



FALL
WINTER
2019



QUALITY YOU CAN TRUST. SERVICE THAT DELIVERS.

A Letter from Baldor

I can't believe another summer's in the books. So far, 2019's been an exciting, innovative year for Baldor, from our Local Pledge expansion (thank you!) to our new Boston facility launch in May. And, to say we ate our weight's worth of fantastic pluots, melons, rosé raspberries, heirloom tomatoes, and eggplants (just to name a few), would be an understatement. Seriously, what a summer.

Now, we're gearing up for the colder months and I can't help but be excited about the change in seasons. There's something so welcoming about the brisk weather, the brightly colored leaves taking over the trees, and the restaurants, preparing for cozier meals, braised, roasted, and long-simmered. And, in the fall, when we're still privy to outstanding local produce from nearby farms, I couldn't be happier.

As we head into this year's finish, we have a lot to celebrate, and a lot to look forward to. More people than ever are cooking Urban Roots, our retail line. And, at the same time that we've embraced beer delivery within NYC, we've also amped up our mocktail and cocktail game, recognizing the need for interesting zero proof beverages and identifying high-quality alcohol-free mixers that still bring the buzz.

And of course, as always, we're preparing for Thanksgiving and winter holidays. We know your workload amps up during these months, and we promise to make everything from ordering high-quality ingredients, to receiving them promptly, as easy as possible.



TJ Murphy

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CUSTOM HARVEST

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 Micro Huacatay™ to Hibiscus Flower, will complement any recipe.

Fresh Origins' farm is located in San Diego, CA. The area's year-round mild climate, high levels of sunlight, and low humidity make a huge difference in flavor, color, consistency and shelf-life. And Fresh Origins uses no artificial lighting or energy-intensive vertical farming methods.

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.



FRONT & CENTER

At Joyce Farms, we believe the centerpiece of a great meal deserves extra care and attention. We use the same mindful, time-honored farming methods that were used decades ago. The result is delicious, naturally flavorful meat, like our Pheasant and Heritage Pork, that is a favorite among even the most discerning chefs and customers.



baldorfood.com/farms/joyce-farms



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Everything but the Kitchen Sink

We know our reputation used to be all produce, all the time. But, over the past several years, we've devoted energy to widening our vision, to include carefully-sourced, high quality items that make up our grocery, dairy, meat, cheese, and bakery departments. Whether you're searching for incredible brioche, gluten-free pastas, tonics, aged cheddars, tinned seafoods, creamy oat milk, or perfectly marbled steaks, our goal is for you to find it with us, in one click.

favorites

- ① Copra Organics Frozen Coconut Meat
- ② Holy Hummus Homestyle Hummus
- Sir Kensington's Fabanaise Vegan Mayo
- Pons Reserva Extra Virgin Olive Oil
- Pons 50-Year Aged Sherry Vinegar
- Pons Raw Blanched Almonds
- Tajin Clasico Seasoning
- Wild Dried Greek Oregano
- ③ Luxardo Maraschino Cherries
- Jovial Organic GF Brown Rice Penne Regate
- ④ Pons Cabernet Sauvignon Vinegar
- Caputo "00" Americana Flour
- Sinatra Peeled Plum Tomatoes
- Roncaia Arborio Rice
- De Cecco Paccheri Pasta



favorites

- 1 The Farmer's Hen Free Range Large Brown Eggs
Copra Frozen Coconut Milk
- 2 La Fermière Peach Apricot Yogurt
- 3 Cabot Creamery Unsalted Butter
- 4 Ronnybrook Dairy Creamline Chocolate Milk
Ronnybrook Egg Nog
- 5 Clover Farms Dairy Half & Half
Ronnybrook Dairy Crème Fraîche
- 6 Clover Farms Dairy 40% Heavy Cream
Cocojune Organic Vegan Pure Coconut Yogurt



Meat + Poultry

Dry-aged. Prime. Marbled. Responsibly-raised. Environmentally-minded. Antibiotic-free. These are just a few words that are important to us when we seek out beef, poultry, pork, and ready-to-serve dishes. And, these stunning cuts, plus all the other

ones chosen by our expertly-run meat team? There are so many extra words we could use to describe them, but we'll stick with this one: Perfection.

favorites

- 1 Cooked Beef Pastrami
- 2 Custom Cuts Prime Beef Rib Chop Tomahawk
- 3 DuFour Gourmet Pâté en Croute
- 4 PFD Snake River Beef Filet Mignon
- 5 Joyce Farms Frozen Whole Pheasant
- 6 PFD Prime Beef Porterhouse Steak
- 7 Joyce Farms Old Spot Bone In 11 Rib Pork Loin
- 8 Maestri Sliced Prosciutto Italiano



favorites

- ① Point Reyes Farmstead Blue Cheese
- ② Somerdale Wensleydale + Cranberries
- ③ Président Cheese Creamy Brie Spread
Président Cheese P'tit Basque Sheep's
Milk Cheese
Beecher's Flagship Reserve
Ile de France Mini Toasts
- Galbani Sliced Mozzarella Cheese Logs
Urbani Truffle Burrata
- ④ Artequeso 12-Month Aged Manchego
- ⑤ Montchevré Honey Goat Cheese Logs
Lioni Burrata
Parmesan Cheese Cubes
Galbani Whole Milk Ricotta Cheese



Bakery + Pastry

Baking is a science. But make no mistake about it. Baking is art. And you, whether you're a trained pastry chef designing innovative plates for tasting menu finales, a bakery owner known for churning out the most tender, craveable muffins, or a baker with your heart set on feeding the gluten-free community, you're the artist. Us? We're proud to provide the paint for inspiration.

favorites

- Boiron Pomegranate Puree ①
- Cacao Barry Fleur de Cao 70% Dark Chocolate Couverture ②
- Catskill Provisions Raw Fall Wildflower Honey ③
- Flakely All-Butter Gluten-Free Puff Pastry ④
- Flakely Gluten-Free Butter Croissants ⑤
- Get Fresh Bakehouse Gluten-Free Oatmeal Cookies ⑥
- La Rose Noire Large Round Sweet Tart Shells ⑦
- Pure Vanilla Paste ⑧
- TCHO 60.5% Dark Chocolate Drops ⑨
- The Perfect Puree Passion Fruit Concentrate ⑩
- Tom Cat Brioche Rolls ⑪
- White Toque Assorted Macarons ⑫
- Wholesome Organic Raw Cane Turbinado Sugar ⑬





Secret Weapon.

We think of Fresh Cuts — our washed, peeled and prepped produce — as a chef's secret weapon. While you write your menus, hire the front-of-house staff, train new sous chefs, and place your orders, our expertly-trained team is

also hard at work, in our SQF- and kosher-certified kitchen, using their knife wizardry to dice, slice, shred, and noodle exactly to your specifications. Your Fresh Cuts products arrive ready to sauté, roast, braise... however you choose to run with them.

FRESH CUTS

urban roots



New Kits on the Block.

Veggie-focused. Busy life-approved: Easy-to-make Urban Roots veggie kits are the perfect addition to any meal, or enjoy all on their own.

EATURBANROOTS.COM

SABATINO® TARTUFI

all about truffles

HUNTING TRUFFLES SINCE 1911



Products Shown (left to right, top to bottom):
A: White Truffle Butter (8 OZ)
B: Truffle And Sea Salt (14 OZ)
C: Truffle Zest (5.29 OZ)
D: Truffle Infused Soy Sauce (5.07 FL OZ)

Products not shown:

- E:** Lemon Infused Oil (8.4 FL OZ)
- F:** Porcini Mushroom Infused Oil (8.4 FL OZ)
- G:** White Truffle Infused Oil (1 Liter)
- H:** Black Truffle Butter (8 OZ)
- I:** White Truffle Cream (14 OZ)
- J:** Black Winter Truffle Juice (14 FL OZ)
- K:** Truffle Sauce (14 OZ)
- L:** Black Summer Truffle Peelings (7 OZ N.Wt.)
- M:** Black Summer Truffle Paste (14 OZ)
- N:** Sliced Black Summer Truffle in EVOO (14 OZ)
- O:** White Truffle Infused Oil (8.4 FL OZ)
- P:** Black Truffle Infused Oil (8.4 FL OZ)
- Q:** Truffle Zest (0.07 OZ)



Fresh menu ideas begin here

From the very first bite, you'll know that this is no ordinary Fresh Mozzarella. Made from the finest ingredients in the true Italian tradition, Galbani® Fresh Mozzarella is kneaded and stretched using the pasta filata method. The result is a uniquely soft texture and delicate milky flavor that makes every dish authentically Italian. Plus, Galbani Fresh Mozzarella is made with rBST-free* milk and no artificial ingredients, whiteners, or colors. What else would you expect from Italy's #1 cheese brand?

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



@GalbaniProfessionaleUS

*No significant difference has been shown between milk derived from cows treated with artificial growth hormone and those not treated with growth hormone. ©2019 Lactalis American Group, Inc., Buffalo, NY 14220. Galbani is a © of Egidio Galbani S.r.l.

Drink It All In

Just like we love a gorgeously juicy peach, the crispest greens, and an impressively marbled steak, our hearts run deep for a beautifully stocked bar. Our team has sipped their way through expertly crafted mixers, tonics, purees, and bitters, and snacked on tons of nuts, olives, and pickles, to bring you the best of the best, so that you can build the best cocktails around town. Just add your favorite spirits to work your mixology magic.

“Here’s to alcohol, the
rose-colored glasses of life.”

- F. Scott Fitzgerald



Mix + Muddle

Upping your cocktail game means upping ours, and this year we've really hit the jackpot. From brands we've worked with in the past who are expanding their offerings, to new-to-us tonics crafted with quinine and sustainably sourced ingredients, we'll continue to shake things up behind the bar.

Angostura Aromatic Bitters
 Fever-Tree Aromatic Tonic Water
 Fever-Tree Citrus Tonic
 Fever-Tree Club Soda
 Fever-Tree Cucumber Tonic Water
 Fever-Tree Elderflower Tonic Water
 Fever-Tree Ginger Ale
 Fever-Tree Ginger Beer
 Fever-Tree Indian Tonic Water
 Fever-Tree Light Ginger Beer
 Fever-Tree Light Indian Tonic Water
 Fever-Tree Mediterranean Tonic Water
 Fever-Tree Smoky Ginger Ale
 Fever-Tree Sparkling Lemon

Fever-Tree Spiced Orange Ginger Ale
 Grady's Cold Brew
 Hella Company Aromatic Bitters
 Luxardo Maraschino Cherries
 Mike's Hot Honey
 Natalie's Orchard Island Juice Co. Frozen Lime Juice
 Natalie's Orchard Island Juice Co. Lemon Juice
 Natalie's Orchard Island Juice Co. Lime Juice
 Olinda Pitted Jumbo Queen Olives
 Rose's Grenadine
 The Perfect Purée Mango Puree
 The Perfect Purée Raspberry Puree
 The Perfect Purée Sweet Hibiscus Puree
 Wholesome Organic Light Blue Agave





B E E R is Here! *

Hey New York, Baldor Beer is here! We're thrilled to now offer beer, delivered in conjunction with our food, within New York State. Simply add your favorite brews and ciders to your Baldor basket (the \$100 minimum includes food) and wait for them to arrive from our refrigerated trucks. Now, where are those bottle openers?

ON THE MENU

10 Barrel Brewing Co. Cucumber Crush
 Birra Del Borgo Duchessa
 Blue Point Brewing Co. Hazy Bastard IPA
 Blue Point Brewing Co. Seasonal
 Blue Point Brewing Co. The IPA
 Blue Point Brewing Co. Toasted Lager
 Bocanegra Dunkelweizen
 Bocanegra Pilsner
 Elysian Brewing Co. Space Duster IPA
 Golden Road Brewing Mango Cart
 Goose Island Brewing Co. IPA
 Goose Island Brewing Co. Next Coast IPA
 Goose Island Brewing Co. Sofie
 Hoegaarden
 Virtue Michigan Apple Cider
 Vitire Cider Rosé Cider
 Wicked Weed Brewing Lieutenant Dank IPA

Wicked Weed Brewing Napoleon Complex Pale Ale
 Wicked Weed Brewing Pernicious IPA
 Michelob Ultra
 Stella Artois
 Bud Light
 Budweiser
 Brown's Brewing Company Carla IPA (Cans)
 Brown's Brewing Company Carla IPA (1/6 Barrel)
 Brown's Brewing Company Cherry Razz Ale (Cans)
 Brown's Brewing Company Cherry Razz Ale (1/6 Barrel)
 Brown's Brewing Company Krüsh Golden Lager (Cans)
 Brown's Brewing Company Krüsh Golden Lager (1/6 Barrel)
 Brown's Brewing Company Milkshake IPA (Cans)
 Brown's Brewing Company Milkshake IPA (1/6 Barrel)
 Bridge & Tunnel Get In, Shut Up, Hold On IPA
 Bridge & Tunnel Stickball & Johnny Pumps Session IPA
 Bronx Brewery Strobe Strawberry-Rhubarb Gose



Want to become a Baldor beer customer?

- Complete a Baldor Beverage credit application
- Provide a photo of your NY State liquor license
- Provide your Resale Certificate ST-120

baldorfood.com/bar

 [@baldorbar](https://www.instagram.com/baldorbar)
#BaldorBeer in NY

*Cider, too.

MOCKTAIL MAKERS & MIXERS

TÖST Non-Alcoholic Dry Sparkling Beverage (750 ml)
TÖST Non-Alcoholic Dry Sparkling Beverage (24 x 12 oz)
Hella Cocktail Co. Aromatic Bitters & Soda Spritz
6" Bamboo Loop Skewers
1883 Maison Routin Sugar Cane Syrup
1883 Maison Routin Vanilla Syrup
Fever-Tree Premium Ginger Beer
Hella Cocktail Co. Mexican Chocolate Bitters

NEW PRODUCTS

Our selection is always
expanding.



Entertaining Notions

Once the holidays near, it's easy to feel like you're hosting on repeat. This time, put your best food forward with patés and foie gras, pack your platters with bake-and-serve apps, and fill that collection of shooter glasses with truffle-topped soup, designed to add bites of luxury, and celebration to every party you throw.

ON THE MENU

Fresh Medium White Truffles
Fresh Black Winter Perigord Truffles
Sabatino Tartufi White Truffle Oil
Sabatino Tartufi Truffle Salt
Urbani Tartufata Mushroom and Truffle Sauce
Rougie Duck Foie Gras Terrine
Dufour Gourmet Pâté de Compagne
Sustainably Harvested Wild Coho Salmon Roe
Caviar Russe Pacific White Sturgeon Caviar
Caviar Russe Pacific Sturgeon Caviar
Saugatuck Kitchens Penne Alla Vodka Bites
Saugatuck Kitchens Vegan Black Bean Veggie Bites
Saugatuck Kitchens Arthur Avenue Meatballs
Saugatuck Kitchens Beef Short Rib & Bacon Skewers
Saugatuck Kitchens Buffalo Chicken Spring Rolls





Bearing fruit that will last.

As a recognized leader in the apple industry for over 40 years, FirstFruits Farms is a premier grower, packer and shipper with more than 6,000 acres of apples and cherries. Our business philosophy seeks to connect the organization and its employees to a larger purpose of community development and service to others. FirstFruits is truly a community of people connected by a common mission: 'bearing fruit that will last'.



baldorfood.com/farms/first-fruits



EDIBLE FLOWERS AND EDIBLE LEAVES

INGREDIENTS WITH A STORY...
ANCIENT HEIRLOOM
VARIETIES SOURCED
FROM ALL OVER THE WORLD.

LIVING AND CUT MICROGREENS



KOPPERT CRESS
Architecture Aromatique
Koppert Cress USA dba Flavour Fields



Grilled Président Brie with Saba and Plums

Spread the joy all season long

It's easy to make your seasonal menu shine with the smooth, creamy, and buttery flavor of Président® Brie. Crafted by Europe's leading cheese expert using Old World methods. Président Brie is the most popular Brie in the U.S. and France for good reason. Whether it's the star of a sensational sandwich or baked into the perfect puff pastry, it's the Brie that makes every plate better. So don't just ask for Brie. Ask for Président Brie.



To order Président Brie and to learn about other Président cheeses, visit baldorfood.com/farms/president-cheese



North America's largest producer of fresh Brussels Sprouts.



IPPOLITO INTERNATIONAL

Salinas, CA



baldor bite²⁰₂₀



PRODUCE GUIDE
FALL

Often the best of both seasons, fall is a true cornucopia of the very last of summer produce and the beginning of cold weather crops. This will be the last chance to preserve the local bounty as farms are preparing storage crops for the winter. Dropping temperatures will bring out the sweetest root vegetables and brassicas we will see all year, as heirloom apples move to center stage. There's so much to be thankful for this time of year!



October

With the official start of fall at the end of last month, autumnal produce is really gaining momentum. Local farms are transitioning away from the very last of their summer crops and shifting focus into fall favorites like root vegetables, winter squash, and apples. Out west, seasonal transitions are beginning to unfold as growers pack up their northern locations and move down south to the desert where they will grow throughout the winter.

October PRODUCE GUIDE

FRUIT

SPECIALTY

Baby Kiwi
Feijoa
Fuyu Persimmon
Hachiya Persimmon
Italian Chestnuts
Paw Paw
Pomegranate
Quince

APPLES

Braeburn
Cortland
Crab
Gala
Honeycrisp
Lady
Macoun
McIntosh
Rome

Heirloom + Specialty Apples

Ashmead's Kernel
Belle de Boskoop
Blondee
Blue Pearmain
Calville Blanc D'Hiver
Cox's Orange Pippin
Northern Spy
Esopus Spitzenburg
Golden Russet
Hidden Rose
Melrose
Mollie's Delicious
Rambour Franc
Reine de Reinettes
Shamrock
Silken
Zestar!

BERRIES

Autumn Berries
Cape Gooseberries
Cranberries
Huckleberries

CITRUS

Blood Oranges
Buddha's Hand
Finger Limes
Kaffir Limes
Meyer Lemons
Satsumas
Yuzu

FIGS

Black Mission
Brown Turkey
Tiger Stripe

GRAPES

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



Bronx Grapes

The Bronx table grape was originally developed at the Cornell Cooperative Extension and cultivated in the Bronx Botanical Gardens. The delicate strain - a blend of plummy Concords and sweet, seedless Thompsons - didn't thrive well there. Transported to California by an entrepreneurial fruitier, the Bronx table grape got its second wind. These tender beauties change from slightly tart and pale green, to honey sweet and rosy pink as they ripen.

VEGETABLES

SPECIALTY

Fresh Green Olives
Fresh Juniper
Horseradish Leaves
Red Artichokes
Red Okra
Sea Beans

SHELLING BEANS

Black-Eyed Peas
Cannellini
Christmas Lima
Cranberry
Dragon Tongue
Flageolet
Fresh Lima
Jacob's Cattle
Scarlet Runner
Supremo

BROCCOLI + CAULIFLOWER

Broccoli
Broccoli di Ciccio
Broccoli Rabe
Cauliflower
Caulilini
Green Cauliflower
Happy Rich Broccoli
Japanese Cauliflower
Orange Cauliflower
Purple Cauliflower
Romanesco Cauliflower
Green Kohlrabi
Purple Kohlrabi
Purple Sprouting Broccoli

BRUSSELS SPROUTS

Baby
Kalette
On-the-Stalk
Purple

CABBAGES

Caralex
Green
Green Napa
Red Napa
Savoy

Japanese Cauliflower

AKA sweet sprouting cauliflower, this variety has more stalk and less florets. Though similar in flavor to regular cauliflower, Japanese Cauliflower is nuttier and sweeter.



CARROTS

Baby French
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

HERBS

African Blue Basil
Anise Hyssop
Bronze Fennel
Chervil
East Indian Lemongrass

Edible Flower Mix
Lemon Verbena
Nepitella
Rosemary
Shiso
Thyme
Tri-Color Sage

BRAISING GREENS

Bok Choy
Collards
Mizuna
Mustard
Tatsoi

CHARD

Green Chard
Rainbow Chard
Red Chard

KALE

Green Curly
Lacinato
Red Russian
Spigarello

October PRODUCE GUIDE

VEGETABLES (CONT'D.)

LETTUCE + SALADS

Baby Head Lettuces

Baby Green Romaine
Baby Green Tango
Baby Lollo Rosa
Baby Red Oak
Baby Red Romaine
Little Gem
Red Little Gem

Salad Leaf

Baby Chard Mix
Baby Kale Mix
Baby Mustard Mix
Flower Power Mix
Spicy Mix
Winter Salad Mix

Specialty

Bloomsdale Spinach
Dragon Tongue Arugula
Peppercress
Red Frill Mustard
Watercress
Wild Arugula

MUSHROOMS + TRUFFLES

Fresh Truffles

Burgundy Truffles
White Truffles

Cultivated Mushrooms

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

Wild Mushrooms

Black Trumpet
Blue Chanterelle
Chanterelle
Chicken-of-the-Woods
Fried Chicken

Matsutake
Ovoli

PEPPERS

Hot

Aji Amarillo
Aleppo
Anaheim
Bird's Beak
Cayenne
Espelette
Ghost
Habanero
Hot Banana
Italian Long Hot
Jalapeno
Poblano
Red Fresno
Serrano
Shishito
Thai Bird

Sweet + Seasoning

Aji Dulce
Corno di Toro
Cubanelle
Green Bell
Grenada
Habanada
Jimmy Nardello
Lemon Drop
Red Bell
Red Carmen
Sweet Banana

POTATOES

Fingerling + Specialty

Austrian Crescent
Blue Adirondack
German Butterball
La Ratte
Magic Molly
Marble
Mountain Rose
Purple Peruvian
Red Chile

Russian Banana
Upstate Abundance

RADISHES

Black
Cincinnati
French Breakfast
Green Meat
Purple Daikon
Watermelon

ROOTS

Badger Flame Beet
Burdock
Celeriac
Hakurei Turnip
Horseradish
Ginger, Fresh
Parsley
Parsnip
Salsify
Sunchoke
Turmeric

SQUASHES

Acorn
Angel Hair
Blue Hubbard
Butternut
Carnival
Delicata
Futsu
Rein de Reinettes
Honeynut
Kabocha
Koginut
Long Island Cheese
Pumpkin Pie
Red Kuri
Scarlet Kabocha
Spaghetti

TOMATOES

Heirloom Mix
Magic Mountain
Mixed Cherry
San Marzano



Buzzard Crest Vineyards

Penn Yan, NY

Since 1971, Ken and Eileen Farnan have been growing organic grapes at their small vineyard in the Finger Lakes region of New York and making wine from them at nearby Barrington Cellars. In addition to wine grapes, the Farnans grow spectacular Concord, Mars, Niagara, Lakemont and Canadice varieties.



November

Locally, temperatures have dropped significantly and the inevitable first frost of the season is in plain sight. For growers, this is the true marker to the season's end. Fortunately, lower temperatures also mean sweeter root vegetables and greens. Seasonal necessities like cranberries, Brussels sprouts, and honeynut squash will be in great supply. West coast growers are settled in for their winter season, ensuring a plentiful east coast winter with the best of both worlds.

November PRODUCE GUIDE

FRUIT

SPECIALTY

Cranberries
Italian Chestnut
Pomegranate
Quince

APPLES

Braeburn
Cortland
Crab
Gala
Honeycrisp
Lady
Macoun
McIntosh
Rome

Heirloom + Specialty Apples

Hidden Rose
Opal
Sweetie

CITRUS

Grapefruit

Ruby Star
White Marsh

Lemons

Meyer
Variegated

Limes

Finger
Kaffir
Key
Rangpur
Sudachi

Mandarins

Clementine
Pixie
Satsuma

Oranges

Blood
Cara Cara
Heirloom Navel

Specialty

Buddha's Hand
Calamondin
Etrog Citrons
Eustis Limequat
Green Yuzu
Kumquat
Yellow Yuzu

GRAPES

Concord
Green Muscat
Moon Drop
Niagara
Purple Mars

PEARS

European

Anjou
Bartlett
Bosc
Comice

Forelle
French Butter
Red
Seckel

Asian

Asaju
Honey Gold
Hosui
Niitaka
Yali

PERSIMMONS

Fuyu
Hachiya
Magic Hachiya



Hidden Rose Apples

The Hidden Rose is a natural hybrid apple first discovered growing wild in the Pacific Northwest around 1960, but the variety was not cultivated commercially until a few years ago. Hidden Roses are tart and mildly sweet, with a distinctive strawberry-lemonade flavor.

VEGETABLES

SPECIALTY

Crosnes
Sassafras Root
Sea Beans

ARTICHOKES

Baby
Cardoon
Red

AVOCADOS

Bacon
Fuerte
Hass

BEETS

Badger Flame
Chioggia
Golden
Mixed
Red
White

BROCCOLI + CAULIFLOWER

Broccoli
Broccoli di 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

Caralex
Green
Napa
Red
Savoy



Magic Hachiya Persimmon

Distinguished by its conical shape, Hachiya persimmons are typically best eaten very ripe. Magic Hachiyas are the exception – they can be eaten firm due to their lack of astringency. They are sweet and spice flavored like their traditional counterparts, but also possess an intoxicating tropical flavor that some might call magical!

CARROTS

Chantenay
Kyoto
Mixed Heirloom
Nantes
Thumbelina

CHICORIES

Castelfranco
Coraline
Endive
Escarole
Frisee
Puntarelle
Radicchio
Red Dandelion
Trevisano

LEAFY GREENS

Braising

Bok Choy
Collards
Mizuna
Mustard
Tatsoi

Chard

Green
Rainbow
Red

Kale

Green Curly
Lacinato
Red Russian
Spigarello

LETTUCE + SALAD

Baby Head Lettuce

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

Salad Leaf

Baby Kale Mix
Baby Mustard Mix
Winter Salad Mix

Specialty

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

November PRODUCE GUIDE

VEGETABLES (CONT'D.)

MUSHROOMS + TRUFFLES

Fresh Truffles

Black Winter Truffle
Burgundy Truffle
White Truffle

Cultivated Mushrooms

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

Wild Mushrooms

Black Trumpet
Candy Cap
Chanterelle
Hedgehog
Matsutake
South African Porcini
Yellowfoot

POTATOES

Fingerling + Specialty

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

Sweet Potatoes

Beauregard
Fingerling Sweet
Garnet
Okinawa
Purple

RADISHES

Black
Green Meat
Purple Daikon
Watermelon

ROOTS

Black Turnip
Burdock
Celeriac
Ginger, Fresh
Hakurei Turnip
Horseradish
Parsley Root
Parsnip
Red Sunchoke
Rutabaga
Salsify
Scarlet Turnip
White Sunchoke

SQUASHES

Acorn
Angel Hair
Blue Hubbard
Butternut
Carnival
Delicata
Futsu
Honeyboat Delicata
Honeynut
Kabocha
Koginut
Long Island Cheese
Pumpkin Pie
Red Kuri
Scarlet Kabocha
Spaghetti



Koginut
Spaghetti

A cross between two squash varieties prized by cooks, the Koginut stands out on the plate, with a flavor that's sweet, intensely squash-y and totally delicious. Even better, the Koginut has a built-in ripeness indicator. Fruit turns from green to bronze on the vine, so farmers know exactly when to pick for peak flavor and nutrition. Developed by Row 7 Seeds.



Thanksgiving Farm

Sullivan County, NY

Owned and operated by the Center for Discovery, Thanksgiving Farm is a 300 acre working farm and a nationally recognized residential and educational community for people of all ages with developmental disabilities. Located in Sullivan County, NY, the farm grows organic produce to feed its residents and staff, a direct result of the Center's core belief that challenged people in our society need diverse, nutritious food for their basic physical wellbeing. The farm has been certified organic and Demeter Biodynamic for over ten years, ensuring they are following the highest standards in terms of food quality and land stewardship. At Thanksgiving Farm, students and residents participate in education and vocational training. The farm is utilized as a green classroom space, which helps students learn in a reduced stress environment. The owners believe working in the fresh outdoors, alongside teams of experienced farmers, is a tonic for the mind and spirit.



December

Winter is officially here. Local growers are stocked with storage crops for the cold months ahead, while our grower partners out west and down south will keep us flush in everything else! Citrus is really hitting its stride, with everything from Kishu mandarins to Oro Blancos to brighten the days and liven up the festivities.

December PRODUCE GUIDE

FRUIT

SPECIALTY

Pomegranate
Red Walnut
White Pomegranate
Quince

APPLES

Braeburn
Cortland
Crab
Gala
Honeycrisp
Lady
Macoun
McIntosh
Rome

Heirloom + Specialty Apples

Opal
Sweetie

CITRUS

Grapefruit

Chandler Pomelo
Melogold
Oro Blanco
Star Ruby
White Marsh

Lemons

Eureka
Meyer
Variegated

Limes

Finger
Kaffir
Key
Rangpur
Sweet

Mandarins

Clementine
Kishu
Murcott
Pixie
Satsuma

Oranges

Blood
Cara Cara
Heirloom Navel

Specialty Citrus

Buddha's Hand
Eustis Limequat
Fukushu Kumquat
Indio Mandarinquat
Kumquat
Yuzu

PERSIMMONS

Fuyu
Hachiya
Magic Hachiya



Opal Apples

This gorgeous specimen is a cross between a Golden Delicious and a Topaz, and is one of the best eating apples around. Bright yellow and super-crisp, with natural russeting around the stem, it boasts a rich, pineapple-lemony flavor sparked with bright acidity. Their texture is firm and crunchy and they resist oxidation when cut, making them perfect for snacking and cutting up into fruit salads.

VEGETABLES

SPECIALTY

Cardoon
Crosnes
Sassafras Root

AVOCADOS

Bacon
Fuerte
Hass

BEETS

Chioggia
Golden
Mixed
Red
White

BROCCOLI + CAULIFLOWER

Broccoli
Broccoli di Ciccio
Broccoli Leaf
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

Green
Napa
Red
Savoy

CARROTS

Baby French
Kyoto
Mixed Heirloom
Thumbelina

CHICORIES

Domestic

Coraline
Frisée
Heirloom Mix
Radicchio

Italian

Castelfranco
Escarole
Frisee
Grumolo Rosso
Puntarelle
Radicchio
Tardivo
Trevisano

BRAISING GREENS

Bok Choy
Collards
Mizuna
Mustard
Tatsoi

CHARD

Green
Rainbow
Red

KALE

Green Curly
Lacinato
Red Russian

LETTUCE + SALADS

Baby Head Lettuce

Baby Green Tango
Baby Lola Rosa
Little Gem
Red Little Gem

Salad Leaf

Baby Mustard Mix
Winter Salad Mix

Specialty

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

MUSHROOMS + TRUFFLES

Fresh Truffles

Black Winter Truffle
Burgundy Truffle
White Truffle

Cultivated Mushrooms

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

Dragon Tongue Arugula

Small, pointed rocket leaves with purple threading through the veins. Expect the same mustard-y bite you get from wild baby arugula.



December PRODUCE GUIDE

VEGETABLES (CONT'D.)

WILD MUSHROOMS

Black Trumpet
Candy Cap
Chanterelle
Hedgehog
Matsutake
South African Porcini
Yellowfoot

POTATOES

Fingerling + Specialty

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

Sweet Potatoes

Beauregard
Fingerling Sweet
Garnet
Okinawa
Purple

RADISHES

Black
Green Meat
Purple Daikon
Watermelon

ROOTS

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

SQUASHES

Acorn
Blue Hubbard
Butternut
Delicata
Kabocha
Long Island Cheese
Red Kuri
Scarlet Kabocha
Spaghetti



Oro Blanco Grapefruit

A cross between a pomelo and a mandarin hybrid, Oro Blancos are extremely sweet and juicy. They boast a distinct grapefruit taste minus the bitterness and acidity.



Hudson River Fruit

Milton, NY

Hudson River Fruit Distributors in Milton, N.Y. is one of the largest apple growers in the region. It was established in July 12, 1963, by Isadore "Izzy" Albinder, along with his son Harold Albinder. Izzy first entered the apple business back in 1932, after emigrating from Russia. He bought a pushcart and sold apples in the neighborhood streets of Brooklyn, NY. As time went on he saw more and more opportunities in the Hudson Valley to not only sell apples, but also to grow and pack his own. His son entered the business full time in the late 1950's and together, Izzy and Harold purchased a packing house of their own. In 1967, they bought their first orchard, in order to provide better control of the apples they were selling. By 1972, with the purchase of their eighth orchard, they owned and operated over 1000 acres of cultivated land. Soon after Harold's son, Daniel Albinder joined his father and grandfather in the business. Soon after, Harold's son, Daniel, joined his father and grandfather in the business, and in 2013, Daniel's daughter, Alisha, joined the company full time. Hudson River Fruit is a vertically integrated apple company: They grow, pack, store and deliver their own apples.



PRODUCE GUIDE
WINTER

December 22 marks the official start to the season with the winter solstice. As we ride the wave of winter weather, rest assured that Baldor's experienced procurement team will be diligently sourcing the very best produce available. Myriad citrus varieties will keep things bright and cheery all season long, as will tender west coast greens and colorful winter chicories. Winter has never looked so plentiful!



January

Just in time for a New Year's cleanse, west coast fruits and veggies are keeping things light and fresh, while Italian chicory season continues to brighten up plates and compliment citrus varieties. Locally, storage crops are still going strong as all eyes are on longer days and spring crop planning.

January PRODUCE GUIDE

FRUIT

SPECIALTY

Pomegranate
Red Walnut
White Pomegranate
Quince

APPLES

Braeburn
Cortland
Crab
Gala
Honeycrisp
Lady
Macoun
McIntosh
Rome

Heirloom + Specialty

Opal
Sweetie

CITRUS

Grapefruit

Chandler Pomelo
Melogold
Oro Blanco
Star Ruby
White Marsh

Lemons

Eureka
Meyer
Variegated

Limes

Finger
Kaffir
Key
Rangpur
Sweet

Mandarins

Clementine
Kishu
Murcott
Pixie
Satsuma

Oranges

Blood
Cara Cara
Heirloom Navel

Specialty Citrus

Buddha's Hand
Eustis Limequat
Fukushu Kumquat
Indio Mandarinquat
Kumquat
Yuzu

PERSIMMONS

Fuyu
Hachiya
Magic Hachiya



Sumo Citrus

This colossal piece of citrus has its origins in Japan (where it's known as the Dekopon) and is now grown in California's Central Valley. Beneath the loose, easy-peeling skin, Sumo segments are saturated with candy-sweet juice. Their sheer, super-thin membrane can barely contain it.

VEGETABLES

SPECIALTY

Cardoon
Crosnes
Sassafras Root

AVOCADOS

Bacon
Fuerte
Hass

BEETS

Chioggia
Golden
Mixed
Red
White

BROCCOLI + CAULIFLOWER

Broccoli
Broccoli di Ciccio
Broccoli Leaf
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

Green
Napa
Red
Savoy

CARROTS

Baby French
Kyoto
Mixed Heirloom
Thumbelina

Radicchio del Veneto

One of the least bitter varieties of radicchio, this delicate, sweet chicory hails from the Veneto region of Italy. Grown there for generations, the classic technique is gaining popularity in the US. The beautiful salmon-pink leaves are a show stopper on any plate.



CHICORIES

Domestic

Coraline
Frisée
Heirloom Mix
Radicchio

Italian

Castelfranco
Escarole
Frisee
Grumolo Rosso
Puntarelle
Radicchio
Tardivo
Trevisano

BRAISING GREENS

Bok Choy
Collards
Mizuna
Mustard
Tatsoi

CHARD

Green
Rainbow
Red

KALE

Green Curly
Lacinato
Red Russian

LETTUCE + SALADS

Baby Head Lettuce

Baby Green Tango
Baby Lola Rosa
Little Gem
Red Little Gem

Salad Leaf

Baby Mustard Mix
Winter Salad Mix

Specialty

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

MUSHROOMS + TRUFFLES

Fresh Truffles

Black Winter Truffle
Burgundy Truffle
White Truffle

Cultivated Mushrooms

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

January PRODUCE GUIDE

VEGETABLES (CONT'D.)

WILD MUSHROOMS

Black Trumpet
Candy Cap
Chanterelle
Hedgehog
Matsutake
South African Porcini
Yellowfoot

POTATOES

Fingerling + Specialty

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

Sweet Potatoes

Beauregard
Fingerling Sweet
Garnet
Okinawa
Purple

RADISHES

Black
Green Meat
Purple Daikon
Watermelon

ROOTS

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

SQUASHES

Acorn
Blue Hubbard
Butternut
Delicata
Kabocho
Long Island Cheese
Red Kuri
Scarlet Kabocha
Spaghetti



Meiwa Kumquat

The offspring of the Nordmann seedless, Nagami and Marumi varieties, Meiwa kumquats are oblong-to-round in shape and contain few seeds. Their overwhelmingly sweet, orange rind balances the tart interior and makes them one of the sweetest kumquats around.



Garcia Organic Farm

Fairbrook, CA

Started by Juan Garcia (pictured, above) almost 30 years ago, Garcia Organic Farm is now a 3rd generation family farm in Deluz, California. Juan first purchased 10 acres of barren land back in 1989 and slowly but surely added on to what is now a 29 acre farm. They have been farming organically since the beginning – a certification that takes 3 years in California (CCOF). In 1994 they were invited to sell at the Santa Monica Farmers market by chance. They were so well received that they were given a coveted Wednesday market slot, a rare opportunity that can have a waitlist of 20 years. The Garcias are known for their citrus and avocados, but also grow a variety of other fruits to carry them through the seasons.



February

Though winter can feel never-ending at this point in the year, local green houses will soon be full of tiny seedlings in anticipation of the local season. Spring menu planning is greatly assisted with our unwavering commitment to sourcing the best food from all over the world. It may be cold and snowy here, but rest assured Baldor is stocked with all the must haves, all year long.

February PRODUCE GUIDE

FRUIT

SPECIALTY

Pomegranate
Red Walnut
White Pomegranate
Quince

APPLES

Braeburn
Cortland
Crab
Gala
Honeycrisp
Lady
Macoun
McIntosh
Rome

Heirloom + Specialty

Opal
Sweetie

CITRUS

Grapefruit

Chandler Pomelo
Melogold
Oro Blanco
Star Ruby
White Marsh

Lemons

Eureka
Meyer
Variegated

Limes

Finger
Kaffir
Key
Rangpur
Sweet

Mandarins

Clementine
Kishu
Murcott
Pixie
Satsuma

Oranges

Blood
Cara Cara
Heirloom Navel

Specialty Citrus

Buddha's Hand
Eustis Limequat
Fukushu Kumquat
Indio Mandarinquat
Kumquat
Yuzu

PERSIMMONS

Fuyu
Hachiya
Magic Hachiya



Mandarinquat

A mandarin and kumquat hybrid, mandarinquats are pear shaped and much larger than your typical kumquat. They have a sweet peel and tart flesh and although they do contain seeds, they can be eaten whole.

VEGETABLES

SPECIALTY

Cardoon
Crosnes
Fiddlehead Fern
Sassafras Root

AVOCADOS

Bacon
Fuerte
Hass

BEETS

Chioggia
Golden
Mixed
Red
White

BROCCOLI + CAULIFLOWER

Broccoli
Broccoli di Ciccio
Broccoli Leaf
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

Green
Napa
Red
Savoy

CARROTS

Baby French
Kyoto
Mixed Heirloom
Thumbelina

Fiddlehead Fern

The pinwheel tip of the ostrich fern plant that grows wild in North America. Fiddleheads taste a bit nutty with hints of asparagus, artichokes and mushrooms.



CHICORIES

Domestic

Coraline
Frisée
Heirloom Mix
Radicchio

Italian

Castelfranco
Escarole
Frisée
Grumolo Rosso
Puntarelle
Radicchio
Tardivo
Trevisano

BRAISING GREENS

Bok Choy
Collards
Mizuna
Mustard
Tatsoi

CHARD

Green
Rainbow
Red

KALE

Green Curly
Lacinato
Red Russian

LETTUCE + SALADS

Baby Head Lettuce

Baby Green Tango
Baby Lola Rosa
Little Gem
Red Little Gem

Salad Leaf

Baby Mustard Mix
Winter Salad Mix

Specialty

Dragon Tongue Arugula
Peppergrass
Red Frill Mustard
Red Watercress
Watercress
Wild Arugula

MUSHROOMS + TRUFFLES

Fresh Truffles

Black Winter Truffle
Burgundy Truffle
White Truffle

Cultivated Mushrooms

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

February PRODUCE GUIDE

VEGETABLES (CONT'D.)

Wild Mushrooms

Black Trumpet
Candy Cap
Chanterelle
Hedgehog
Matsutake
South African Porcini
Yellowfoot

POTATOES

Fingerling + Specialty

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

Sweet Potatoes

Beauregard
Fingerling Sweet
Garnet
Okinawa
Purple

RADISHES

Black
Green Meat
Purple Daikon
Watermelon

ROOTS

Black Turnip
Burdock
Celeriac
Hakurei Turnip
Horseradish
Parsley Root
Parsnip

Red Sunchoke
Rutabaga
Salsify
Scarlet Turnip
White Sunchoke

SQUASHES

Acorn
Blue Hubbard
Butternut
Delicata
Kabocho
Long Island Cheese



Greengage Plums

Also called Reine Claude, greengage plums have been a favorite in France since the 1500s. Petite and round with green-yellow skin, they can be enjoyed firm or soft.



Rancho La Familia

Santa Maria, CA

Rancho La Familia is a small, family-owned and operated farm, located in Santa Barbara County. Virginia Cortez, the soul of Rancho La Familia, began as a field worker, but had bigger dreams to run her own farm. Over 15 years ago, her dream came true when Virginia, Luis Guevara Sr., and their two sons, Luis Jr. and Omar, took over their own land. From just a 10 acre plot of land, Virginia and her family have grown and made their dream a reality, now cultivating 50 acres. Rancho La Familia is a caring, family run, farm with delicious produce and a passion for delivering the best quality fruits and vegetables to their customers.



Behind the Potter's Wheel

At Baldor, we're all about telling stories: The stories of how a pickle was created, a jam was dreamt up, a fifth-generation cattle rancher continues tradition. And, the stories that are told when food is spotlighted on handmade pottery. Throughout this magazine, we've been fortunate to feature platters, plates, and bowls from our friends, Keith Kreeger, Jane Herold and Keiko Inouye. We're so happy, as always, that their art is part of our storytelling.

- 1 Jane Herold
- 2 Keiko Inouye
- 3 Keith Kreeger

More About Baldor

BECOME A CUSTOMER

We can't wait to start working with you! Contact us by phone or visit www.baldorfood.com to set up your account.

PEAK SEASON

Want to get your hands on the hyper-seasonal produce featured here? Opt in to our daily Peak Season emails to receive a curated list of the best items of the moment. Sign up by visiting our website or emailing us at info@baldorfood.com. Check our Peak Season list anytime at www.baldorfood.com/peakseason.

NEWS FROM THE FARM

Need updates on availability, pricing, and new arrivals? You'll love our weekly News from the Farm newsletter, which highlights ups, downs, and bests from the produce supply market. Click through to find a full report, including market conditions, seasonal and commodity updates, what's to come. Visit www.baldorfood.com/news for more.

SEASONAL STORIES & NEW PRODUCTS

Our team never stops exploring, traveling, tasting, and recommending. Speak with your sales representative or visit our web site to discover new products, learn about our latest offerings, seasonal trends, and holiday items. While online, check out our **New Products** page, which we update regularly.

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