

20

SPRING



20

SUMMER



A LETTER FROM BALDOR

Now that the days are (finally!) getting longer and the weather is warmer, buds are breaking ground, our local farmer partners are ramping up, and we all are feeling the physical excitement that spring always inspires.

This fresh energy is reflected in Baldor's new and revitalized mission statement: "To deliver quality ingredients, innovative solutions, and seamless experiences that ensure the success of our partners."

We could not enjoy our reputation as the leading specialty foods distributor in the northeast without the great farmers and producers who supply us. When we succeed, they get busier. And the busier they are, the better their farms, companies, and end products become.

Our other partners — you, our customers — keep us thriving and growing in several ways. You trust us to honor our Mission statement, you give us your loyalty, you welcome the new products we promote, and you challenge us to meet your particular needs.

This is how Baldor stays on top. Yes, the logistics involved in getting great ingredients to you are our forte: Ensuring that you have convenient access to the highest quality ingredients and beverages out there, while making sure your fruits and greens are in pristine condition upon arrival. But it's the relationships cultivated over the years that make the winning difference.

I'd like to extend a heartfelt thanks to all our partners and may your businesses flourish like the crops of spring.



Michael Muzyk

President
Baldor Specialty Foods

Baldor Specialty Foods
Bronx, New York

New York (718) 860-9100
Boston (617) 889-0047
D.C. (443) 733-3400

info@baldorfood.com

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Ingredients

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AN EVENT TO SINK YOUR TEETH INTO

Baldor Bite is back, baby! And 2020 promises to be bigger (thanks, in part, to our larger space), and even more jam-packed with programming, than in prior years.

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NEW AND EXCITING

Our team's devoted to finding unique, sustainable, lifestyle-friendly, problem-solving, and of course, delicious, new products this year. We're pretty proud of this collection.



25

SPRING

March arrivals kick off a welcome beginning to the spring season. We cannot wait for the return of fiddlehead ferns, pea shoots, and pink muscat grapes (just to name a few).

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SUMMER

Flip to June for the full list of what you can expect from us and our partners this summer.

64

WEWORK: OUR NEW HOME AWAY FROM HOME

We've partnered with WeWork and their flagship Food Labs, in NYC. We can't wait to show you around our new space.

83

A SITE TO BEHOLD

Our website, email newsletters, and mobile apps are designed to keep you in the loop, whether it's farm updates, product availability, new items, or Baldor events.

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OUR LOCAL PLEDGE

We're committed to supporting our local partners and we know you are too. Baldor's Local Pledge gives all of us the opportunity to give back to our community.





Handpicked Citrus. Handcrafted Juice.

When we say juice, we mean real juice. What does that mean? Well, imagine picture-perfect citrus, handpicked at its prime, then juiced in small batches.

No added sugar, no artificial ingredients, no preservatives and no GMOs. We bottle up these one-ingredient wonders right away and ship them out so that when you receive them, they're just as fresh as when these bright-juicy fruits were plucked from their trees. Naturally sweet, beautifully zingy, and nutrient-packed from fruit to bottle.

Natalie's
ORCHID ISLAND JUICE CO.

 baldorfood.com/farms/natalies-orchid-island



hummingbird[™]
DREAM

PREMIUM PINK PINEAPPLE GROWN IN COSTA RICA



 baldorfood.com/farms/hummingbird-dream

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Baldor Bite 2018



Randy Garutti on our 2018 panel.



An Industry Event to Chatter About

APRIL 28 • PIER 36 • NYC

By 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 2020 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.

baldor bite²⁰²⁰



A Heritage of Flavor



 baldorfood.com/farms/joyce-farms

Long ago, Joyce Farms committed to raising animals in ways that gave them the best life, and gave our customers the exceptional flavor they deserve.

We specialize in meats produced from old-world breeds, raised using regenerative agriculture methods that promote biodiversity and improve our farm ecosystems.

The result is our Heritage Line of poultry, beef, pork, and bison, offering you a variety of options that are consistently high-quality, nutrient-dense, and flavor-forward - just like they should be.



More Than Just Amazing Brussels Sprouts

(But Yes, Also Amazing Brussels Sprouts.)

Ippolito International is North America's largest fresh Brussels sprouts grower, processor and shipper but did you know we also offer a full line up of premium, quality, organic and conventional produce? With over 200 fresh, healthy produce offerings, we are a second-generation, family-owned grower shipper, and we are ready to meet your produce needs.



IPPOLITO INTERNATIONAL



NEW & EXCITING

While we have tried and true products we'll always carry, we're continually on the hunt for innovative and compelling finds. Luckily, the food world is ever-evolving, pumping up the vegan volume with organic yogurts and sustainably-grown jackfruit, adding credibility to the non-alcoholic category with nuanced sparkling beverages and carefully crafted syrups, and giving our pastry chefs a confident break by molding incredible homemade pastry shells in a variety of flavors and sizes. Our promise is that we'll never stop hunting, but in the meantime, here's a glimpse into a few of our favorites we've started carrying this year.

baldorfood.com/newproducts

Origin A2 Guernsey Milk

Origin A2 Milk comes from cows that are never treated with antibiotics or hormones and raised without GMOs and without the use of chemical fertilizers. What separates Origin from the pack is their Guernsey cow's milk, which contains the A2 type of beta-casein protein (unlike traditional milk from more typically-used A1 cows). The A2 protein produces milk that is higher in fat, protein, calcium, and vitamins, is, in some cases, more easily digestible, and is easily recognized by its trademark golden hue. Origin uses low-heat pasteurization to preserve the milk's naturally occurring nutrients and bacteria.



The Jackfruit Company

Since jackfruit has gained such popularity in recent years, we have our choice of brands, but feel really good about carrying The Jackfruit Company's packages. By growing their jackfruit in India, they're able to ethically provide work to farmers and sustainably create ideal growing conditions for other crops. Their Naked Jackfruit is harvested, peeled, cut, packaged, and that's it! Without any spices or sauces, it's the perfect, feel-good blank canvas.



NEW & EXCITING

Hay! Straws

The days of the plastic straw may be numbered, but let's be honest: Bloody Marys, craft milkshakes, and mango lassis are just better through a straw. Yet paper straws are flimsy and taste like, well, paper. So say "hay" to biodegradable straws from Hay! Straws. They're the solution for being drink-friendly while also being Earth-friendly.



Life's Sweet in 1883

For more than 135 years, Maison Routin has strived to demonstrate its expertise in the field of beverage flavoring. Created in the heart of the French Alps, 1883 syrups are unrivaled in flavor authenticity, purity of taste, and aromatic intensity, which is only achieved through the selection of the finest ingredients. In the uncompromising commitment to excellence in craftsmanship, 1883 Maison Routin provides the highest quality and inspiration to chefs, mixologists, and baristas around the world, leading them to exceptional aromatic creations.



TÖST

Picture this. Everyone's celebrating at the baby shower, raising a glass. Everyone of course, except the mother-to-be. Shouldn't she be the first with a glass in her hand? TÖST thought so. Winner of a 2018 SoFi award, TÖST's team of beverage and culinary experts created a low-sugar, zero-proof bubbly that feels and tastes special. We love everything about this white cranberry, white tea, and ginger sparkler, including its ability to fit in at bas mitzvahs, holidays, early brunches, and mixed in a mocktail or cocktail.



NEW & EXCITING



New Prime Steaks

Prime Food Distributors, one of the largest independent processors of USDA Prime Beef, focuses on running a top fabricating operation that provides steakhouses, sports venues, casinos, and now, us. They send cuts personally crafted with their individual customers' needs in mind. Why we're excited to bring them into Baldor: They receive whole carcasses from equally-minded farms in their Port Washington facility. This allows them to truly understand the dynamics of each piece of beef that enters and exits their warehouse, while continuing to be mindful of sustainability, humane practices, the environment, and their local community.



Tom Cat Bakery

Tom Cat Bakery began 30-years-ago with one chef's passion for authenticity. Now, they bake authentic French, Italian, and specialty artisan bread 24 hours a day in their 57,000 square foot kitchen (that's one city block!). They're known for delivering their outstanding bread within hours of it coming out of the oven, which is why Tom Cat's Long Island City-made and baked bread is on tables at New York's four-star restaurants, and most-famous hotels. And, now that we're carrying their loaves and rolls, it can come to you, too!

NEW & EXCITING

Join the Coconut Culture Club

One spoonful and we became big fans of Cocojune vegan, plant-based coconut yogurt. And, what's not to love? On top of the fantastic not-too-sweet flavor and creamy texture, each coconut blend is full of something we can all get behind: Each serving contains 30 billion probiotic cultures. So, yes, it really is yogurt. Cocojune comes in a variety of unique flavors, including Vanilla Chamomile and Lemon Elderflower.



NEW & EXCITING



A Better Bar

Whether you're pulling out your coupe glasses or your tumblers, you'll love filling them with favorites from our spring cocktail collection. From unique purees, crystals for glass rimming, and bitters for flavor building, to everyday juices, fruits, and sweeteners, we're here for the everyday mixologists, and your occasional inner bartender, too. Plus, throw in expertly handcrafted mixers from Fever-Tree, created to enhance drinks, without distracting from your carefully developed flavor combos, and you have spring and summer cocktails, just waiting to be stirred (or shaken). Cheers!

 @BALDORBAR

Baldor Beer

What's better than the finest produce and specialty foods delivered to your business? What if that same service (hint: it's us) also delivered a wide-yet-curated selection of beers on the same trucks? It's a reality, thanks to Baldor Beer & Cider, available to our New York customers. Our beer bosses have hand-picked a portfolio of food-friendly beers and ciders that are at once accessible and intriguing. From familiar faves, like Blue Point Toasted Lager and Goose Island IPA, to soon-to-be staples like Hidden Road Mango Cart mango wheat ale, and Virtue and Wicked Weed ciders, Baldor Beer has the brews that the food pros choose. Becoming a Baldor Beer customer is easy: apply online in minutes, then dust off those al fresco tables and start your spring and summer service.



NEW & EXCITING



PRODUCE GUIDE

SPRING

At long last spring has officially arrived! Though it's a slow start locally, we will be flush in all the spring essentials from fava beans to fiddlehead ferns, thanks to our partners out west. Local winter standbys will begin to wind down, especially storage vegetables, as new season crops begin to take root. All things green will fill our warehouses as we continue to source the freshest, highest-quality produce and more!

A Harvest In Spring

MICROGREENS • EDIBLE FLOWERS



Fresh Origins is America's leading grower of microgreens, edible flowers, Petite Greens®, Tiny Veggies™ and other specialty products not found elsewhere. Their array of over 600 items, from Micro Huacatay™ to Hibiscus Flower, will complement any recipe.

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

Fresh Origins' Custom Harvest program gives Baldor customers access to hundreds of unique items like Micro Mustard Dijon™ and Firestix™. All of these products are hand-harvested and shipped daily to order, at the peak of freshness. Pre-order any Custom Harvest item from the Fresh Origins catalog for delivery in as little as 48 hours.

 baldorfood.com/farms/fresh-origins





March

Spring officially arrives this month, which means the first signs of new roots and baby vegetables. With wintry temperatures and frozen fields, local farms are still a ways off, but west coast produce will continue to flourish as it has all winter long! Citrus is still going strong as late season varieties begin to hit their peak. Fiddleheads, nettles, and so much more will begin to appear as the month rolls on – a sure sign that we are almost through with winter!

March

PRODUCE GUIDE

FRUIT

SPECIALTY
Greengage Plum
Pink Guava
Pink Muscat Grape
Rhubarb

CITRUS
Grapefruit
Cocktail
Oro Blanco
Red
Star Ruby
White Marsh

Lemons
Meyer
Sorrento
Variegated Pink

Limes
Finger
Key
Rangpur

Mandarins
Clementine
Honeybell Tangelo
Minneola Tangelo
Pixie
Sumo Citrus
Sunburst Tangerine
Tango

Oranges
Cara Cara
Moro Blood
Seville Sour
Tarocco Blood

Specialty Citrus
Kumquat
Mandarinquat
Meiwa Kumquat
Pomelo



PEAK SEASON

Pink Guava

Pink guavas are pulpy and sweet, with a moderate amount of acidity. They have a distinct musky fragrance with tropical notes of papaya, passion fruit, melon and mint.

March

PRODUCE GUIDE

VEGETABLES

SPECIALTY
Fava Leaves
Fiddlehead Fern
Green Almonds
Green Garbanzo
Nettles
Pea Shoots
Ramps
Rhubarb
White Asparagus
Wood Sorrel

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

ALLIUMS
Green Garlic
Red Spring Onion
White Spring Onion

ARTICHOKES
Baby
Globe
Heirloom

AVOCADOS
Bacon
Fuerte
Hass

BEETS
Baby
Chioggia
Golden
Red
White

BROCCOLI & CAULIFLOWER
Broccoli
Broccoli di Ciccio
Broccolo Fiolaro
Broccoli Rabe
Cauliflower
Caulilini
Green Cauliflower
Orange Cauliflower
Purple Cauliflower
Romanesco Cauliflower
Green Kohlrabi
Purple Kohlrabi
Sprouting Cauliflower

CABBAGES
Caraflex
Green
Napa
Red
Savoy

CARROTS
Baby French
Chantenay
Kyoto
Mixed Heirloom
Nantes
Thumbelina

CHICORIES
Domestic
Coraline
Dandelion
Frisée
Radicchio
Radicchio Rosa

Italian
Castelfranco
Escarole
Frisée
Grumolo
Puntarella
Radicchio Del Veneto
Rosa Di Gorizia
Tardivo

LEAFY GREENS
Bok Choy
Miner's Lettuce
Mizuna
Mustard
Tatsoi



PEAK SEASON

Sprouting Cauliflower

These lacy sprouts are harvested from regular cauliflower plants that naturally develop from the buds of older plants. Specialty growers like County Line Harvest in California, let them grow and ship them for a period of two weeks in late March.

March PRODUCE GUIDE

VEGETABLES

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
Red Frill Mustard
Red-Veined Arugula
Watercress
Wild Arugula

MUSHROOMS & FRESH TRUFFLES

Fresh Truffles

Black Winter Truffle

Cultivated

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

Wild

Black Trumpet
Chanterelle
Hedgehog
Morel
Porcini
Yellowfoot

POTATOES Fingerling and Specialty

Blue Adirondack
Magic Myrna
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 Turnip
Burdock
Celeriac
Galangal

Hakurei Turnip
Horseradish
Lotus
Parsley Root
Parsnip
Red Sunchoke
Rutabaga
Salsify
Scarlet Turnip
Sunchoke
Yucca

SQUASHES

Acorn
Butternut
Kabocha
Spaghetti

WILD & FORAGED

Wild Bay Leaves
Wild Fennel
Wild Licorice Root
Wild Onion Flowers
Wild Spring Onion

PEAK SEASON

Jumbo White French Asparagus

Grown under mounded earth to avoid sunlight exposure, these thick, tender stalks emerge ivory-white, luscious, and ultra delicate. Less herbaceous and fibrous than green asparagus, they are best enjoyed as simply as possible.



BLUE SKY ORGANIC FARMS

LITCHFIELD PARK, AZ

After 15-plus years of cooking with several well known and acclaimed chefs with an emphasis on local, regional cuisine, David Vose left the kitchen behind to take up growing the best possible produce for other chefs. Twenty-five years later he still has the passion to grow a vastly diverse variety of crops that represent everything artisan chefs covet. Most notably, David has created a handcrafted, small-batch blend of salad greens encompassing a complexity of flavor and nutrition. Their small farm in Arizona has become a cornerstone of quality and integrity.





April

Seasonal transitions always bring the best of both worlds. New alliums, baby roots, west coast asparagus, and rhubarb work well with overwintered greens and late season citrus. Locally, farmers are getting back into the fields to transplant their greenhouse seedlings, weather permitting. Warmer, longer days are around the corner as menus begin to change and become dominated by spring mushrooms and legumes. We can't wait to celebrate spring with you at this year's BITE - you won't want to miss it!

April

PRODUCE GUIDE

FRUIT

SPECIALTY

Loquat
Pink Guava
Pink Muscat Grape
Rhubarb
Verjus Grape

BERRIES

Green Strawberry
Harry’s Berries

CITRUS

Cara Cara Orange
Clementine
Honeybell Tangelo
Key Lime
Kumquat
Mandarinquat
Meiwa Kumquat
Minneola Tangelo
Moro Blood
Oro Blanco
Pixie
Red Grapefruit
Sorrento Lemon
Star Ruby Grapefruit
Sunburst Tangerine
Tango Mandarin
Tarocco Blood Orange

STONE FRUIT

Apricot, Gold Velvet
Apricot, Green Unripe
Apricot, Lemon Velvet
Apricot, Red Velvet
Aprium
Nectarine, Yellow
Peach, Amber Crest

PEAK SEASON

Green Almonds

Arriving from California in early spring, young green almonds can be eaten in their entirety. When thinly sliced, slivers of sweet, soft almond meat are revealed with a mildly gelatinous interior.



April

PRODUCE GUIDE

VEGETABLES

SPECIALTY

Asparagus
Baby Fennel
Fava Leaves
Fiddlehead Fern
Green Almond
Japanese Knotweed
Miner’s Lettuce
Nettles
Pea Shoots
Ramps
White Asparagus
Wild Mustard Flower
Wild Pea Tendrils
Wild Spruce Tips
Wood Sorrel

ALLIUMS

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

ARTICHOKES

Baby
Globe
Heirloom
Purple Baby

AVOCADOS

Bacon
Fuerte
Hass

BEETS

Baby
Chioggia
Golden
Mixed
Red
White

BRASSICAS

Arugula Rabe
Baby Lacinato Kale
Bok Choy
Broccoli
Broccoli di Ciccio

Broccoli Leaf
Broccoli Rabe
Green Kohlrabi
Hakurei Turnips
Purple Kohlrabi
Romanesco Cauliflower
Scarlett Baby Turnips
Spigariello

CARROTS

Baby French
Baby Mixed
Chantenay
Mixed Heirloom
Nantes
Thumbelina

CHICORIES Domestic

Coraline
Dandelion
Frisée
Radicchio

Italian

Castelfranco
Escarole
Frisée
Puntarella
Radicchio Del Veneto
Rosa Di Gorizia
Tardivo



PEAK SEASON

Rhubarb

Available early spring through summer, raw rhubarb is tart and astringent, but cooking renders it luscious and silky. Field grown tends to be streaked with green, while indoor rhubarb retains a vibrant pink color.

April PRODUCE GUIDE

VEGETABLES

LETTUCE & SALADS

Baby Head Lettuce

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

Specialty

Baby Watercress
Bloomsdale Spinach
Red Frill Mustard
Red Watercress
Red-Veined Arugula
Savoy Spinach
Wild Arugula
Wild Dandelion

MUSHROOMS

Cultivated

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

Wild

Chanterelle
Hedgehog
Morel
Porcini
St. George
Yellowfoot

PEAS & BEANS

English Peas
Fava Beans
Green Garbanzo
Honey Snap Peas
Royal Snap Peas
Royal Snow Peas
Speckled Snow Peas
Sugar Snap Peas

POTATOES

Marble
Purple Peruvian
Red Chile
Russian Banana

RADISHES

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



PEAK SEASON

Loquat

Though not technically a stone-fruit, loquats (sometimes referred to as Japanese plums) most closely resemble an apricot with their bright orange skin and petite, oval shape. They are sweet with a slightly tart, citrus-like flavor.

GOODHEALTHY

SACKETS HARBOR, NY

GoodHealthy fresh produce is local and organic - grown year round on the world's most advanced SmartFarm. The farm is certified organic inside and out and only grows healthy food in a way that is good for the environment. GoodHealthy is grown in Sackets Harbor, NY and is shipped to Baldor within 24 hours of harvest. These unique organic roots with greens are more nutrient dense and flavorful than traditional lettuce. They are harvested as a living root and immediately washed in clean, cold water for greater freshness and shelf life.





May

With summer just around the corner, west coast berries and stone fruit begin to foreshadow our soon-to-be local season. Speaking of local, have you signed up for our Local Pledge? We take the leg work out of searching for local produce — find out more on baldorfood.com/pledge.

May PRODUCE GUIDE

FRUIT

SPECIALTY

Loquat
Pink Guava
Pink Muscat Grape
Rhubarb

AVOCADOS

Bacon
Fuerte
Hass

BERRIES

Green Blueberry
Green Strawberry
Harry's Berries
Pineberry
Strawberry

CITRUS

Cara Cara Orange
Golden Nugget Tangerine
Key Lime
Moro Blood
Oro Blanco
Red Grapefruit
Sorrento Lemon
Tarocco Blood Orange
White Marsh Grapefruit

STONE FRUIT

Apricot, Gold Velvet
Apricot, Green
Apricot, Lemon Velvet
Apricot, Midnight Velvet
Apricot, Red Velvet

Apricot, White
Aprium, Honey Rich
Cherry, Brooks
Cherry, Rainier
Nectarine, White
Nectarine, Yellow
Peach, White
Peach, Yellow
Peacharine
Pluot, Black Nectar
Pluot, Flavor Majesty
Pluot, Flavorosa

PEAK SEASON

Lamb's Quarters

Also referred to as pigweed, Lamb's Quarters leaves taste like fresh, baby spinach when cooked. However, they're actually higher in vitamins and protein than spinach and like other dark, leafy greens, boast an earthy, mineral-rich taste.



May PRODUCE GUIDE

VEGETABLES

SPECIALTY

Asparagus
Baby Fennel
Baby Zucchini w/ Blossoms
Chamomile
Fava Leaves
Fig Leaves
Fiddlehead Fern
Green Almond
Japanese Knotweed
Lamb's Quarters
Miner's Lettuce
Nettles
Pea Shoots
Purple Asparagus
Ramps
Rhubarb
Spruce Tips
White Asparagus
Wild Asparagus
Wild Pea Tendrils
Wild Sea Beans
Wood Sorrel

ALLIUMS

Baby Leeks
Flowering Chives
Garlic Scape
Green Garlic
Spring Onion, Purplette
Spring Onion, Red
Spring Onion, Torpedo
Spring Onion, Walla Walla
Spring Onion, White
Wild Spring Onion

ARTICHOKES

Baby
Globe
Heirloom
Purple Baby

BEETS

Baby
Chioggia
Golden
Mixed
Red
White

BRASSICAS

Baby Lacinato Kale
Bok Choy
Broccoli di Ciccio
Broccoli Leaf
Broccoli Rabe
Caraflex Cabbage
Green Kohlrabi
Hakurei Turnips
Purple Kohlrabi
Rapini
Scarlett Baby Turnips
Spigariello

CARROTS

Baby French
Baby Mixed
Chantenay
Mixed Heirloom
Nantes
Thumbelina

CHICORIES

Domestic

Coraline
Dandelion
Frisée
Radicchio

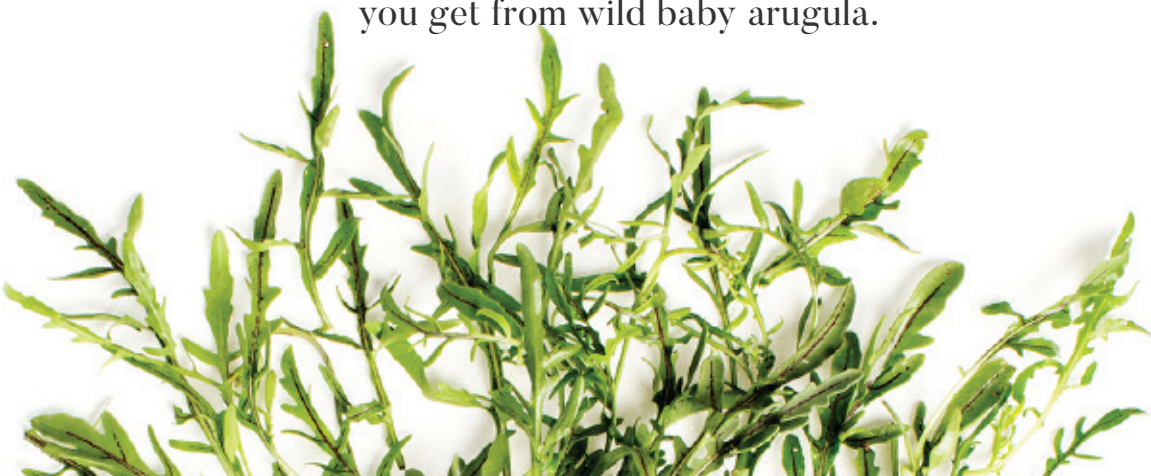
Italian

Castelfranco
Escarole
Frisée
Puntarella
Rosa Di Gorizia
Tardivo

PEAK SEASON

Red Veined Arugula

The leaves of this small, pointed rocket are threaded with purple throughout the veins. Expect the same mustard-y bite you get from wild baby arugula.



May PRODUCE GUIDE

VEGETABLES

LETTUCE & SALADS

Baby Head Lettuce

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

Specialty

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

MUSHROOMS

Cultivated

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

Wild

Black Conica Morel
Blonde Morel
Chanterelle
Porcini

PEAS & BEANS

English Peas
Fava Beans
Green Garbanzo
Honey Snap Peas
Royal Snap Peas
Royal Snow Peas
Speckled Snow Peas
Sugar Snap Peas

RADISHES

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



PEAK SEASON

Honey Snap Peas

Known for their sweetness and crunch, honey snap peas turn translucent when cooked.



GILBERTIE’S

EASTON, CT

Sal Gilbertie is the 3rd generation proprietor of Gilbertie’s Herb Gardens & Petite Edibles in Westport and Easton, CT. What’s so special about Gilbertie’s microgreens, herbs, and lettuces is that they are all soil-grown. The Gilberties spent four years developing and perfecting their own custom soil blend. This certified organic soil ensures that each micro, herb, and leaf contains the highest amount of essential oil and taste. Relying on Integrated Pest Management techniques, they release beneficial insects to deal with the bad bugs.



Let us help you GET YOUR SLICE

At **Avocados From Mexico**, we take pride in being innovation-driven, demand-boosting avocado advocates.

We develop smart, strategic, fully-integrated promotional programs year-round and understand that a successful promotion aligns our partner's wants, needs and strategic goals with ours. Not to mention, **we are the only avocado brand available year-round**, providing you with consistent high-quality fruit for your needs.

Innovative ways we support our partners:

- » Customized Research/Concept Screens
- » Menu Innovation
- » Customized Fresh Seal Design
- » Digital Marketing
- » Avocado University
- » Back of House/Video Training



 baldorfood.com/farms/avocados-from-mexico



PRODUCE GUIDE

SUMMER

Long days and warm nights are here! Winter feels like a distant memory now as we head straight into the most wonderful produce months of the year. As is always the case, local summer crops will be complemented by early west coast options. And if all goes to plan, we will have a robust local season full of tomatoes, berries, melons, and so much more! Have you taken our Local Pledge yet? It's the easiest way to support our local farmers and get the absolute freshest product into your hands: find out more at baldorfood.com/pledge.





June

Summer officially kicks off later in the month, and just like that, local season is underway! We will see the very first tomatoes and summer squash as the month progresses – summer is finally here! Our west coast partners have transitioned from the desert and settled back into the Salinas Valley where they will grow all summer long.

June PRODUCE GUIDE

FRUIT

SPECIALTY

Loquat
Olallieberry
Persian Mulberry
Pineberry
Pink Guava

BERRIES

Blackberry
Blueberry
Gooseberry
Green Strawberry
Harry’s Berries
Mara Des Bois Strawberry
Murray Berry
Raspberry
Rosé Raspberry
Tristar Strawberry

CITRUS

Sorrento Lemon
Tarocco Blood Orange
White Marsh Grapefruit

MELONS

Charentais
French Orange Cavaillon
Galia
Mixed Heirloom

STONE FRUIT

Apricot, Blenheim
Apricot, Gold Velvet
Apricot, Midnight Velvet
Aprium, Honey Rich
Avocado, Hass
Cherry, Bing
Cherry, Brooks
Cherry, Rainier

Cherry, Sweet
Nectarine, White
Nectarine, Yellow
Peach, Yellow
Peacharine
Plum, Santa Rosa
Pluot, Black Nectar
Pluot, Black Raspberry
Pluot, Dapple Dandy
Pluot, Flavor Majesty
Pluot, Rosetta Jewel
Pluot, Silver Phoenix

PEAK SEASON

Mara Des Bois Strawberry

Developed in France, these perfect strawberries are cherished for alluring aroma, deep red color and extra-sweet flavor. Available from California and locally.



June PRODUCE GUIDE

VEGETABLES

SPECIALTY

Agretti
Asparagus
Baby Fennel
Baby Zucchini with Blossoms
Celtuce
Fava Leaves
Fig Leaves
Fiddlehead Fern
Green Almond
Japanese Knotweed
Nettles
Pea Shoots
Purple Asparagus
Ramps
Rhubarb
White Asparagus
Wild Asparagus
Wild Pea Tendrils
Wild Sea Beans
Wild Spruce Tips
Wild Viola Flower
Wood Sorrel



PEAK SEASON

Beauregarde Snow Pea

Bred by Row 7 Seed Company to bring more flavor (and more purple) to purple peas, these high-anthocyanin, wavy-podded snow peas hold their vibrant color when cooked.

ALLIUMS

Baby Leeks
Garlic Chives
Garlic Scape
Green Garlic
Japanese Negi Scallion
Scallion
Spring Onion, Purplette
Spring Onion, Red
Spring Onion, Torpedo
Spring Onion, vvv Walla
Spring Onion, White

ARTICHOKES

Globe
Heirloom
Purple Baby

BRASSICAS

Baby Lacinato Kale
Baby Swiss Chard
Bok Choy
Broccoli di Ciccio
Broccoli Rabe
Caraflex Cabbage
Collards
Green Kohlrabi
Hakurei Turnips
Purple Kohlrabi
Rapini
Spigariello

CARROTS

Baby French
Baby Mixed Rainbow
Chantenay
Nantes
Thumbelina

CUCUMBERS

7082 Row 7
Kirby
Lemon
Little Potato
Persian

June PRODUCE GUIDE

VEGETABLES

LETTUCE & SALADS

Baby Head Lettuce

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

Specialty

Baby Red Dandelion
Baby Red Frill Mustard
Miner's Lettuce
Red-Veined Arugula
Savoy Spinach
Wild Arugula
Wild Dandelion

CHICORIES

Domestic

Coraline
Frisée
Radicchio

Italian

Castelfranco
Escarole
Rosa Di Gorizia Radicchio

MUSHROOMS

Cultivated

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

Wild

Black Conica Morel
Blonde Morel
Chanterelle
Porcini

PEAS & BEANS

Beauregarde Snow Pea
Cranberry Beans
Dragon Tongue Beans
English Peas
Fava Beans
Green Garbanzo
Honey Snap Peas
Romano Beans
Royal Snap Peas
Royal Snow Peas
Snow Peas
Speckled Snow Peas
Sugar Snap Peas
Wax Beans

RADISHES

Baby French Breakfast
Cincinnati
Easter Egg
Purple Ninja
White Icicle

SQUASHES

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

TOMATOES

Beefsteak
Heirloom
Mixed Cherry
Red Cherry
Sungold

PEAK SEASON

Costata Romanesco Squash

A traditional Italian heirloom summer squash with pronounced dark and light green ribbing. Enjoy its clean, crisp texture, and deliciously nutty flavor, raw or cooked.



ALEWIFE FARM

KINGSTON, NY

Alewife Farm was started by Tyler Dennis in 2014 and has grown from a three-acre garden to 52 acres of vegetables. Tyler apprenticed at Stone Barns Center for Food and Agriculture, and originally began farming on organic olive orchards in France. Tyler and his team are committed to the absolute highest standards of ecological stewardship, and they are proud to grow a diverse range of produce of the absolute highest quality.





July

The dog days of summer mean one thing when it comes to produce: incredible selection and great supply! Locally and further afield, our farm partners are committed to the highest quality produce they can grow. We are so grateful to them for their hard work and dedication, allowing us to provide the incredible fruits of their labor to our customers. Cheers to farmers and the work they do!



FRUIT

SPECIALTY

Black Currant
Pink Champagne
Currant
Red Currant
White Currant

BERRIES

Blackberry
Blueberry
Cape Gooseberry
Harry’s Berries
Kiowa
Mara Des Bois
Strawberry
Mulberry
Raspberry
Rosé Raspberry
Strawberry
Tristar Strawberry

FIGS

Black Mission
Brown Turkey
Kadota
White Adriatic

MELONS

Charentais
French Orange Cavaillon
Galia
Honey Kiss
Mixed Heirloom
Piel de Sapo
Sugar Cube

STONE FRUIT

Apricot, Crimson Velvet
Apricot, Midnight Velvet
Apricot, Royal Blenheim
Apricot, Ruby Velvet
Avocado, Hass
Cherry, Bing
Cherry, Rainier
Cherry, Sour
Cherry, Sweet
Nectarine, White
Nectarine, Yellow
Peach, Donut
Peach, Peach Pie Donut

Peach, White
Peach, Yellow
Peacharine
Plum, Santa Rosa
Plum, Shiro
Plum, Very Cherry
Plum, Wild
Pluot, Black Raspberry
Pluot, Flavor Queen



PEAK SEASON

Rosé Raspberries

Rosé berries are smooth and silky with a sweet, peachy flavor and a soft, floral finish.

VEGETABLES

SPECIALTY

Agretti
Celtuce
Fig Leaves
Mexican Sour Gherkins
Purslane
Squash Blossom

ALLIUMS

Baby Leeks
Garlic Chives
Garlic Scape
Japanese Negi Scallion
Purplette Onion
Scallion
Torpedo Onion
Walla Walla Onion

BRASSICAS

Baby Green Kale
Baby Lacinato Kale
Bok Choy
Broccoli Rabe
Collards
Green Kohlrabi
Hakurei Turnips
Purple Kohlrabi
Red Napa Cabbage
Spigariello
Swiss Chard

BEETS

Baby
Badger Flame
Rainbow

CARROTS

Baby French
Baby Mixed Rainbow
Chantenay
Nantes
Thumbelina

CORN

Bi-Color
White
Yellow

CUCUMBERS

7082 Row 7
Kirby
Lemon
Little Potato
Persian
White

EGGPLANT

Fairytale
Graffiti
Hansel & Gretel
Italian
Japanese
Lavender
White

LETTUCE & SALADS

Baby Head Lettuce

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

Specialty

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



PEAK SEASON

Pink Champagne Currants

A cross between red and white currants, these translucent pink berries taste sweet right off the bush. Even better, they’re available locally.

July PRODUCE GUIDE

VEGETABLES

LETTUCE & SALADS

Specialty

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

MUSHROOMS

Cultivated

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

WILD

Black Conica Morel
Chanterelle
Porcini

PEAS & BEANS

Cranberry Beans
Dragon Tongue Beans
English Peas
Fava Beans
Honey Snap Peas
Romano Beans
Royal Snap Peas
Royal Snow Peas
Speckled Snow Peas
Wax Beans

PEPPERS

Corno di Toro
Cubanelle
Italian Long Hots
Jimmy Nardello
Rainbow Bell
Shishito

RADISHES

Cincinnati
Easter Egg
French Breakfast
White Icicle

SQUASHES

Avocado
Centercut
Costata Romanesco
Eight Ball
Gold Bar
Gold Zucchini
Lebanese Cousa
Patty Pan
Tetra
Trombetta
Zephyr
Zucchini

TOMATOES

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

PEAK SEASON

Japanese Negi Scallion

The Negi onion is one of the most popular culinary ingredients in Japan, easily distinguished by hollow tubular green tops and elongated stems that never form into actual bulbs. They are mild, savory, sweet, and versatile enough to be cooked for long periods of time or eaten raw.



REMEMBRANCE FARM

TRUMANSBURG, NY

Remembrance Farm is a 100-acre Biodynamic vegetable farm located in Trumansburg, New York, in the heart of the Finger Lakes Region. It's 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. 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 nurtures the highest quality crops.



August

As we hit the cusp of summer, specialty produce enters the glory days. Peppers, melons, stone fruit, tomatoes, and so much more benefit from the long days and warm weather. Now is the time to preserve while supplies are plentiful. Later in the month the first signs of fall will appear — enjoy peak summer produce while it's still here!



August PRODUCE GUIDE

FRUIT

SPECIALTY

Black Currant
Bronx Grape
Red Currant
White Currant

BERRIES

Blackberry
Blueberry
Cape Gooseberry
Golden Raspberry
Harry's Berries
Mara Des Bois
Strawberry
Raspberry
Rosé Raspberry
Strawberry
Tristar Strawberry
Wild Huckleberry
Wild Maine Blueberry

FIGS

Black Mission
Brown Turkey
Kadota
Tiger Stripe
White Adriatic

GRAPES

Candy Dream
Candy Snaps
Cotton Candy
Muscat Finger
Red Flame
Sweet Mayabelle
Thomcord

MELONS

Charentais
French Orange Cavaillon
Galia
Honey Kiss
Honeydew
Little Flower
Mixed Heirloom
Piel de Sapo
Sugar Cube
Yellow Watermelon

STONE FRUIT

Apricot, Midnight Velvet
Apricot, Red Velvet
Apricot, Ruby Velvet
Cherry, Sour
Cherry, Sweet
Nectarine, White
Nectarine, Yellow
Peach, Donut
Peach, White
Peach, Yellow
Peacharine
Plum, Green Gage
Pluot, Autumn Honey
Pluot, Emerald Beaut
Pluot, Flavor King
Pluot, Red Raspberry
Pluot, Sunset Gold



PEAK SEASON

Aji Dulce Pepper

A mild, sweet pepper variety that looks like a habanero (with the same aromatic essence and essential flavor) except no heat! Aji Dulces are a popular seasoning pepper in Latin American cuisine.

August PRODUCE GUIDE

VEGETABLES

SPECIALTY

Agretti
Baby Artichokes
Celtuce
Fig Leaves
Fresh Ginger
Mexican Sour Gherkins
Purslane
Squash Blossom
Tomatillos

ALLIUMS

Garlic Chives
Japanese Negi Scallion
Purplette Onion
Scallion
Torpedo Onion
Walla Walla Onion

BEANS

Calypso
Christmas Lima
Cranberry
Dragon Tongue
Fava
Flageolet
Jacob's Cattle
Maxibel
Romano
Wax

BEETS

Baby
Badger Flame
Rainbow

BRASSICAS

Baby Green Kale
Baby Lacinato Kale
Bok Choy
Broccoli Rabe
Caraflex Cabbage
Collards

Green Kohlrabi
Hakurei Turnips
Purple Kohlrabi
Red Napa Cabbage
Spigariello
Swiss Chard

CORN

Bi-Color
White
Yellow

EGGPLANT

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

CUCUMBERS

7082 Row 7
Kirby
Lemon
Little Potato
Painted Serpent
Persian
Sikkim
Suyo Japanese
White

PEAK SEASON

Indigo Rose Tomato

These lovely, cocktail-sized tomatoes have dark purple pigmentation that pumps up the antioxidants. Indigos have a good sweet-acid balance and plummy undertones.

LETTUCE & SALADS

Baby Head Lettuce

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

Specialty

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

MUSHROOMS

Cultivated

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

Wild

Chanterelle, Saskatchewan
Chicken-of-the-Woods
Lobster
Porcini



August PRODUCE GUIDE

VEGETABLES

PEPPERS

Aji Amarillo
Aji Dulce
Bird's Beak
Cayenne
Corno di Toro
Cubanelle
Ghost Chili
Grenada
Habanada
Italian Long Hots
Jalapeño
Jimmy Nardello
Padron
Rainbow Bell
Red Fresno
Shishito

POTATOES

Austrian Crescent
German Butterball
Red Adirondack
Red Chile Fingerling
Russian Banana
Fingerling
Upstate Abundance

RADISHES

Cincinnati
Easter Egg
French Breakfast
White Icicle

SQUASHES

Avocado
Centercut
Costata Romanesco
Eight Ball
Gold Bar
Gold Zucchini
Lebanese Cousa
Patty Pan
Tetra
Trombetta
Zephyr
Zucchini

TOMATOES

Beefsteak
Brandywine
Garden Peach
Green
Green Zebra
Heirloom
Indigo Rose
Japanese Black Truffle
Mixed Cherry
Plum
Purple Cherokee
Red Cherry
San Marzano



PEAK SEASON

7082 Cucumber

This experiment
slicer explores t
and complex fla
forgotten in cuc
Developed by R
request of Zaid
Norwich Meado
this cucumber is
meeting of the n
delicious one at



ROW 7 SEED COMPANY

Founded by chef Dan Barber, vegetable breeder Michael Mazourek and seedsman Matthew Goldfarb, Row 7 Seed Company is an organic seed company striving to make ingredients taste better before they ever hit a plate. Row 7 pairs chefs, plant breeders and farmers in the development of new varieties of vegetables and grains that make an impact in the soil and at the table. Their mission? To reimagine food from the ground up.



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WeWork Food Labs

Powering the future of food

BALDOR'S NEW HOME AWAY FROM HOME

We are in our Bronx offices with all the stone fruit anyone could ever desire.

You have a very specific plum dish in mind, and know exactly which size, which skin color, which flesh color, which firmness, and which Brix count will yield the very look and taste you were dreaming about when conceptualizing your dessert.

But we have the plums. In the Bronx. So, we'll bring them up to our offices, photograph all 14 next to each other, slice each open, then photograph them again. We'll send you pictures and tell you about their flavor profiles. Then, we'll wait to hear if you have more questions, if we found the right one, if you feel good about the call.

Or, we can send those cases to our new New York City WeWork space, bring you in, and give you time to do what you really want to do: Look at the plums in person, feel them yourself, compare them, slice them, taste them.

The first scenario really did take place with a well renowned restaurant group this summer. We were more than happy to do it — our job is to help you do your job.

(Continues next page)





“Now we have a fresh space in Manhattan to encourage new work ideas for our future.”

**BENJAMIN WALKER,
VP SALES & MARKETING, BALDOR**

But we knew there had to be a better way. A better way to connect with you, our customers, and a better way to bridge the location gap that we’ve noticed over the years. We love our Bronx office, its warehouse, its history, and its closeness to Hunts Point Cooperative Market. But we also love connecting with you, and we know that our location isn’t exactly a jog away.

And, then we found a solution, one that not only gets us closer to many of you — the chefs we’re providing ingredients for and the makers handcrafting products that we want to distribute — but gets us also closer to the action, lands us in a food-centric space, and provides an environment, within which, we can continue to grow.

This February, we officially began our partnership with WeWork’s Food Labs — a community of entrepreneurs, industry experts and investors building an innovative community-designed space to address the biggest challenges facing food today, and in the future — with the launch of our own innovation lab. For us, this additional location (their NYC Food Labs is in Chelsea), provides not only a physical workspace, but also, a global platform.

Within our personally-designed space, we’ll have our own conference room for meetings, tastings,



samplings, and dinners. Within our Food Labs membership, we’re thrilled to have an R&D kitchen for preparing and sampling, photo studio access, and the opportunity to interact daily with other food businesses that also have memberships inside WeWork, both established, and on-the-rise. Also on site: An outdoor garden, event spaces, and a podcast studio.

The beautiful, brand new space and the central-to-everything-location is of course, a benefit to us and to our team members who will have the opportunity to work out of the WeWork building, as needed. But, it’s the programming and community aspect behind Food Labs that will make a big impact on Baldor’s growth going forward. Leading up programming for WeWork Labs is Tessa Price, their Labs Manager.

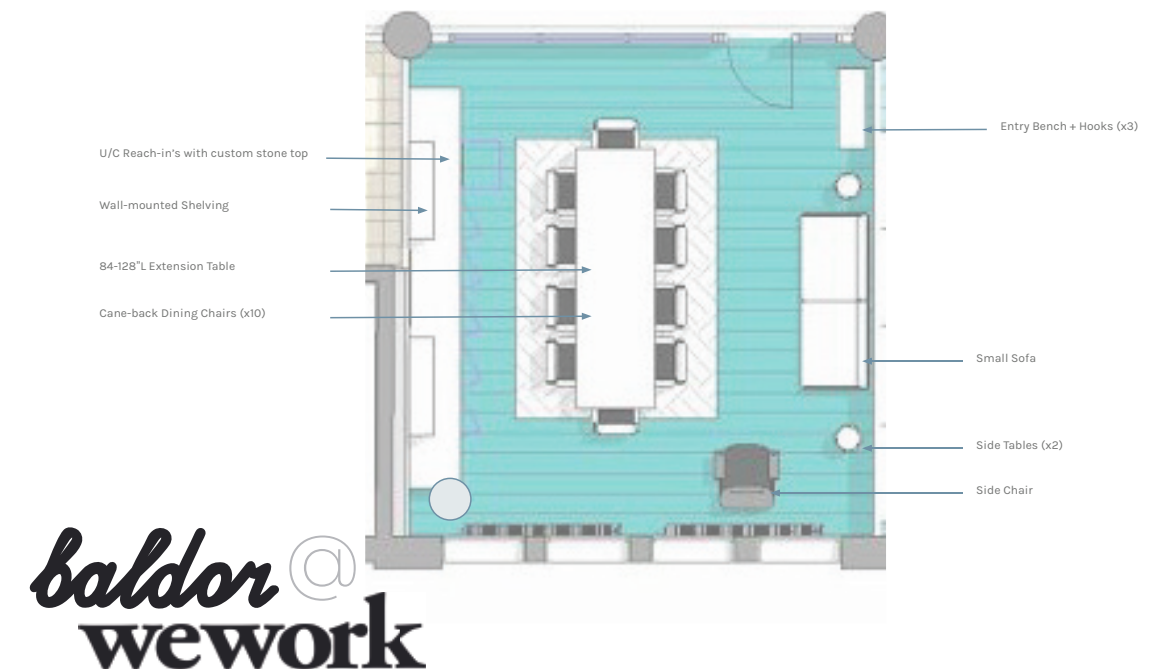
In her role, Price addresses the needs of food businesses at all levels, from start-ups to established large-scale businesses. Whether working with two-person teams to two-hundred-plus-person operations, Price identifies common questions and business concerns, and necessary resources. Then using her business, food, and hospitality background, works to gets

everyone what they need to do their jobs to the best of their ability, to learn, and to grow.

"I have one of the coolest jobs in the world," says Price. "As the program manager, I work on-site and get to know and work with businesses at all levels. We work with brand new companies, food tech companies, companies in the urban and vertical farm space, and restaurants, to name a few. Food Labs is a super connected ecosystem, and I get to be the super connector."

We’ve distributed to WeWork for years, and now, as Benjamin Walker, our Vice President of Sales and Marketing says, getting involved with Food Labs at their flagship location was an easy, exciting decision. With Food Labs invitation to come on site, it puts us in the epicenter of the food world, providing us access to up-and-comers, discovering innovation before it lands, and giving us the chance to interact with different people than we would be able to from our Bronx location.

"This gave us the opportunity to work with the WeWork’s team in a brand-new way," Walker



“This relationship all goes back to Baldor’s willingness to be engaged with everyone, give opportunities, and continue to think innovatively. This will be big for brands that would otherwise not have access to their buyers and their knowledge.”

- TESSA PRICE, MGR., WEWORK FOOD LABS

said. "And, now, we have a fresh space in Manhattan to encourage new work ideas for our future, we'll have access to start-ups that will want to leverage our logistics, and it will open doors and it will open doors in the food system that not otherwise be available."

Price and the WeWork Team agrees that the possibilities for Baldor, and for Food Labs member-brands, are innumerable.

"Baldor is a big company that's still small and nimble enough to implement change quickly," she says. "They operate like a family business, with loyalty to the people they work with, and we've always been impressed with the level of detail Baldor puts into their website, their vendor descriptions, local partners, and their commitment to sustainability.

"This relationship all goes back to Baldor’s willingness to be engaged with everyone, work with smaller brands, give opportunities, and continue to think innovatively within their space. This will be big for brands that would otherwise not have access to their buyers and their knowledge."

For now, in these first few months, we’re excited to settle in, introduce you to our new Food Labs space, interact with other brands setting up shop, and work to layer into WeWork’s programming, newsletters, and events, both on site and off. (We’re thrilled that the Food Labs team will be joining us at Baldor Bite this April.)

"It's clear that there will be really fun and interesting opportunities, with some really cool people, working together to build a better food system and have a good time doing it," Walker says.

(As for that second plum scenario? We want that to be real, too. You're welcome to join us in our new Food Labs space, and we really hope you will. This summer, you bring the ideas; we'll bring the 14 cases of plums.)

REPORTED BY BROOKE HERMAN



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Driscoll's
Only the Finest Berries™

 baldorfood.com/farms/driscolls

**Deliciously
Sweet!**



As the #1 brand in produce, Driscoll's delivers on the flavor promise of Only the Finest Berries™

Driscoll's has been delighting consumers with superior flavor for over a 100 years. Sweet and juicy year round, Driscoll's patented berry varieties are cultivated through natural breeding methods and are never genetically modified.

Partnered with independent farmers around the world, Driscoll's berries are grown, harvested and shipped with the highest standards of care possible. Choose Driscoll's when you want fresh, beautiful and delicious berries.



The Finest Baby Leaves

B&W Quality Growers is the world's largest grower of distinctive baby leaves, including watercress, arugula, red kale and spinach. Over 150 years of experience with these highly perishable and prized baby leaves helps ensure unsurpassed quality, consistent supply, and world-class customer service. B&W baby leaves are available year-round from seasonal farms spanning eight states, are food safety compliant, certified kosher, and naturally packed for maximum freshness.



 baldorfood.com/farms/b-and-w



Rome's Gift to Cuisine



Based in Rome, NY, and with a global presence and servicing those in more than 70 countries, Sovena is one of the largest olive oil companies in the world, constantly inspiring people to eat healthier and tastier by using olive oil. Sovena is involved in every step of the supply chain and owns tens of thousands of olive groves worldwide. Sovena USA offers a full portfolio of edible oils including olive oils, blends, organic oils, high-volume frying oils, specialty oils, and a complete line of vinegars. Our state-of-the-art bottling facility is complemented by our on-site quality control lab – the only lab of its kind on U.S. soil. This focus on quality made Sovena the first olive oil plant in the world to obtain SQF Level 3 certification, and the only producer in the country to hold International Olive Council Certification for olive oil testing.

sovena



Expect the Delectable.

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

 baldorfood.com/farms/galbani



Over the past 125 years, the name Bazzini has become synonymous with high quality nuts and dried fruits. The original business, founded in 1886 by Italian immigrant Anthony L. Bazzini, sold nuts by the pound to bakers, street vendors and individual customers during the great depression in New York City. The Bazzini nut company gained its excellent reputation from old world traditional processing methods: small batch and slower roasting of pistachios, cashews and tree nuts for more flavor and purchasing the highest quality nuts available. The legendary nut processing building still stands amid the cobblestone streets of New York City's Tribeca neighborhood.

Today, Bazzini has become a national brand from its humble beginnings. You can find Bazzini products in specialty stores as well as national retailers, grocery and your neighborhood corner market. One of the most integral parts of the business is the foodservice industry. Bazzini nuts are used by famous chefs in casual and international dining, fine hotels, country clubs and by gourmet caterers. The iconic Bazzini Peanuts have been famously sold at Yankee Stadium since the inaugural game against the Red Sox in 1923.

Bazzini nuts and dried fruits are sourced from all over the world and continue to meet and surpass the high quality standards with which the brand has become synonymous. Our facility is proud to be SQF certified, operates under the strict supervision of the Orthodox Union, Certified Organic, and a member of GIG.

BAZZINI[®]
Finest Quality Since 1886

Gourmet Nuts & Dried Fruit

 baldorfood.com/farms/bazzini



The Big Cheese (& More)

The largest privately-held specialty food importer in North America, Atalanta's success in the food import industry began in 1945, importing Polish hams. Today, Atalanta Corporation imports thousands of unique items from across the globe. The expansion of our portfolio and customer base over the past 75 years parallels the growth of the market's demand for quality and specialty imported foods. Today, we import over 6,000 different food items sourced from trusted partners in over 60 countries worldwide. We rely on the talents and entrepreneurial spirit of our people and our suppliers. We pursue innovative solutions and relentlessly source the global market for new products with the highest quality standards.

DeMEDICI
IMPORTS, LTD.

atalanta
TO BE A PART OF EVERY *food experience*

Swiss Chalet
FINE FOODS



Bearing Fruit That Will Last

As a recognized leader in the apple industry for over 40 years, FirstFruits Farms is a premier grower, packer and shipper with more than 10,000 acres of apples and cherries. Our business philosophy seeks to connect the organization and its employees to a larger purpose of community development and service to others. FirstFruits is truly a community of people connected by a common mission: "bearing fruit that will last."



 baldorfood.com/farms/first-fruits

ORGANIC

duBreton®



BETTER CHOICES
CHANGE THE WORLD

DuBreton is the leader in Organic and Certified Humane® pork. At DuBreton our commitment is to reinvent pork product through methods that respect consumer needs, animal welfare, and the environment. DuBreton Organic and Natural livestock programs are at the heart of those strategies. DuBreton is now the largest organic pork producer in North America and continue to accelerate in recent years. Consumers agree that DuBreton produces the highest quality best tasting pork.

 baldorfood.com/farms/les-viandes-du-breton



The Thrills of It All

Urbani Truffle Thrills combine all-Italian ingredients with only the finest Italian truffles. Urbani products are all-natural, with no artificial flavors, and they're always gluten-free, vegetarian, and non-GMO.

Urbani makes it possible to offer your customers premium truffle dishes as well as incredible value.



 baldorfood.com/farms/urbani

Brie the Best.

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



Make Them Wonder What Your Secret Is.

Wonder Meats Inc. provides hamburgers, ground beef, Philly steaks, pastrami, and corned beef with an unparalleled commitment to flavor, consistency, and excellence. We source our beef from all around the US, ensuring that we deliver the freshest and highest quality products to your customers.

We take the time to process our beef in small batches to ensure the best quality burgers every time. Our signature, old-fashioned, low-pressure chopping method allows for the beef to maintain its structure and integrity—resulting in a burger that has an even fat to lean distribution.



 baldorfood.com/farms/wonder-meats



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.

 @meeturbanroots

BALDOR BUYS LOCAL SO YOU CAN TOO

Add More Local to Your Menu. Pledge Local.

Baldor is committed to supporting local farms and producers. You can help this mission when you Pledge Local! We'll send you the local version of products when available, within 10% of your original pick's cost. You'll support farmers in our region, with the ease and quality you expect from Baldor.

 baldorfood.com/pledge

Pleasant Valley Gardens, Methuen, MA

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.

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.



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 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 today.



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baldorfood Howdy #ombre! Put some #peppers in your steppers as the weather warms up. And don't forget to follow and Like us on Instagram **@baldorfood**, and follow us on Facebook and Twitter for industry news, food fun, and inspiration!



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Quality You Can Trust. Service That Delivers.