

LATE WINTER
EARLY SPRING



2018



QUALITY THAT YOU CAN TRUST. SERVICE THAT DELIVERS.

Baldor Specialty Foods®
Bronx, New York

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GET IN TOUCH

The image features a teal background with several grapefruits. There are five slices of grapefruit, showing their characteristic red, segmented flesh and white pith. One slice is positioned at the top left, another at the top right, a larger one in the center right, and two more at the bottom left and bottom right. In the center bottom, there is a whole, uncut grapefruit with a bright orange peel. The text 'HERE WE GO AGAIN...' is overlaid on the left side of the image in a bold, white, sans-serif font.

HERE WE GO AGAIN...

Letter from Baldor



Happy New Year and welcome to 2018! A new year is always a time of reflection, and this year is no different. To start, we would like to say thank you - we are as grateful as ever to all the incredible people we get to work with on a daily basis. As we look ahead to what will no doubt be a transformative year in the food industry, we are committed to growing and adapting to our customers' and suppliers' needs and demands. Quality and service are our priorities, and we intend to deliver in new and exciting ways this year. Stay tuned!

In the coming pages, you will find a monthly seasonal planning calendar highlighting the best and most remarkable products of the season. Additionally, we have featured some of our favorite farms and producers to better acquaint you with the unique services and programs Baldor offers that set us apart from our competitors. As we continue to work with new farms, both local and far, we are always keen to hear your feedback. If there's something you can't find, we are more than happy to track it down.

Keep an eye out for some of our signature events this year. Don't forget to mark your calendars for Baldor Bite. Our biennial food extravaganza is back on May 2nd, and it's an experience not to be missed! It's an all day blowout where we celebrate the world's best food and the industry's top talent. If you missed our Burgers And Brews event last year, fear not! This year we will have micro events throughout the year for our customers to experience even more of what Baldor has to offer. We look forward to seeing you there!

January



STEM & LEAF
MANDARINS
December - January



LIMEQUATS
December - March



ORO
BLANCOS
January - June



BUDDHA'S
HAND
October - March



CARA CARA
ORANGES
December - May

January Market Outlook

Winter is now in full swing. Our local farms are keeping us stocked with storage vegetables and plenty of apples. Local braising greens, cabbages, winter roots, greenhouse micro greens, and herbs are also abounding. West coast growers have fully transitioned and are now settled in their southern growing locations, providing us with plenty of winter lettuces, leafy greens and brassicas. California fruit season will continue to unfold with mid-season varieties - look for unique citrus, avocados and persimmons all month long.

OUR PICKS

BERGAMOT ORANGES
CARA CARA ORANGES
RANGPUR LIMES
RED WATERCRESS
ROSA DI GORIZIA RADICCHIO
RUBYFROST APPLES
SPIGARIELLO
SUMO CITRUS

January Produce Guide (FRUIT)

Our Pick ☺

SPECIALTY

Italian Chestnuts
Pineapple Quince
Pomegranate
Red Currants

APPLES

Opal
RubyFrost ☺

CITRUS

GRAPEFRUITS

Cocktail
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 Hand
Fukushu Kumquat
Kumquat
Limequat
Mandarinquat
Pomelo
Ugli Fruit

PERSIMMONS

Fuyu Persimmon
Kika Persimmon
Magic Hachiya Persimmon

Murray Family Farms

A small family of organic growers from Bakersfield, Murray Family Farms has been operating for a quarter of a century and acquired a tremendous local following over the years. About 200 varieties of organic fruits plus a wide variety of veggies are grown on the farm and available in sequence year-round.



**AVOCADOS / MANDARINS / LIMEQUATS
POMEGRANATES / PERSIMMONS**

January Produce Guide

(VEGETABLES)

SPECIALTY

Crosnes

AVOCADO

Fuerte

Hass

Spencer

Zutano

BEETS

Chioggia

Golden

Mixed

Red

White

BROCCOLI + CAULIFLOWER

Broccoli

Broccoli "di Ciccio"

Broccoli Leaf

Broccoli Rabe

Cauliflower

Green Cauliflower

Green Kohlrabi

Orange Cauliflower

Purple Cauliflower

Purple Kohlrabi

Romanesco Cauliflower

Spigariello

BRUSSELS SPROUTS

Baby

Baby Purple

Loose

On-the-Stalk

CABBAGE

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

Rosa Di Gorizia

Radicchio Del Veneto

Puntarelle

Radicchio

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

LETTUCE + SALADS

BABY HEAD LETTUCE

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

Mache

Red Frill Mustard

Red Watercress ☺

Red-Veined Arugula

Watercress

Wild Arugula

Our Pick ☺

MUSHROOMS + FRESH TRUFFLES FRESH TRUFFLES

Black Winter Truffle ☺

CULTIVATED

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

WILD

Black Trumpet
Chanterelle
Hedgehog
South African Porcini
Yellowfoot

POTATOES FINGERLING + SPECIALTY

Austrian Crescent
Blue Adironack
Marble
Ozette
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 Turnips
Burdock
Celeriac
Chervil Root
Galanga
Hakurei Turnips
Horseradish
Lotus
Parsley Root
Parsnips

Red Sunchokes
Rutabaga
Salsify
Scarlet Turnips
Sunchokes
Tarro
Yucca

SQUASHES

Acorn
Butternut
Calabaza
Delicata
Kabocha
Long Island Cheese
Red Kuri
Spaghetti

County Line Harvest

County Line Harvest is a certified organic farm with two locations in California: one in Petaluma, Marin County, and one in Thermal, Riverside County. Their two farms allow them to meet the varied produce demands of their customers year-round. County Line grows lettuces, specialty salad and cooking greens; roots like beets, turnips, and carrots; herbs such as basil, parsley, dill, thyme, and oregano; plus strawberries, tomatoes, peppers and summer squash.



**BABY CHICORY MIX
BABY MUSTARD MIX
RED FRILL MUSTARD
RED-VEINED ARUGULA
SPIGARIELLO**

February



ITALIAN
PUNTARELLA
October - May



ITALIAN
TARDIVO
November - May



TREVISANO
October - June



ITALIAN RADICCHIO
DEL VENETO
October - April



ITALIAN ROSA DI
GORIZIA RADICCHIO
December - May

February Market Outlook

Root vegetables are still in full force but thankfully warmer climates are keeping things interesting here for us on the east coast. Some mid to late season citrus favorites including Sorrento Lemons, Golden Nugget Mandarins and Tarocco Blood Oranges will make an appearance and chicories are still going strong. Local growers are busy propagating in their greenhouses in preparation for the upcoming season.

OUR PICKS

SORRENTO LEMONS
MORO BLOOD ORANGES
CASTELFRANCO RADICCHIO
BLOOMSDALE SPINACH
GREENGAGE PLUMS
SEVILLE SOUR ORANGES

February Produce Guide (FRUIT)

Our Pick ☺

SPECIALTY

Greengage Plums ☺
Pomegranate

CITRUS

GRAPEFRUITS

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 Orange
Cara Cara
Moro Blood ☺
Seville Sour Orange
Tarocco Blood Orange

SPECIALTY

Kumquat
Limequat
Mandarinquat

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 synthetic pesticides or herbicides and the use of drip irrigation systems. The superior flavor and sweetness of Bernard Ranch citrus fruits is the combined result of ultra-rich, seaweed-packed soil, ideal terroir and hands-on farming.



AVOCADOS / BLOOD ORANGES
KISHU MANDARINS / KUMQUATS
ORO BLANCOS / POMEGRANATES

February Produce Guide (VEGETABLES)

SPECIALTY

Crosnes
Fiddlehead Fern
Nettles

AVOCADO

Fuerte
Hass
Spencer

BEETS

Candy Cane
Chioggia
Golden
Mixed
Red
White

BROCCOLI + CAULIFLOWER

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

CABBAGE

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
Collards
Mizuna
Mustard
Tatsoi

CHARD

Green Chard
Rainbow Chard
Red Chard

KALE

Green Curly
Lacinato
Red Russian

LETTUCE + SALADS

BABY HEAD LETTUCE

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

Our Pick ☺

MUSHROOMS + FRESH TRUFFLES

FRESH TRUFFLES

Black Winter Truffle

CULTIVATED

Beech

Black Trumpet

Hen-of-the-Woods

Oyster

Pioppini

WILD

Black Trumpet

Chanterelle

Hedgehog

Porcini

Yellowfoot

POTATOES

FINGERLING + SPECIALTY

Blue Adirונack

Marble

Purple Peruvian

Red Adirונack

Red Chile

Ruby Crescent

Russian Banana

SWEET

Beauregard

Fingerling Sweet

Garnet

Okinawa

Purple

RADISHES

Black

Daikon

Green Meat

Watermelon

ROOTS

Black Turnips

Burdock

Celeriac

Galanga

Hakurei Turnips

Horseradish

Lotus

Parsley Root

Parsnips

Red Sunchokes

Rutabaga

Salsify

Scarlet Turnips

Sunchokes

Tarro

Yucca

SQUASHES

Acorn

Butternut

Calabaza

Kabocha

Long Island Cheese

Red Kuri

Spaghetti

Italian Chicories

Coming predominantly from the Veneto region, the growers here have been specializing in these Italian chicory varieties for generations. Air-shipped, they come to us a day or two after harvest, maximizing freshness and shelf life.



**CASTELFRANCO / ESCAROLE / FRISEE
PUNTARELLA / RADICCHIO DEL VENETO / ROSA DI GORIZIA / TARDIVO**

March



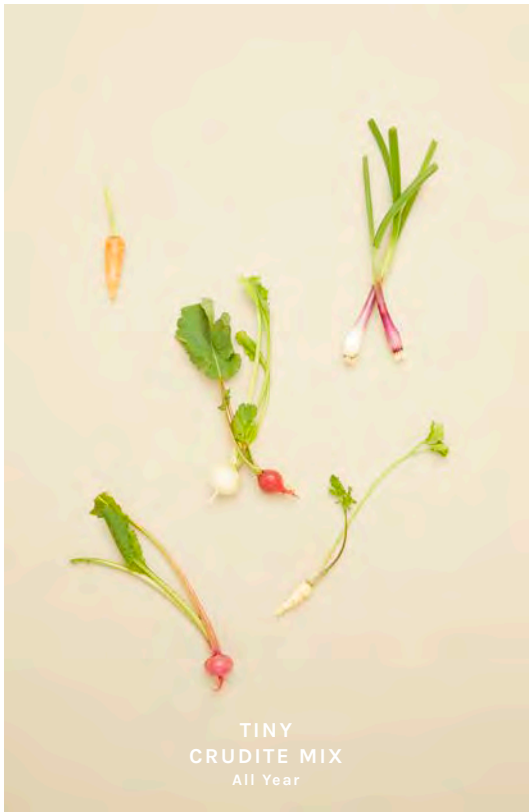
HIBISCUS
FLOWERS
All Year



BORAGE
FLOWERS
All Year



FIRESTIX
FLOWERS
All Year



TINY
CRUDITE MIX
All Year



PETITE MEADOW
SORREL MIX
All Year

March Market Outlook

It always feels like spring can't come soon enough in March, especially on the east coast. March 20th marks the official start to the season, but fortunately we will start to see the first signs trickling in from the west coast before then. Spring alliums and wild greens will get going first with foraged favorites like fiddlehead ferns, nettles and wild morels not far behind. Mother Nature willing, local spring vegetables and herbs will be on their way.

OUR PICKS

RHUBARB
MINERS LETTUCE
MOREL MUSHROOMS
GREEN GARLIC
WILD SPRING ONION
NETTLES
WHITE JUMBO ASPARAGUS
CARA CARA ORANGES

March Produce Guide (FRUIT)

Our Pick ☺

SPECIALTY

Rhubarb ☺
Pink Muscat Grape

CITRUS

GRAPEFRUITS

Oro Blanco
Red
Star Ruby
White Marsh

LEMONS

Meyer
Sorrento

LIMES

Key
Rangpur

MANDARINS

Clementine
Honeybell Tangelo
Minneola Tangelo
Pixie
Sumo Citrus
Sunburst Tangerine
Tango

ORANGES

Cara Cara ☺
Moro Blood
Seville Sour Orange
Tarocco Blood Orange

SPECIALTY

Kumquat
Mandarinquat
Pomelo

Garcia Organic Farm

Started by Juan Garcia almost 30 years ago, Garcia Organic Farm is now a 3rd generation family farm in De Luz, California. They have been farming their now 29 acre farm organically since the beginning - a certification that takes 3 years in California (CCOF). The Garcias are known for their citrus and avocados but also grow a variety of other fruits to carry them through the seasons.



MEIWA KUMQUATS / PAGE MANDARINS
KISHU MANDARINS / CARA CARA ORANGES
ORO BLANCOS / COCKTAIL GRAPEFRUITS

March Produce Guide

(VEGETABLES)

SPECIALTY

Fava Leaves
Fiddlehead Fern
Green Almonds
Green Garbanzo
Nettles
Pea Shoots
Ramps
Red Wood Clover
White Asparagus
Wood Sorrel (Oxalis)

ARTICHOKES

Baby
Globe
Heirloom
Loose

AVOCADO

Fuerte
Hass
Sharwil

BEETS

Baby
Chioggia
Golden
Mixed
Red
White

BROCCOLI + CAULIFLOWER

Broccoli
Broccoli "di Ciccio"
Broccoli Leaf
Broccoli Rabe
Cauliflower
Green Cauliflower

Green Kohlrabi
Orange Cauliflower
Purple Cauliflower
Purple Kohlrabi
Romanesco Cauliflower
Spigariello

CABBAGES

Bok Choy
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

Miners Lettuce

CHARD

Green Chard
Rainbow Chard
Red Chard

KALE

Green Curly
Lacinato
Red Russian

LETTUCE + SALADS

BABY HEAD LETTUCE

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
Mizuna
Mustard
Red Frill Mustard
Red Watercress
Red-Veined Arugula
Tatsoi
Watercress
Wild Arugula

Our Pick ☺

MUSHROOMS + FRESH TRUFFLES

FRESH TRUFFLES

Black Winter Truffle

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

Russian Banana

SWEET

Beauregard

Fingerling Sweet

Garnet

Okinawa

Purple

RADISHES

Black

Easter Egg

French Breakfast

Green Meat

Purple Ninja

Watermelon

ROOTS

Black Turnips

Burdock

Celeriac

Galanga

Hakurei Turnips

Horseradish

Lotus

Parsley Root

Parsnips

Red Sunchokes

Rutabaga

Salsify

Scarlet Turnips

Sunchokes

Yucca

SQUASHES

Acorn

Butternut

Kabocha

Red Kuri

Spaghetti

ALLIUMS

Green Garlic ☺

SO, Purplette

SO, Red

SO, Walla Walla

SO, White

Wild SO ☺

Wild SO w/ Flowers

*SO, Spring Onion

Fresh Origins

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. In addition to in-stock items, they also offer a Custom Harvest program with 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.



**MICRO MUSTARD / MICRO SHISO / TANGERINE LACE / TINY CARROTS
TINY RADISHES / TINY TURNIPS / HEARTS ON FIRE SORREL**

April



FRENCH BREAKFAST
RADISHES
September - June



GREEN
GARBANZOS
March - July



SUGAR
SNAP PEAS
April - October



FAVA
BEANS
March - August



EASTER EGG
RADISHES
April - July

April Market Outlook

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.

OUR PICKS

FAVA BEANS
HARRY'S BERRIES
HEIRLOOM ARTICOKES
LEMON VELVET APRICOTS
NEW JERSEY ASPARAGUS
SUGAR SNAP PEAS
WHITE ASPARAGUS
WILD DANDELION

April Produce Guide (FRUIT)

Our Pick ☺

SPECIALTY

Pineberry ☺
Pink Muscat Grape
Rhubarb
Strasberry
Verjus Grape

BERRIES

Green Strawberry
Harry's "Mara Des Bois" -
Strawberry ☺
Harry's Strawberry

CITRUS

Cara Cara Orange
Clementine
Honeybell Tangelo
Key Lime

Kumquat
Minneola Tangelo
Moro Blood
Pixie
Rangpur Lime
Red Grapefruit
Sorrento Lemon
Star Ruby Grapefruit
Sunburst Tangerine
Tango
Tarocco Blood Orange

STONE FRUIT

Apricots, Gold Velvet
Apricots, Lemon Velvet
Apricots, Red Velvet
Apriums
Peaches, Amber Crest

Harry's Berries

Harry's Berries is a certified organic family farm located in Oxnard, California. Established in 1967 by Harry Iwamoto, it is now operated by Harry's daughter and son-in-law, Molly and Rick Gean. All of their adult children are also actively involved in running the farm. The Gean family is dedicated to growing ordinary foods with extraordinary flavor. Harry's Berries go from harvest to Baldor in less than 24 hours, three times a week.



STRAWBERRIES

April Produce Guide (VEGETABLES)

SPECIALTY

Asparagus ☺
Baby Fennel
Fava Leaves
Fiddlehead Ferns
Green Almond
Japanese Knotweed
Nettles
Pea Shoots
Ramps
White Asparagus
Wood Sorrel (Oxalis)

ARTICHOKES

Baby ☺
Globe
Loose

AVOCADO

Fuerte
Hass

BEETS

Baby
Chioggia
Golden
Mixed
Red
White

BROCCOLI + CAULIFLOWER

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
Wild Pea Tendrils ☺

LETTUCE + SALADS

BABY HEAD LETTUCE

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

SPECIALTY

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

Our Pick ☺

MUSHROOMS

CULTIVATED

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

WILD

Chanterelle
Hedgehog
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

ONIONS + GARLIC

Green Garlic
SO, Purplette
SO, Red
SO, Walla Walla
SO, White
Wild SO
Wild SO w/ Flowers
*SO, Spring Onion

Knoll Farms

Rick and Kristie Knoll, known for their innovative practices, strive to continually increase the biodiversity and ecological stability of their farm. They've always farmed using practices including organic, biodynamic and permaculture, among others. Their diverse product line includes greens, garlic, herbs, figs, stone fruit and edible flowers and blossoms.



**GARLIC / RED SPRING ONIONS / GARLIC SCAPES / RAPINI
FIG LEAVES / MUSTARD FLOWERS / ARUGULA BLOSSOMS / SORREL**

BALDOR BITE

Wednesday, May 2, 2018
180 Maiden Lane
NY, New York





REGISTER TODAY –
baldorfood.com/bite

WE'RE BACK

Baldor Bite is an all-day blowout where we celebrate the world's best food and the industry's top talent. It's a dynamic meeting spot where chefs and suppliers build new bonds across the supply chain. It's a best-in-class expo that promotes responsible sourcing and reckless snacking. It's a dawn-to-dusk affair where you can start your day with a networking breakfast and end it with a cocktail prepared by one of NYC's top bartenders.

**JUST DON'T CALL IT
A FOOD SHOW.**

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!



introducing

urban roots

Veggie Side Kits

Keep up with us: eaturbanroots.com,
Instagram: @meeturbanroots





Our new line of simple, plant-based meal kits makes its debut with four unique cauliflower rices and six roasting kits. All kits require light chopping or no chopping and can be completed in as little as three minutes. Unlike traditional meal prep kits, no subscriptions or commitments are necessary because these kits are sold right in the produce department!

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.

THE LINEUP :

CAULIFLOWER RICES

-
- Tabouli
- Chili Cilantro
- Moroccan Spiced
- Broccoli Fried

ROASTING KITS

-
- Sugar & Spice Butternut
- Hot Honey Carrot Fries
- Spiced Sweet Potatoes
- Broccoli Cheddar Bites
- Caramelized Cauliflower
- Spanish Style Potatoes





Remember the time you needed to pay a balance, but didn't have enough time to call our office? Well, those days are over. We've upgraded baldorfood.com with new account management features. In addition to seamless bill payment, we've got some other features that will make managing your Baldor account much easier...

NEW FEATURES

- **Track invoices and view payment history**
- **Update contact information**
- **Run usage reports**
- **Build personalized order-guides**
- **Set-up Auto-Pay**

Already placing orders on baldorfood.com? Just log in and visit your Account Home to check out our new features. If you're not placing your orders at baldorfood.com, don't worry, we can get you set up today!

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



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

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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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Instragram + Twitter : @baldorfood | YouTube : Baldor Food
Press Inquiries : press@baldorfood.com



HEALTHY Never Tasted So Good

With a mouthwatering desire for bold, cutting-edge flavors, now is the time to freshen up your salad with our nutritious Avocados From Mexico!

Our fresh versatile fruit has naturally good fats and are nutrient dense to top your plate off with a healthy punch. It's an easy way to enliven and customize your signature dishes all year long.


Avocados
From
Mexico

◆ ALWAYS
IN SEASON ◆

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



Blood Orange

100% SICILIAN
BLOOD ORANGES

Natalie's upholds a philosophy of excellence in its products and remains committed to squeezing the highest quality citrus juices available for your health and enjoyment.



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.