneto
Rosa Di Gorizia
Tardivo
Trevisano

Pomelos

The largest of all citrus fruits, pomelos have a thick green easy to peel rind, lined with a cushiony white membrane. Less acidic than traditional grapefruit, they have a zesty tropical scent with sweet, tangy, refreshing juice. As the winter season progresses, pomelo skins lean more yellow.



Guavas

Identified by an intense, floral-tropical aroma, fresh Guava can be counted on to taste as good as it smells. The dense, gritty pulp tastes like a combination of pineapple, strawberry, lime, and mint, and sings in everything from sauces for meat to dessert. For the best texture, let guavas soften at room temperature until soft and completely ripe.



- LEAFY GREENS** : Bok Choy
Braising Greens : Collards
 Mizuna
 Mustard
 Tatsoi

- Chard** : Green
 Rainbow
 Red

- Kale** : Green Curly
 Lacinato
 Red Russian
 Spigariello

- LETTUCE & SALADS** : Baby Green Oak
Baby Head Lettuce : Baby Red Oak
 Baby Green Tango
 Baby Red Romaine
 Baby Romaine

- Specialty** : Baby Watercress
 Red Watercress
 Watercress
 Dragon Tongue Arugula
 Wild Arugula
 Mache
 Red Frill Mustard

- MUSHROOMS & TRUFFLES** : Black Winter
Fresh Truffles

- Cultivated** : Beech
 Bluefoot
 Hen-of-the-Woods
 Nebrodini
 Oyster
 Pioppini
 Trumpet Royale

- MUSHROOMS & TRUFFLES** : Black Trumpet
 Chanterelle
 Hedgehog
 South African Porcini
 Yellowfoot
Wild

- POTATOES** : Austrian Crescent
Fingerling & Specialty : Ruby Crescent
 Blue Adirondack
 Red Adirondack
 Marble
 Ozette
 Purple Peruvian
 Red Chile
 Russian Banana

- Sweet** : Beauregard
 Fingerling
 Garnet
 Okinawa
 Purple

- RADISHES** : Black
 Daikon
 Green Meat
 Watermelon

- ROOTS** : Black Turnip
 Hakurei Turnip
 Hinona Kabu
 Scarlet Turnip
 Burdock
 Celeriac
 Chervil Root
 Galangal
 Horseradish
 Lotus
 Parsley Root
 Parsnip
 Red Sunchoke
 Sunchoke
 Rutabaga
 Salsify
 Yucca

- SQUASH** : Acorn
 Butternut
 Calabaza
 Delicata
 Kabocha
 Spaghetti



Tardivo Radicchio

Tardivo Raddichio is known for stunning maroon tendrils, with bright pearly ribs, that open like an exotic flower. Like most members of the radicchio and chicory families, Tardivo is strong and bitter. It can be enjoyed raw or cooked. Once heated, their magenta softens to a light brown.



BERNARD RANCHES

RIVERSIDE, CA

Since establishing themselves in the California citrus scene in the late 1970s, and the popular California farmers market circuit in the early '80s, Vince and Vicki Bernard have become household (and restaurant and market) names in the fruit industry. They've always believed in farming sustainably, without synthetic pesticides or herbicides, and by employing practices like adding mushroom compost, amongst other things, like seaweed and urea, to their soil. They grow exceptional commonly sought-after citrus, as well as more unique varieties, too.



THE BEST IN BABY GREENS

The best peppery red and green watercress, crisp yet tender. Incredible wild arugula, spicy and textured. Lofty spring mix. Sweet spinach, stunning raw and wilted, too.

They're all fresh, flavorful, and nutrient-packed, just like all the baby leaves we've grown for over 150 years on our Florida farm. That's because our goals have always been nutrition, flavor, and sustainability, and we've stood by all three, even while successfully adapting to modern technology — keys to our unrivaled greens.



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

Love is in the air

FEBRUARY

Even though it's extra cold outside, February's start, while still celebrating winter, gives us brief glimpses of the seasons ahead. Citrus is in full swing, kales, collards, and mustard greens are coming on strong, and roots are plentiful. But, with them, thanks to international growers, comes the early arrivals of baby greens, berries, cherries, and glimpses into wild produce starting to pop up in the Pacific Northwest.



PRODUCE GUIDE

FRUIT

SPECIALTY : Greengage Plum
Pomegranate

CITRUS
Grapefruit : Cocktail
Oro Blanco
Pomelo
Red
Star Ruby
White Marsh

Kumquats : Kumquat
Limequat
Mandarinquat

Lemons : Meyer
Sorrento

Limes : Key
Pink Variegated
Rangpur

Mandarins : Clementine
Gold Nugget
Honeybell Tangelo
Minneola Tangelo
Pixie
Sumo Citrus
Sunburst Tangerine
Tango

Oranges : Bergamot
Cara Cara
Moro Blood
Seville Sour
Tarocco Blood



Pink Variegated Lemons

California-grown, these pretty pink and white striped citrus fruits, make a great fruit bowl garnish. The scant juice they cradle is pale pink and mild.

VEGETABLES

LEAFY GREENS
Baby Head Lettuce : Baby Green Oak
Baby Red Oak
Baby Green Tango
Little Gem
Little Red Gem

Specialty : Baby Watercress
Red Watercress
Watercress
Bloomsdale Spinach
Dragon Tongue Arugula
Wild Arugula
Radicchio Rosa
Red Leaf Spinach
Red Frill Mustard



Oro Blancos

Encased in a thick, unaxed rind, Bernard Ranches' Oro Blancos are extremely sweet and juicy. A cross between a pomelo and a mandarin hybrid, they boast a distinct grapefruit taste minus bitterness or acidity. The abundant juice and gold-white flesh is mild tasting, easy to digest, and wonderful in fruit salads or juice — like a grapefruit with the sugar built in.



Red Veined Spinach

This heirloom variety of spinach is medium-sized, dark green, and curly with red veins running through the leaves. Heartier than regular spinach, these greens have a sweet, earthy flavor, and a succulent texture.

MUSHROOMS & TRUFFLES
Fresh Truffles

Black Winter

Cultivated

Beech
Black Trumpet
Hen-of-the-Woods
Oyster
Pioppini

Wild

Black Trumpet
Chanterelle
Hedgehog
Yellowfoot

POTATOES
Fingerling & Specialty

Blue Adirondack
Red Adirondack
Marble
Purple Peruvian
Red Chile
Ruby Crescent
Russian Banana

Sweet

Beauregard
Fingerling
Garnet
Okinawa
Purple

RADISHES

Black
Daikon
Green Meat
Watermelon

ROOTS

Black Turnip
Hakurei Turnip
Scarlet Turnip
Burdock
Celeriac
Galangal
Horseradish
Lotus
Parsley Root
Parsnip
Rutabaga
Salsify
Sunchoke
Yucca

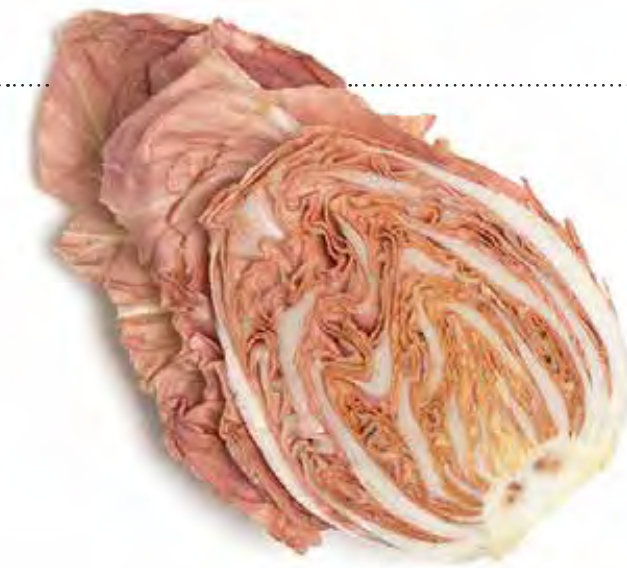
SQUASH

Acorn
Butternut
Calabaza
Kabocha
Red Kuri
Spaghetti



Radicchio Rosa

With its rosebud shape and blush color, Radicchio Rosa makes a strong impression on the plate. This chicory has a relatively mellow and sweet flavor, but, like all radicchios, has a pleasantly bitter taste. Ours is grown by J. Marchini Farms in California, where the Marchini family has been farming for nearly 100 years.



FEATURED FARM



RISING C RANCHES

ORANGE GROVE, CA

Almost 35 years ago, Rising C Ranches was born out of the idea that fruit could be thoughtfully grown, beautifully cared for, and brought to market without an industry standard large packing house. This decision gave them the authority not only to grow the unique citrus varieties they were most interested in, but also, the ability to pluck fruit from the trees only when absolutely ready. Their unwillingness to compromise has made founders Eric and Kim Christensen, and their fruits, California standouts.



From Start to Finish.

Since 1945, PONS products have been the legacy of a family that have, for four generations, expressed their Mediterranean Spirit through their passion for the land and mastery in making products for cooking and flavoring.

baldorfood.com/farms/pons • [@pons.official](https://www.instagram.com/pons.official)

PONS

MEDITERRANEAN SPIRIT

It's

THE FOOD INDUSTRY EVENT YOU CAN REALLY SINK YOUR TEETH INTO.

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Baldor Bite 2022 is an all-day blowout to celebrate the world's best food and the industry's top talent. It's a dynamic expo where chefs, vendors, producers, and more can build new bonds across the supply chain. It's a best-in-class event that promotes responsible sourcing – and irresponsible noshing.

***baldor* bite** ²⁰/₂₂

APRIL 26, 2022 • PIER 36 • NYC

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INFO: baldorfood.com/bite





DISCOVER THE DIFFERENCE

We know it looks beautiful.
But just wait until you taste it.

The only thing better than seeing our beef in
your shop is the taste that keeps your customers
coming back for more.



www.baldorfood.com/farms/demkota-ranch-beef



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From Blossom to Awesome!

For the freshest apples, look no farther than upstate New York!
Since the 1960's, Hudson River Fruit Distributors has been
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Farmers, packers, & distributors, the Albinder family takes pride in
every step of the process to ensure their customers have the right
varieties at the right time. Offering 20+ varieties, 11 months out of
the year, Hudson River Fruit has options for all your needs.

Want to spice up your offerings? Try one of these new varieties;



These apples pack a punch and really deliver on flavor & crunch!

Baldorfood.com/farms/hudson-river-fruit



urban roots

Urban Roots kits are easy solutions for everyday food problems. Prepped ingredients for those short on time (or knife skills)? Check. Ready-to-heat veg sides? Roger. Lighter entrées that are great alone or with a protein? Oh yeah. Healthier snack packs that are culinary-inspired **and** ultra-convenient? Yum and yes. We spend countless hours in R&D testing the recipes and the presentation of Urban Roots, to create retail products for foodies and newbies alike. Help those snackers, lunch packers, and meal hackers save time the way professionals do it: by outsourcing the boring part.

Veggie-Focused, Busy Life-Approved.

 @meeturbanroots

Explore the Wide World of Food

THEN GET IT DELIVERED, PRONTO.

Over 30 years ago, Baldor used its deep culinary roots to reinvent wholesale food and inspire customers. Today, through our website, app, and world-class service, we still help create intimate, informed relationships with the foods our customers need and love. A few ways we do just that:



NEW & EXCITING

Whenever we bring in something new, you'll be among the first to know. Discover our latest offerings and seasonal trends on our homepage and at baldorfood.com/newproducts.



PEAK SEASON PRODUCE

Looking for hyper-seasonal specialty produce? Opt in to Peak Season emails for a curated list of the moment's best. For updates any time, check baldorfood.com/peakseason.



NEWS FROM THE FARM

News from the Farm highlights the ups, downs, and in-betweens from the produce supply market. Subscribe to the newsletter, and find a detailed report at baldorfood.com/news.



NEW TO BALDOR?

Let's get cooking. Our customers represent the finest restaurants, retailers, and other food pros in the world. That means you! Sign up today at baldorfood.com/become-a-customer.



Quality You Can Trust. Service That Delivers.

baldorfood.com



baldorfood At their core, the fall and winter harvests give us some of our favorite finds of the year, from unique heirloom apples to beautifully bold chicories, and there's always new surprises in store. Follow us on Instagram @baldorfood — where we share our Peak Season picks, freshest arrivals, and a whole bunch of inspiration — and Facebook and Twitter for news and more. Call it a hunch, but we think this will apple-solutely be the best season yet.

Join the conversation with us!



@baldorfood

