



S P R I N G
S U M M E R

2018



QUALITY THAT YOU CAN TRUST. SERVICE THAT DELIVERS.

Baldor Specialty Foods®
Bronx, New York

-

New York (718) 860 - 9100
Boston (617) 889 - 0047
DC (443) 737 - 3400

info@baldorfood.com

-

baldorfood.com

©2018 Baldor Specialty Foods®

All rights reserved.

No material of this publication may be
reproduced in any form without the permission
of Baldor Specialty Foods.

-

Published by Baldor Specialty Foods®
Design + Photography | SOGA Design Collective

CONCEIVED IN THE BRONX.
PRINTED IN MANHATTAN.

1

LETTER FROM BALDOR

(3 - 39)

SEASONAL CALENDAR

-

3

APRIL

11

MAY

19

JUNE

27

JULY

33

AUGUST

39

SEPTEMBER

-

12

PLEDGE LOCAL

Help us build a stronger regional food system.

47 - 57

CATEGORY UPDATES

Yes, we sell more than just produce.

49

JOYCE FARMS

Welcome back to flavor.

59

BALDORFOOD.COM

+ Mobile app coming soon.

61

URBAN ROOTS

Try our new veggie side kits.

65

BALDOR x BRONX BREWERY

Beer, like it's never-been-done-before.


66

GET IN TOUCH



HERE COMES THE SUN

Letter from Baldor



2018 is steadily underway, and we are happily entering the best months of the year. Once local season kicks off, we will literally see the best of both coasts. It's a glorious time to be eating!

We mixed it up a little this time - the following seasonal calendar is a 6 month planning guide that will take you all the way from ramps to Concord grapes. We've included the most exciting produce we have to offer, in addition to seasonal essentials. There will no doubt be some unique additions along the way as we continue to search high and low for new farms and interesting products. But it doesn't end there - we've also included non-produce updates. Read on for all things bakery, butter and eggs, cheese, meat and poultry, and grocery! As always, for the most up to date information, last minute news, and peak season picks, baldorfood.com has you covered.

Just in time to kick the local season off, Baldor BITE is back on May 2nd. It's the ultimate event where we invite over 100 of our farms and partners and the industry's top talent. The best part is it's open to everyone! We can't wait to see you!



FRENCH BREAKFAST RADISHES

SUGAR SNAP PEAS

KEY LIMES

EASTER EGG RADISHES

April

As the days get a little bit longer and temperatures start to increase, local spring favorites will be plentiful. Baby lettuce heads, Jersey asparagus, ramps, peas, and beans are here! Tender greens and baby vegetables are always a welcome sign that warmer days are ahead. West coast stone fruit and berries are foreshadowing the local fruit season - hallelujah we made it through winter.



SORRENTO LEMONS



GREEN GARBANZO BEANS



FIDDLEHEAD FERNS

April Produce Guide

FRUIT

OUR PICK

SPECIALTY

PINEBERRY

Pink Muscat Grape

STRASBERRY

Verjus Grape

BERRIES

Green Strawberry

HARRY'S BERRIES

SEASON'S FINEST -

BLACKBERRY

CITRUS

Cara Cara Orange

Clementine

Honeybell Tangelo

Key Lime

Kumquat

MINNEOLA TANGELO

Moro Blood Orange

Pixie Mandarin

Rangpur Lime

Red Grapefruit

Sorrento Lemon

Star Ruby Grapefruit

Sunburst Tangerine

Tango Mandarin

Tarocco Blood Orange

White Marsh Grapefruit

STONE FRUIT

Apricot, Gold Velvet

Apricot, Lemon Velvet

Apricot, Red Velvet

Aprium

Peach, Amber Crest

April Produce Guide

VEGETABLES

OUR PICK

SPECIALTY

ASPARAGUS

BABY FENNEL

Fava Leaves

Fiddlehead Fern

GREEN ALMOND

Japanese Knotweed

NETTLES

Pea Shoots

Ramps

Rhubarb

White Asparagus

WOOD SORREL

ALLIUMS

Green Garlic

SO, PURPLETTE

SO, RED

SO, Walla Walla

SO, WHITE

Wild SO

WILD SO W/ FLOWERS

*SO, Spring Onion

ARTICHOKES

BABY

Globe

AVOCADOS

Fuerte

Hass

BEETS

Baby

Chioggia

Golden

Mixed

Red

White

BRASSICAS

Broccoli

Broccoli "di Ciccio"

Broccoli Leaf

Broccoli Rabe

Green Kohlrabi

Purple Kohlrabi

Romanesco Cauliflower

Spigariello

CARROTS

Baby French

Baby Mixed

Chantenay

Mixed Heirloom

Nantes

THUMBELINA

CHICORIES

DOMESTIC

Coraline

Dandelion

Frisee

Radicchio

ITALIAN

Castelfranco

Escarole

Frisee

Rosa Di Gorizia

Radicchio Del Veneto

Puntarelle

Tardivo

GREENS

Baby Lacinato Kale

Bloomsdale Spinach

Bok Choy

MINERS LETTUCE

SAVOY SPINACH

LETTUCE + SALADS

BABY HEAD LETTUCE

ARTISAN -

MINI HEAD MIX

BABY GREEN OAK

BABY GREEN TANGO

BABY LOLLO ROSSO

BABY RED OAK

BABY RED ROMAINE

BABY ROMAINE

LITTLE GEM

SUCRINE

April Produce Guide

VEGETABLES

OUR PICK

SPECIALTY

Baby Watercress
Red Frill Mustard
Red Watercress
Red-Veined Arugula
Wild Arugula

WILD DANDELION

WILD PEA TENDRILS

Wild Watercress

MUSHROOMS

CULTIVATED

Beech
Bluefoot
Hen-of-the-Woods
Oyster
Pioppini
Royal Trumpet

WILD

Chanterelle
Hedgehog
BLACK CONICA MOREL
BLONDE MOREL
Morel
Porcini
ST. GEORGE
Yellowfoot

PEAS + BEANS

English Peas

FAVA BEANS

Green Garbanzo

SUGAR SNAP PEAS

POTATOES

Marble
Purple Peruvian
Red Chile
Russian Banana

RADISHES

EASTER EGG

FRENCH BREAKFAST

Green Meat
Purple Ninja
Watermelon
White Icicle

ROOTS

Hakurei Turnips
Scarlett Baby Turnips

Norwich Meadows Farm

NORWICH, NY

Cabbage
Carrots
Lettuce
Peppers
Shelling Beans
Squash
Sunchoke
Tomatoes
Turnips



After working in the dairy division at Cornell Cooperative Extension for six years, Zaid Kurdieh and his wife Haifa decided to open their own certified organic farm in 1998. Starting with just a half acre behind their house, their vision of supporting the community has become a reality, and now they farm over 80 acres, with an additional 20 acres of pasture. Realizing the condition and health of Earth's resources is paramount in the production of food, they have made a promise to use the land in a manner that is economically, ecologically and ethically sound. The secret mix of organic micronutrients in their soil is why their crops taste "way different." As Zaid likes to say: "we grow strictly for flavor, not for storage."

"Navigating the local season is a challenge, and it requires extra work to transition purchasing habits. Baldor's Local Pledge removes the burden by allowing our team to guide your purchases toward local alternatives. Take the pledge and help us build a stronger regional food system."

-TJ Murphy, Owner & CEO



PLEDGE LOCAL

2017 LOCAL STATS

Baldor spent \$31 million
on local products.

We were stocked with 1200+
local products from
125+ farms.

We sold local products
to over 6,800 customers.

675+ customers have
pledged local.

Learn more:
baldorfood.com/local

How the Local Pledge works:

1. TAKE THE PLEDGE

Baldor's local pledge makes supporting local farms easy. By taking the pledge, you will authorize Baldor's team of expert buyers to substitute commodity items with comparably priced local alternatives whenever they are available.

2. BUY

After you take the pledge, we welcome you to examine your purchasing behavior and get more familiar with our local farms. But, if you don't have time for the homework, don't change a thing. We'll send you our best local options regardless!



Local Farm Spotlights

Latham Farm

Orient, NY

TOMATOES, EGGPLANT, CORN + WAX BEANS

The Latham family has been farming the extreme tip of Long Island, New York since the late 1700's. With a mere 220 years of family-farming experience under their belts, the Latham family continues to grow some of the finest produce found anywhere. About 105 miles from New York City, the farm is spread out over 160 acres today. The farm is situated just a few feet away from the cool waters of the Long Island Sound.

Lancaster Farm Fresh

Lancaster County, PA

GREENS, SQUASH, POTATOES + TOMATOES

Lancaster Farm Fresh Cooperative (LFFC) is a non-profit organic farmers' co-operative of about 100 small scale farmers working 350 acres in Lancaster County, PA. They focus on creating healthy, high quality foods from their strictly maintained and enriched soils on their family farms. LFFC delivers local organic produce, value added products, and humanely raised and pastured animal products.

Ward's Berry Farm

Sharon, MA

BERRIES, SQUASH, EGGPLANT, PEPPERS + TOMATOES

Ward's Berry Farm in Sharon, MA, is a family farm and roadside market run by brothers Jim & Bob Ward since 1982. They grow an expansive variety of fresh produce and offer pick-your-own strawberries, blueberries and pumpkins in season. Mother Anne Ward is still active in the business, baking, muffins, breads and pies which are sold at the farm. Diversity and sustainability are of prime importance at Ward's Berry Farm. They grow 18 acres of certified organic crops, and the other 160 acres are farmed using Integrated Pest Management (IPM).

Gilbertie's

Westport, CT

HERBS + MICROGREENS + LETTUCES

Sal Gilbertie is the 3rd generation proprietor of Gilbertie's Herb Gardens & Petite Edibles in Westport and Easton, CT. He works the farm to this day together with his wife and children, plus a small team of loyal helpers. Located in this part of Connecticut for over 90 years, Gilbertie's grows some of the most beautiful organic microgreens and lettuces we've ever seen. What's so special about Gilbertie's microgreens, herbs and lettuces is that they are all soil-grown. Most microgreens are hydroponically grown - pretty enough but not comparable in flavor.

May

Summer is right around the corner, but chances are it's already on your plate. California always starts off with early summer fruits and vegetables while we wait for temperatures to warm up on the East Coast. Growers have moved from the desert back up to the Salinas Valley where they will grow all summer long.



RHUBARB

STINGING
NETTLES



LEMON VELVET
APRICOTS





ASPARAGUS

MORELS

DAPPLE DANDY PLUOTS

WILD SPRING ONION
with FLOWER

May Produce Guide

FRUIT

OUR PICK

SPECIALTY

Loquat
Pineberry
Pink Muscat Grapes
Strasberry

AVOCADOS

Bacon
Fuerte
Hass

BERRIES

Green Strawberry
HARRY'S BERRIES
Strawberry

CITRUS

Cara Cara Orange
Golden Nugget Tangerine
Key Lime
Tarocco Blood Orange

Moro Blood Orange
Red Grapefruit
Sorrento Lemon

WHITE MARSH GRAPEFRUIT

STONE FRUIT

Apricot, Gold Velvet
Apricot, Lemon Velvet
Apricot, Midnight Velvet

APRICOT, RED VELVET

Apricot, White

APRIUM, HONEY RICH

Cherry, Brooks

Cherry, Rainier

NECTARINE, WHITE

Nectarine, Yellow

Peach, White

Peach, Yellow

Peacharine

Pluot, Black Nectar

Pluot, Flavarosa

Pluot, Flavor Majesty

May Produce Guide

VEGETABLES

OUR PICK

SPECIALTY

Asparagus
Baby Fennel
Baby Zucchini -
w/ Blossoms
Chamomile
Fava Leaves
Fiddlehead Fern
Green Almond
Japanese Knotweed
Lamb's Quarters
Nettles
Pea Shoots

RAMPS

RHUBARB

White Asparagus
WILD PEA TENDRILS
Wild Seabeans
Wood Sorrel

ALLIUMS

Baby Leeks
Flowering Chives

GARLIC SCAPE

Green Garlic

SO, PURPLETTE

SO, RED

SO, TORPEDO

SO, WALLA WALLA

SO, WHITE

Wild Spring Onion

*SO, Spring Onion

ARTICHOKES

Baby
Globe
Heirloom
SANGRIA

BEETS

Baby
Chioggia
Golden
Mixed
Red
White

BRASSICAS

BROCCOLI "DI CICCIO"

Broccoli Leaf
Broccoli Rabe
Green Kohlrabi
Purple Kohlrabi
Rapini
Spigariello

CARROTS

Baby French
Baby Mixed
Chantenay
Mixed Heirloom
Nantes
Thumbelina

CHICORIES

DOMESTIC

Coraline
Dandelion
Frisee
Radicchio

ITALIAN

Castelfranco
Escarole
Frisee
Puntarelle
Rosa Di Gorizia
Tardivo

GREENS

Baby Lacinato Kale
Bok Choy
Miners Lettuce
Savoy Spinach

May Produce Guide

VEGETABLES

OUR PICK

LETTUCE + SALADS

BABY HEAD LETTUCE

Baby Green Oak
Baby Green Tango
Baby Lollo Rosso
Baby Red Oak
Baby Red Romaine
Baby Romaine
Little Gem
Little Red Gem
Suocrine

SPECIALTY

Baby Watercress
Red Frill Mustard
Red Watercress
Red-Veined Arugula
Wild Arugula
Wild Dandelion
Wild Watercress

MUSHROOMS

CULTIVATED

Beech
Bluefoot
Hen-of-the-Woods

Oyster
Pioppini
Royal Trumpet

WILD

Black Conica Morel
Chanterelle
Porcini

PEAS + BEANS

English Peas
Fava Beans

GREEN GARBANZO

Sugar Snap Peas

RADISHES

Easter Egg
Baby French Breakfast
Green Meat
Purple Ninja
Watermelon
White Icicle

ROOTS

Hakurei Turnips
Scarlett Baby Turnips
Heirloom Fingerling Potatoes

Satur Farms

CUTCHOGUE, NY

Arugula
Baby Greens
Bok Choy
Cabbage
Frisee
Herbs
Kale
Mesclun
Ramps
Spinach
Squash Blossoms

Consider Satur Farms owners Chef Eberhard Müller and his wife Paulette Satur the "salad specialists." They grow the finest baby leaf and leafy greens on their 160 acres of sandy loam soil in Long Island. It all began when they purchased their original farm on the North Fork of Long Island in 1997, with the intention of growing some vegetables and herbs for Chef Müller's restaurant. Colleagues in New York City asked if they might be able to buy their produce, and the farm as a business became a reality. Both owners are very involved and touch all aspects of the farm's operations. In fact, you'll find Paulette on the tractor in the early AM harvesting with her workers every day during the season. Satur Farms incorporates sustainable farming methods, not only in relation to their fields and the safe production of their vegetables, but also ensuring their employees thrive. Satur Farms adheres to sound agricultural practices with a focus on respect for the soil. They practice crop rotations so that the same family of vegetables is not planted in the same field block during the growing season. This helps minimize disease occurrence and feeds the soil.



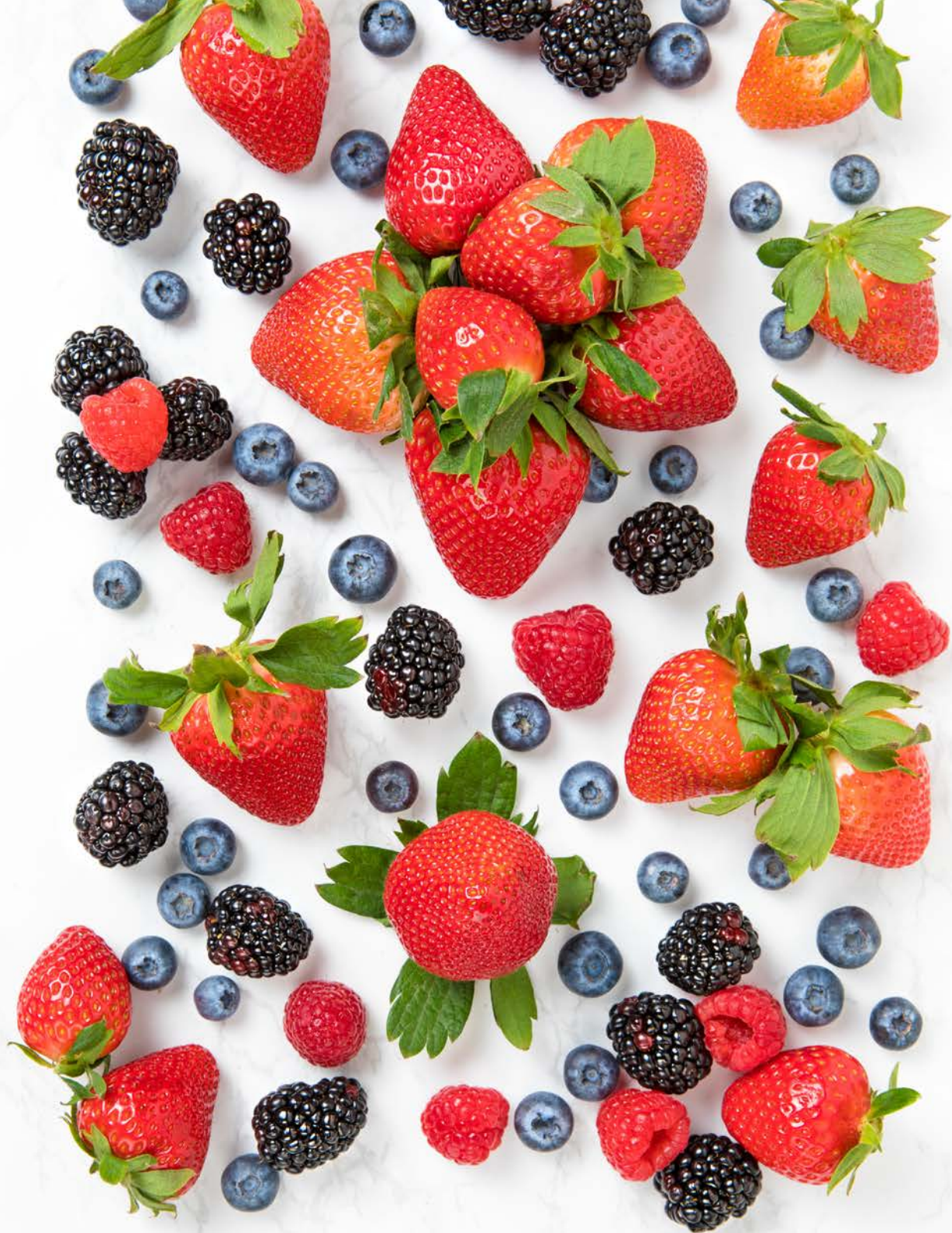
**ALL AVOCADOS
ARE GOOD
FOR YOU,
BUT NOT ALL
AVOCADOS ARE
CREATED
EQUAL.**



Avocados grown in Michoacán, Mexico are always in season. This is the home of the original avocado tree dating back more than 10,000 years. Michoacán's rich, volcanic soil, abundant sunshine and regular rainfall provide the perfect microclimate year round. With more than 19,000 avocado orchards in this one region, this is the only place on earth where avocados bloom four times annually.

Whether you're an avocado purist – enjoying the buttery flesh on bread, in salads, mashed into guacamole – or a fan of funky twists like avocado ice cream and cocktails, be sure to start with avocados from Mexico.

**FOR MORE INNOVATIVE WAYS TO UP YOUR GREEN GAME.
VISIT FOODSERVICE.AVOCADOSFROMMEXICO.COM**



Driscoll's
Only the Finest Berries™

Chefs know to ask for **Driscoll's** berries when appearance matters as much as taste.

Sweet, juicy, and naturally wholesome, Driscoll's patented berry varieties are cultivated through natural breeding methods and are never genetically modified. Partnered with independent farmers around the world, Driscoll's berries are grown, harvested and shipped with the highest standards of care possible. No matter where in the world the farms are located, all Driscoll's farmers mirror the same food safety practices, with regular third party testing of fruit, soil and water. As the berries are harvested, they are moved to nearby distribution centers where they are inspected for condition, appearance and flavor, then cooled and loaded on refrigerated delivery trucks. Driscoll's harvests in southern and central California, Florida, the Pacific Northwest, Baja, Central Mexico and South America to keep supplies consistent year round.



WILD DANDELION



SANTA ROSA PLUMS



BABY YELLOW
PATTYPAN SQUASH

June

These days it's hard to know what Mother Nature has in store. Last year was a slow burn into summer, which caused some delays with local seasonal crops. With our strong grower partnerships out west and all across the country, we won't miss a beet on summer must haves (see what we did there?). Rest assured, if you put it on your menu, we will do everything to keep it in stock. And if we don't carry it, just ask. Chances are we can get it.

BLACK RASPBERRY
PLUOTS

SQUASH
BLOSSOM

STRAWBERRIES

BABY GREEN ZUCCHINI

WAX BEANS



June Produce Guide

FRUIT

OUR PICK

SPECIALTY

Loquat
Olallieberry
PERSIAN MULBERRY
Pineberry
Strasberry

BERRIES

Blackberry
Blueberry
Boysenberry
Gooseberry
Green Strawberry
**"MARA DES BOIS" –
STRAWBERRY**
Harry's Berries
Mulberry
Raspberry
Tri-Star Strawberry

CITRUS

Cara Cara Orange
Key Lime
Moro Blood
Red Grapefruit
Sorrento Lemon
Tarocco Blood Orange
White Marsh Grapefruit

MELONS

Charentaise
French Orange Cavaillon
Mixed Heirloom

STONE FRUIT

APRICOT, BLENHEIM
Apricot, Gold Velvet
Apricot, Midnight Velvet
Aprium, Honey Rich
Avocado, Hass
Cherry, Bing
Cherry, Brooks
Cherry, Rainier
Cherry, Sweet
Nectarine, White
Nectarine, Yellow
Peach, Yellow

PEACHARINE

Plum, Santa Rosa
Pluot, Black Nectar
Pluot, Black Raspberry
Pluot, Dapple Dandy
Pluot, Flavor Majesty
Pluot, Rosetta Jewel
Pluot, Silver Phoenix

June Produce Guide

VEGETABLES

OUR PICK

SPECIALTY

AGRETTI

Asparagus

Baby Fennel

BABY ZUCCHINI - W/ BLOSSOMS

Celtuce

Fava Leaves

Fiddlehead Fern

Green Almond

Japanese Knotweed

Nettles

Pea Shoots

Ramps

Rhubarb

White Asparagus

Wild Pea Tendrils

Wild Seabeans

WILD VIOLA FLOWER

Wood Sorrel

ALLIUMS

Baby Leeks

Garlic Chives

Garlic Scape

Green Garlic

SCALLION

SO, Purplette

SO, Red

SO, Torpedo

SO, Walla Walla

SO, White

*SO, Spring Onion

ARTICHOKES

Globe

HEIRLOOM

Purple Baby

Sangria

BRASSICAS

Broccoli "di Ciccio"

Broccoli Rabe

Green Kohlrabi

Purple Kohlrabi

Rapini

Spigariello

CARROTS

Baby Mixed Rainbow

Chantenay

Mixed Heirloom

Nantes

Thumbelina

CUCUMBERS

Kirby

Lemon

Persian

GREENS

Baby Lacinato Kale

Baby Swiss Chard

Bok Choy

Collards

Miners Lettuce

Savoy Spinach

LETTUCE + SALADS

BABY HEAD LETTUCE

Baby Green Oak

Baby Green Tango

Baby Lollo Rosso

Baby Red Oak

Baby Red Romaine

Baby Romaine

Little Gem

Little Red Gem

Sucrene

SPECIALTY

BABY RED DANDELION

Baby Red Frill Mustard

Red-Veined Arugula

Wild Arugula

Wild Dandelion

CHICORIES

DOMESTIC

Coraline

Frisee

Radicchio

ITALIAN

Castelfranco

Escarole

Rosa Di Gorizia

June Produce Guide

VEGETABLES

OUR PICK

MUSHROOMS

CULTIVATED

Beech
Bluefoot
Hen-of-the-Woods
Oyster
Pioppini
Royal Trumpet

WILD

Black Conica Morel
Blonde Morel
Chanterelle

PORCINI

PEAS + BEANS

Cranberry Beans
Dragon Tongue Beans

ENGLISH PEAS

Fava Beans
Green Garbanzo
Romano Beans
Snow Peas
Sugar Snap Peas
Wax Beans

RADISHES

Baby French Breakfast
Easter Egg

Green Meat
Purple Ninja
Watermelon
Cincinnati
White Icicle

ROOTS

Baby Beets
Hakurei Turnips
Heirloom Fingerling Potatoes
Rainbow Beets

SQUASHES

Avocado
Costata Romanesco
Gold Bar
Gold Zucchini
Patty Pan
Trombetta
Zephyr
Zucchini

TOMATOES

Beefsteak
Heirloom
Mixed Cherry
Red Cherry
Sungold

Taproot Farm

SHOEMAKERSVILLE, PA

Broccoli
Blueberries
Cabbage
Cucumbers
Eggplant
Leafy Greens
Lettuce
Peppers
Potatoes
Shelling Beans
Squash
Strawberries
Tomatoes



Husband and wife George Brittenburg and Ola Creston founded Taproot Farm in 2009 in Berks County, Pennsylvania. Farming was a natural fit for George and Ola, who have spent their entire adult lives fighting for social and environmental justice issues. So when George graduated college, he started working on an organic farm and never turned back. In 2014 the family purchased the pristine farmland they had been renting for many years and in 2016 expanded their land to include a new organic blueberry farm just a mile down the road. George and Ola believe deeply in the power of organic natural farming practices and building a community of people who respect the land - the farmers who work the fields, and the customers who invest in the health of their families and the planet.



For over 20 years, Scarborough Farms has been dedicated to growing some of the highest quality, most vibrant specialty produce on the planet. Their small-scale, custom farming methods ensure fresh, just-harvested gourmet products that taste wonderful and have a longer shelf-life.

A member of the chicory family, frisee has delicately slender, curly leaves that range in color from yellow-white to yellow-green. This feathery vegetable has a mildly bitter flavor. Scarborough's Premium Blanched frisee has a higher percentage of blanched (yellow) leaves with virtually no green leaves, making it a 100% usable product.

Learn more: baldorfood.com/farms/scarborough-farms

Scarborough



Carefully selected for its unique teardrop shape, sweet flavor and tender texture; Tanimura & Antle Artisan® Dew Drop Cabbage provides chefs with a culinary advantage. Petite in size, yet high in yield, Artisan Dew Drop Cabbage provides chefs with a much more manageable product size and easily replaces traditional varieties of cabbage in any recipe. Founded in 1982, Tanimura & Antle is an employee-owned family farming business in Salinas, California with a four generation legacy and passionate commitment to growing premium quality produce.

Learn more: baldorfood.com/farms/tanimura-and-antle

Tanimura + Antle



YELLOW PEACH

BI-COLOR
CORN

PURPLE BABY
EGGPLANT

RASPBERRIES

WILD MAINE
BLUEBERRIES

July

Ahhh, the dog days of summer. Technically the solstice was last month, but for some reason the days seem to feel longer in July. Everything we love about summer is, literally, ripe for the picking. Local corn, summer squash, peppers, tomatoes, eggplants, melons, wild blueberries - need we say more? The list goes on and on, and we are sure happy it does. There's no better time to Pledge Local - if you don't know, ask! Also, local Long Island snails are in season, who knew?



SUGAR CUBE
MELON

LITTLE GEM
LETTUCE

RED CHERRY
TOMATOES

BLACKBERRIES

July Produce Guide

FRUIT

OUR PICK

SPECIALTY

BLACK CURRANT

RED CURRANT

WHITE CURRANT

BERRIES

Blackberry

Blueberry

CAPE GOOSEBERRY

Harry's Berries

Mulberry

Raspberry

Strawberry

Tri-Star Strawberry

WILD MAINE BLUEBERRY

CITRUS

Red Grapefruit

Sorrento Lemon

Tarocco Blood Orange

MELONS

Charentaise

French Orange Cavaillon

Mixed Heirloom

Piel de Sapo

SUGAR CUBE

STONE FRUIT

Apricot, Crimson Velvet

Apricot, Midnight Velvet

Apricot, Royal Blenheim

Apricot, Ruby Velvet

Avocado, Hass

Cherry, Bing

Cherry, Rainier

CHERRY, SOUR

Cherry, Sweet

Nectarine, White

Nectarine, Yellow

Peach, Donut

Peach, White

Peach, Yellow

Peacharine

Plum, Santa Rosa

PLUM, SHIRO

Pluot, Black Raspberry

Pluot, Flavor Queen

July Produce Guide

VEGETABLES

OUR PICK

SPECIALTY

Agretti
Asparagus
Celtuce
Fiddlehead Fern
Mexican Sour Gherkins
PURSLANE
Squash Blossom
White Asparagus

ALLIUMS

Baby Leeks
Garlic Chives
Garlic Scape
Scallion
SO, Purplette
SO, Red
SO, Torpedo
SO, Walla Walla
Spring Onion, White
*SO, Spring Onion

BRASSICAS

Broccoli Rabe
Green Kohlrabi
Purple Kohlrabi
Spigariello

CARROTS

Baby French
Baby Mixed Rainbow
Chantenay
Mixed Heirloom
Nantes
Thumbelina

CORN

Bi-Color
White
Yellow

EGGPLANT

Fairytale
Graffiti
Italian
Lavender
Japanese
White

CUCUMBERS

Kirby
Lemon
Persian

GREENS

Baby Green Kale
Baby Lacinato Kale
Bok Choy
Collards
Swiss Chard

LETTUCE + SALADS

BABY HEAD LETTUCE

Baby Green Oak
Baby Green Tango
Baby Lollo Rosso
Baby Red Oak
Baby Red Romaine
Baby Romaine
Little Gem
Little Red Gem
Sucrine

SPECIALTY

Baby Red Frill Mustard
Green Dandelion
Red Dandelion
Red-Veined Arugula
Wild Arugula

MUSHROOMS

CULTIVATED

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

WILD

Black Conica Morel
Chanterelle
Porcini

July Produce Guide

VEGETABLES

OUR PICK

PEAS + BEANS

Cranberry Beans
Dragon Tongue Beans
English Peas
Fava Beans
Flat Beans

ROMANO BEANS

Wax Beans

PEPPERS

CORNO DI TORO

Cubanelle
Italian Long Hots

JIMMY NARDELLO

Rainbow Bell
Shishito

RADISHES

Cincinnati
Easter Egg
French Breakfast
Purple Ninja
Watermelon
White Icicle

ROOTS

Baby Beets
Hakurei Turnips
Rainbow Beets

SQUASHES

Avocado
Costata Romanesco

EIGHT BALL

Gold Bar
Gold Zucchini
Lebanese Cousa
Patty Pan
Trombetta

ZEPHYR

TOMATOES


Beefsteak
Early Girl
Green
Heirloom
Japanese Black Truffle
Mixed Cherry
Plum
Purple Cherokee
Red Cherry

SUNGOLD

Eckerton Hill Farm

FLEETWOOD, PA

Basil
Graffiti Eggplant
Lavender Eggplant
Lemon Cucumber
Nasturtium Flowers
Peppers
Radishes
Tomatoes



Eckerton Hill Farm has its origins on the rooftop of a Brooklyn brownstone, where owner Tim Stark (Tomato Tim) started his first tomato seedlings 19 years ago. It started with 3,000 tomato plants and 1,000 chili peppers at his apartment building. Today the farm sits on 58 hillside acres, the land Tim grew up on, overlooking the fertile Oley Valley of Berks County, PA. Growing over 200 varieties of fruits and vegetables, they are best known for the more than 100 varieties of juicy heirloom tomatoes and fiery peppers of every shape and hue. Tim attributes the flavor of his tomatoes to the well-drained soil of his land because the drier the crops, the less watery the flavor. Eckerton Hill's focus is on raising a diversity of produce and optimizing the nutrient composition of their soil so that they can provide flavorful foods for years to come.

August

Winter is a long lost memory at this point in the year as peppers and tomatoes hit their stride. Now is the time to preserve--you'll thank yourself in January. The notorious Bronx Grapes are back this month - a foreshadow of the autumnal favorites soon to come. But let's not get ahead of ourselves, August is the time to savor summer flavors before they're gone.



CUBANELLE SWEET
PEPPERS

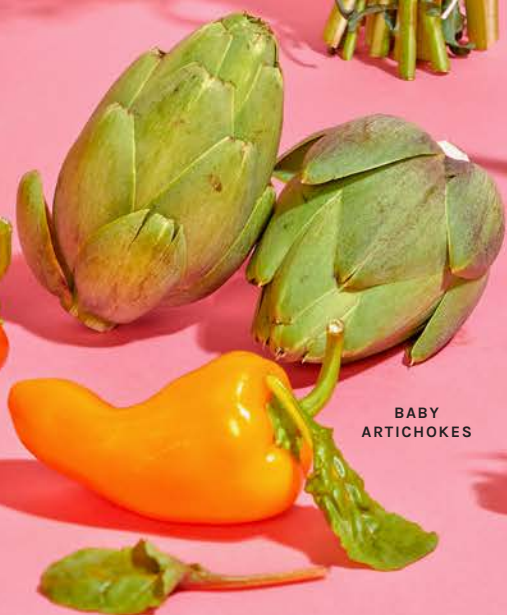
SERRANO
PEPPERS

ORANGE HABANERO
PEPPERS

RAINBOW CHARD



SPIGARIELLO



BABY
ARTICHOKES



TOMATILLOS

GOOSEBERRIES

August Produce Guide

FRUIT

OUR PICK

SPECIALTY

Black Currant

BRONX GRAPES

Red Currant

White Currant

BERRIES

Blackberry

Blueberry

Cape Gooseberry

Golden Raspberry

Raspberry

Strawberry

TRI-STAR STRAWBERRY

Wild Huckleberry

Wild Maine Blueberry

CITRUS

Red Grapefruit

Sorrento Lemon

Tarocco Blood

MELONS

Charentaise

French Orange Cavaillon

Honeydew

Mixed Heirloom

Piel de Sapo

Sugar Cube

Yellow Watermelon

STONE FRUIT

Apricot, Midnight Velvet

Apricot, Red Velvet

Apricot, Ruby Velvet

Avocado, Hass

Cherry, Sour

Cherry, Sweet

Nectarine, White

Nectarine, Yellow

Peach, Donut

Peach, White

Peach, Yellow

Peacharine

Plum, Green Gage

PLUOT, AUTUMN HONEY

Pluot, Big Daddy

Pluot, Emerald Beaut

Pluot, Flavor King

Pluot, Red Raspberry

Pluot, Sunset Gold

August Produce Guide

VEGETABLES

OUR PICK

SPECIALTY

Agretti
Baby Artichokes
Celtuce
Mexican Sour Gherkins
Purslane
Squash Blossom
Tomatillos

ALLIUMS

Garlic Chives
Scallion
SO, Purplette
SO, Red
SO, Torpedo
SO, Walla Walla
SO, White
*SO, Spring Onion

BEANS

Christmas Lima
Cranberry
Dragon Tongue
Fava
Flageolet
Flat
Romano
Wax

BRASSICAS

Broccoli Rabe
Green Kohlrabi
Purple Kohlrabi
Spigariello

CARROTS

Baby French
Baby Mixed Rainbow
Mixed Heirloom
Thumbelina

CORN

BI-COLOR
White
Yellow

EGGPLANT

CALLIOPE
Fairytale
Graffiti
Italian
Japanese
Lavender
Rosa Bianca
White

CUCUMBERS

Kirby
Lemon
Persian

GREENS

Baby Green Kale
Baby Lacinato Kale
Bok Choy
Collards
Swiss Chard

LETTUCE + SALADS

BABY HEAD LETTUCE

Baby Green Oak
Baby Green Tango
Baby Lollo Rosso
Baby Red Oak
Baby Red Romaine
Baby Romaine
Little Gem
Little Red Gem
Sucrine

SPECIALTY

Baby Red Frill Mustard
Green Dandelion
Red Dandelion
Red-Veined Arugula
Wild Arugula

MUSHROOMS

CULTIVATED

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

WILD

Black Conica Morel
CHANTERELLE, -
SASKATCHEWAN
CHICKEN-OF-THE-WOODS
LOBSTER
Porcini

August Produce Guide

VEGETABLES

OUR PICK

PEPPERS

Aji Amarillo

AJI DULCE

Bird's Beak

Cayenne

Corno Di Toro

Cubanelle

Ghost Chili

Grenada

ITALIAN LONG HOTS

Jalapeno

Jimmy Nardello

Padron

Rainbow Bell

Red Fresno

Shishito

POTATOES

Austrian Crescent

Red Chile Fingerling

Russian Banana -

Fingerling

ROOTS

Baby Beets

Fresh Ginger

Hakurei Turnips

Rainbow Beets

SQUASHES

Avocado

Costata Romanesco

Eight Ball

Gold Bar

Gold Zucchini

Lebanese Cousa

Patty Pan

Trombetta

Zephyr

Zucchini

TOMATOES

BEEFSTEAK

BRANDYWINE

Garden Peach

Green

GREEN ZEBRA

Japanese Black Truffle

Mixed Cherry

Plum

Purple Cherokee

Red Cherry

San Marzano

Sungold

Hepworth Farms

MILTON, NY

Broccoli
Cherries
Cucumber
Eggplant
Garlic
Greens
Herbs
Lettuce
Peppers
Radishes
Root Vegetables
Scallions
Squash
Tomatoes



Established in 1818, Hepworth Farms is a seventh generation family-owned farm. Hepworth Farms grows about 400 varieties of vegetables, including about 100 varieties of tomatoes. Today, the certified organic farm is run by twin sisters Amy and Gail Hepworth alongside partner Gerry Greco. Hepworth Farms practices a whole-alive-systems approach, paying attention not only to their crops, but also to the health of their soil and employees. Their workers' daily routine includes at least twenty minutes of stretching and forty push-ups. They believe this practice prevents injuries and relieves some of the aches acquired while farming. To reduce energy consumption, Hepworth's packing house was built underground with a cement roof, which helps keep it cool and reduces refrigeration needs. Solar panels on the farm provide some renewable energy, too. The Hepworths are passionate about helping farmers thrive in the Hudson Valley. They believe the Hudson Valley is rich farmland, with great soil and climate, and uniquely positioned near the strong NYC market. Amy encourages new farmers to embrace organic principles without necessarily diving into organic certification. She advises customers to think beyond the labels and really learn about which farming practices truly produce healthy land and healthy food.

September

The most magical month of all, September is truly a time of bounty. Local tomatoes, peppers, and even berries are still thriving, and if we have a repeat of last year, they will be for some time. Early fall favorites are just becoming available - keep an eye out for heirloom apples and winter squashes. West coast growers are preparing for their transitions to warmer growing locations for the winter months. Assuming all goes to plan (because farming is that easy right?), we shouldn't see too many gaps in availability. Famous last words.



DRAGONFRUIT



TRI-COLOR CAULIFLOWER



BLACK MISSION FIGS



NIAGARA
GRAPES



ASIAN PEAR



PASSION FRUIT



MOLLIE'S
DELICIOUS
APPLE



JUNIPER BERRIES

September Produce Guide

FRUIT

OUR PICK

SPECIALTY

ADRIATIC FIG

Baby Kiwi

BLACK MISSION FIG

FRESH BAHRI DATE

FRESH BLACK OLIVE

FRESH GREEN OLIVE

Fuyu Persimmon

Pineapple Quince

Pomegranates

Raisins on the Vine

Red Currant

TIGER STRIPE FIG

APPLES

Blondee

Cortland

Cox's Orange Pippin

Honeycrisp

Macoun

Mcintosh

MOLLIE'S DELICIOUS

Zestar

BERRIES

Blueberry

Cape Gooseberry

Cranberry

Golden Raspberry

Raspberry

Strawberry

Tri-Star Strawberry

Wild Huckleberry

Wild Maine Blueberry

CITRUS

Buddha's Hand

Red Grapefruit

Valencia Orange

GRAPES

Canadice

CONCORD

GREEN LAKEMONT

Mars

Niagara

MELONS

Charentaise

French Orange Cavaillon

Honeydew

Mixed Heirloom

Piel de Sapo

Sugar Cube

PEARS

ASIAN

Concorde

Warren

STONE FRUIT

Apricot, Red Velvet

Nectarine, White

Nectarine, Yellow

Peach, White

Peach, Yellow

Peacharine

Plum, French Prune

Pluot, Autumn Honey

Pluot, Emerald Beaut

Pluot, Red Raspberry

Pluot, Sunset Gold

September Produce Guide

VEGETABLES

OUR PICK

SPECIALTY

Agretti
Baby Artichokes
Cardoon
Celtuce
Juniper Berries
Mexican Sour Gherkins
PURPLE TOMATILLO
Purslane
Tomatillo

BEANS

Christmas Lima

CRANBERRY

Dragon Tongue
Fava
Flageolet
Flat
Romano
Wax

Brassicas

Broccoli Rabe
Green Cauliflower
Green Kohlrabi
Orange Cauliflower
Purple Broccoli
Purple Cauliflower
Purple Kohlrabi
Romanesco Cauliflower
Spigariello

CARROTS

Mixed Heirloom
Mixed Rainbow
Thumbelina

CORN

Bi-Color
White
Yellow

EGGPLANT

Calliope
Fairytale
Graffiti
Italian
Japanese
Lavender
Prospera
Rosa Bianca
White

GREENS

Baby Green Kale
Baby Lacinato Kale
Bok Choy
Collards
Swiss Chard

LETTUCE + SALADS

BABY HEAD LETTUCE

Baby Green Oak
Baby Green Tango
Baby Lollo Rosso

Baby Red Oak
Baby Red Romaine
Baby Romaine
Little Gem
Little Red Gem

SPECIALTY

Baby Red Frill Mustard
Green Dandelion
Mache
Red Dandelion
Red-Veined Arugula
Upland Cress
Wild Arugula

MUSHROOMS + FRESH TRUFFLES

FRESH

Burgundy Truffles
White Truffles

CULTIVATED

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

WILD

Caesar (Ovoli)
**CHANTERELLE, -
SASKATCHEWAN**
Chicken-of-the-Woods
Lobster
Matsutake

September Produce Guide

VEGETABLES

OUR PICK

PEPPERS

Aji Amarillo

AJI DULCE

Anaheim

Cayenne

Corno di Toro

Cubanelle

Ghost Chili

Italian Long Hots

Jalapeno

Jimmy Nardello

Padron

Rainbow Bell

Red Fresno

Shishito

POTATOES

Austrian Crescent

Beauregard Sweet

Marble

Purple Peruvian -

Fingerling

Purple Sweet

Red Chile Fingerling

Russian Banana -

Fingerling

Sweet Fingerling

Sweet Okinawa

RADISHES

Black

Cincinnati

Green Meat

Purple Ninja

Watermelon

White Icicle

ROOTS

Celery Root

FRESH GINGER

Fresh Turmeric

HAKUREI TURNIPS

Parsnip

Purple Daikon

Rainbow Beets

Rutabaga

Salsify

Sunchoke

SQUASHES

Acorn

BLUE HUBBARD

Butternut

Delicata

Gold Bar

Gold Zucchini

Honeynut

Lebanese Cousa

Patty Pan

Scarlet Kabocha

Spaghetti

THELMA SANDERS

Zephyr

Zucchini

TOMATOES

Beefsteak

Garden Peach

Green Zebra

Heirloom

Mixed Cherry

Plum

Purple Cherokee

Red Cherry

San Marzano

Sungold

Yellow Beefsteak

Eva's Garden

DARTMOUTH, MA

Autumn Berries
Chicories
Fig Leaves
Flowers
Grape Leaves
Herbs
Juniper Berries
Pea Greens
Pepquinos
Sassafras Root

Located on the coastal plain approximately 70 miles south of Boston, Eva's Garden - like its namesake proprietor - is one of a kind. Eva's Garden began as a kitchen garden in 1975, with the desire to grow the freshest, best tasting, and most nutritious food. When the garden started producing more than her family could eat, Eva started selling to Boston area chefs and Whole Foods. She now grows over 200 uncommon herbs, greens, and edible "weeds" on her 3 acre plot of land that can be found on the menus of many famous restaurants in the Northeast. Eva works closely with her chef customers to try different plants and their parts. She is not limited by traditional expectations and is driven by exploring different taste frontiers.

**Mann's
Arcadian Harvest[®]
– for more loft on
the plate and a fluffy,
fresh-tossed appearance**



Mann Packing of California is one of our most trusted west coast growers. The Mann team continues to innovate their product line for better aesthetics and usability in the kitchen. Arcadian Harvest is Mann's European-style salad blend consisting of whole mini heads of Lolla Rosa, Red and Green Leaf and Oak Leaf lettuces heads.

A typical spring mix grows for 30 days and is cut before the leaves mature, leaving them extremely fragile. Arcadian Harvest lettuces grow a full 60 days, allowing for a more robust flavor and texture. These are actually full-grown baby lettuces providing extra bite. A curly leaf variety with "shoulders" is tossed in the mix to strengthen overall texture.

Keep in mind that one ounce of Arcadian Harvest has the same plate coverage as 3 ounces of spring mix and looks vibrant even when dressed ahead. Pre-washed and ready to plate, Arcadian Harvest arrives in plastic bags especially designed to extend shelf life.



At Broetje Orchards, based in Prescott, Washington, FirstFruits is dedicated to growing the highest quality apples, pears and cherries available and bringing them to market through the FirstFruits brand. Growing on more than 8,500 acres in Eastern Washington, their main orchard produces fruit that is grown, stored and packed in a single location – a practice that promotes quality unmatched in the industry. Dedicated year-round crews care for the trees in this ideal location which means consistently high-quality fruit. Their focus on organic apples makes them one of the leading growers in Washington state, and they are the exclusive North American grower of the crispy, sweet and naturally non-browning Opal apple. They share a commitment to producing high quality-fruit while balancing the demands of purpose, people, planet, and profit, so that a portion of those profits can be donated to nonprofit missions supporting the underserved. Learn more: baldorfood.com/farms/first-fruits

First Fruits

MEAT + POULTRY

We've got your meat and poultry needs covered! Baldor's Meat Program is run by industry veterans who have worked both in professional kitchens and the wholesale meat business. Our product lines feature a convenience-enhancing portion controlled beef and poultry program aimed at minimizing labor and streamlining cooking times. But, if you're feeling ambitious, we also offer whole lambs, goats and suckling pigs on a preorder basis. Our Meat Department supports local, family-owned farms whenever possible. We offer USDA prime, dry aged, halal, ABF, and 100% grass fed programs, just to mention a few.

MEAT + POULTRY

MEAT + POULTRY

HIGHLIGHTS

100% Grass Fed Premium Steakburgers

A joint partnership project with our partners at Joyce Farms and Wonder Meats. This proprietary blend of chuck, rounds, sirloin, and premium steak trims makes up the ultimate burger experience. This burger needs no ketchup, mayo, or any other distractions for that matter.

Joyce Farms Poulet Rouge Heritage Chicken

Ron Joyce personally selected this bird from the French Label Rouge Program while visiting France to find the best-tasting chicken in the world. He coined the name "Poulet Rouge Fermier" for this new bird that he would grow in the United States according to standards highly similar to the Label Rouge guidelines, which guarantee poultry production that is respectful of animal welfare, protects the environment, and produces superior flavor and culinary qualities.



duBreton®

DuBreton is the first producer and processor of organic and natural pork in North America. The company has been the first pork producer to proudly use the Certified Humane Raised and Handled® logo on its products since 2003, to reflect its concern about animal welfare through all stages of animals' lives. Its mission is to help improve people's quality of life through the excellence of its agri-food products.

Learn more: baldorfood.com/farms/les-viandes-du-breton

duBreton



Joyce Farms



"best lineage", "all-natural", "free-range", "grass-fed",
"humanely raised and processed", "never-ever",
"heritage breeds", "environmentally friendly"

– all phrases that give chefs the green light to
proudly feature meat on their menu.

Joyce Farms is an artisan producer of the finest all-natural poultry, beef, pork, and game products in the country. Their farming operation, started in 1962, is located in the Piedmont region of North Carolina.

Heritage chickens, Black Turkeys, and game birds are raised right on the farm. Heritage beef and pork are raised on small, nearby family farms in North Carolina and southeastern Georgia – farms that strictly adhere to the Joyce ethos, and Heritage Bison is raised on the finest natural prairie remaining in the US, located in the Midwest.

Joyce Farms' employees, farmers, ranchers, and extended family work hard together to produce the best tasting naturally raised meat and poultry in America.

New From Joyce Farms

HERITAGE PORK + BISON

Joyce Farms proudly introduces the Gloucestershire Old Spot (GOS) heritage breed pig. Originally developed in Gloucestershire, England, GOS pigs are known for producing tender, succulent pork that is full of flavor. Joyce Farms' GOS pigs are raised on a small family farm in North Carolina where Regenerative Agriculture is not a catch phrase, but a way of life. There, they eat an all-vegetarian diet, are pasture raised, and breed and mature naturally. Like all Joyce Farms' meats, they are never, ever given antibiotics, animal by-products, artificial ingredients, hormones, or steroids. The result is pure, nutritious pork that tastes the way pork used to – rich and meaty.

Joyce Farms has also partnered with a family of bison ranchers. With grasslands in northwest Wisconsin and east central Minnesota, these bison are grazed under Holistic Resource Management principles. This farm has been raising 100% grass-fed bison since 1994 and harvests and processes them at a nearby plant – so much more humane than corralling, loading, and shipping their animals long distances.

What is true for grass-fed beef is true for bison. It has more vitamin E, more cancer-fighting CLA, more Omega 3's, and more beta carotene. Grass-fed bison is also lower in calories, total fat, and saturated fat.

DAIRY + EGGS

When we last counted, our dairy line was over 200 items strong. We know, we know-- you don't think of Baldor as a dairy purveyor. Sadly, one of the most common refrains we hear from customers is something along the lines of "I had no idea that Baldor did non-produce items!" Well, we think it's high time we got the word out. Not only is our dairy program full service, ranging from heavy cream to pasteurized egg whites and everything in between, but we are also the exclusive distributor of historic local dairy Ronnybrook. Our wide range of fluid dairy pack sizes makes this program suitable for many different business types. Sure, we stock whole milk in quarts that can be easily maneuvered during service. But, we also carry 5 gallon poly bags that fit the milk dispenser in your school's cafeteria.

DAIRY + EGGS

DAIRY + EGGS

HIGHLIGHTS

Farmer's Hen Pasture Raised Eggs

Certified Humane Raised and Handled and 100% cage-free. Farmer's Hen's birds are fed a completely organic non-GMO diet that is all vegetarian. These hens are antibiotic free and have the ability to nest, perch and dust bathe inside or out of their barn. Happy hens produce tastier eggs - these have a slightly darker colored yolk and less runny consistency.

Vermont Creamery Butter

Vermont Creamery cultures the freshest, highest quality, hormone-free Vermont cream from a co-op of 500 family farms in northeast Vermont. The cream is churned in small batches becoming a rich, European-style butter with 86% butterfat content and a unique farm-fresh taste.

La Fermiere Yogurt

French style potted yogurt made here in the U.S. using whole milk from upstate N.Y. dairy farms combined with fresh cream. Packed in lovely glazed terracotta pots to use over and over as planters for little cacti and succulents.



The Président® brand is widely recognized across the globe for Europe's legendary cheese varieties. What started with French Camembert, Brie and Butter has grown to include Europe's ripened royalty Roquefort, Manchego, P'tit Basque, and Emmental - satisfying diverse tastes of people all over the world.

Président® brand products continue to win accolades from industry experts at competitions across the globe. This passion for creating the finest cheeses in the world has helped Président® brand win more than 79 cheese competition medals over the past 9 years.

CHEESE

In addition to our 400+ item inventory of artisan cheeses, we also proudly offer a pre-order program with Murray's Cheese. Founded in 1940 by Murray Greenberg, Murray's is proud to be a Greenwich Village-based business and part of the neighborhood's rich food history. The main thing that makes Murray's special is their passion for cheese. Baldor's partnership with Murray's was initiated in order to offer our customers their exclusive house-aged cheeses along with every imaginable accompaniment. For more information visit the Murray's page on our website at baldorfood.com/farms/murrays-cheese

HIGHLIGHTS

Montchevre

Montchevré is the largest goat cheese manufacturer in the United States, and continues to operate with the same core goals and values since it began 25 years ago. In 1989, co-founders Arnaud Solandt and Jean Rossard brought four generations of unique goat cheese "savoir-faire" from the southwest region of France to the US and built the company to where it is today, supporting a network of 360+ independent family farms and offering over 75 varieties of goat cheese products.

Sprout Creek Farm

Sprout Creek cheese comes from the rich and creamy milk of grass-fed Jersey, Milking Shorthorn, Normande and Holstein cows and their Nubian, Toggenburg and Oberhasli goats. These artisanal cheeses are made in the age-old tradition of European farmstead cheese, using a method that enhances the innate qualities of the milk.

5 Spoke Creamery

The cheesemakers at 5 Spoke have a philosophy of balance; their cow's milk cheese offers the flavor of fine cheese and the health benefits of raw milk. Production takes place on-site in a restored barn and farmhouse in Goshen, NY, only 57 miles out of NYC. Because of seasonal changes and availability of grasses and wildflowers, their pasture-fed cows' diets are fresh and diverse, resulting in flavor profiles that cannot be manufactured or duplicated.

Egidio Galbani founded his cheese company in the Italian region of Lombardy over 130 years ago and today it is Italy's number one cheese brand. Egidio's distinctive Italian cheese-making approach has been honorably duplicated here in the U.S.

Today, Galbani® mozzarella is unrivaled in the packaged mozzarella category, the very best of its kind.

Moist and creamy, Galbani mozzarella caramelizes into milky-fresh sweetness, rather than burning or pooling into oil. The same workability in the kitchen applies to Galbani's fresh mozzarella balls, parmesan flakes, Bel Paese, provolone and more. Galbani's triple-cream Mascarpone is a resilient performer that withstands high heat and freezing with no separation or deterioration of color or texture.



**GALBANI CHEESES
ARE EQUALLY SUITED
TO THE NEEDS OF WHITE
TABLECLOTH RESTAURANTS
AND FAMILY-STYLE PIZZERIAS
OR HOME KITCHENS.**

BAKERY + PASTRY

Introducing our NEW Bakery & Pastry shopping experience. This program focuses on time-savers like pre-made tart shells, cheesecakes, and pastry creams as well as high-end raw ingredients like chocolates, flour, and sweeteners. Check out our extensive line of over 120+ chocolates featuring the likes of TCHO chocolate and Barry Callebaut.

HIGHLIGHTS

Mike's Hot Honey

The combination of two of nature's most unique and delicious foods - honey and chili peppers. For nearly a decade Mike Kurtz perfected his original recipe by experimenting with varieties of honey and chili peppers. His signature infusion of New York wildflower honey and Brazilian chili peppers creates a perfect balance of sweet followed by a slow building heat. From the start, friends, family, and the good people of Brooklyn have dubbed it Mike's Hot Honey.

Tiny Tate's Chocolate Chip Cookies

Everyone knows about Tate's cookies and how they are simply incomparable if a crisp chocolate chip cookie is your preference. Now they are available in mini, pop-in-the-mouth size, perfect for retail, lunch boxes and amenity baskets.

La Rose Noire Assorted Macarons

Flavors: Vanilla, Chocolate, Raspberry, Earl Grey, Coffee, Lemon, Salted Caramel, Orange, and Passion Fruit. 100% handcrafted in the workshop of Swiss Pastry Chef Gerard Dubois. Contains soft insertion of "pate de fruit." Custom-made trays are vacuum packed to minimize breakage and ensure freshness.



The
Perfect Purée®
OF NAPA VALLEY
30 Years
1988-2018

Relationships Matter

For 30 years, The Perfect Purée of Napa Valley has perfected the art of flavor for even the most discerning palates. Long standing relationships with growers and support of their sustainable practices enable The Perfect Purée to source only premium fruits harvested at the peak of ripeness.

The Perfect Purée's line-up of purees, concentrates and blends are consistent in taste, texture and color, and contain no artificial sweeteners, additives or preservatives. Products are quickly processed, flash pasteurized and frozen to retain absolute freshness.

Pastry chefs now have access year-round to Pomegranate, Mango and Passion Fruit for curds, fruit soups, sorbet, cakes, pies and tarts.

Beverage professionals can elevate classic, craft and non-alcoholic offerings including margaritas, bellinis, agua frescas and house-made sodas.

Culinary professionals can achieve signature dishes with premium fruit flavor for marinades, sauces, glazes, salad dressings, vinaigrettes and more.

GROCERY

Whether you're searching for pre-made hors d'oeuvres or saffron threads, chances are that you'll find it in our Specialty & Grocery department. This category really reflects both the breadth and the connoisseurship that define all of our non-produce programs. It's kind of like one of those great little gourmet boutiques that's stuffed to the gills with dependable staples alongside rare delicacies: always worth a browse to discover that one item you didn't know you couldn't live without.

GROCERY

GROCERY

HIGHLIGHTS

Sfoglìni Pasta

Sfoglìni is a Brooklyn based producer of small batch, freshly extruded pastas made from the finest organic flours in America. They use traditional bronze dies which give their pasta a textured, porous surface for your sauce to cling to. They also dry at low temperatures to preserve nutrition and flavor. Founded by Steve Gonzalez and Scott Ketchum, the company is a testament to the duo's shared love of the culinary arts.

La Boite Spices

Traveling and cooking around the world for the last several years, Chef Lior Lev Sercarz worked with some of the world's best chefs, including most notably spice master Olivier Roellinger. Inspired by his passion for spices and the stories they tell, Lior began his own journey studying spices and their origins, eventually creating his own blends. Each of them is a reflection of a place, a moment, or cultural influence.



TMI
TRADING



The TMI journey began in 1989 in a 3,000 square foot facility located in New York City's Chinatown district, with the mission of creating fresher and better tasting Asian noodles. Now, the company employs more than 400 employees and grows to over 200,000 square feet in Brooklyn, NY, with a new state-of-the-art facility opening in Robbinsville, NJ in 2018. TMI produces products under the brand Chef One and Twin Marquis, each specializing in their own category of goods; all made with the same attention to quality and taste. TMI's commitment to fresh, delicious, innovative product development has made them the industry's leading Asian food manufacturer.

Learn more: baldorfood.com/farms/tmi-trading

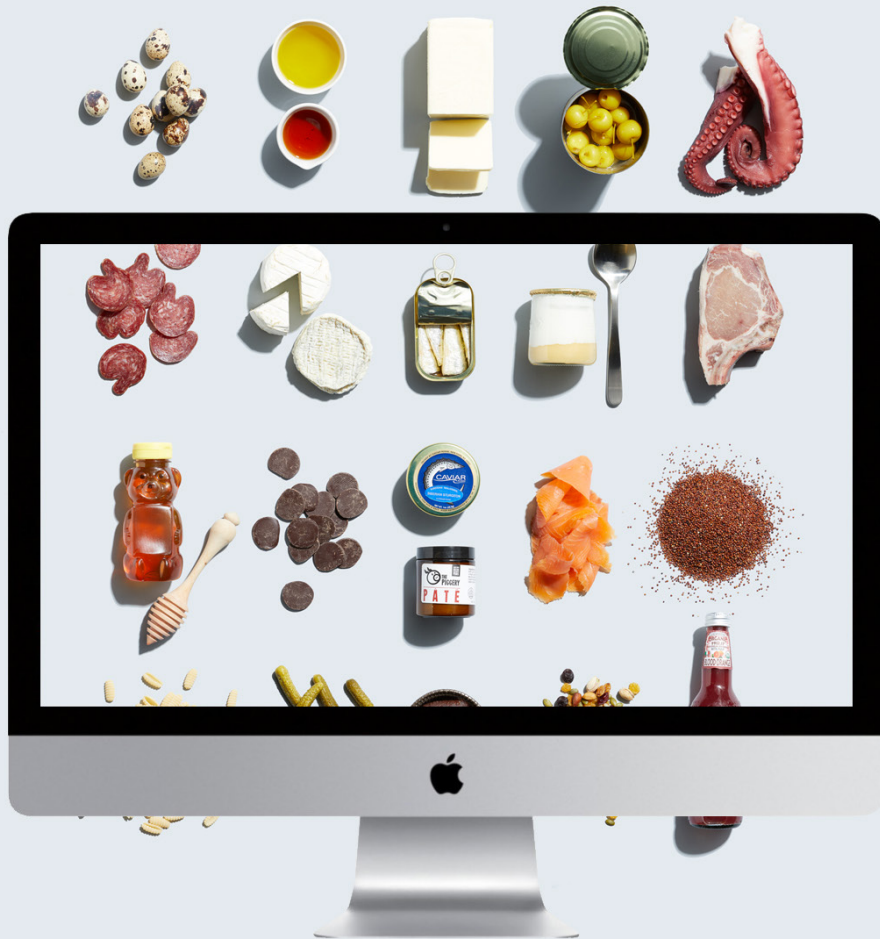
TMI Trading

MOBILE APP



COMING SOON

BALDORFOOD.COM



New Features:

- Live Inventory Of 6000+ Items
- True Transparency - Shop By Farm
- Build Personalized Order Guides
- Expedite Shopping With SmartShop
- Run Usage Reports
- Pay Bills Online + Set Up Autopay

**IF IT GROWS FROM THE GROUND -
WE'VE GOT IT AT BALDORFOOD.COM!**

urban roots

VEGGIE SIDE KITS

Urban Roots Veggie Side Kits are made from scratch daily from the same premium produce and specialty ingredients that Baldor delivers to some of the country's best chefs. Baldor's logistical expertise allows for quick turnaround from knife to shelf in less than 24 hours. Try our cauliflower rice kits or roasting kits today!



BROCCOLI FRIED CAULIFLOWER RICE KIT



CHILI CILANTRO CAULIFLOWER RICE KIT



MOROCCAN SPICED CAULIFLOWER RICE KIT



TABOULI STYLE CAULIFLOWER RICE KIT

Learn more:
eaturbanroots.com



BROCCOLI CHEDDAR BITES ROASTING KIT



CARAMELIZED CAULIFLOWER ROASTING KIT



HOT HONEY CARROT FRIES ROASTING KIT



SPANISH STYLE POTATOES ROASTING KIT



SPICED SWEET POTATOES ROASTING KIT



SUGAR AND SPICE BUTTERNUT ROASTING KIT

HOW IT WORKS

SIDE FOR TWO

All Urban Roots Veggie Side Kits serve up healthy sides for two, but feel free to enjoy them as a meal for one!

1 PAN, BOWL, OR TRAY

All you need to prepare our Veggie Side Kits is one pot, bowl, or baking tray. Clean-up is a breeze!

READY IN MINUTES

We know you're busy. Enjoy our cauliflower rice, or prep our roasting kits for the oven in minutes.

LITTLE OR NO CHOPPING

Wary of sharp objects? We have you covered with Veggie Side Kits that are no chop or light chop.

EAT YOUR VEGGIES

Each kit contains at least 2 servings of veggies. With sides that are this good, there are no excuses not to eat your veggies!

CUSTOM HARVEST

Fresh Origins Picked Just For You



Visit
baldorfood.com/farms/fresh-origins
for a complete list of products

Fresh Origins Farm is America's leading producer of MicroGreens and Edible Flowers. They also grow a vast array of Petite™ Greens, Tiny Veggies™ and other unique specialties near San Diego, California. If you're looking for micro tangerine lace or fava bean flowers, you've come to the right place.

Fresh Origins is located in the world's best climate for growing MicroGreens. This makes a huge difference in the quality, flavor, color, consistency and shelf-life. Grown in the sunshine of Southern California, they do not use artificial lighting.



In addition to in-stock items that can be added to your regular Baldor order, Fresh Origins' also offers a Custom Harvest program that gives Baldor customers access to hundreds of unique items like Lavender Flowers and Basil blossoms. 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 to be delivered in as little as 48 hours!

CHEERS!

We've partnered with The Bronx Brewery.



MY BERRY OWN IPA

NORTHEAST IPA

BREWED WITH HARRY'S BERRIES

Borrowing from the musical term of a 'B-Track' or flip side of the record, where artists tend to experiment outside of their repertoire, Bronx Brewery launched its B-Track Series program of innovative beers.

Enter Baldor. We shared our unique, high-end, seasonal produce items with brew masters to create a new, never-been-done-before series of beers using rare, exotic ingredients. The ingredients range from Sumo Citrus and Szechuan Buttons to Fennel Pollen.

Our latest collaboration is My Berry Own IPA - a Northeast IPA made from a seasonal pick of Harry's Berries world renowned strawberries. These super juicy berries from California create big sweetness and a beautiful red haze in this Northeast style IPA. Release date: April 23rd.

These B-Tracks series of beers will be available at The Bronx Brewery tasting room located at 856 136th Street in the South Bronx. The tasting room is open 7-days a week.



BREWED BY THE BRONX BREWERY
BRONX, NY

THEBRONXBREWERY.COM
[@THEBRONXBREWERY](https://www.instagram.com/thebronxbrewery)



M O R E I N F O R M A T I O N



BECOME A CUSTOMER

-

WELCOME ABOARD!

Give us a call or send us an email via the contact information listed below and we'll get you set up with an account.

GENERAL INQUIRIES

-

New York (718) 860-9100 | DC (443) 733-3400 | Boston (617) 889-0047
info@baldorfood.com

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 baldorfood.com/peakseason.

NEWS FROM THE FARM

-

Don't forget to check out our YouTube channel for "News from the Farm" reports. Our buyer Patrick Ahern will guide you through weather updates, shortages and the best buys of the week. It's the next best thing to having your own, personal produce expert. Sign up by going to our website or emailing us at info@baldorfood.com. Get your Market Update 24/7 at baldorfood.com/news!

SOCIAL MEDIA

-

Instagram + Twitter : [@baldorfood](https://www.instagram.com/baldorfood) | YouTube : Baldor Food
Press Inquiries : press@baldorfood.com



This mighty mix brings together four of the most potent leafy greens on the planet for a vibrant baby leaf blend you can only get from B&W: watercress, baby red leaf kale, baby spinach, and arugula.

B&W's red leaf kale delivers all the nutritional power of its well-known cousin but in tender, delicate baby leaves that have a slightly sweet and nutty flavor. Combined with the mild taste of baby spinach, peppery watercress, and tangy arugula, power 4™ is bursting with the perfect balance of distinctive flavors that will supercharge your salads, sandwiches, entrees, and more.

Power 4 is an excellent source of antioxidant vitamins A and C, high in vitamin K, and a good source of calcium and potassium. Colorful, versatile and delicious, you won't find a better mix of flavor, consistency, hardness, and nutrition anywhere.

Learn more: baldorfood.com/farms/b-and-w

B & W

The integrity of authentically clean ingredients



Lemons, water, brewed Matcha tea, and sugar - the simplest mix for a healthy, refreshing juice.

By keeping things simple, the women who own and run Natalie's have developed a lemonade that sparkles with a clear, brisk taste. Tangy and deeply lemony, without tea's usual bitterness, Natalie's fresh version of the Arnold Palmer is great on its own over ice, or transformed into a spritzer with seltzer splashed in.

No preservatives, GMO's or anything artificial to muddy up the works.





BALDORFOOD.COM

AT BALDOR, WE TAKE PRIDE IN DELIVERING EXACTLY WHAT YOU NEED, EXACTLY WHEN YOU NEED IT.
WE STOP AT NOTHING TO PROVIDE GREAT FOOD AND LOGISTICS THAT GIVE OUR CUSTOMERS AN EDGE.