

20  
FALL



20  
WINTER

Baldor



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FALL

Sizzling summer showboaters give way to the subtler, earthier enjoyment of the autumn harvest. But sweetness is still there by the bushel, with apples and pears, peppers, squash, and grapes galore.

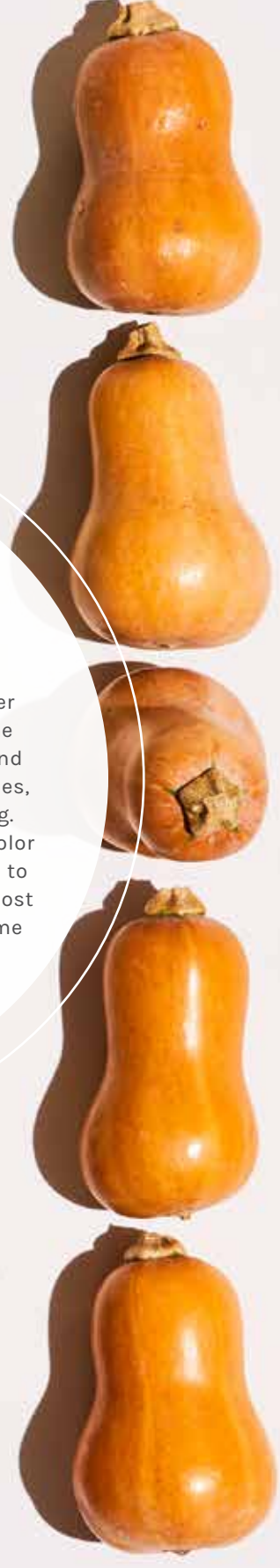
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WINTER

Where would we be without wonderful winter? For all its austerity, colder weather also brings forth some of the world's favorite ingredients: sweet citrus, rustic roots, and ever-anticipated truffles and chicories!







# September

The cornucopia of local produce, September offers the bounty of summer mixed with the inevitable signs of fall. Tomatoes, peppers, and eggplant continue to hold on, while local apples, fall squash and hardy roots are just starting. As the leaves begin to change, so does the color palette of produce; bright, vivid colors turn to warm, autumnal tones. This is, by far, the most abundant month of the year. Now is the time for last minute preserving, as winter will be here before you know it.

# September PRODUCE GUIDE

## FRUIT

### SPECIALTY

Baby Kiwi  
Fresh Bahri Date  
Fresh Green Olives  
Fuyu Persimmon  
Pomegranate  
Quince  
Raisins on the Vine  
Red Currant

### APPLES

Ashmead's Kernel  
Blondee  
Cortland  
Honeycrisp  
Macoun  
Mollie's Delicious  
Rambour Franc  
Zestar!

### BERRIES

Blueberry  
Cape Gooseberry  
Cranberry  
Golden Raspberry  
Raspberry  
Strawberry  
Tristar Strawberry  
Wild Huckleberry  
Wild Maine Blueberry

### FIGS

Adriatic Fig  
Black Mission Fig  
Tiger Stripe Fig

### GRAPES

Bronx  
Canadice  
Concord  
Cotton Candy  
Green Himrod

Green Lakemont  
Purple Mars  
Muscat Finger  
Niagara  
Red Flame

### MELONS

French Orange Cavailon  
Honeydew  
Piel de Sapo  
Snow Leopard  
Sugar Cube  
Sun Jewel  
Watermelon  
Yellow Watermelon

### PEARS

Asian  
Concorde  
Forelle  
Warren

### STONE FRUIT

Autumn Honey Pluot  
Emerald Beaut Pluot  
Peacharine  
Prune Plum  
Red Raspberry Pluot  
Red Velvet Apricot  
White Nectarine  
White Peach  
Yellow Nectarine  
Yellow Peach

PEAK SEASON

## Purple Mars Grapes

Purple Mars are among the hardiest of the dark blue grape varieties, ripening in late August to early November. They're seedless, large in size, and have a similar flavor to Concord.



# September PRODUCE GUIDE

## VEGETABLES

### SPECIALTY

Agretti  
Cardoon  
Celtuce  
Purslane  
Tomatillo

### BEANS

Calypso  
Christmas Lima  
Cranberry  
Dragon Tongue  
Flageolet  
Romano  
Wax

### BRASSICAS

Bok Choy  
Broccoli Rabe  
Caraflex Cabbage  
Caulilini  
Collards  
Green Cauliflower  
Green Kale  
Green Kohlrabi  
Hakurei Turnips  
Lacinato Kale  
Orange Cauliflower  
Purple Broccoli  
Purple Cauliflower  
Purple Kohlrabi  
Red Napa Cabbage  
Romanesco Cauliflower  
Spigariello  
Swiss Chard

### CARROTS

Baby French  
Baby Mixed Rainbow  
Nantes  
Thumbelina

PEAK SEASON

## Red Napa Cabbage

A Chinese cabbage variety, Red Napa has a sweet, mild flavor and vibrant colored leaves. When cooked, the leaves retain their color.



### CORN

Bi-Color  
White  
Yellow

### EGGPLANT

Calliope  
Fairytale  
Graffiti  
Hansel & Gretel  
Italian  
Japanese  
Prospera  
Rosa Bianca  
White

### LETTUCE & SALADS

Baby Green Oak  
Baby Green Tango  
Baby Lolla Rosa

### CORN

Baby Red Oak  
Baby Red Romaine  
Baby Romaine  
Little Gem

### Specialty

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

### MUSHROOMS & TRUFFLES

Fresh Truffles  
Burgundy  
White

### Cultivated

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

### Wild

Caesar's (Ovoli)  
Blue Cluster Chanterelle  
Saskatchewan Chanterelle  
Chicken-of-the-Woods  
Lobster  
Matsutake



# September PRODUCE GUIDE

## VEGETABLES

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### PEPPERS

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

### POTATOES

#### Specialty

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

#### Sweet Potatoes

Beauregard  
Fingerling Sweet  
Garnet  
Okinawa  
Purple

### RADISHES

Black  
Cincinnati  
Green Meat  
Purple Daikon  
Purple Ninja  
Watermelon  
White Icicle

### ROOTS

Badger Flame Beet  
Celery Root  
Fresh Ginger  
Fresh Turmeric  
Parsnip  
Rainbow Beet  
Rutabaga  
Salsify  
Sunchoke

### SQUASHES

Acorn  
Blue Hubbard  
Butternut  
Carnival  
Delicata  
Gold Bar  
Honeynut  
Koginut  
Lebanese Cousa  
Patty Pan  
Scarlet Kabocha  
Spaghetti  
Zephyr  
Zucchini

### TOMATOES

Beefsteak  
Heirloom  
Mixed Cherry  
Plum  
Red Cherry  
San Marzano  
Sungold



PEAK SEASON

## Jimmy Nardello Peppers

Originating in Basilicata, Italy, this long, thin-skinned, bright red pepper is named for the man whose family brought the seeds over from Italy in 1887. The tapered, banana-shaped pepper has a rich, fruity-sweet flavor.





# Tradition & Innovation

At Pons, we believe the best oils, vinegars, spices, and almonds aren't born overnight. They come from dedication and tinkering, while keeping one foot firmly rooted in tradition, and the other, pointed toward innovation.

Now fourth generation, we've been caring for and harvesting our carefully perfected products on our Spanish-based farms, as well as working with equally outstanding growers in local and neighboring regions, since 1945. All our products, from olive oils and vinegars to spices and almonds, are farm-to-bottle, shaker, and jar, and are a reflection of their original, just-picked, traceable form. So, no, our products weren't born overnight, but they were definitely born out of history, passion, and commitment.

We can't wait to share our farm-to-table products with you and your customers. And! You can order them now, then check one to-do item, off your holiday list.

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# PONS

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 [baldorfood.com/farms/pons](http://baldorfood.com/farms/pons)







# October

Fall is in full swing as we enter the last quarter of the year. Pome fruits of every shape and color have arrived, as have the first hints of cold weather. With the first frost typically hitting later in the month, we will see local farms pivot from field crops to hoop houses, a sure way to extend the season. On the west coast, growers will continue their transition from the north down to more temperate southern growing locations.

# October PRODUCE GUIDE

## FRUIT

### SPECIALTY

Baby Kiwi  
Fuyu Persimmon  
Hachiya Persimmon  
Italian Chestnut  
Pomegranate  
Quince

### APPLES

Braeburn  
Cortland  
Crab  
Gala  
Honeycrisp  
Lady  
Macoun  
McIntosh  
Rome

### Heirloom & Specialty

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

PEAK SEASON

## Warren Pears

A hybrid of Giant Seckel and Magness Comice, Warren pears rarely make it to the commercial market due to the fact that they are slow bearing and difficult to pollinate. Their texture is smooth and grit-free with an intense, complex flavor with hints of ripe guava, pineapple and honey.

### BERRIES

Autumn  
Cape Gooseberries  
Cranberries  
Huckleberries

### CITRUS

Blood Oranges  
Buddha's Hand  
Finger Lime  
Makrut Lime  
Meyer Lemon  
Satsuma  
Yuzu

### FIGS

Black Mission  
Brown Turkey  
Tiger Stripe

### GRAPES

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

### PEARS

Anjou  
Asian  
Bartlett  
Bosc  
Comice  
Forelle  
French Butter  
Red  
Seckel  
Warren





# October PRODUCE GUIDE

## VEGETABLES

### SPECIALTY

Fresh Juniper  
Horseradish Leaf  
Sea Bean

### SHELLING BEANS

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

### BROCCOLI & CAULIFLOWER

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

### BRUSSELS SPROUTS

Baby  
Kalette  
On-the-Stalk  
Purple

### CABBAGES

Caraflex  
Green  
Green Napa  
Red  
Red Napa  
Savoy

### CARROTS

Kyoto  
Mixed Heirloom  
Thumbelina

### CHICORIES

Endive  
Escarole  
Fiero Treviso  
Frisée  
Puntarelle  
Radicchio  
Red Dandelion  
Trevisano

### EGGPLANTS

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

### HERBS

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

### LEAFY GREENS

#### Braising Greens

Bok Choy  
Collards  
Mizuna  
Mustard  
Tatsoi

### Chard

Green Chard  
Rainbow Chard  
Red Chard

### Kale

Green Curly  
Lacinato  
Red Russian  
Spigarello

### LETTUCE & SALADS

Baby Chard Mix  
Baby Green Romaine  
Baby Green Tango  
Baby Kale Mix  
Baby Lolla Rosa  
Baby Mustard Mix  
Baby Red Oak  
Baby Red Romaine  
Flower Power Mix  
Little Gem  
Red Little Gem  
Spicy Mix  
Winter Salad Mix

### Specialty

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

PEAK SEASON

## Fuyu Persimmons

Due to their lack of astringency, Fuyu persimmons can be eaten while firm, unlike the astringent Hachiya variety. The orange flesh is silky with notes of stone fruit, pear, and brown sugar.



# October PRODUCE GUIDE

## VEGETABLES

### MUSHROOMS & TRUFFLES

#### Fresh Truffles

Burgundy  
White

#### Cultivated

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

#### Wild

Black Trumpet  
Blue Chanterelle  
Chanterelle  
Chicken-of-the-Woods  
Fried Chicken  
Matsutake  
Caesar's (Ovoli)  
Porcini

### PEPPERS

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

### POTATOES

#### Specialty

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

#### Sweet Potatoes

Beauregard  
Fingerling Sweet  
Garnet  
Okinawa  
Purple

#### RADISHES

Black  
Cincinnati  
Green Meat  
Purple Daikon  
Watermelon

### ROOTS

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

### SQUASHES

898  
Acorn  
Angel Hair  
Blue Hubbard  
Butternut  
Candy Roaster  
Carnival  
Delicata  
Futsu  
Honeynut  
Kabocha  
Koginut  
Long Island Cheese  
Pumpkin Pie  
Red Kuri  
Scarlet Kabocha  
Spaghetti  
Thelma Sanders

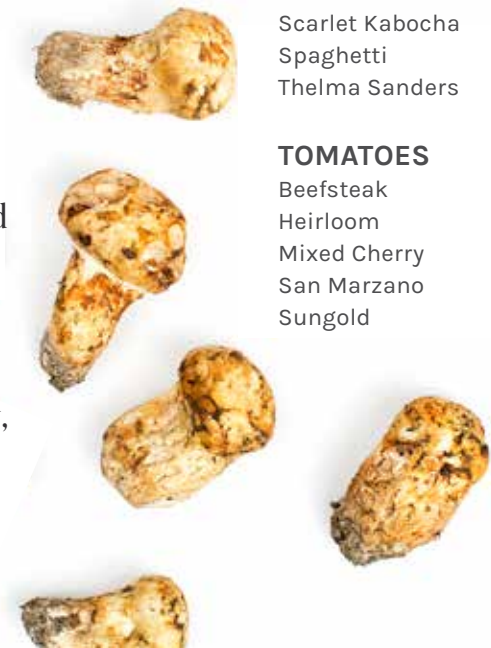
### TOMATOES

Beefsteak  
Heirloom  
Mixed Cherry  
San Marzano  
Sungold

PEAK SEASON

## Matsutake Mushrooms

These highly prized mushrooms grow wild in various locations, including the Pacific Northwest. Grown under pine trees or on pine logs, they have an intense aroma that recalls cinnamon and pine, with spicy, earthy flavors and a firm texture.





EUROPE'S LEADING CHEESE EXPERT



Grilled Président Brie with Saba and Plums



## Spread the joy all season long

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



To order Président Brie and to learn about other Président cheeses, visit [baldorfood.com/farms/president-cheese](http://baldorfood.com/farms/president-cheese)







A collection of fresh vegetables arranged on a light-colored surface. At the top left is a head of radicchio with its characteristic red and white stripes. Below it are several radishes, some whole and some sliced to show their pink and white interiors. To the right of the radishes is a bunch of leafy greens, including purple and green varieties. In the center, a large white circle contains the text. Below the circle is a bunch of fennel with its green fronds. To the right of the fennel is a bunch of carrots with their green tops. At the bottom center is a small metal bowl filled with small, light-colored truffles.

# November

As the holiday season begins, so do some of the most celebrated crops of the year. Truffles continue to delight, with white stealing the show. Citrus season kicks off with the first stem and leaf mandarins, and persimmons, specialty squash, and apples are all hit their peak this month.



# November PRODUCE GUIDE

## FRUIT

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### SPECIALTY

Cranberry  
Italian Chestnut  
Pomegranate  
Quince

### APPLES

Braeburn  
Cortland  
Crab  
Gala  
Honeycrisp  
Lady  
Macoun  
McIntosh  
Rome

### Heirloom & Specialty

Ashmead's Kernel  
Baldwin  
Belle de Boskoop  
Blondee  
Calville Blanc D'Hiver  
Cox's Orange Pippin  
Esopus Spitzenburg

Hidden Rose  
Lamb Abbey Pearmain  
Lucy Glo  
Lucy Rose  
Melrose  
Mollie's Delicious  
Northern Spy  
Rambour Franc  
Shamrock  
Silken  
SnapDragon  
Zestar!

### AVOCADOS

Bacon  
Fuerte  
Hass

### CITRUS

#### Specialty

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

### Grapefruits

Ruby Star  
White Marsh

### Lemons

Meyer  
Variegated

### Limes

Finger  
Key  
Makrut  
Sweet

### Mandarins

Clementine  
Pixie  
Satsuma

### Oranges

Blood  
Cara Cara  
Heirloom Navel

### GRAPES

Concord  
Green Himrod  
Green Muscat  
Lakemont  
Moon Drop  
Niagara  
Purple Mars

### PEARS

Anjou  
Asian  
Bartlett  
Bosc  
Comice  
Forelle  
French Butter  
Red  
Seckel

### PERSIMMONS

Fuyu  
Hachiya  
Magic Hachiya

PEAK SEASON

## Calville Blanc Apples

A French apple dating to 1598 with a champagne-like flavor and a wonderful texture when cooked. Calville Blanc are considered one of the best cooking apples due to their tart flavor and firm texture.



# November PRODUCE GUIDE

## VEGETABLES

### SPECIALTY

Crosnes  
Sassafras Root  
Sea Bean

### ARTICHOKES

Baby  
Cardoon  
Red

### BEETS

Badger Flame  
Chioggia  
Golden  
Mixed  
Red  
White

### BROCCOLI & CAULIFLOWER

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

### BRUSSELS SPROUTS

Baby  
Kalette  
On-the-Stalk  
Purple

### CABBAGES

Caraflex  
Green  
Napa  
Red  
Savoy



PEAK SEASON

## Black Futsu Squash

Originally from Japan, this heirloom winter squash variety has a thin, edible skin and a sweet, buttery, nutty flavor.

As it matures it turns from green to a tawny orange, with hints of dusty grey, signifying it's ready for storage.

### CARROTS

Chantenay  
Kyoto  
Mixed Heirloom  
Nantes  
Thumbelina

### CHICORIES

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

### LEAFY GREENS

#### Braising Greens

Bok Choy  
Collards  
Mizuna  
Mustard  
Tatsoi

#### Chard

Green  
Rainbow  
Red

#### Kale

Green Curly  
Lacinato  
Red Russian  
Spigarello

### LETTUCE & SALADS

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

#### Specialty

Dragon Tongue Arugula  
Peppercress  
Red Frill Mustard  
Watercress  
Wild Arugula

# November PRODUCE GUIDE

## VEGETABLES

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### MUSHROOMS & TRUFFLES

#### Fresh Truffles

Black Winter  
Burgundy  
White

#### Cultivated

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

#### Wild

Black Trumpet  
Chanterelle  
Hedgehog  
Matsutake  
Porcini

### POTATOES

#### Fingerling & Specialty

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

#### Sweet Potatoes

Beauregard  
Fingerling Sweet  
Garnet  
Okinawa  
Purple

### RADISHES

Black  
Green Meat  
Purple Daikon  
Watermelon

### ROOTS

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

### VEGETABLES

898  
Acorn  
Angel Hair  
Black Futsu  
Blue Hubbard  
Butternut  
Candy Roaster  
Carnival  
Delicata  
Honeynut  
Kabocha  
Koginut  
Long Island Cheese  
Pumpkin Pie  
Red Kuri  
Scarlet Kabocha  
Spaghetti  
Thelma Sanders

PEAK SEASON

## White Truffles

Fresh Italian white truffles are often considered the most luxurious ingredient in the world. Foraged by specially trained, truffle-sniffing dogs and truffle hunters, they only last a short period of time. Renowned for their powerful aroma and taste, they have a deeply heady, earthy, and intoxicating scent.







# For Exceptional Holiday Menus.

While people are beginning to turn their attention to holiday planning, now's the time to make sure you have plenty of our turkeys lined up for the season. Our Heritage Black Turkey is an old-world breed, coveted for its perfect flavor, texture, and tenderness. Slow-growing and pasture-raised on a small North Carolina family farm, these cherished birds are raised with care, then air-chilled to preserve their superior flavor. Our Naked Turkeys are all-natural, barn roaming birds, hand-selected from the very best USDA Grade A stock. Like all Joyce Farms products, they're raised according to our "never EVER" standards: No antibiotics, no growth stimulants, no animal by-products, and nothing artificial, ever.





Baldor Bite 2018

BALDOR BITE  
APRIL 2018  
20  
BASKETBALL CITY

# baldor bite





Randy Garutti on our 2018 panel.



**ite**

# An Industry Event to Chatter About

APRIL 21 • PIER 36 • NYC

**B**y invitation only! Baldor Bite is an all-day blowout where we can celebrate the world's best food and the industry's top talent. It's a dynamic meeting of the minds where chefs and suppliers build a new bond across the supply chain. It's a best-in-class expo that promotes responsible sourcing – and unabashed noshing.

Pier 36 (a.k.a. Basketball City) is home to epic events hosted by the big brands, including Billboard Women in Music, the Ascent Tech conference, and the Hugo Boss fashion show. Baldor is proud to join that illustrious group in 2021 by holding Baldor Bite in this 70,000-square-foot venue.

Exhibitors and attendees gain unique access to an exclusive group of chefs, retailers, media influencers, and other movers and shakers in the food industry.

With product and cooking demos, competitions, giveaways, and more from Baldor and our top partners and friends, Bite attendees get to experience the best the food industry has to offer. This includes our incredible Bite panel discussions about topics touching all of us in the world of food, which in the past have included Randy Garutti, Alison Roman, and many others.

Baldor Bite: it's an event you can really sink your teeth into.







# December

On December 21, winter is officially here. As we settle in for the coming months, our local partners are stocked with storage crops to see us through. On the west coast, growers continue to supply us with the freshest produce we could possibly want or need, and then some. Citrus season is really starting to unfold, keeping things bright and cheery as we ring in the new year.

# December PRODUCE GUIDE

## FRUIT

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### SPECIALTY

Asian Pear  
Pomegranate  
White Pomegranate  
Quince

### APPLES

Braeburn  
Cortland  
Crab  
Gala  
Honeycrisp  
Lady  
Macoun  
McIntosh  
Rome

### Heirloom & Specialty

Opal  
Cosmic Crisp  
Lucy Glo  
Lucy Rose  
SnapDragon

### AVOCADOS

Bacon  
Fuerte  
Hass

### CITRUS

#### Grapefruits

Chandler Pomelo  
Melogold  
Oro Blanco  
Star Ruby  
White Marsh

#### Lemons

Eureka  
Meyer  
Variegated

#### Limes

Finger  
Key  
Makrut  
Sweet

#### Mandarins

Clementine  
Kishu  
Murcott  
Pixie  
Satsuma

### Oranges

Blood  
Cara Cara  
Heirloom Navel

### Specialty

Buddha's Hand  
Fukushu Kumquat  
Indio Mandarinquat  
Kumquat  
Limequat  
Yuzu

### PERSIMMONS

Fuyu  
Hachiya  
Magic Hachiya



PEAK SEASON

## Quince

While quince are in the same family as pears and apples, and bear a strong resemblance to the latter, they're firm and nowhere near as juicy. Nearly inedible raw, once cooked, they have a mild flavor, firm texture, and a sweet perfume of citrus and vanilla



# December PRODUCE GUIDE

## VEGETABLES

### SPECIALTY

Cardoon  
Crosnes  
Sassafras Root

### BEETS

Badger Flame  
Chioggia  
Golden  
Mixed  
Red  
White

### BROCCOLI & CAULIFLOWER

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

### BRUSSELS SPROUTS

Baby  
Kalette  
On-the-Stalk  
Purple

### CABBAGES

Green  
Napa  
Red  
Savoy

### CARROTS

Kyoto  
Mixed Heirloom  
Thumbelina



PEAK SEASON

## Buddha's Hand

The crooked digits and bulbous body of this exotic citrus have little juice, but are prized for their intense aroma and flavorful rind. Buddha's Hands are usually sliced and candied, used for their rind, or simply admired for their striking appearance.

### CHICORIES

#### Domestic

Coraline  
Frisée  
Heirloom Mix  
Radicchio

#### Italian

Castelfranco  
Escarole  
Frisée  
Grumolo  
Puntarelle  
Radicchio del Veneto  
Tardivo

### LEAFY GREENS

#### Braising Greens

Bok Choy  
Collards  
Mizuna  
Mustard  
Tatsoi

#### Chard

Green  
Rainbow  
Red

#### Kale

Green Curly  
Lacinato  
Red Russian

### LETTUCE & SALADS

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

#### Specialty

Dragon Tongue Arugula  
Peppercress  
Red Frill Mustard  
Watercress  
Wild Arugula

# December PRODUCE GUIDE

## VEGETABLES

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### MUSHROOMS & TRUFFLES

#### Fresh Truffles

Black Winter  
White

#### Cultivated

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

#### Wild

Black Trumpet  
Chanterelle  
Hedgehog  
Matsutake  
South African Porcini  
Yellowfoot

### POTATOES

#### Fingerling & Specialty

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

#### Sweet Potatoes

Beauregard  
Fingerling Sweet  
Garnet  
Okinawa  
Purple

### RADISHES

Black  
Green Meat  
Purple Daikon  
Watermelon

### ROOTS

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

### SQUASHES

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

PEAK SEASON

## Grumolo Radicchio

These petite rosettes are the tiniest, most delicate chicories we've ever seen. Expect beautiful intermingling coloration, ranging from yellows and greens to reds, pinks and purples, with intricate patterns. The small, slightly bitter leaves have a buttery, smooth texture.







# Natalie's

ORCHID ISLAND JUICE CO.

Our roots are based in a fourth-generation citrus farm, so our love for Florida citrus is a given. This agricultural backbone drives our founders to seek out high-quality ingredients. We begin always with our closest neighbors—Florida growers.

We put great thought into how we source our ingredients. From handpicking the best ingredients to making conscious efforts to support regional growers, we make every effort to bring forth great juices, honestly.

**It's Authentic. It's Clean. It's The Natalie's Way.**









# January

A new year always brings in the best of intentions. We have everything needed to get started on the right foot – roots and citrus for juicing, winter chicories and greens for every salad. At Baldor, we're hard at work with local farm partners, crop planning for the upcoming season, and dreaming of warmer days.



# January PRODUCE GUIDE

## FRUIT

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### SPECIALTY

Italian Chestnut  
Pomegranate  
Quince  
Red Currant

### APPLES

Cosmic Crisp  
Opal  
Ruby Frost  
SnapDragon

### CITRUS

#### Grapefruits

Cocktail  
Melogold  
Oro Blanco  
Star Ruby  
White Marsh

### Kumquats

Fukushu  
Limequat  
Mandarinquat  
Meiwa

### Lemons

Meyer  
Variegated

### Limes

Finger  
Key  
Makrut  
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  
Pomelo  
Ugli Fruit

### PERSIMMONS

Fuyu  
Magic Hachiya

PEAK SEASON

## Page Mandarins

One of the most flavorful members of the mandarin family, Page is cross between a tangerine and an orange, with intense color and an incredibly rich flavor. Sweet and seedless, Page mandarins are not as easy to peel as other mandarins, but are definitely worth the effort.



# January PRODUCE GUIDE

## VEGETABLES

### SPECIALTY

Crosnes

### AVOCADOS

Bacon  
Fuerte  
Hass  
Spencer  
Zutano

### BEETS

Chioggia  
Golden  
Red  
White

### BROCCOLI & CAULIFLOWER

Broccoli  
Broccoli di Ciccio  
Cauliflower  
Caulilini

Green Cauliflower  
Orange Cauliflower  
Purple Cauliflower  
Romanesco Cauliflower  
Green Kohlrabi  
Purple Kohlrabi

### BRUSSELS SPROUTS

Baby  
On-the-Stalk  
Purple

### CABBAGES

Caraflex  
Green  
Napa  
Red  
Savoy

### CARROTS

Baby French  
Kyoto  
Mixed Heirloom

### CHICORIES

#### Domestic

Coraline  
Dandelion  
Frisée  
Radicchio

#### Italian

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

### LEAFY GREENS

#### Braising Greens

Bok Choy  
Collards  
Mizuna  
Mustard  
Tatsoi

### Chard

Green Chard  
Rainbow Chard  
Red Chard

### Kale

Green Curly  
Lacinato  
Red Russian  
Spigarello

### LETTUCE & SALADS

#### Baby Head Lettuce

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

PEAK SEASON

## Limequats



A cross between a West Indian lime or key lime and a kumquat, limequats are small and oval with light yellow-green skin and juicy, acidic flesh. They are usually used as lemon or lime substitutes, and also make an attractive ornamental.

# January PRODUCE GUIDE

## VEGETABLES

### LETTUCE & SALADS

#### Specialty

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

### MUSHROOMS & TRUFFLES

#### Fresh Truffles

Black Winter

#### Cultivated

Beech  
Bluefoot  
Hen-of-the-Woods  
Nebrodingi  
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 Potatoes

Beauregard  
Fingerling Sweet  
Garnet  
Okinawa  
Purple

### RADISHES

Black  
Daikon  
Green Meat  
Watermelon

### ROOTS

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

### Salsify

Scarlet Turnip  
Sunchoke  
Yucca

### SQUASHES

Acorn  
Butternut  
Calabaza  
Delicata  
Kabocha  
Spaghetti

PEAK SEASON

# Rosa di Gorizia Radicchio

From the Venetian terroir in Italy comes this stunning rosette of radicchio, with deep magenta leaves grown in the shape of a rose bud. They are very silky and tender with slightly bitter overtones, though not as bitter tasting as their dark color might suggest.







# The Demkota Difference

At Demkota, we provide our customers, locally and around the world, with elite 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.



 [baldorfood.com/farms/demkota-ranch-beef](https://baldorfood.com/farms/demkota-ranch-beef)







# February

The doldrums of winter always make us grateful for our extensive sourcing network. We not only procure the best local produce, but the best produce available anywhere. So while we'll be stocked with apples, turnips, radishes, and beets, we'll also overflow with juicy berries, tender baby greens, and all of the staple ingredients to see you through the end of winter.



# February PRODUCE GUIDE

## FRUIT

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### SPECIALTY

Greengage Plum  
Pomegranate

### CITRUS

#### Grapefruits

Cocktail  
Oro Blanco  
Pomelo  
Red  
Star Ruby  
White Marsh

#### Lemons

Meyer  
Sorrento

#### Limes

Key  
Rangpur

#### Mandarins

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

#### Oranges

Bergamot  
Cara Cara  
Moro Blood  
Seville Sour  
Tarocco Blood

#### Specialty

Kumquat  
Limequat  
Mandarinquat



PEAK SEASON

## Cara Cara Oranges

The smooth, sunset orange rind of a Cara Cara promises so much - and then delivers it all. Inside, tender, cherry-pink segments are plump with a sweet juice lightly tinged with raspberry. Caras are a low-acid citrus with few-to-no seeds and they remain one of the most popular navel varieties right through late winter.

# February PRODUCE GUIDE

## VEGETABLES

### SPECIALTY

Crosnes  
Fiddlehead Fern  
Nettle

### AVOCADOS

Bacon  
Fuerte  
Hass  
Spencer

### BEETS

Candy Cane  
Chioggia  
Golden  
Mixed  
Red  
White

### BROCCOLI & CAULIFLOWER

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

### CABBAGES

Caraflex  
Green  
Napa  
Red  
Savoy



PEAK SEASON

## Sorrento Lemons

Imported directly from the Amalfi Coast in Italy, where they are prized for pure, vibrantly flavored and abundant juice, Sorrento lemons are extremely aromatic, contain plenty of oil in their unwaxed rinds, and have very few seeds.

### CARROTS

Baby French  
Kyoto  
Mixed Heirloom  
Nantes  
Thumbelina

### CHICORIES

#### Domestic

Coraline  
Dandelion  
Frisee  
Radicchio

#### Italian

Castelfranco  
Escarole  
Frisée  
Puntarelle  
Radicchio Del Veneto  
Rosa Di Gorizia  
Tardivo

### LEAFY GREENS

#### Braising Greens

Bok Choy  
Collards  
Mizuna  
Mustard  
Tatsoi

### Chard

Green  
Rainbow  
Red

### Kale

Green Curly  
Lacinato  
Red Russian

### LETTUCE & SALADS

#### Baby Head Lettuce

Baby Green Oak  
Baby Green Tango  
Baby Red Oak  
Little Gem  
Little Red Gem

### Specialty

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

### MUSHROOMS & TRUFFLES

#### Fresh Truffles

Black Winter

#### Cultivated

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

# February PRODUCE GUIDE

## VEGETABLES

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### MUSHROOMS

#### Wild

Black Trumpet  
Chanterelle  
Hedgehog  
Yellowfoot

### POTATOES

#### Fingerling & Specialty

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

### Sweet Potatoes

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  
Rutabaga  
Salsify  
Scarlet Turnip  
Sunchoke  
Yucca

### SQUASHES

Acorn  
Butternut  
Calabaza  
Kabocha  
Red Kuri  
Spaghetti

PEAK SEASON

## Watermelon Radishes

With a flavor profile on the sweeter side, watermelon radishes are among the more accessible winter radish varieties. An heirloom Chinese daikon radish, they are pleasantly crunchy and also lovely to look at. Creamy pink-to-beige outside, they cut to reveal an outer pale green rim framing a fuschia pink bullseye - like a rose starburst.







@sabatinostruffles

<https://www.baldorfood.com/farms/sabatino-tartufi>

# Celebrate This Season With Truffles!



## Products Featured:

Black Summer Truffle Peelings, *TR1B*  
Truffle & Sea Salt, *TR8L*  
White Truffle Oil, *OIL*  
Truffle Zest, *TR1000*  
White Truffle Oil Squeeze Bottle, *OILOA*  
Truffle Honey, *TR8JS*

## Also Amongst Your Favorites:

Black Truffle Oil, *OIL1*  
Truffle Sauce (Tartufata), *TR9C*  
Black Summer Truffle Paste, *TR10P*  
Black Winter Truffle Juice, *TR3*  
Lemon Oil, *OIL1A*  
Whole Black Summer Truffle, *TR1F*

# BALDORFOOD.com

A SITE TO SEE [AND TASTE]



## SEASONAL STORIES & NEW PRODUCTS

Our team never stops exploring, traveling, tasting, and recommending. Speak with your sales representative or visit our website to discover new products, learn about our latest offerings, seasonal trends, and holiday items. Visit our homepage for fast inspiration, and find the newest tasty stuff at [baldorfood.com/newproducts](https://baldorfood.com/newproducts).

## PEAK SEASON PRODUCE

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, and check out our Peak Season list any time at [baldorfood.com/peakseason](https://baldorfood.com/peakseason).



## NEWS FROM THE FARM

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

## NOT YET A BALDOR CUSTOMER?

We can't wait to get cooking with you! We work with the greatest restaurants and other food service professionals, retail food stores, hospitality groups, corporate offices, learning institutions and more, to bring your clients the best foods in world. Create a new user ID for your business at [baldorfood.com](https://baldorfood.com) today.





# *urban roots*

Have you tasted our retail-ready Urban Roots veggie kits? Then you know they were developed by Baldor's chefs to max out on flavor and nutrients, and to save hands-on time for the at-home cook. We love them as-is for sides, or topped with a protein (meaty or meatless) for easy entrées. Also from Urban Roots: snack-able, ready-to-cook baby veggies, like peeled rainbow carrots and baby zucchini, and our line of cut and prepped veggies, diced, sliced, grated, and ready for home chefs to do their tastiest work. Which ever kind are on your shelves, Urban Roots is always...

**Veggie-Focused, Busy Life-Approved.**

[eaturbanroots.com](http://eaturbanroots.com)





**baldorfood**



**baldorfood** We can't help but fall for the gourd-geous, in-season produce and exciting specialty picks that come with cooler weather. Looking for the latest on our new arrivals and seasonal faves? Like us on Instagram @baldorfood, and follow us on Facebook and Twitter for industry news, food fun, and inspiration!



**@BALDORFOOD**  
**BALDORFOOD.COM**

Quality You Can Trust. Service That Delivers.