



SPRING
SUMMER

2019



QUALITY THAT YOU CAN TRUST. SERVICE THAT DELIVERS.

Baldor Specialty Foods®
Bronx, New York

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Letter from Baldor

Now that winter is behind us, let's get ready for spring. Brighter, lighter days, warmer weather, and the feeling of new beginnings that these months generously offer. How wonderful it is to feel the change in the air and almost be able to taste the first local asparagus, those incredible tiny, deeply red strawberries that may as well be sugar, floral Muscat grapes, intense slender ramps, the most gorgeously earthy morels, and delicate baby lettuces?

At Baldor, we're gearing up for summer by ushering in local, adjusting our delivery schedules, and making sure we're ready to serve all destinations, from the Hamptons, to the shore, and beach clubs, to beachside nightspots. We're here to help you build your best menus, all spring and summer long.

Thank you, as always, for supporting Baldor. We look forward to seeing and tasting all your creative work during these months, and are proud to supply you with the best of the season.

A handwritten signature in black ink, appearing to read 'Muzk', with a long, sweeping horizontal line extending to the right.

Michael Muzk

President
Baldor Specialty Foods

When Life Gives You Lemons

Only Add 3 Other Ingredients

Matcha Lemonade made with just matcha tea, freshly-squeezed lemonade, pure cane sugar and water. Raspberry Lemonade that simply adds berries. Lemonade tea... you see the pattern. All Natalie's lemonades are honestly sourced and minimally processed without the use of additives, preservatives, and GMOs. Just clean, handcrafted products for the juice connoisseur.





Cultivated Couture.

“Marketing Bright” for over 33 years, Babé Farms grows, packs, and ships a delightful and diverse assortment of baby and specialty vegetables in California’s gorgeous Santa Maria Valley. Rainbow root vegetables, baby lettuces, specialty greens, signature salad blends, and a collection of crucifers are just a few of the categories that compose this ever-expanding colorful conglomerate. Nestled in the heart of wine country, Babé Farms is family owned and operated, and blessed with an ideal Mediterranean growing climate which allows owners Jeff Lundberg and Judy Lundberg-Wafer to cultivate the farm’s 1400 acres year-round. With food safety and sustainability always at the forefront in our farming practices, we are committed to growing the highest quality, gourmet vegetables. Babé Farms is the “couture” label top chefs and fine retailers look to for their specialty vegetable needs.



BABÉ FARMS, SANTA MARIA, CA





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PRODUCE GUIDE

Spring

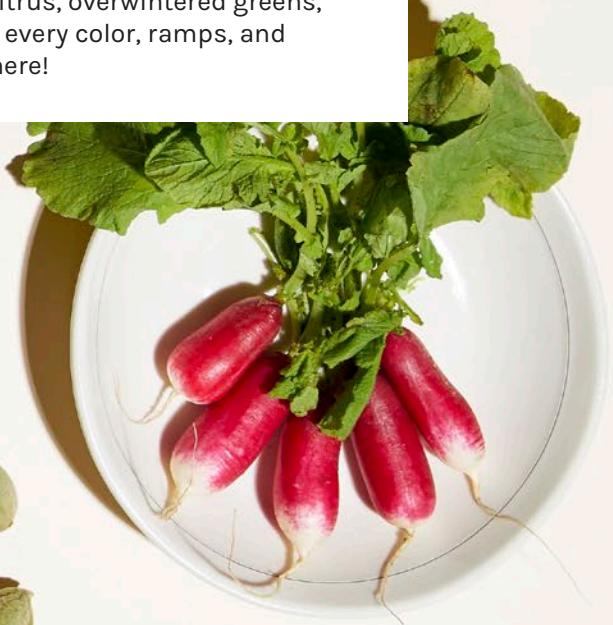
Temperatures are finally rising and days are getting longer, which means spring is here. As is always the case, local spring essentials will take a little more time, but we will be stocked on all the spring menu necessities like asparagus, peas and spring alliums. Citrus season will begin to wind down, but west coast berries and stone fruit remind us of what is to come locally. Seasonal growing location transitions are underway, ensuring produce supplies for the upcoming warmer months. Winter was long, but spring is always a worth the wait!





April

After seemingly endless months of hardy greens and roots, we're thrilled to welcome spring produce to the table. All things wild and every shade of green are a good reminder that spring is in full bloom. But like most season changes, it's the best of both worlds: late season citrus, overwintered greens, asparagus in every color, ramps, and rhubarb are here!



April Produce Guide (Fruit)

SPECIALTY

Pineberry
Pink Muscat Grape
Rhubarb
Strasberry
Verjus Grape

BERRIES

Green Strawberry
Harry's Berries
Mara Des Bois Strawberry

Mara Des Bois Strawberry



CITRUS

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

This French variety produces petite, fragrant, super sweet berries.

Sorrento Lemon



STONE FRUIT

Apricots, Gold Velvet
Apricots, Green Unripe
Apricots, Lemon Velvet
Apricots, Red Velvet
Apriums
Nectarine, Yellow
Peaches, Amber Crest

Imported directly from the Amalfi Coast in Italy, where they are prized for their pure, vibrant flavor, Sorrento lemons are extremely aromatic and full of juice.

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 Pea Tendrils
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

AVOCADOS

Bacon
Fuerte
Hass

BEETS

Baby
Chioggia
Golden
Mixed
Red
White

Miner's Lettuce



A wild, native American plant that sprouts in early spring with a flavor similar to spinach and mache.

BRASSICAS

Arugula Rabe
Baby Lacinato Kale
Bok Choy
Broccoli
Broccoli "di Ciccio"
Broccoli Leaf
Broccoli Rabe
Broccolo Fiolaro
Green Kohlrabi
Hakurei Turnips
Purple Kohlrabi
Romanesco Cauliflower
Scarlett Baby Turnips
Spigarello

CARROTS

Baby French
Baby Mixed
Chantenay
Mixed Heirloom
Nantes
Thumbelina

April Produce Guide (Vegetables)

CHICORIES

DOMESTIC

Coraline
Dandelion
Frisee
Radicchio

ITALIAN

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

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

GREENS

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

CULTIVATED MUSHROOMS

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

WILD MUSHROOMS

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

Arugula Rabe



POTATOES

Marble
Purple Peruvian
Red Chile
Russian Banana

RADISHES

Easter Egg
French Breakfast
Green Meat
Purple Ninja
Watermelon
White Icicle

Spigarello



The mature greens of the plant, arugula rabe is the much heartier version of arugula.

Spigarello is an heirloom, Italian specialty brassica that is similar to broccoli rabe but with a much more mild, sweet flavor.



Brentwood, CA

Knoll Farms

Started in 1979 by Rick and Kristie Knoll, Knoll Farms has always focused on the single strategy of sustainable farming. Based in Brentwood, CA, their temperate weather allows for a 12-month growing season. The Knolls are known for their innovative practices and continually strive to increase the biodiversity and ecological stability of the farm. Their primary focus is healthy soil. Composting, cover cropping, low- and no-till, and crop rotation are just a few of the methods they employ to increase soil health. This is at the heart of their food-production philosophy and they continue to be leaders in soil evolution for the production of nutritious food.



A top-down photograph of fresh produce including beets, plums, and herbs on a light surface with a central text box. The scene is lit from the top, creating soft shadows. On the left, there are several beets with green tops and one sliced beet. In the center, a white text box contains the word 'May' in a large serif font, followed by two paragraphs of text. To the right, a blue plate holds a whole plum and a sliced plum. Below the plate, there are more plums, some whole and some sliced, and a bunch of green herbs. A clear glass is visible in the upper center and another in the lower right.

May

Summer is almost upon us, but thanks to California, we're already tasting it on our plates! Early summer fruits and vegetables from the west coast foreshadow what will soon be local fruits and vegetables.

Speaking of local, have you signed up for our Local Pledge? Find out more on baldorfood.com/local.

May Produce Guide (Fruit)

SPECIALTY

Loquat
Pineberry
Pink Muscat Grape
Strasberry

AVOCADO

Bacon
Fuerte
Hass

BERRIES

Green Strawberry
Harry's Berries
Mara Des Bois Strawberry
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, 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

Pink Muscat Grape



These small, pink-amber orbs are late-harvest baby Muscats, still attached to their vine and seedless.

Tarocco Blood Orange



The most popular orange in Italy, these easy-peeling bloods rarely show any blushing on the skin. Their flesh, however, is the sweetest of all varieties.

May

Produce Guide

(Vegetables)

SPECIALTY

Asparagus
Baby Fennel
Baby Zucchini w/ Blossoms
Chamomile
Fava Leaves
Fiddlehead Fern
Green Almond
Heirloom Fingerling Potatoes
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, Purple
Spring Onion, Red
Spring Onion, Torpedo
Spring Onion, Walla Walla
Spring Onion, White
Wild Spring Onion

ARTICHOKES

Baby
Globe
Heirloom
Sangria

BEETS

Baby
Chioggia
Golden
Mixed
Red
White

Wild Asparagus



The uncultivated version of the plant we know today, wild asparagus is one of the few plant species that grows outside of cultivation, yet is foraged commercially. The earthy, grassy and nutty flavors are reminiscent of the terrain in which it grows.

BRASSICAS

Baby Lacinato Kale
Bok Choy
Broccoli "di Ciccio"
Broccoli Leaf
Broccoli Rabe
Broccolo Fiolaro
Caraflex Cabbage
Green Kohlrabi
Hakurei Turnips
Purple Kohlrabi
Rapini
Scarlett Baby Turnips
Spigarello

CARROTS

Baby French
Baby Mixed
Chantenay
Mixed Heirloom
Nantes
Thumbelina

May Produce Guide (Vegetables)

CHICORIES

DOMESTIC

Coraline
Dandelion
Frisee
Radicchio

ITALIAN

Castelfranco
Escarole
Frisee
Grumolo
Puntarelle
Rosa Di Gorizia
Tardivo

BABY HEAD LETTUCE

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

GREENS

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

CULTIVATED MUSHROOMS

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

WILD MUSHROOMS

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

Spruce Tips



The green shoots that sprout from the tips of spruce trees in the spring-time are much softer than they look and contain flavors of pine and citrus.

Blonde Morel



Harvested from Oregon forests, these pale yellow, honey-colored mushrooms are prized for their delicate texture and rich, woody aroma and flavor.



Oxnard, CA

Harry's Berries

Harry's Berries is a certified organic family farm located in Oxnard, California. The Gean family is dedicated to growing ordinary foods with extraordinary flavor. 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. They grow unusual, specialty varieties of strawberries such as seascape and luscious chandler. Harry's Berries are considered a local favorite at the Santa Monica certified farmer's market.





June

Local season is in full swing! Keep an eye out for baby vegetables, salad greens, spring onions and the very beginning of tomato season. West coast berries are hitting a stride and the infamous local Tristar strawberry will make its celebrated return. West coast growers 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
Strasberry

BERRIES

Blackberry
Blueberry
Boysenberry
Gooseberry
Green Strawberry
Harry's Berries
Mara Des Bois Strawberry
Mulberry
Raspberry
Tristar Strawberry

CITRUS

Sorrento Lemon
Tarocco Blood Orange
White Marsh Grapefruit

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

MELONS

Charentaise
French Orange Cavaillon
Galia
Mixed Heirloom

Tristar Strawberry



These local, jewel-toned berries are small, irregularly-shaped and red right through to the center. Their aroma is intensely berry-ish balanced by a sweet-tart flavor.

Rainier Cherry



Rainiers are an exceptionally sweet variety of cherry grown in California and Washington that arrive before the first Bings show up. These are medium-sized and yellow with red blushing and no acidity.

June Produce Guide (Vegetables)

SPECIALTY

Agretti
Asparagus
Baby Fennel
Baby Zucchini w/ Blossoms
Celtuce
Fava 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 Viola Flower
Wood Sorrel

ALLIUMS

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

ARTICHOKES

Globe
Heirloom
Purple Baby
Sangria

CARROTS

Baby French
Baby Mixed Rainbow
Chantenay
Nantes
Thumbelina

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

CUCUMBERS

Kirby
Lemon
Little Potato
Persian

Agretti



The green fronds of these fleshy, needle-shaped leaves have a delightfully crunchy texture and grassy flavor. Agretti is a salt tolerant succulent plant and is related to the seabean.

June

Produce Guide

(Vegetables)

CHICORIES

DOMESTIC

Coraline
Frisee
Radicchio

ITALIAN

Castelfranco
Escarole
Rosa Di Gorizia Radicchio

BABY HEAD LETTUCE

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

GREENS

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

CULTIVATED MUSHROOMS

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

WILD MUSHROOMS

Black Conica Morel
Blonde Morel
Chanterelle
Porcini

PEAS + BEANS

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

Garlic Scape



The curling top tendrils of a garlic plant, crowned with a pointed seeded head (scape) that shoots up while the bulb develops underground. Garlic scapes have a much milder flavor than the garlic cloves.

Royal Snap Peas



As a young breeder in 1969, Calvin Lamborn "accidentally" invented the snap pea. His legacy continues with the Royal snap pea. Maroon pods turn purple right at the point of maximum maturity with a rich and nutty flavor.



New Jersey

Ark Foods

Ark Foods combines farmer's market product selection with commercial agriculture methods. First they brought the Shishito Pepper into the limelight, but today they are known for a wide variety of chili peppers, squash, and other fascinating items. Farming up and down the East Coast, from Florida to New Jersey, Ark Foods ensures transparency and traceability, starting with the seeds they use. This vertical integration allows them to stay true to their purpose - to feed vegetable curiosity to everyone, everywhere.



Proudly Sheepish.

Old Chatham Creamery, New York's pioneer in artisanal Sheep milk cheese, celebrates 25 years of supplying the best restaurants in the Northeast with our award-winning Blue and Bloomy Rind cheeses:

Ewe's Blue is our homage to Roquefort, the king of all French blues, and Blue Ribbon winner at the American Cheese Society in 2018. It was recently featured in Culture Magazine as one of "America's Best Cheeses." Hudson Valley Camembert, the cheese that made us famous, is our multi-award winning classic take on camembert, made from a blend of sheep milk, cow milk, and cream. For 25 years, it's been an American classic. And Kinderhook Creek, our 100% sheep milk bloomy, has clean, grassy flavor and a soft, runny texture when mature. All of our cheeses are made our certified non-GMO milk from our robust, healthy flock in New York State. We're proud of our legacy.



OLD CHATHAM CREAMERY, HUDSON VALLEY, NY



Choose Better. Change the World.

DuBreton stands out today for its commitment to reinventing pork production through methods that respect consumer needs, animal welfare and the environment. Rustic and organic livestock programs are at the heart of a strategy that took off in 2000, making Les Viandes DuBreton the first organic and natural pork producer in North America. Its high-quality products are marketed under the duBreton brand.

duBreton[®]

LES VIANDES DU BRETON, RIVIÈRE-DU-LOUP, QUEBEC





PRODUCE GUIDE

Summer

As unpredictable as the weather can be, summer is officially in full swing. Local baby greens, summer squash, melons and berries will continue flourish as we look ahead to late summer favorites. As the season progresses, keep an eye out for plentiful tomatoes, the sweetest summer corn, vibrant heirloom eggplant and piquant specialty peppers.





July

Fresh off the summer solstice, local corn, squash, tomatoes, eggplant, melons and wild blueberries will all hit their stride this month. After a challenging summer season in 2018, weather wise, we can only hope for better growing conditions this year. Fortunately, when challenges arise, our talented procurement team is always ready with a backup plan.

July

Produce Guide

(Fruit)

SPECIALTY

Black Currant
Red Currant
White Currant

BERRIES

Blackberry
Blueberry
Cape Gooseberry
Harry's Berries
Kiowa
Mulberry
Raspberry
Strawberry
Tristar Strawberry
Wild Maine Blueberry

MELONS

Charentaise
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

White Currant



The rarest variety of currant, white currants are milder and less acidic than red or black with a beautiful translucent luster.

Kiowa Berry



The world's largest blackberry, Kiowas are only available in the early summer. An extremely robust plant, the berries are packed with sweet, sugary tartness.

July

Produce Guide

(Vegetables)

SPECIALTY

Agretti
Celtuce
Mexican Sour Gherkins
Purslane
Squash Blossom

ALLIUMS

Baby Leeks
Garlic Chives
Garlic Scape
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
Spigarello
Swiss Chard

BEETS

Baby
Badger Flame
Rainbow

CARROTS

Baby French
Baby Mixed Rainbow
Chantenay
Nantes
Thumbelina

CORN

Bi-Color
White
Yellow

Piel de Sapo Melon



AKA the Christmas melon, Piel de Sapo originated in Spain and has a thick, green, striped rind. The light greenish, yellow flesh has a delicate sweetness and melon flavor, similar to honeydew.

CUCUMBERS

Experimental
Kirby
Lemon
Little Potato
Persian
White

EGGPLANT

Fairytale
Graffiti
Hansel & Gretel
Italian
Japanese
Lavender
White

BABY HEAD LETTUCE

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

July

Produce Guide

(Vegetables)

GREENS

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

CULTIVATED MUSHROOMS

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

WILD MUSHROOMS

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
Purple Ninja
White Icicle

SQUASHES

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

TOMATOES

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

Celtuce



Known by many names, celtuce is grown for its thick stem and leaves. The flavor is mild and nutty with a slight smoky after-taste. The interior can be eaten raw or cooked and has a firm, crisp texture.

Badger Flame Beet



All the vegetal sweetness of the beet, without the polarizing earthiness. New from Row 7 Seed Company, Badger Flame beets hit the market in 2018 to much fanfare; the mild, sweet beet that's delicious raw.



Chilmark, MA

MVVM

Martha's Vineyard Mycological

Inspired by the climate and forests of coastal New England, MV Mycological has adapted the ancient Japanese technique of outdoor shiitake cultivation on whole oak logs for the modern food system. These Wild Harvest Shiitakes are exposed to the elements, growing slow and dense just like they would in the East Asian oak forests where they evolved. They hold very little water, do not shrivel when cooked, and sear like meat. Wild Harvest Shiitakes glean their intense, garlicky umami from the complex carbohydrates in the wood they digest. This mushroom is the star of the plate, seared or raw. It's a different mushroom experience than any you have had before.

101

Baldor

Back to Basics: Behind Baldor

Since the beginning, Baldor has maintained its original promise – to curate and deliver the best ingredients from around the world using cutting edge logistics to create a seamless customer experience. Our company is designed to cater to the unique needs of food businesses ranging from white tablecloth restaurants to grocery chains and everything in-between.

Two Origin Stories: 1918 & 1991

When Louis Balducci rented a pushcart for \$5 a week in 1918, little did he know that he was laying the foundations for Baldor Specialty Foods. In 1946, Louis opened Balducci's Produce in Greenwich Village, a fruit stand that flourished into NYC's most beloved specialty food store.

In 1991, Balducci's son-in-law Kevin Murphy established Baldor, the store's wholesale division, as an independent entity. Baldor grew rapidly but maintained Balducci's signature excellence. Baldor cemented its reputation for sourcing expertise after introducing blanched frisee to the U.S. market. Murphy named it "Circus Frisee" after famed restaurant Le Cirque.





Today...

Baldor is the leading importer and distributor of fresh produce and specialty foods in the Northeast and Mid-Atlantic regions. The company is headed by Kevin's son, T.J. Murphy, C.E.O. and Michael Muzyk, President. Under their leadership, Baldor remains committed to customer service, quality and innovation.

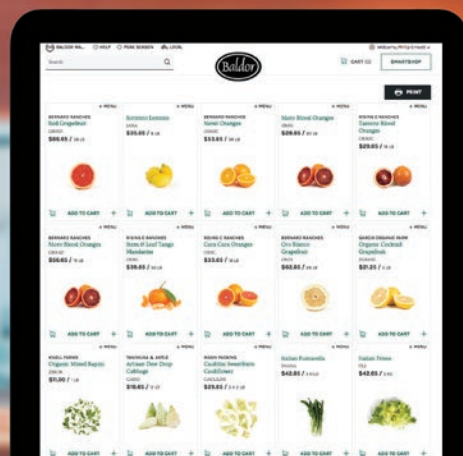
Our success is the direct result of our connection to the chefs, retailers, farmers and producers that make up our network. Evidence of this commitment exists throughout our endeavors as a company, from our emphasis on sourcing locally to our participation in industry events. Sometimes, it's as simple as stopping in for a bite at a customer's restaurant or shaking a farmer's hand.

“It's the relationships & customer service that make Baldor a great company.”

Francois Payard,
Owner, Payard Bakery

Taste Meets Tech.

We designed baldorfood.com to combine the convenience of ecommerce with the expertise upon which our name is built. Our site allows you to browse our products and sources' profiles, and place an order in minutes. Combined with our state-of-the-art facility, and delivery, that's some tasty technology.







August

August brings the heat, which is great news for peppers, melons, stone fruit and tomatoes. Summer is still going strong, but the very first signs of fall appear later in the month when the days get a little shorter. As we teeter on the edge of seasons changing, August really is the most robust month of the year! Now is the time to preserve, literally, bottle it all up, because winter is coming.

August Produce Guide (Fruit)

SPECIALTY

Black Currant
Bronx Grape
Red Currant
White Currant

BERRIES

Blackberry
Blueberry
Cape Gooseberry
Golden Raspberry
Harry's Berries
Raspberry
Strawberry
Tristar Strawberry
Wild Huckleberry
Wild Maine Blueberry

MELONS

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

STONE FRUIT

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

Adriatic Figs



Yellow-green striped on the outside with a deep, vibrant, red flesh, Adriatic figs are often the sweetest of all varieties. Their season is a 1-2 punch, first in June and again in August.

Autumn Honey Pluot



The gorgeous golden skin color of Autumn Honeys are matched by their golden yellow flesh and honeycomb-like sweetness.

August Produce Guide (Vegetables)

SPECIALTY

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

ALLIUMS

Garlic Chives
Purplette Onion
Scallion
Torpedo Onion
Walla Walla Onion

BEANS

Calypso
Christmas Lima
Cranberry
Dragon Tongue
Fava
Flageolet
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
Spigarello
Swiss Chard

Purslane



Wild and cultivated purslane consists of clusters of tiny, plump leaves that grow flat to the ground. They have a crunchy bite and a clean, fresh, lemony taste.

CORN

Bi-Color
White
Yellow

EGGPLANT

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

CUCUMBERS

Experimental
Kirby
Lemon
Little Potato
Painted Serpent
Persian
Sikkim
Suyo Japanese
White

August Produce Guide (Vegetables)

BABY HEAD LETTUCE

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

GREENS

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

CULTIVATED MUSHROOMS

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

WILD MUSHROOMS

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

PEPPERS

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

POTATOES

Austrian Crescent
Red Chile Fingerling
Russian Banana Fingerling
Upstate Abundance

RADISHES

Cincinnati
Easter Egg
French Breakfast
Purple Ninja
White Icicle

SQUASHES

Avocado
Costata Romanesco
Eight Ball
Gold Bar
Gold Zucchini
Lebanese Cousa

SQUASHES

Patty Pan
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
Sunchocola
Sungold

Little Potato Cucumber



Originally from India, these little cucumbers have a brown russeted skin and delicious lemon flavor.

Sunchocola Tomato



This gorgeous cherry tomato is a vast improvement over the heirloom chocolate tomato. Sunchocolas have a smokey, sweet flavor with lower acid and a high sugar content.



Shoemakersville, PA

Taproot Farm

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





September

There's no denying it, while summer tries to hold on, fall is on the horizon. The signs are all there, west coast figs, juicy grapes, hard squashes and an heirloom apple or two. West coast growers are preparing for their transitions to warmer growing locations for the winter months. Before the season really changes, this is last hurrah of warm weather local crops.

September Produce Guide (Fruit)

SPECIALTY

Adriatic Figs
Baby Kiwis
Black Mission Figs
Fresh Bahri Date
Fresh Green Olive
Fuyu Persimmon
Pineapple Quince
Pomegranates
Raisins on the Vine
Red Currant
Tiger Stripe Figs

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

GRAPES

Canadice
Concord
Green Lakemont
Mars
Muscat Finger
Niagra
Red Flame

MELONS

Charentaise
French Orange Cavaillon
Honeydew
Piel de Sapo
Sugar Cube

Ashmead's Kernel Apple



Ashmead's Kernel is an old English variety originating from Gloucestershire, UK. What it lacks in looks, this old leathery English apple makes up for in flavor - spicy, complex, tart and intense.

Canadice Grapes



Canadice are a red, medium-sized, mid-season cultivar with a sweet flavor and a hint of spice. They are a great showcase variety known for keeping exceptionally well on the vine.

PEARS

Asian
Concorde
Warren

STONE FRUIT

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

September Produce Guide (Vegetables)

SPECIALTY

Agretti
Baby Artichokes
Cardoon
Celtuce
Mexican Sour Gherkins
Purple Tomatillo
Purslane
Tomatillo

BEANS

Calypso
Christmas Lima
Cranberry
Dragon Tongue
Flageolet
Purple Hull
Romano
Wax

BRASSICAS

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

CARROTS

Baby French
Baby Mixed Rainbow
Nantes
Thumbelina

Caraflex Cabbage



Cone Cabbage has been popular in Europe for decades and is sweeter and milder than other varieties. The leaves are tender, thin and crunchy.

CORN

Bi-Color
White
Yellow

EGGPLANT

Calliope
Fairytale
Graffiti
Italian
Japanese
Lavender
Prospera
Rosa Bianca
White

BABY HEAD LETTUCE

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

GREENS

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

FRESH TRUFFLES

Burgundy Truffles
White Truffles

CULTIVATED MUSHROOMS

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

September Produce Guide (Vegetables)

WILD MUSHROOMS

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

PEPPERS

Aji Amarillo
Aji Dulce
Anaheim
Cayenne
Corno di Toro
Cubanelle
Ghost Chili
Habanada
Italian Long Hots
Jalapeno
Jimmy Nardello
Padron
Rainbow Bell
Red Fresno
Shishito

POTATOES

Austrian Crescent
Beauregard Sweet Potato
Marble
Purple Peruvian Fingerling
Purple Sweet Potato
Red Chile Fingerling
Russian Banana Fingerling
Sweet Fingerling
Sweet Okinawa
Upstate Abundance

RADISHES

Black
Cincinnati
Green Meat
Purple Daikon
Purple Ninja
Watermelon
White Icicle

ROOTS

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

TOMATOES

Beefsteak
Heirloom
Mixed Cherry
Plum
Red Cherry
San Marzano
Sungold

SQUASHES

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

Calypso Beans



These dramatic looking spotted beans come encased in a green pod, but once shelled, reveal their trademark dappled pattern, which becomes more pronounced with age

Habanada Pepper



All the floral sweetness of the famous habanero, minus the burn. Another new-to-the-scene hit from Row 7 Seed Company.



Norwich, NY

Norwich Meadows

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



SETTING THE CHEF'S TABLE

Many of us see beautiful pottery and choose to protect it: Store the pieces on a shelf, rarely use them and when we do, handle with the utmost care. But, Jane Herold, Keiko Inouye, and Keith Kreeger, featured in this issue, are determined to change the way we treat pottery. Different backgrounds, styles and techniques contribute to their work, but these potters, whose pieces can be found in restaurants throughout the country, all share one belief:

**Pottery should be
celebrated, used, and enjoyed.**

JANE HEROLD

If you scroll down Jane Herold's Instagram, you'll find a brown mug, held over the beach's horizon. Yes, it's hers. But, more importantly to Herold, it's a real mug. "I brought it with me last summer," she remembered. "It's not vacation if I have to drink out of horrible cups." Pottery, she believes, should be everyday, functional and, always, included in your carry on.

I spoke to Jane about her connection to functional pottery, how her style has shifted as her relationships with restaurants has increased, and how important it is to her that her pieces are treated as pottery with purpose, not untouchable art.

What type of pottery do you most connect with?

From the beginning, I've always loved functional pottery. I've always wanted to make pots with life and warmth, and I've always felt a good mug is like having tea with a friend.

Then, do you fear your pieces breaking?

No, you can't think that way. You need to use them and appreciate them, and make them a part of your life. I truly believe a pot isn't living if all its doing is sitting on a shelf.

Can you talk about your design process?

I love when chefs visit me in the studio. I show them pieces I've created, we talk about their needs and ideas, and I sit down at the wheel to show them what I'm thinking. It's intimate and requires trust. But I've worked with chefs who are not local, and we use sketches and conversations.

How do the pieces you create now, differ from your older pieces?

Even before I worked with chefs, I always sat down at the wheel, and before I started, thought, *what will this pot be used for?* But, there are many ways my process has changed. I'm always thinking about the versatility and aiming to create pots that can be used for more than one course. I now make rims that are a bit heavier, because I want them to last. I think about how the plates and bowls will stack. And, everything I make is dishwasher safe.

I read that you've grappled with the intersection of your art, versus the chef's art. Have you come to find art in your more unadorned pieces?

It's been humbling. In functional pottery, the plainer pots are better for serving food. Pottery, when it comes down to it, is in the service of something else and it's not complete until it's in use. You can aim for warm and lovely while still keeping the food as the focus.

QUICK FACTS

LOCATION: WEST CORNWALL, CONNECTICUT

WEBSITE: JANEHEROLD.COM

MATERIAL: STONE

EAT OFF JANE'S DISHES:

CHEF'S TABLE AT BROOKLYN FARE (NYC)

STUDIO PARTNER: PERCY, JANE'S DOG



KEIKO INOUE

In 2019, side hustles are nothing new. But, for Keiko Inouye, lab technician by day, potter by night, she's beautifully reinventing the term. Because, when you look at her pottery, created on evenings and weekends from her living room, you would never guess that her stoneware is anything, but her fulltime livelihood.

I connected with Keiko to learn more about her apprenticeship in Japan, how she became involved in restaurant work, and how she designs pottery with restaurants' needs in mind.

Has pottery always been the plan?

No. I started in college, while receiving my B.S. in Molecular Biology. I took a class and fell in love. After college, I began a four-year apprenticeship with Kaitaro Kojima in Soja, Japan.

Can you tell me about that experience?

In Japan, handmade pottery is revered and if you are a potter, you are a rock star. So, you do not just sit down at the wheel when you apprentice. You are a helper. I lived with his family, drove him around, walked his dog and cleaned. I got antsy, because I wasn't creating, but when I finally got to work, I couldn't believe how much I learned.

What do you feel you specifically gained from your mentored time?

My tableware experience came from him, because he was creating for tea ceremony, so I learned how to make functional pieces. At the end of my apprenticeship, he granted me my master potter symbol, derived from the "I" of my last name, which means, above the well.

Was it a direct route from your time in Japan to working with restaurants?

It wasn't. I came back to the States and took a long break to start my family, and then worked in different jobs within the food industry.

How does food influence your work?

Food and pottery are two of my favorite things. I'm always thinking about how to create the canvas that they're going to use to create their masterpieces. Creating for restaurants has given my pottery purpose.

How did your relationship with restaurants begin? Did you approach a chef?

In 2016, I didn't have an outlet for my pottery. I didn't want to pursue shows, and other options are galleries or teaching, but nothing spoke to me. I felt stuck. I wanted to create art that had a destination. I was introduced to Craig Pulignano, who was at Ryland Inn, and is now at Jockey Hollow Bar and Kitchen. He bought several pieces. And, chefs talk to each other, so it changed everything for me.

QUICK FACTS

LOCATION: BRIDGEWATER, NEW JERSEY

WEBSITE: KEIKOPOTS.COM

MATERIAL: STONEWARE

EAT OF FKEIKO'S DISHES:

COMMON LOT (MILLBURN, N.J.)



KEITH KREEGER

Go out to dinner with Keith Kreeger's family and you'll notice something heartwarming: His three children, flipping over the plates in front of them, holding up bowls of food, looking for their dad's signature. They've grown up surrounded by Keith's pottery and watching it appear in restaurants. But they have a mission: To eat off his pieces —everywhere.

Here, Keith talks about how his style has changed over the years, the connection between food and pots, and how pottery plays a role in history.

Did you grow up knowing you wanted to be a potter?

I didn't. I was an American Studies major and took a class to fulfill my art requirement — I got hooked. The summer before, I interned at Capitol Hill and thought I was going into law. Once I found pottery, I realized I loved being in jeans and covered in clay.

How did you get started, professionally?

I opened a studio in Cape Cod and my focus was on pieces that went around the table — like pitchers and serving bowls — but not dinnerware. Eventually, I moved to Austin.

Did you find that your locations influenced your style?

Moving to Austin opened me up to a new world, new surroundings, and new architecture. In 2008, Austin was experiencing growth and the food world was expanding. My work became a little cleaner and, a bit sleeker. Moving also required me to change my firing technique.

Can you talk about the change?

In Cape Cod, I had a gas kiln, which allowed me to tinker with the clay and glaze while it fired. When I first moved to Austin, I was renting, and needed to switch to an electric kiln, where the atmosphere is more neutral. I realized that what I really wanted, within this change, was to focus on form.

How do you see the food world connecting with the pottery world?

It used to be that every collector I worked with, thought about where they shopped and where their food came from. But, chefs, who obviously care a great deal about their food,

were putting it on industry-made dinnerware. I knew that if you cared about where your food is farmed, you should care about where your objects are made.

What do you most hope for people to take away from your pottery?

I'm a history buff. That helps me understand that objects become part of a long-standing history. I always remember that the piece I'm making has roots in the history that came before me, and contributes to the history that I'm creating.

QUICK FACTS

LOCATION: AUSTIN, TX
WEBSITE: KEETHKREEGER.COM
MATERIAL USED: PORCELAIN
EAT OFF KEITH'S PLATES:
EMPELLION (NYC)



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✓ ARUGULA ✓ SPINACH



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www.baldorfood.com/farms/b-and-w

Always in Season. Always Worth It.

Think of your favorite Cinco de Mayo celebration, summer gathering, or Fourth of July. Chances are, avocados were there too, amplifying the good times with guacamole and side dishes. Avocados are one of the most popular ingredients at parties and festivities across the U.S., all summer and all year long. Why? Because avocados are always in season.

Always delicious.

Always worth it.



More than just produce...



A world of fine foods.

We know we have a reputation for produce, but we're proud of our large selection of grocery, specialty, meat, fish, cheese, and pastry products, too. Whether you're stocking your kitchen with everyday basics, like eggs, oils, and spices, or are after truly standout ingredients, like beautiful and ethically-raised meats, duck and quail eggs, and rich full-flavored chocolate, we're here for you.

Grocery + Specialty

From standard half sour, cooking oils, and vinegars, to specially fermented pickles, first press olive oils, and vinegar standouts, our Grocery and Specialty program was designed with the everyday, and all the special days, in mind. Visit us when you need to restock your pantry, and when you're seeking hard-to-find powerhouses, too.



great products include:

Conway Lime Chipotle Vinaigrette
Copra Frozen Organic Coconut Meat
Grady's Cold Brew Coffee, Local
Holy Hummus Homestyle Hummus
Japanese Dressing Sauce
Jovial Pastas
Luxardo Maraschino Cherries
Pons Cabernet Sauvignon Venegar
Pons Calasparra Rice
Pons Isadora Extra Virgin Olive Oil
Pons Sweet Smoked Paprika
Woodland Foods Gochujang Powder



Dairy

Milk, eggs, butter, and yogurt are the backbone of bakeries, restaurants, and cafeterias, alike. That's why it's important that no matter what kind of business you're running, you can stock up with us. From everyday staples, to premium eggs, milk, cream, butter, and yogurts, to local, and, even non-dairy, too, we're here for you.



great products include:

The Farmers Hen Free Range Brown Loose Eggs
La Fermiere Vanilla Bean Yogurt
La Fermiere Lemon Yogurt
Cabot Unsalted Butter
Ronnybrook Local Creamline Chocolate Milk
Ronnybrook Local Creamline Whole Milk
Half & Half Quart, 24-Pack
Ronnybrook Drinkable Peach Yogurt
Elmhurst Dairy Barista Oat Milk
Elmhurst Dairy Barista Almond Milk
Heavy Cream Quart, 24-Pack
Norr Skyr Organic Vegan Coconut Yogurt



Meat + Poultry

Our meat program, run by two CIA graduates, strives to offer you a variety of ethically-raised meats, whole, or often offered butchered, to save time, labor, and costs. Need to receive a delivery and get cooking? Our charcuterie, sausages, and frozen items. We know once you serve and cook with them, you'll return, time and time, again.



great products include:

Atlantic Veal Frenched Rack Chops
Dufour Courmet Pâté de Campagne
Dufour Gourmet Local Thai Chicken Sausage
Dufour Gourmet Pate Normand
Genoa Salami, 3.3 lbs
Joyce Farms Poulet Rouge Heritage Chicken
Joyce Farms Whole Pheasant
Jurgielwicz Local Whole Duck
Lamb Hindshank, Domestic
Maestri Serrano Ham, Sliced
Maple-Honey Oven Roasted Turkey Breast
North Country Paleo Bacon
Porterhouse Steaks, Dry Aged
Prosciutto Italiano, Sliced
Rougie Duck Rillettes Terrine
Whole NY Squab, Dressed
Wonder Meats



Cheese

Whether you're topping your signature wagyu burger, grilling salad pizza, or building the perfect al fresco cheese board, our team has stocked up on cheeses, from every day, to the unexpected. And, just in case we don't have your favorite blue in stock, rest assured, our friends at Murray's Cheese do, and they're always on hand to help us out.



great products include:

Aretqueso 4-Month Aged Sheep Manchego
Beecher's Flagship Cheddar, Pre-Cut
Beecher's Flagship Reserve Cheddar, Wheel
Beecher's Original Crackers
Carozzi Taleggio
Galbani Mozzarella Logs, Sliced
Montichevre Bucheron Cheese Log
Parmesan Cubes, 5-lb
Point Reyes Homestead Bay Blue
President Cheese Petit Basque Sheep Wheel
President Cheese Wee Brie Wedges
Urbani Burrata Truffle



Bakery + Pastry


Some of us are pastry wizards, and some of us need a boost in the baking department. We've assembled our pastry program with everyone in mind: From ready-to-serve cheesecakes, tart shells, pastry creams, purees, and beautiful puff pastries, to chocolates, flours, and sweeteners we're proud to offer, we're here for all your sweet needs.



great products include:

Community Grains Pizza Flour
Cup4cup Gluten Free Flour
4 Fold Bourbon Vanilla Paste
Tcho 60.5% Dark Chocolate Drops
Valrhona 70% Guanaja Feves
Get Fresh Gluten Free Oatmeal Cookies
Wholesome Sweet Organic Turbinado Raw Cane Sugar Cane
La Rose Noire Chocolate Tart shells
Perfect Puree Passion Fruit
Cuisine Tech Apple Pectin
Delifrance Rustic Baguettes
Noshman's Parbaked Bagels





Koppert Cress...
When the best just
happens to be **Local!**

**Microgreens,
Edible Flowers and
Leaves**





Quality Preferred.

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.



DEMKOTA RANCH BEEF, SOUTH DAKOTA

MIX YOUR GINGER

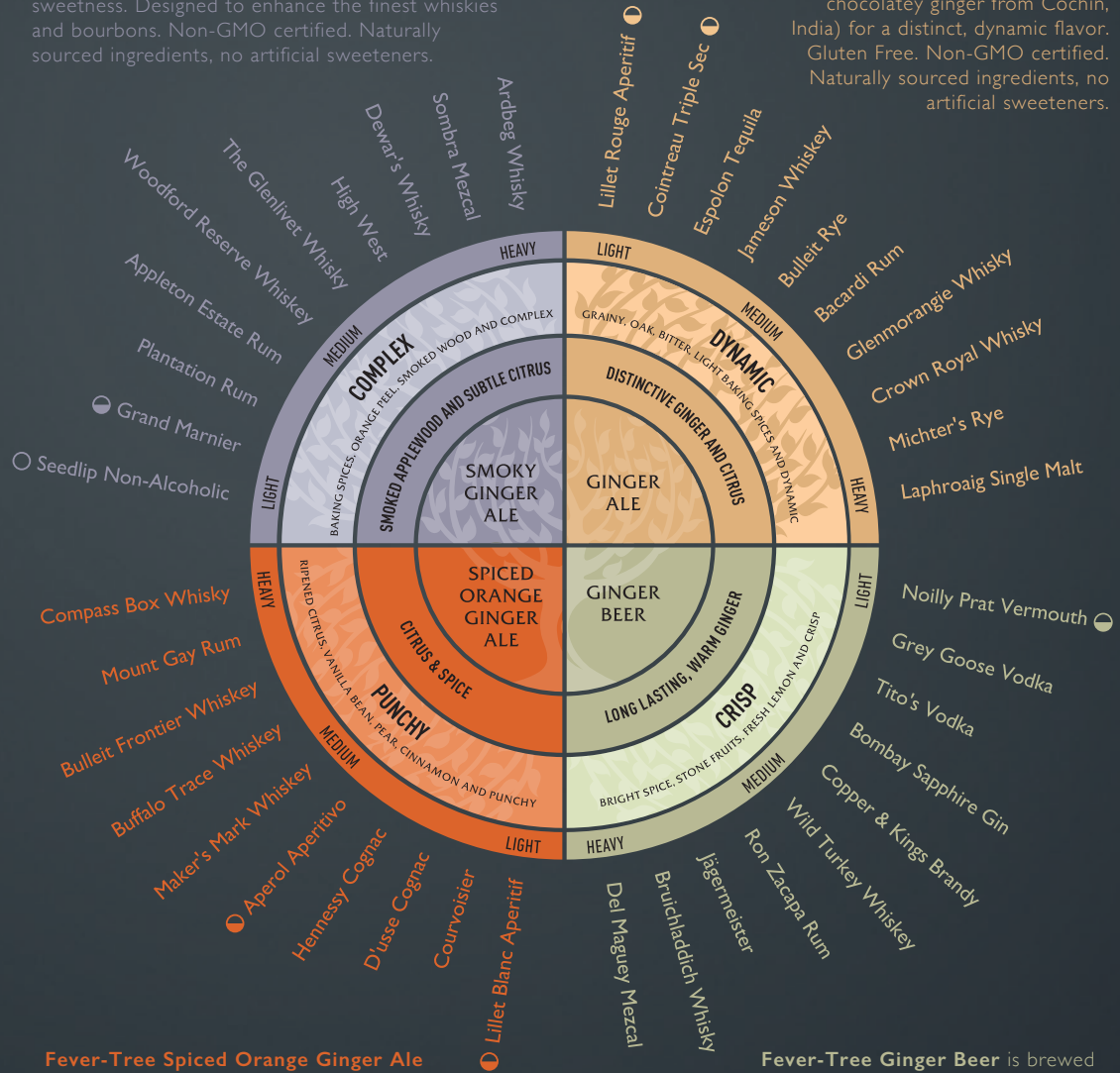
Introducing our Fever-Tree Ginger Pairing Wheel! We created this wheel to showcase how truly elegant & versatile cocktails can be with our Fever-Tree range & simple 1+1+1 philosophy. It's simply all about a premium spirit + premium mixer + elevated garnish. If 3/4th of your drink is the mixer, mix with the best!



Fever-Tree Smoky Ginger Ale combines our three signature gingers from specialist suppliers in the Ivory Coast, Nigeria & Cochin, India with smoked applewood water from England, using PureSmoke™ technology for a delicate, complex sweetness. Designed to enhance the finest whiskies and bourbons. Non-GMO certified. Naturally sourced ingredients, no artificial sweeteners.



Fever-Tree Ginger Ale is made using essential oils from our 3 signature gingers (fresh, green ginger the Ivory Coast; an earthy, aromatic ginger from Nigeria; a rich, chocolatey ginger from Cochin, India) for a distinct, dynamic flavor. Gluten Free. Non-GMO certified. Naturally sourced ingredients, no artificial sweeteners.



Fever-Tree Spiced Orange Ginger Ale combines our three signature gingers from the Ivory Coast, Nigeria & Cochin, India with cold-pressed South African clementines and steam distilled Sri Lankan cinnamon for a punchy, citrus flavor. Crafted to complement the rich, full-bodied flavors found in fine dark spirits, particularly cognac and rum. Gluten Free. Non-GMO certified. Naturally sourced ingredients, no artificial sweeteners.

Fever-Tree Ginger Beer is brewed for 24 hours using our three signature gingers (fresh, green ginger the Ivory Coast; an earthy, aromatic ginger from Nigeria; a rich, chocolatey ginger from Cochin, India) for a crisp and refreshing flavor. Gluten Free. Non-GMO certified. Naturally sourced ingredients, no artificial sweeteners.



FEVER-TREE

IF $\frac{3}{4}$ OF YOUR DRINK IS THE MIXER,
MIX WITH THE BEST



○ Non-alcoholic cocktail
○ Low ABV cocktail



urban roots

VEGGIE KITS



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

PLEDGE LOCAL



Sign Up to Receive the Local
Versions of Products in Your Order.
Feel Great About It. Repeat.

Baldor is committed to supporting local farms and producers, because being a good neighbor is the right thing to do. And it's easy for you to help this mission: Pledge Local! When you do, any products in your order that have a locally produced version will be swapped for the local option. (We only do it when the cost is within 10% of your original pick.) You'll be helping to support farms, dairies and craftspeople in your region, while still experiencing the ease and amazing quality you expect from Baldor.

Learn more and take the pledge at:

www.baldorfood.com/pledgelocal

M O R E A B O U T B A L D O R



BECOME A CUSTOMER

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Visit www.baldorfood.com to set up your user information today, or contact us at the information below. We can't wait to help you as our customer.

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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Our weekly News from the Farm email newsletter brings the highlights of the produce supply market right to your inbox. Click through the email to find our full report on market conditions and specialty and commodity produce supplies. Find it 24/7 at www.baldorfood.com/news.

SEASONAL STORIES & NEW PRODUCTS

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There's always something new to discover at Baldor. Visit our website or speak with your sales representative to learn about our latest offering for holidays, seasonal eating, and on-trend buying. And check our New Product section often to find the best of what's new.



[@baldorfood](https://www.instagram.com/baldorfood)

Press Inquiries : press@baldorfood.com



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.