

Baldor Specialty Foods® Bronx, New York

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CONCEIVED IN THE BRONX.
PRINTED IN MANHATTAN.

FRONT COVER Oyster Mushrooms BACK COVER Acorn Squash + Kabocha Squash

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What a satisfying summer! There was plenty of local produce to get excited about, and, here at Baldor, we experienced several company-evolving growth spurts. Now, we're heading into my favorite time of year: Autumn. It's hard not to feel energized by the crisp mornings, clean air, and beautiful colors. Outside, the green markets are still pulsing, restaurants are full again after the warm-weather hiatus, and we have to talk about the produce! Local cauliflower and hard squash are the best we get all year. Wild mushrooms reach their peak. On the fruit front, local apples, pears, plums, and grapes arrive all at once. Dinners change, too, and happily, heartier dishes — often focused around my favorites, including rich cuts of meat and roasted roots — appear on menus again. But, one of the best things about fall is that truffle season coincides with the start of the holiday season. Baldor has always, and will continue to, get you the best fresh European truffles. Every change of season means a new opportunity to show what Baldor can do for you. Know that we have you have covered during the hectic fourth quarter with top quality ingredients, holiday staples, and of course, timely deliveries.

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TJ Murphy Owner + CEO Baldor Specialty Foods





October

After a robust end to the summer, fall is officially here. Local farms are wrapping up with the last few peppers, while hard squash, root vegetables, hearty, leafy greens, and fall fruit move center stage. West coast growers are in the beginning stages of their annual transitions from Salinas to the dessert for winter growing. This is where it gets interesting!





October Produce Guide **Fruit**

Specialty

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

Apples

BASICS

Braeburn Cortland Crab Gala Honeycrisp Lady Macoun McIntosh Rome

HEIRLOOM + SPECIALTY

Ashmead's Kernel Belle de Boskoop Blondee Blue Pearmain Calville Blanc D'Hiver Cox's Orange Pippin 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
Flavor Promise
Green Lakemont
Gum Drop
Himrod
Lakemont
Marquis
Mars
Moon Drop
Niagara

Pears

EUROPEAN

Anjou
Bartlett
Bosc
Clapp
Comice
Forelle
French Butter
Magness
Red
Seckel

ASIAN

Asaju Honey Gold Hosui Yali



October Produce Guide Vegetables

Specialty

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

Shelling Beans

Black Coco
Black-Eyed Peas
Cannellini
Christmas Lima
Cranberry
Dragon Tongue
Flageolet
Fresh Lima
Scarlet Runner

Broccoli + Cauliflower

Broccoli
Broccoli di Ciccio
Broccoli Leaf
Broccoli Rabe
Cauliflower
Green Cauliflower
Orange Cauliflower
Purple Cauliflower
Romanesco
Cauliflower
Green Kohlrabi
Purple Kohlrabi

Brussels Sprouts

Baby Kalette On-the-stalk Purple

Cabbages

Caraflex Green Napa Red Savoy Tendersweet

Carrots

Baby French Kyoto Mixed Heirloom Thumbelina

Chicories

County Line Mix Endive
Escarole
Frisee
Puntarelle
Radicchio
Red Dandelion
Trevisano

Eggplant

Fairy Tale Graffiti Italian Japanese Lavender Little Finger White

Herbs

Chervil
East Indian Lemongrass
Edible Flower Mix
Lemon Verbena
Nepitella
Rosemary
Shiso
Thyme
Tri-Color Sage



October Produce Guide Vegetables

Leafy Greens

BRAISING GREENS

Bok Choy Collard Mizuna Mustard Tatsoi

CHARD

Green Chard Rainbow Chard Red Chard

KALE

Casper Green Curly Lacinato Red Russian

Lettuce + Salad Mixes

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 Mix

SPECIALTY

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

Mushrooms + Fresh Truffles

FRESH TRUFFLES

Burgundy White

CULTIVATED

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

WILD

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

Peppers

нот

AJI Amarillo
Aji Dulce
Anaheim
Cayenne
Ghost
Grenada
Habanero
Hot Banana
Italian Long Hot
Jalapeño
Poblano
Red Fresno
Serrano
Shishito
Thai Bird

SWEET

Corno di Toro Cubanelle Green Bell Jimmy Nardello Red Bell Red Carmen Snacking Sweet Banana



Potatoes

FINGERLING + SPECIALTY

Austrian Crescent Blue Adironack La Ratte Marble Red Chile Russian Banana

SWEET POTATOES

Beauregard Fingerling Sweet Garnet Okinawa Purple

Radishes

Black Cincinnati French Breakfast Green Meat Purple Daikon Watermelon

Roots

Burdock Celeriac Hakurei Turnip Horseradish Parsley Parsnip Salsify Sunchoke

Tomatoes

Heirloom Mix Magic Mountain Mixed Cherry San Marzano



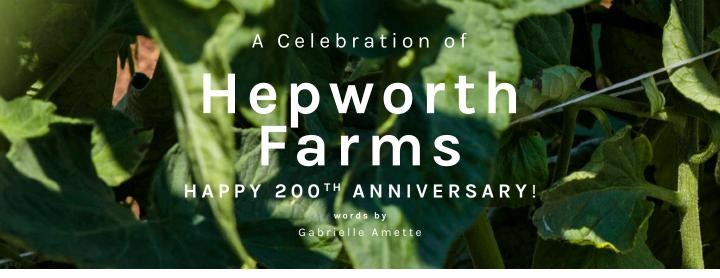
Acorn
Blue Hubbard
Buttercup
Butternut
Carnival
Delicata
Honeynut
Kabocha
Long Island Cheese
Red Kuri
Scarlet Kabocha
Spaghetti



FARM SPOTLIGHT

Remembrance Farm

Remembrance Farm is located in Trumansburg, New York, in the heart of the Finger Lakes Region. It is owned and operated by Nathaniel and Emily Thompson who share an abiding belief that physical well-being nurtures inner strength and self-knowledge. In this spirit, they strive to grow the highest quality organic salad greens to nourish both mind and body. All of their greens, which include baby kales and arugula, tatsoi, amaranth and more, are always impeccable, tasty and fresh. In one of our favorites, spicy Asian leaves are tossed with edible flowers, herbs and tender baby lettuce for a yin/yang flavor pop. In the Thompson's view, fastidious attention to production details, coupled with organic and biodynamic farming methods (using composted manures and cover crops, for example), consistently nurture the highest quality crops.



When you visit Hepworth Farms, a 200-year-old family farm in Hudson Valley, NY, two things become very clear. First, the women are in charge. Second, there are two guiding principles that drive every action on this farm: passion for people and a deep devotion to the soil.

Located less than 100 miles north of New York City, Hepworth Farms is a 550 acre, 7th generation family farm run by twin sisters Amy and Gail Hepworth and Gerry Greco. After graduating from Cornell University's agricultural program in 1982, Amy acquired the family farm. She promptly began the process of transitioning from conventional practices to organic, a somewhat controversial move at the time. Gail returned to the farm later, following a successful career as a biomedical engineer. The sisters note that although they were strongly encouraged to find different careers, after growing up on the land and pursuing other paths, they were both intrinsically drawn back to their roots. Gerry has been on the farm since 2000 and oversees the farm workers. It's very much a family affair for her as well, as both Gerry's father and daughter live on the farm, and her son-in-law oversees quality control for shipping and logistics.

Amy is a firm believer and proponent of taking care of the soil, which is her true passion. All three women are interested in feeding not just the soil, but also the people who come in contact with it — everyone working on the farm, eating food grown on the farm, and indirectly connected to the farm. Their work is passionately dedicated to growing and pioneering a system that works for both the agricultural community and the community at large.

Ultimately, Amy believes that by increasing the microbial soil activity and going back to alive systems, the majority of carbon can be sequestered, the one thing that can really be done to help climate change. She also stresses the need for technology in the equation as farming has become, and will continue to be, more and more challenging, requiring continual adaptation as the complexities increase. In pursuit of solutions,



Amy works closely with Cornell's Cooperative Extension and often consults with farmers and scientists from around the world.

When it comes to the team, the Hepworths are adamant that every job is hard and equally important, and they make the point that everyone on the farm is achieving his or her personal best. To help them get there, the workers receive training that engenders a deep sense of discipline and a more holistic approach to the work. Amy, Gail and Gerry believe that extra training and a commitment to investing in their team, instills a deep sense of purpose that drives everyone who works for them. Their hope is that by inspiring and teaching, the team can then go back to their own communities and effect change. As a result, in the last three years they have really begun to see their workers prosper, both professionally and personally.

As invested as everyone is in the final product, there is also a deep connection to the day in, day out tasks of running a farm. Amy's happy place is quietly clipping tomatoes, or on the bulldozer. "When Amy is on the bulldozer, she's relaxing, she's meditating, she's fine," Gail told us. "On the farm, it's very high pressure. Amy is grounded in nature and wishes more people could cultivate a relationship with nature to ensure a healthier planet and human development."

The respect and passion these women have for their workers and the work is palpable. How else does a 200-year-old family farm find such success? When asked what this monumental anniversary means to Gail, she simply replied, "Well, I live here, that's my house, and our property. It means home. There is a sense of responsibility to do our best when carrying on the agricultural tradition of our family."

For Amy it has a different meaning. "It's a good situation and I loved growing up on the farm," she said. "If there could be more kids learning from very young, that would be great. I want to teach people what the real issues are facing us. We need to gain knowledge and keep the research alive so we can keep doing this. Who's next?"



November

As temperatures drop locally, the first fall frost typically lands around this time. Brassicas will benefit from the cold, tasting sweeter than ever, and heirloom apples are in their element. Conditions out west are now perfect for row crops and Florida's winter crops will be starting soon. Early citrus will make a welcome appearance and fleeting fall fruits like persimmons and quince will spice things up.



November Produce Guide Fruit

Specialty

Cranberries Italian Chestnut Pineapple Quince Pomegranate

Apples

BASICS

Braeburn Cortland Crab Gala Honeycrisp Lady Macoun McIntosh Rome

HEIRLOOM + SPECIALTY

Hidden Rose Opal Sweetie

Citrus

GRAPEFRUITS

Ruby Star White Marsh

LEMONS

Meyer Variegated

LIMES

Finger Kaffir Key Rangpur Sudachi

MANDARINS

Clementine Pixie Satsuma

ORANGES

Blood Cara Cara Heirloom Navel

Buddha's Hand

SPECIALTY

Calamondin
Etrog Citron
Eustis Limequat
Green Yuzu
Kumquat
Yellow Yuzu

Grapes

Concord Green Muscat Niagara

Pears

EUROPEAN

Anjou
Bartlett
Bosc
Clapp
Comice
Forelle
French Butter
Magness
Red Pear
Seckel

ASIAN

Asaju Honey Gold Hosui LilySan Niitaka Yali Yoinashi

Persimmons

Chocolate Fuyu Hachiya Hyakume Maru Tamopan



November Produce Guide Vegetables

Specialty

Crosnes Sassafras Root Sea Beans

Artichokes

Baby Cardoon Red

Avocado

Bacon Fuerte Hass

Beets

Chioggia Golden Mixed Red White

Broccoli + Cauliflower

Broccoli
Broccoli di Ciccio
Broccoli Leaf
Broccoli Rabe
Cauliflower
Green Cauliflower
Orange Cauliflower
Purple Cauliflower
Romanesco
Cauliflower
Green Kohlrabi
Purple Kohlrabi

Brussels Sprouts

Baby Kalette On-the-stalk Purple

Cabbage

Caraflex Green Napa Red Savoy

Carrots

Chantenay Kyoto Mixed Heirloom Nantes Thumbelina

Chicories

Castelfranco
Coraline
Endive
Escarole
Frisee
Heirloom Mix
Puntarelle
Radicchio
Red Dandelion
Trevisano

Leafy Greens

BRAISING GREENS

Bok Choy Collard Mizuna Mustard Tatsoi

CHARD

Green Chard Rainbow Chard Red Chard

KALE

Casper Green Curly Lacinato Red Russian

November Produce Guide **Vegetables**

Lettuce + Salad Mixes

BABY HEAD LETTUCES

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

Mushrooms + Fresh Truffles

FRESH TRUFFLES

Black Winter Burgundy White

CULTIVATED

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

WILD

Black Trumpet
Candy Cap
Chanterelle
Hedgehog
Matsutake
South African
Porcini
Yellowfoot

Potatoes

FINGERLING + SPECIALTY

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

SWEET

Beauregard Fingerling Sweet Garnet Okinawa Purple

Radishes

Black Green Meat Purple Daikon Watermelon



Roots

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

Squashes

Acorn
Blue Hubbard
Buttercup
Butternut
Cinderella
Delicata
Honeynut
Kabocha
Long Island Cheese
Marina di Chioggia
Red Kuri
Scarlet Kabocha

FARM SPOTLIGHT

Scott Farm Orchard

The Scott Farm, listed on the National Register of Historic Places, has been in active cultivation since 1791. This 571 acre farm has been owned since 1995 by The Landmark Trust USA, a non-profit organization whose mission is to rescue important but neglected historic properties and bring them back to life. At Scott Farm this has meant revitalizing the entire farm operation from orchard to farmhouses to barns. For much of the 19th century Scott Farm was an all-purpose farm with a variety of animals and crops. The original orchard was planted in 1911 by the Holbrook family who were innovative orchardists. The farm's present orchardist, Ezekiel Goodband, has had a lifelong passion for apples. His search for old varieties has taken him to abandoned orchards throughout New England and as far as Kazakhstan, the birthplace of apples. The orchard now contains over 120 heirloom and unusual apple varieties. The range of color, flavor, and texture is wide with something to appeal to all tastes. Scott Farm also grows gooseberries, medlars, quince, raspberries, blueberries, grapes, pears, plums, and peaches.



FirstFruits

At Broetje Orchards, based in Prescott, Wash., we are dedicated to growing the highest quality apples, pears and cherries available and bringing them to market through our FirstFruits brand. Growing on more than 12,000 acres in Eastern Washington, our main orchard produces fruit that is grown, stored and packed in a single location – a practice that promotes quality unmatched in our industry. Dedicated year-round crews care for the trees in this ideal location which means consistently high-quality fruit.

Our focus on organic apples makes us one of the leading growers in Washington State, and we are the exclusive North American grower of the crispy, sweet and naturally non-browning Opal apple. We 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 non-profit missions supporting the underserved.







New York Ravioli

Started in an attic of a small Long Island Italian restaurant making ravioli and rolling manicotti by hand, 25 years later New York Ravioli & Pasta Co., Inc. manufactures a huge variety of gourmet specialty and seasonal ravioli, fresh pasta and homemade sauces. We share our passion with the world and continue to develop new and exciting products that people love to eat. Based in New Hyde Park, NY, only the finest quality ingredients possible are used. No additives or preservatives, making NY Ravioli pasta products 100% Natural. Made to order for guaranteed freshness.

Butternut Squash Ravioli

Butter roasted winter squash, seasoned with cinnamon, nutmeg, and then blended with our creamy ricotta cheese. This popular fall item that is exciting and festive.

Pumpkin Ravioli

Our Pumpkins are oven roasted with butter and brown sugar. The pasta is made with fresh pumpkin and presents itself with a warm orange color.



December

Mexican and Floridian winter crops will ramp up as we head full force into winter. Local cellars are full with ample storage crops to get us through the harshest months. Strong grower relationships will ensure plenty of greens and holiday fare.





December Produce Guide **Fruit**

Specialty

Green Macadamia Pineapple Quince Pomegranate Red Walnut White Pomegranate

Apples

BASICS

Braeburn
Cortland
Crab
Gala
Honeycrisp
Lady
Macoun
McIntosh
Rome

HEIRLOOM + SPECIALTY

Opal Sweetie

Citrus

GRAPEFRUITS

Chandler Pomelo Melogold Oro Blanco Star Ruby White Marsh

LEMONS

Eureka Meyer Ponderosa Variegated

LIMES

Finger Kaffir Key Rangpur Sweet

MANDARINS

Clementine Kishu Murcott

ORANGES

Blood Cara Cara Heirloom Navel

SPECIALTY

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

Persimmons

Chocolate Fuyu Hachiya Hyakume Maru Tamopan



December Produce Guide Vegetables

Specialty

Cardoon Crosnes Sassafras Root

Avocado

Bacon Fuerte Hass

Beets

Chioggia Golden Mixed Red White

Broccoli + Cauliflower

Broccoli Broccoli di Ciccio Broccoli Leaf Broccoli Rabe Cauliflower Green Cauliflower Orange Cauliflower Purple Cauliflower Romanesco Cauliflower Green Kohlrabi Purple Kohlrabi

Brussels Sprouts

Baby Kalette On-the-stalk Purple

Cabbages

Green Napa

Carrots

Baby French Kyoto Mixed Heirloom Thumbelina

Chicories

DOMESTIC

Coraline Frisee Heirloom Mix Radicchio

ITALIAN

Castelfranco Escarole Frisee Grumolo Rosso Pan di Zucchero Puntarelle Radicchio Tardivo Trevisano



December Produce Guide Vegetables

Leafy Greens

BRAISING GREENS

Bok Choy Collard Mizuna Mustard Tatsoi

CHARD

Green Chard Rainbow Chard Red Chard

KALE

Casper Green Curly Lacinato Red Russian

Lettuce + Salad Mixes

BABY HEAD LETTUCES

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

SALAD LEAF

Baby Mustard Mix Winter Salad Mix

SPECIALTY

Dragon Tongue Arugula Peppercress Red Frill Mustard Red Watercress Watercress

Mushrooms + Fresh Truffles

FRESH TRUFFLES

Black Winter Burgundy White

CULTIVATED

Beech Bluefoot Hen-of-the-Woods Nebrodini Bianco Oyster Pioppini Trumpet Royale

WILD

Black Trumpet Candy Cap Chanterelle Hedgehog Matsutake Porcini Yellowfoot



Potatoes

FINGERLING + SPECIALTY

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

SWEET

Beauregard
Fingerling Sweet
Garnet
Okinawa
Purple

Radishes

Black Green Meat Purple Daikon Watermelon

Roots

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

Squashes

Acorn
Blue Hubbard
Buttercup
Butternut
Cinderella
Delicata
Honeynut
Kabocha
Long Island Cheese
Marina di Chioggia
Red Kuri
Scarlet Kabocha
Spaghetti



FARM SPOTLIGHT

Gilbertie's

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 their microgreens, herbs, and lettuces is that they are all soil-grown. Most microgreens are hydroponically grown – pretty enough but not comparable in flavor. The Gilberties have developed a custom soil blend that originally took four years to perfect. This certified organic soil ensures that each micro, herb and leaf contains the highest amount of nutrition, essential oil and flavor. Relying on Integrated Pest Management (IPM) techniques, they release "beneficial" insects to deal with the "bad bugs". The Gilberties are quick to point out that although hydroponically-grown crops are much easier to cultivate, they cannot compare in flavor or nutrition to their soil-grown counterparts.



January

With the winter solstice behind us, daylight will slowly increase. Local farms will keep us stocked with braising greens, cabbages, winter roots, microgreens, and greenhouse herbs. California fruit season will continue to evolve with mid-season varieties — look for specialty citrus, avocados, and pomegranates all season long.



January Produce Guide Fruit

Specialty

Italian Chestnut
Pineapple Quince
Pomegranate
Red Currant

Apples

Opal RubyFrost

Citrus

GRAPEFRUITS

Melogold Oro Blanco Star Ruby White Marsh

LEMONS

Meyer Variegated

LIMES

Finger Kaffir Key Rangpur Sweet

MANDARINS

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

ORANGES

Bergamot Cara Cara Heirloom Navel Moro Blood

SPECIALTY

Buddha's Hand Fukushu Kumquat Kumquat Limequat Mandarinquat Pomelo Ugli Fruit

Persimmons

Fuyu Magic Hachiya



January Produce Guide Vegetables

Specialty

Crosnes Spigariello

Avocado

Bacon Fuerte Hass Spencer Zutano

Beets

Chioggia Golden Mixed Red White

Broccoli + Cauliflower

Broccoli
Broccoli di Ciccio
Broccoli Leaf
Broccoli Rabe
Cauliflower
Green Cauliflower
Orange Cauliflower
Purple Cauliflower
Romanesco
Cauliflower
Green Kohlrabi
Purple Kohlrabi

Brussel Sprouts

Baby On-the-stalk Purple

Cabbages

Caraflex Green Napa Red Savov

Carrots

Baby French Kyoto Mixed Heirloom Thumbelina

Chicories

DOMESTIC

Coraline
County Line Mix
Dandelion
Frisee
Radicchio

ITALIAN

Castelfranco
Escarole
Frisee
Puntarelle
Radicchio
Radicchio Del Veneto
Rosa Di Gorizia
Tardivo
Trevisano

Leafy Greens

BRAISING GREENS

Bok Choy Collard Mizuna Mustard Tatsoi

CHARD

Green Chard Rainbow Chard Red Chard

KALE

Green Curly Lacinato Red Russian



January Produce Guide Vegetables

Lettuce + Salad Mixes

BABY HEAD LETTUCES

Artisan Mini Head Mix Baby Green Oak Baby Green Tango Baby Red Oak Baby Red Romaine Baby Romaine Little Gem Little Red Gem

SPECIALTY

Baby Watercress
Dragon Tongue
Arugula
Mache
Red Frill Mustard
Red Watercress
Watercress
Wild Arugula

Mushrooms + Fresh Truffles

FRESH TRUFFLES

Black Winter

CULTIVATED

Beech Bluefoot Hen-of-the-Woods Nebrodini Bianco Oyster Pioppini Trumpet Royale

WILD

Black Trumpet
Chanterelle
Hedgehog
South African
Porcini
Yellowfoot

Potatoes

FINGERLING + SPECIALTY

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

SWEET

Beauregard
Fingerling Sweet
Garnet
Okinawa
Purple

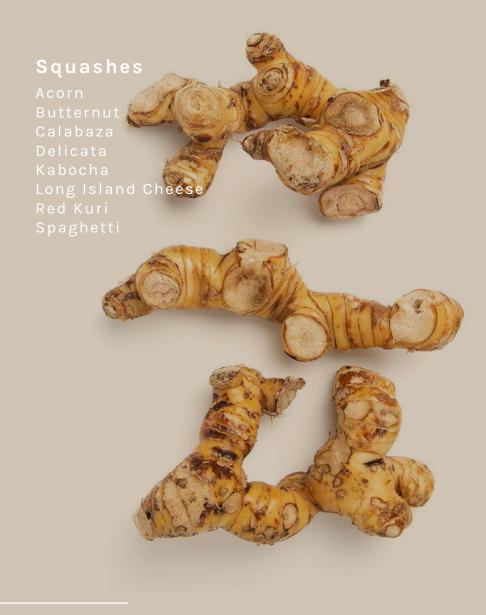


Radishes

Black Daikon Green Meat Watermelon

Roots

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



FARM SPOTLIGHT

Bernard Ranches

Vince and Vicki Bernard began farming their land in 1979 and have been bringing their produce to market since 1980. Their land is farmed sustainably by relying on the use of beneficial insects, avoiding the use of synthetic pesticides or herbicides, and the use of drip irrigation systems. Their soil is fertilized with seaweed and urea, and mushroom compost is added for an extra hit of nitrogen compound – an element that fruit trees crave. The superior flavor and sweetness of Bernard Ranch citrus fruits is the combined result of the ultra-rich, seaweed-packed soil, ideal terroir and hands-on farming. Vince and Vicki's citrus is to die for!

February

Chicories and root vegetables are still going strong, but luckily warmer climates elsewhere are keeping things exciting for us out east. Some of the best citrus we see all year will begin to make an appearance and desert growing locations will continue to keep us in good supply. Local farmers are busy planning for the spring and propagating in their greenhouses.





February Produce Guide Fruit

Specialty

Greengage Plum Pomegranate

Citrus

GRAPEFRUITS

Oro Blanco Pomelo Red Star Ruby White Marsh

LEMONS

Meyer Sorrento

MANDARINS

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

ORANGES

Bergamot Cara Cara Moro Blood Seville Sour Tarocco Blood

SPECIALTY

Kumquat Limequat Mandarinquat



February Produce Guide Vegetables

Specialty

Crosnes Fiddlehead Fern Nettles Spigariello

Avocado

Bacon Fuerte Hass Spencer

Beets

Candy Cane Chioggia Golden Mixed Red White

Broccoli + Cauliflower

Broccoli
Broccoli di Ciccio
Broccoli Leaf
Broccoli Rabe
Cauliflower
Green Cauliflower
Orange Cauliflower
Purple Cauliflower
Romanesco
Cauliflower
Green Kohlrabi
Purple Kohlrabi

Cabbages

Caraflex Green Napa Red Savoy

Carrots

Baby French Kyoto Mixed Heirloom Nantes Thumbelina

Chicories

DOMESTIC

Coraline Dandelion Frisee Radicchio

ITALIAN

Escarole

Frisee
Puntarelle
Radicchio Del Veneto
Rosa Di Gorizia
Tardivo

Leafy Greens

BRAISING GREENS

Bok Choy Collard Mizuna Mustard Tatsoi

CHARD

Green Chard Rainbow Chard Red Chard

KALE

Green Curly Lacinato Red Russian

February Produce Guide Vegetables

Lettuce + Salad Mixes

BABY HEAD LETTUCES

Artisan Mini Head Mix
Baby Green Oak
Baby Green Tango
Baby Red Oak
Baby Red Romaine
Baby Romaine
Little Gem
Little Red Gem

SPECIALTY

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

Mushrooms + Fresh Truffles

FRESH TRUFFLES

Black Winter

CULTIVATED

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

WILD

Black Trumpet Chanterelle Hedgehog Porcini Yellowfoot

Potatoes

FINGERLING + SPECIALTY

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

SWEET

Beauregard
Fingerling Sweet
Garnet
Okinawa
Purple



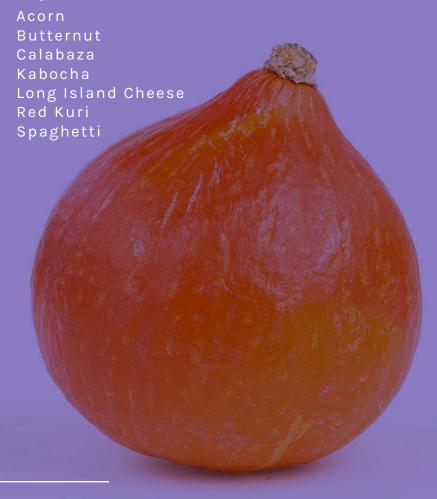
Radishes

Black Daikon Green Meat Watermelon

Roots

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

Squashes



FARM SPOTLIGHT

Riverdog Farm

Riverdog Farm began as a 2-acre organic vegetable farm in Napa County in 1991 by partners Trini Campbell and Tim Mueller. In 1996 they moved to the beautiful Capay Valley in Yolo County where the rich creek-bottom soil, intense summer heat, and winter frost make exceptionally tasty fruits and vegetables. Riverdog Farm is now a 450 acre certified organic, diversified family farm that grows vegetables, fruits, and nuts, and raises chickens and pigs. Since the beginning they have used a system of compost, crop rotation, cover cropping, and hedgerow planting to keep the soil healthy and to promote a healthy ecosystem around the farm. Animals are integrated into the farming system by providing natural fertilizer for orchards and fields and are all raised on organic pasture.



Ippolito

Move over kale chips, there's a new chip on the block.

Brussels Chips!

Healthy Nutritious Delicious

From the brand you know and trust

-Queen Victoria.





The Farmer's Hen

The Farmer's Hen Brand of fresh shell eggs is focused on the sustainability of small family farming while producing the freshest, high quality and nutritious eggs available in the market. Our hens are fed a high quality, vegetarian diet which produces a rich, bright yellow yolk and a great taste! From our farms to your table!

Our family of products include Cage Free, Free Range, USDA Certified Organic, Pasture Raised, Omega 3, and Heirloom fresh shell eggs.

The Farmer's Hen is committed to being a proud sponsor of Family Reach, an organization providing financial assistant to families fighting cancer. A portion of the proceeds go directly to families faced with the financial burden of a cancer diagnosis.



March

Spring is here: You made it! Even though it technically doesn't begin until March 20, and local ground temperatures will need a little more time to warm up, the west coast will start us off in grand style. All things green - alliums, fava leaves, pea shoots, and nettles will start to pour in, just when you think you can't possibly eat another rutabaga. Late season citrus and Pacific Northwest foraged delights will start to revive you from the long winter.





March Produce Guide Vegetables



Greengage Plum Pink Muscat Grape Rhubarb

Citrus

GRAPEFRUITS

Oro Blanco Red Star Ruby

White Marsh

LEMONS

Meyer Sorrento

LIMES

Finger Key Rangpur

MANDARINS

Clementine Honeybell Tangelo Minneola Tangelo Pixie

Sumo Citrus Sunburst Tangerine

ORANGES

Cara Cara Moro Blood Seville Sour

SPECIALTY

Kumquat Mandarinquat Pomelo



March Produce Guide

Vegetables

Specialty

Fava Leaves
Fiddlehead Ferns
Green Almonds
Green Garbanzo
Nettles
Pea Shoots
Ramps
Red Wood Clover
White Asparagus
Wood Sorrel

Artichokes

Baby Globe Heirloom

Avocados

Bacon Fuerte Hass Sharwil

Beets

Baby Chioggia Golden Mixed Red White

Broccoli + Cauliflower

Broccoli
Broccoli di Ciccio
Broccoli Leaf
Broccoli Rabe
Cauliflower
Green Cauliflower
Orange Cauliflower
Purple Cauliflower
Romanesco
Cauliflower
Green Kohlrabi
Purple Kohlrabi
Spigariello

Cabbages

Caraflex Green Napa Red Savoy

Carrots

Baby French
Chantenay
Kyoto
Mixed Heirloom
Nantes
Thumbelina

Chicories

DOMESTIC

Coraline
County Line Mix
Dandelion
Frisee
Radicchio

ITALIAN

Castelfranco Escarole Frisee Puntarelle Radicchio Del Veneto Rosa Di Gorizia Tardivo

Leafy Greens

BRAISING GREENS

Bok Choy Miners Lettuce Mizuna Mustard Tatsoi

CHARD

Green Chard Rainbow Chard Red Chard

KALE

Green Curly Lacinato Red Russian

March Produce Guide Vegetables

Lettuce + Salad Mixes

BABY HEAD LETTUCES

Artisan Mini Head Mix Baby Green Oak Baby Green Tango Baby Red Oak Baby Red Romaine Baby Romaine Little Gem Little Red Gem

SPECIALTY

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

Mushrooms + Fresh Truffles

FRESH TRUFFLES

Black Winter

CULTIVATED

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

WILD

Black Trumpet
Chanterelle
Hedgehog
Morel
Porcini
Yellowfoot

Potatoes

FINGERLING + SPECIALTY

Blue Adirondack
Marble
Purple Peruvian
Red Adirondack
Red Chile
Ruby Crescent

SWEET

Beauregard Fingerling Sweet Garnet Okinawa Purple



Radishes

Black
Easter Egg
French Breakfast
Green Meat
Purple Ninja
Watermelon

Roots

Black Turnip
Burdock
Celeriac
Galanga
Hakurei Turnip
Horseradish
Lotus
Parsley Root
Parsnip
Red Sunchoke

Rutabaga Salsify Scarlet Turnip Sunchoke Yucca

Squashes

Acorn Butternut Kabocha Red Kuri Spaghetti

Alliums

Green Garlic
SO Purplette
SO, Red
SO, Walla Walla
SO, White
Wild Spring Onion
Wild Spring Onions
with Flowers
*SO, Spring Onions



Good Water Farms

Good Water Farms strongly believes that a plant-based diet is the key to a healthier future — and that microgreens are central to this shift. When cultivated using biodynamic farming techniques, these versatile, tasty greens benefit both the planet and its inhabitants. The first true leaves of an herb or vegetable, microgreens are cleaner, stronger and more flavorful than their traditional counterparts. They feature four to 40 times the vitamins, minerals and antioxidants, with 100% bioavailability and healing benefits on both physical and energetic levels. Good Water Farms' regenerative methods mean their greens are grown in live, nutrient-rich soil for eight to 28 days, which allows them to develop into their perfect selves. Plus, they are one of the world's few certified Biodynamic® microgreens farms. It confirms that, beyond rejecting pesticides and cultivation methods that strip food of its vital properties and lead to environmental imbalance, Good Water Farms organizes the biodiversity of the farm to create a self-regulating and renewable ecosystem.



DemKota

At DemKota Ranch Beef, we provide our customers, locally and around the world, with elite beef products by sourcing our cattle from our neighbors: ranchers and feeders located in the heartland. We strive for quality in every cut of beef, through sustainable farming, cattle feeding and harvesting practices focusing on animal welfare. This is the DemKota Difference and the continuation of our legacy.

From this commitment to quality comes the true spirit of the heartland. DemKota Elite beef is our signature product, delivering the finest flavor, juiciness and tenderness that is simply the best.



More Than Just Produce

Whether you're committed to 100% from-scratch cooking in your kitchen or are seeking quality products that make service easier, Baldor's Specialty Programs are designed to deliver. From whole, feet-on chicken and delicate squab to breaded tenders and handcrafted charcuterie, our Meat Program, run by two CIA graduates, is vast. Or, check out our tinned and smoked fishes, fresh selections and caviar collection. For cheeses, we carry a curated collection of cult customer favorites, but just in case you can't find yours, we've partnered with Murray's Cheese Shop, who can make sure it's in your hands, tomorrow.







Meat + Poultry a sampling

BACON + SMOKED MEATS

Compart Family Farms Nodine's Smokehouse North Country Smokehouse

BEEF

Cut Steaks Dry Aged Steaks Joyce Farms Heritage Mishima Reserve Wagyu

CHARCUTERIE + SALUMI

Fabrique Délices
Fontana
La Quercia
Lincini
New England Charcuterie
Olympia Provisions
Redondo Iglesias
Salumeria Biellese

DUCK FOIE GRAS + PATE

Bella Bella Fabrique Delicés Rougie

GAME

Cervena Venison Joyce Farms Heritage Bison Palmetto Pigeons / Guinea Hens

LAMB + GOAT

Plume d'Agneau Thomas Foods Senat

POULTRY

Bella Bella Joe Jurglielewicz and Son Joyce Farms Heritage Rougie Senat Poultry

SAUSAGE (CURED)

Fabrique Delicés Joyce Farms Nodines Smokehouse North Country Smokehouse

SAUSAGE (FRESH)

Esposito Sausage Fabrique Delicés Salumeria Sausage

VEAL/PORK

Compart Family Farms duBreton Organic Hatfield Quality Meats Joyce Farms Heritage Koch's Turkey Farm Plume de Veau







for more products baldorfood.com/products/meatseafood

Cheese

a sampling

BLUE

Gorgonzola
Cremificato
Great Blue Hill
Middlebury Blue
Point Reyes
Roaring Forties
Shropshire Blue
Valdeon

FETA

100%A Goat's Milk
Feta Cheese
Bake&Eat Pot with
Tomato and Oregano
Tomato+Oregano Feta

FRESH + SPREADS

Creamy Brie Spread Danish White Goat Cheese Ricotta Honey Rodin Goat Cheese Log

GOUDAS

Midnight Moon
Gouda Cheese Wheel
Quarter Wheel
Goat Gouda
Two Sisters Isabella
1-Year Aged Gouda

MANCHGEO

12-Month Aged
Manchego
Aged Manchego
Cheese Loaf
Manchego with
Rosemary
Roncal
Tetilla

MOZZERELLA

Burrata Truffle Burrata Organic Buffalo Bocconcini Scamorza Bianca

ONE OF A KIND

Carr Valley Bread Cheese Harvest Moon

PARMESAN + GRATING

Grating Goat
Cheese Sticks
Parmigiano Regiano
Cheese Bowl
Pecorino
Crotonese Cheese

SLICES

Roth Kase Sliced Gruyere Sliced Muenster

SMOKED + FLAVORED

Drunken
Goat Cheese
Moliterno Pecorino
with Truffle
Smokey Jalapeno
Squeekybee
Cheese Curds
Truffle Tremor

SOFT RIPENED

Blackbert
Camembert with Ash
Four Fat Foul
St. Stephen
Kunik Cheese

SWISS + NUTTY

Barely Buzzed
Quarter Wheel
Cantalet
Mimolette 6-Month
Toussaint
Vermont Tarentaise

TOMMES

Ossau Iraty -18-Months Pyreneese Brebis Toma Celena







for more products
baldorfood.com/products/cheese

Dairy a sampling

BUTTER + CREAM CHEESE

Cottage Cheese
Cream Cheese
Irish
Local
Salted
Sheets and Rolls
Sweet
Unsalted

CREAM

Half & Half Heavy Cream Ice Cream Mix Local Sour Cream Whipped Cream

EGGS

Boiled and Peeled
Cage Free
Egg Whites
Extra Large
Frozen Sugared Yolks
Heirloom
Large
Liquid
Pasture Raised
Organic

MILK

Buttermilk Local Low Fat Organic Skim Whole

YOGURT + CULTURED

Coconut
Creme Fraiche
Drinkable Yogurt
Local
Sheep's Milk
Yogurt







for more products baldorfood.com/products/dairy

Grocery a sampling

BEVERAGE

Asarasi Hella Company Kelvin Slush Co. Spindrift Two Leaves & a Bud

HORS D'OEUVRES

Dufour Pastry Kitchens Saugatuck Kitchens

OILS

Arbequina
Canola
Coconut Oil
Cooking
Extra Vigin Olive Oils
Finishing Oil
Koroneiki
Nut Oils
Peanut
Reserve
Soy
Tri-Fry

OLIVES + PRESERVED VEG

Beacher's FOODMatch Hawthorne Valley Farm Patriot Pickle

PASTA, GRAINS + BEANS

Barilla
Delverde Pasta
Jovial
New York Ravioli
and Pasta Co.
Nuovo
Sapori Del Vallo
Sfoglini
Lundberg Family
Farms
Furmano's
Nishiki
Woodland Farms

SMOKED FISH

Caviar Salmon Sliced Whitefish Salad Wholeside Salmon

TRUFFLES + MUSHROOMS

(Fresh)
Austrialian
Burgundy
Italian
Summer
Winter

TRUFFLES + MUSHROOMS

(Products)
Butter
Cream
Honey
Oil
Paste
Peelings
Preserves
Sauce
Zest

^(Brands) Sabatino Tartufi Tartuflanghe Urbani

TUNA, SEAFOOD + FISH

Arroyabe
Chicken of the Sea
Matiz
Ortiz
Ruby
Crab Meat
Escargot
Octopus
Sepia

VINEGARS

Balsamics Saba Sherry Verjus









for more products
baldorfood.com/products/specialtygrocery

Bakery + Pastry ~ sampling

BREADS

34 Degrees
Beecher's
Delifrance
Get Fresh
Bakehouse
La Panzanella
Leavan &
Companions
Noshman's Bagel
Toufayan Bakeries
Udi's Gluten Free

CHOCOLATE

Barry Callebaut Cacao Barry Dobla In2Food Tcho Valrhona Varda Chocolatier

DESSERTS + COOKIES

Get Fresh
Bakehouse
Pearl River Pastry
Pidy Gourmet
Sweet Street
The Christie
Cookie Co.

FLOURS

OO Bread Gluten-Free Organic Pasta Pastry Pizza Whole Wheat

FLAVORINGS + EXTRACTS

Coffee Extract
Carmel Topping
Almond Paste
Hazelnut Paste
Pistachio Paste
Quince Paste
Orange Blossom Water
Rose Water
Madagascar Vanilla
Beans
Vanilla Beans
Vanilla Powder

FRUIT PUREES, GLAZES + JAMS

Bakbel Boiron USA Caullet D'arbo Pitaya Plus The Perfect Puree Tambor Acai

LEAVENER + STABILIZERS

Bob's Red Mill Cuisine Tech Fleishmann's Patisfrance

SWEETENERS

Agave Stevia Honey Hot Honey Raw Honey Maple Sugar Maple Syrup Molasses Pomegranate Molasses Confectioners' Sugar Dark Brown Sugar Light Brown Sugar Sugar Cubes Local Organic

TARTSHELLS + DOUGH

Dufour
Pastry Kitchens
La Rose Noire
Pidy Gourmet



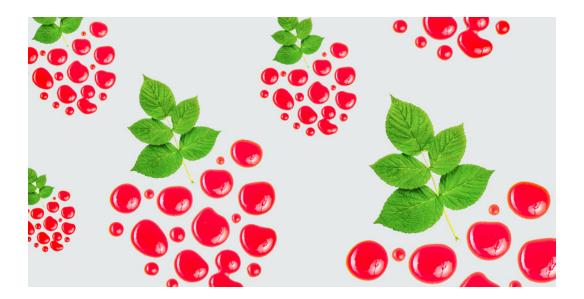




for more products
baldorfood.com/products/bakerypastry







Boiron

Your creations are pure genius. Our fruit solutions too.

For over 75 years we've been focusing all our energy and expertise into developing fruit solutions that promote your talent. The result: Products and services that make your life easier and guarantee that the taste, color and texture are the closest to the fruit you can get. The secret: Selection of the best varieties, cutting-edge know-how and making sure we always stay tuned to your needs.

Raspberry puree: A mountain thorn bush, raspberry was cultivated in the Middle Ages in French gardens. Today, the main center of European production is Serbia, in small farms where the fruit is hand-picked. The puree is processed at our ultra-modern production site in Valence, France. Its constant taste, color and texture guaranteed by our proprietary blending techniques.

Our products are 100% all natural fruit purees with exceptional and authentic flavor. No artificial preservatives, colors, fillers or GMO's. No concentrates. No extracts. Together let's enjoy the fruit at its best.





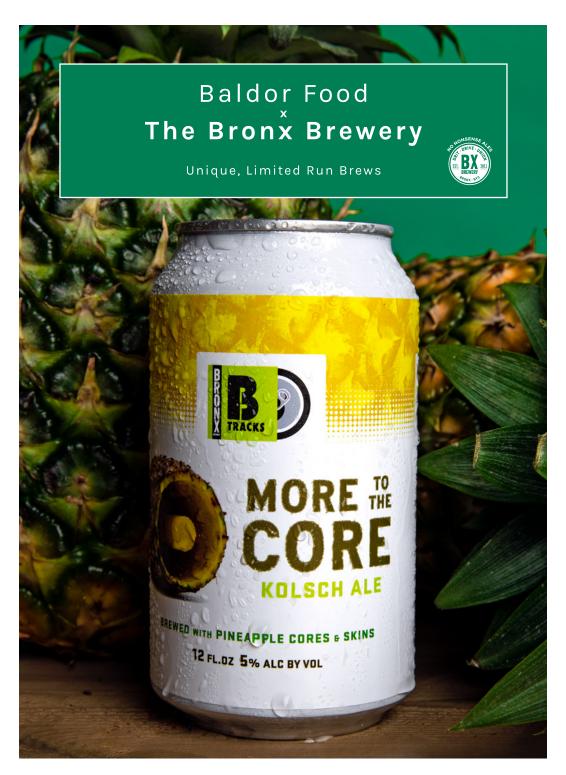
Natalie's

Blood Orange: Our freshly handcrafted Blood Orange juice is squeezed from only the highest quality Sicilian blood oranges. To ensure freshness, we handcraft our juice to order in small batches. We are clean label, which means there are no artificial ingredients, no preservatives, no added sugars & no GMOs.

Orange Beet: At Natalie's, we hand select only the highest quality Florida oranges and Oregon beets to produce our Orange Beet juice. To ensure freshness, we handcraft our juice to order in small batches. We are clean label, which means there are no artificial ingredients, no preservatives, no added sugars & no GMOs.

Carrot Ginger: At Natalie's, we select only the highest quality carrots, ginger, turmeric & apples to produce our freshly handcrafted Carrot Ginger juice. To ensure freshness, we handcraft our juice to order in small batches. We are clean label, which means there are no artificial ingredients, no preservatives, no added sugars & no GMOs.





Baldor has partnered with The Bronx Brewery, a South Bronx-based, independently-owned, craft brewery to bring you a collaborative B-Tracks series! The B-Tracks series, which began earlier this year, is a run of limited-edition, experimental beers crafted from rare, in-season, exotic ingredients curated by foragers at Baldor Specialty Foods. Now Serving: More to the Core.

urban roots

– Cauliflower Rice Veggie Kits –

Urban Roots Veggie Kits come ready-to-use, so you can cook like a chef without the prep time or mess. Our recipes highlight peak season produce for simple, delicious home cooking without compromising on quality. These cauliflower-based kits make sensational sides, salad mix-ins, and dinner starters.



CHILI CILANTRO CAULIFLOWER RICE

Featuring corn, pumpkin seeds, cilantro, and salsa verde.

MOROCCAN SPICED CAULIFLOWER RICE

Featuring carrots, cinnamon, turmeric, cumin, and ginger.

TABOULI STYLE CAULIFLOWER RICE

Featuring tomatoes, cucumbers, parsley, and fresh squeezed lemon juice.

BROCCOLI FRIED CAULIFLOWER RICE

Featuring broccoli, scallions, and sesame-tamari sauce.



Montchevre

As goat cheese continues to develop in popularity across a variety of menus and cuisines, Montchevre continues to expand its Food Service Solutions line to offer kitchens everywhere a cheese ideally suited to their particular application! Made using high-quality goat milk and the traditional techniques honed since our founding over 25 years ago, our cheeses bring a rich texture and clean flavor to every dish they are a part of. Sprinkle crumbles into salads, slice logs onto pizzas, blend fromage blanc to enrich sauces and dips, or try blending with other cheeses to add extra depth of flavor to your favorite cheesy holiday dish. Enjoy!





organicgirl

We're a small group of women and men in California's fertile Salinas Valley. We constantly challenge ourselves to create fresh ideas for great tasting organic produce product you'll love.

In 2007 we created a line of good clean greens made with premium quality and unbelievable taste. organicgirl good clean greens are created with premium quality, unmatched taste, and a whole lot of love. we started with a handful of traditional greens and have grown to embrace the exciting flavors and textures of all things green. In 2013 our passion for greens led us to create a line of fresh dressings that make a true salad love story!

All our products are 100% organic. nothing artificial is used to extend shelf life or take away the natural taste. Just attention to detail; super picky seed and ingredient selection, tight specifications, a cold, fast delivery system and the true commitment of all of our people.



MOBILE APP



COMING SOON

MORE INFORMATION



BECOME A CUSTOMER

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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

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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

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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

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Instagram + Twitter : @baldorfood | YouTube : Baldor Food

Press Inquiries : press@baldorfood.com

