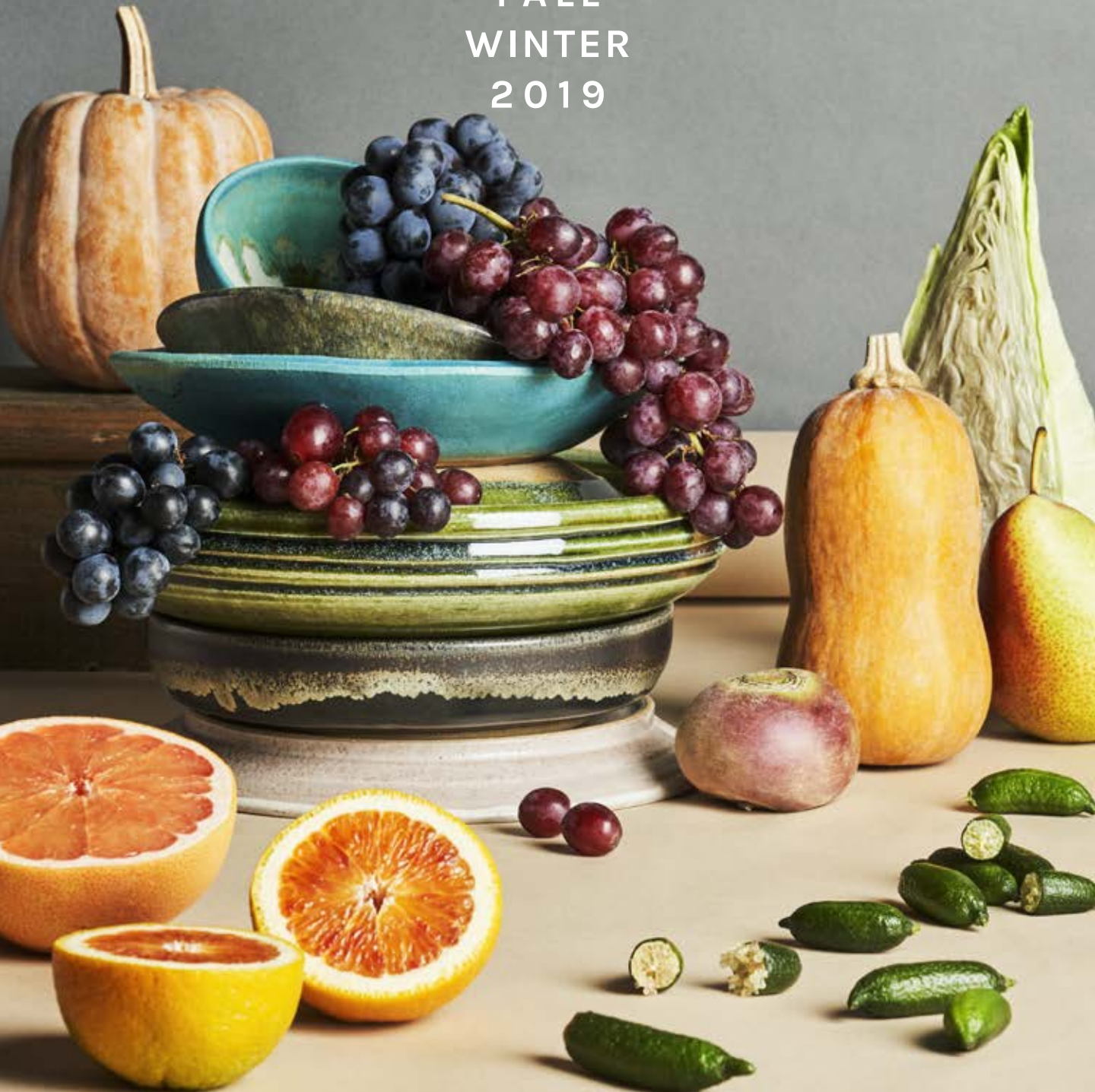




FALL  
WINTER  
2019



QUALITY YOU CAN TRUST. SERVICE THAT DELIVERS.

# A Letter from Baldor

I can't believe another summer's in the books. So far, 2019's been an exciting, innovative year for Baldor, from our Local Pledge expansion (thank you!) to our new Boston facility launch in May. And, to say we ate our weight's worth of fantastic pluots, melons, rosé raspberries, heirloom tomatoes, and eggplants (just to name a few), would be an understatement. Seriously, what a summer.

Now, we're gearing up for the colder months and I can't help but be excited about the change in seasons. There's something so welcoming about the brisk weather, the brightly colored leaves taking over the trees, and the restaurants, preparing for cozier meals, braised, roasted, and long-simmered. And, in the fall, when we're still privy to outstanding local produce from nearby farms, I couldn't be happier.

As we head into this year's finish, we have a lot to celebrate, and a lot to look forward to. More people than ever are cooking Urban Roots, our retail line. And, at the same time that we've embraced beer delivery within NYC, we've also amped up our mocktail and cocktail game, recognizing the need for interesting zero proof beverages and identifying high-quality alcohol-free mixers that still bring the buzz.

And of course, as always, we're preparing for Thanksgiving and winter holidays. We know your workload amps up during these months, and we promise to make everything from ordering high-quality ingredients, to receiving them promptly, as easy as possible.



TJ Murphy

**Owner + CEO**  
Baldor Specialty Foods

Baldor Specialty Foods  
Bronx, New York

New York (718) 860-9100  
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# CUSTOM HARVEST

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.



# FRONT & CENTER

At Joyce Farms, we believe the centerpiece of a great meal deserves extra care and attention. We use the same mindful, time-honored farming methods that were used decades ago. The result is delicious, naturally flavorful meat, like our Pheasant and Heritage Pork, that is a favorite among even the most discerning chefs and customers.



[baldorfood.com/farms/joyce-farms](http://baldorfood.com/farms/joyce-farms)



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# Everything but the Kitchen Sink

We know our reputation used to be all produce, all the time. But, over the past several years, we've devoted energy to widening our vision, to include carefully-sourced, high quality items that make up our grocery, dairy, meat, cheese, and bakery departments. Whether you're searching for incredible brioche, gluten-free pastas, tonics, aged cheddars, tinned seafoods, creamy oat milk, or perfectly marbled steaks, our goal is for you to find it with us, in one click.



# Grocery + Specialty

When it comes to making selections for our grocery department, we have two very distinct goals. First, it's important to us to bring you incredible local, imported, creatively crafted artisanal ingredients, that you're excited to cook with, serve, and sell. Secondly, we want to fulfill your food service needs, by offering large format bottles of oils, vinegars, and dressings, salts, and spices. Whatever you're seeking, we aim to have you covered.

## favorites

- ① Copra Organics Frozen Coconut Meat
- ② Holy Hummus Homestyle Hummus
- ③ Luxardo Maraschino Cherries
- ④ Pons Cabernet Sauvignon Vinegar
- Sir Kensington's Fabanaise Vegan Mayo
- Jovial Organic GF Brown Rice Penne Regate
- Pons Reserva Extra Virgin Olive Oil
- Caputo "00" Americana Flour
- Pons 50-Year Aged Sherry Vinegar
- Sinatra Peeled Plum Tomatoes
- Pons Raw Blanched Almonds
- Roncaia Arborio Rice
- Tajin Clasico Seasoning
- De Cecco Paccheri Pasta
- Wild Dried Greek Oregano



# Dairy

Our dairy selection offers a unique blend of local, imported, and domestic butters, milks, heavy cream, eggs, and yogurts, from a variety of traditional, vegan, and artisanal brands. Whether you're stocking your coffee bar, your walk-in, or your supermarket shelves, our vast collection promises to be the cr me de la cr me of the dairy cooler.

## favorites

- 1 The Farmer's Hen Free Range Large Brown Eggs
- 2 La Fermi re Peach Apricot Yogurt
- 3 Cabot Creamery Unsalted Butter
- 4 Ronnybrook Dairy Creamline Chocolate Milk
- 5 Clover Farms Dairy Half & Half
- 6 Clover Farms Dairy 40% Heavy Cream



# Meat + Poultry

Dry-aged. Prime. Marbled. Responsibly-raised. Environmentally-minded. Antibiotic-free. These are just a few words that are important to us when we seek out beef, poultry, pork, and ready-to-serve dishes. And, these stunning cuts, plus all the other

ones chosen by our expertly-run meat team? There are so many extra words we could use to describe them, but we'll stick with this one: Perfection.

## favorites

- 1 Cooked Beef Pastrami
- 2 Custom Cuts Prime Beef Rib Chop Tomahawk
- 3 DuFour Gourmet Pâté en Croute
- 4 PFD Snake River Beef Filet Mignon
- 5 Joyce Farms Frozen Whole Pheasant
- 6 PFD Prime Beef Porterhouse Steak
- 7 Joyce Farms Old Spot Bone In 11 Rib Pork Loin
- 8 Maestri Sliced Prosciutto Italiano





# Cheese

It's hard to think of something that naturally pairs better with fruit and vegetables than a gorgeously crafted artisanal cheese. That's why we partnered with NYC's Murray's Cheese Shop – we never want you to go fancy cheese-less. Thanks to them, we're able to offer you almost any wheel, wedge, or square you're envisioning for that herby squash gratin, apple aged cheddar galette, or a glammed-up holiday board. If you think it, we aim to deliver it.



## favorites

- 1 Point Reyes Farmstead Blue Cheese
- 2 Somerdale Wensleydale + Cranberries
- 3 Président Cheese Creamy Brie Spread  
Président Cheese P'tit Basque Sheep's Milk Cheese  
Beecher's Flagship Reserve  
Ile de France Mini Toasts
- 4 Galbani Sliced Mozzarella Cheese Logs  
Urbani Truffle Burrata
- 4 Artequeso 12-Month Aged Manchego
- 5 Montchevré Honey Goat Cheese Logs  
Lioni Burrata  
Parmesan Cheese Cubes  
Galbani Whole Milk Ricotta Cheese



# Bakery + Pastry

Baking is a science. But make no mistake about it. Baking is art. And you, whether you're a trained pastry chef designing innovative plates for tasting menu finales, a bakery owner known for churning out the most tender, craveable muffins, or a baker with your heart set on feeding the gluten-free community, you're the artist. Us? We're proud to provide the paint for inspiration.

## favorites

- 1 Boiron Pomegranate Puree
- 2 Cacao Barry Fleur de Cao 70% Dark Chocolate Couverture
- 3 Catskill Provisions Raw Fall Wildflower Honey
- 4 Flakely All-Butter Gluten-Free Puff Pastry
- 5 Flakely Gluten-Free Butter Croissants
- 6 Get Fresh Bakehouse Gluten-Free Oatmeal Cookies
- 7 La Rose Noire Large Round Sweet Tart Shells
- 8 Pure Vanilla Paste
- 9 TCHO 60.5% Dark Chocolate Drops
- 6 The Perfect Puree Passion Fruit Concentrate
- 7 Tom Cat Brioche Rolls
- 8 White Toque Assorted Macarons
- 9 Wholesome Organic Raw Cane Turbinado Sugar





## Secret Weapon.

We think of Fresh Cuts — our washed, peeled and prepped produce — as a chef's secret weapon. While you write your menus, hire the front-of-house staff, train new sous chefs, and place your orders, our expertly-trained team is

also hard at work, in our SQF- and kosher-certified kitchen, using their knife wizardry to dice, slice, shred, and noodle exactly to your specifications. Your Fresh Cuts products arrive ready to sauté, roast, braise... however you choose to run with them.

FRESH CUTS

# urban roots



## New Kits on the Block.

Veggie-focused. Busy life-approved: Easy-to-make Urban Roots veggie kits are the perfect addition to any meal, or enjoy all on their own.

EATURBANROOTS.COM

SABATINO<sup>®</sup>  
TARTUFI  
all about truffles

# HUNTING TRUFFLES SINCE 1911



**Products Shown (left to right, top to bottom):**  
**A:** White Truffle Butter (8 OZ)  
**B:** Truffle And Sea Salt (14 OZ)  
**C:** Truffle Zest (5.29 OZ)  
**D:** Truffle Infused Soy Sauce (5.07 FL OZ)

**Products not shown:**  
**E:** Lemon Infused Oil (8.4 FL OZ)  
**F:** Porcini Mushroom Infused Oil (8.4 FL OZ)  
**G:** White Truffle Infused Oil (1 Liter)  
**H:** Black Truffle Butter (8 OZ)  
**I:** White Truffle Cream (14 OZ)  
**J:** Black Winter Truffle Juice (14 FL OZ)  
**K:** Truffle Sauce (14 OZ)  
**L:** Black Summer Truffle Peelings (7 OZ N.Wt.)  
**M:** Black Summer Truffle Paste (14 OZ)  
**N:** Sliced Black Summer Truffle in EVOO (14 OZ)  
**O:** White Truffle Infused Oil (8.4 FL OZ)  
**P:** Black Truffle Infused Oil (8.4 FL OZ)  
**Q:** Truffle Zest (0.07 OZ)



## Fresh menu ideas begin here

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?

To order Galbani Fresh Mozzarella and to learn about other Galbani cheeses, visit [baldorfood.com/farms/galbani](http://baldorfood.com/farms/galbani)

   
 @GalbaniProfessionaleUS

\*No significant difference has been shown between milk derived from cows treated with artificial growth hormone and those not treated with growth hormone. ©2019 Lactalis American Group, Inc., Buffalo, NY 14220. Galbani is a © of Egidio Galbani S.r.l.

# Drink It All In

---

Just like we love a gorgeously juicy peach, the crispest greens, and an impressively marbled steak, our hearts run deep for a beautifully stocked bar. Our team has sipped their way through expertly crafted mixers, tonics, purees, and bitters, and snacked on tons of nuts, olives, and pickles, to bring you the best of the best, so that you can build the best cocktails around town. Just add your favorite spirits to work your mixology magic.

“Here’s to alcohol, the  
rose-colored glasses of life.”

- F. Scott Fitzgerald



# Mix + Muddle

Upping your cocktail game means upping ours, and this year we've really hit the jackpot. From brands we've worked with in the past who are expanding their offerings, to new-to-us tonics crafted with quinine and sustainably sourced ingredients, we'll continue to shake things up behind the bar.

Angostura Aromatic Bitters  
 Fever-Tree Aromatic Tonic Water  
 Fever-Tree Citrus Tonic  
 Fever-Tree Club Soda  
 Fever-Tree Cucumber Tonic Water  
 Fever-Tree Elderflower Tonic Water  
 Fever-Tree Ginger Ale  
 Fever-Tree Ginger Beer  
 Fever-Tree Indian Tonic Water  
 Fever-Tree Light Ginger Beer  
 Fever-Tree Light Indian Tonic Water  
 Fever-Tree Mediterranean Tonic Water  
 Fever-Tree Smoky Ginger Ale  
 Fever-Tree Sparkling Lemon

Fever-Tree Spiced Orange Ginger Ale  
 Grady's Cold Brew  
 Hella Company Aromatic Bitters  
 Luxardo Maraschino Cherries  
 Mike's Hot Honey  
 Natalie's Orchard Island Juice Co. Frozen Lime Juice  
 Natalie's Orchard Island Juice Co. Lemon Juice  
 Natalie's Orchard Island Juice Co. Lime Juice  
 Olinda Pitted Jumbo Queen Olives  
 Rose's Grenadine  
 The Perfect Purée Mango Puree  
 The Perfect Purée Raspberry Puree  
 The Perfect Purée Sweet Hibiscus Puree  
 Wholesome Organic Light Blue Agave





# B E E R is Here! \*

Hey New York, Baldor Beer is here! We're thrilled to now offer beer, delivered in conjunction with our food, within New York State. Simply add your favorite brews and ciders to your Baldor basket (the \$100 minimum includes food) and wait for them to arrive from our refrigerated trucks. Now, where are those bottle openers?

## ON THE MENU

10 Barrel Brewing Co. Cucumber Crush  
 Birra Del Borgo Duchessa  
 Blue Point Brewing Co. Hazy Bastard IPA  
 Blue Point Brewing Co. Seasonal  
 Blue Point Brewing Co. The IPA  
 Blue Point Brewing Co. Toasted Lager  
 Bocanegra Dunkelweizen  
 Bocanegra Pilsner  
 Elysian Brewing Co. Space Duster IPA  
 Golden Road Brewing Mango Cart  
 Goose Island Brewing Co. IPA  
 Goose Island Brewing Co. Next Coast IPA  
 Goose Island Brewing Co. Sofie  
 Hoegaarden  
 Virtue Michigan Apple Cider  
 Vitire Cider Rosé Cider  
 Wicked Weed Brewing Lieutenant Dank IPA

Wicked Weed Brewing Napoleon Complex Pale Ale  
 Wicked Weed Brewing Pernicious IPA  
 Michelob Ultra  
 Stella Artois  
 Bud Light  
 Budweiser  
 Brown's Brewing Company Carla IPA (Cans)  
 Brown's Brewing Company Carla IPA (1/6 Barrel)  
 Brown's Brewing Company Cherry Razz Ale (Cans)  
 Brown's Brewing Company Cherry Razz Ale (1/6 Barrel)  
 Brown's Brewing Company Krüsh Golden Lager (Cans)  
 Brown's Brewing Company Krüsh Golden Lager (1/6 Barrel)  
 Brown's Brewing Company Milkshake IPA (Cans)  
 Brown's Brewing Company Milkshake IPA (1/6 Barrel)  
 Bridge & Tunnel Get In, Shut Up, Hold On IPA  
 Bridge & Tunnel Stickball & Johnny Pumps Session IPA  
 Bronx Brewery Strobe Strawberry-Rhubarb Gose

### Want to become a Baldor beer customer?

- Complete a Baldor Beverage credit application
- Provide a photo of your NY State liquor license
- Provide your Resale Certificate ST-120

[baldorfood.com/bar](http://baldorfood.com/bar)

 [@baldorbar](https://www.instagram.com/baldorbar)  
 #BaldorBeer in NY



# MOCK

## AROUND THE CLOCK

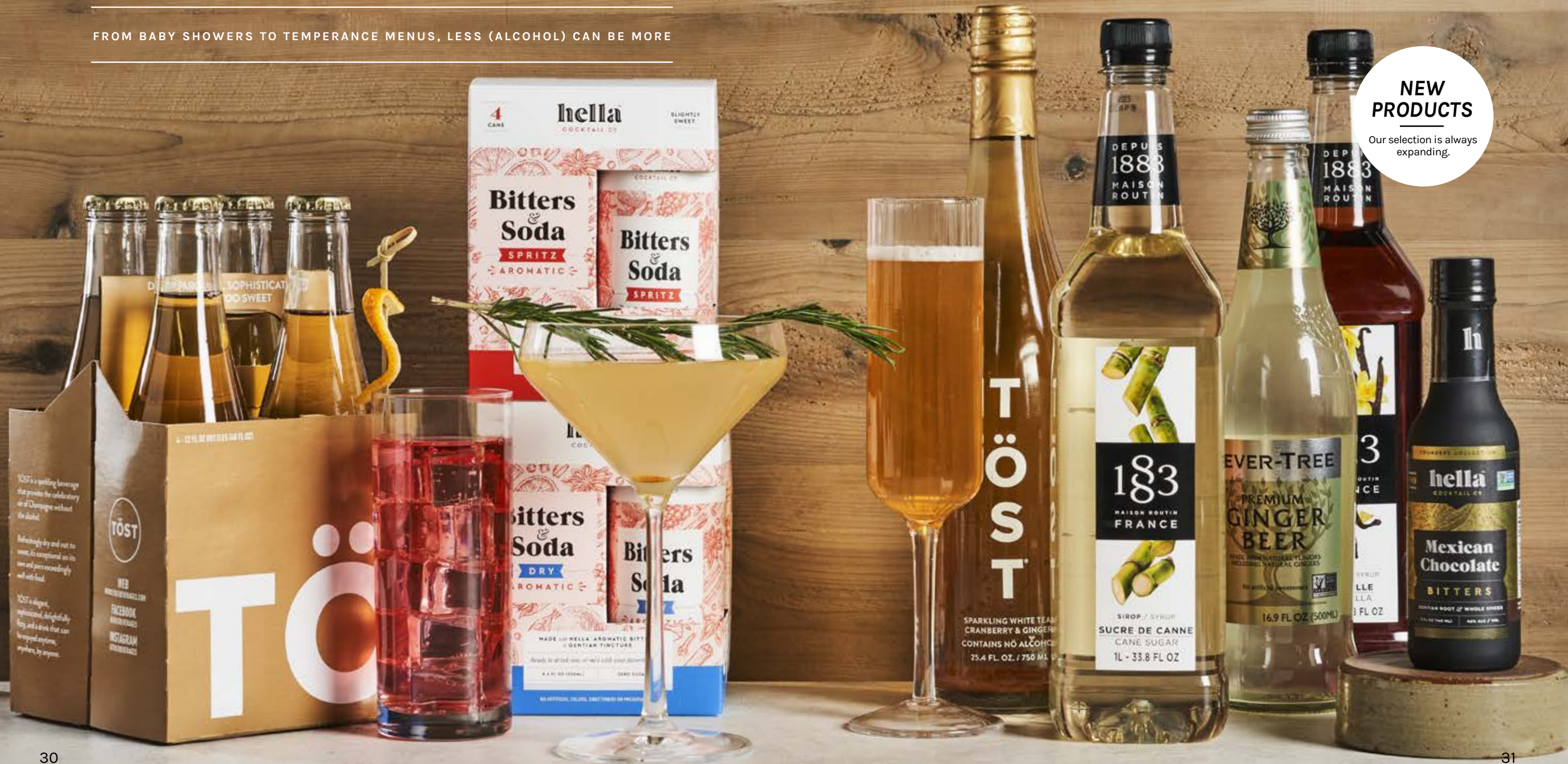
FROM BABY SHOWERS TO TEMPERANCE MENUS, LESS (ALCOHOL) CAN BE MORE

### MOCKTAIL MAKERS & MIXERS

- TÖST Non-Alcoholic Dry Sparkling Beverage (750 ml)
- TÖST Non-Alcoholic Dry Sparkling Beverage (24 x 12 oz)
- Hella Cocktail Co. Aromatic Bitters & Soda Spritz
- 6" Bamboo Loop Skewers
- 1883 Maison Routin Sugar Cane Syrup
- 1883 Maison Routin Vanilla Syrup
- Fever-Tree Premium Ginger Beer
- Hella Cocktail Co. Mexican Chocolate Bitters

### NEW PRODUCTS

Our selection is always expanding.





# Entertaining Notions

Once the holidays near, it's easy to feel like you're hosting on repeat. This time, put your best food forward with patés and foie gras, pack your platters with bake-and-serve apps, and fill that collection of shooter glasses with truffle-topped soup, designed to add bites of luxury, and celebration to every party you throw.

## ON THE MENU

Fresh Medium White Truffles  
Fresh Black Winter Perigord Truffles  
Sabatino Tartufi White Truffle Oil  
Sabatino Tartufi Truffle Salt  
Urbani Tartufata Mushroom and Truffle Sauce  
Rougie Duck Foie Gras Terrine  
Dufour Gourmet Pâté de Compagne  
Sustainably Harvested Wild Coho Salmon Roe  
Caviar Russe Pacific White Sturgeon Caviar  
Caviar Russe Pacific Sturgeon Caviar  
Saugatuck Kitchens Penne Alla Vodka Bites  
Saugatuck Kitchens Vegan Black Bean Veggie Bites  
Saugatuck Kitchens Arthur Avenue Meatballs  
Saugatuck Kitchens Beef Short Rib & Bacon Skewers  
Saugatuck Kitchens Buffalo Chicken Spring Rolls





# Bearing fruit that will last.

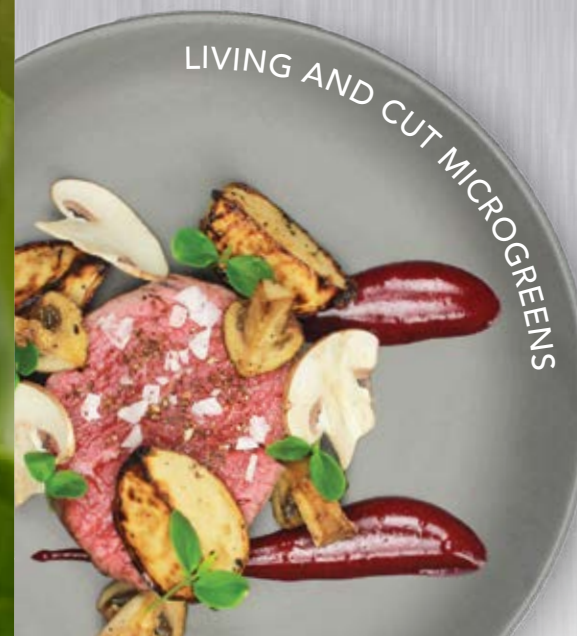
As a recognized leader in the apple industry for over 40 years, FirstFruits Farms is a premier grower, packer and shipper with more than 6,000 acres of apples and cherries. Our business philosophy seeks to connect the organization and its employees to a larger purpose of community development and service to others. FirstFruits is truly a community of people connected by a common mission: 'bearing fruit that will last'.



[baldorfood.com/farms/first-fruits](http://baldorfood.com/farms/first-fruits)



INGREDIENTS WITH A STORY...  
ANCIENT HEIRLOOM  
VARIETIES SOURCED  
FROM ALL OVER THE WORLD.



KOPPERT CRESS  
Architecture Aromatique

Koppert Cress USA dba Flavour Fields



Grilled Président Brie with Saba and Plums

## Spread the joy all season long

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



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



North America's largest producer of fresh Brussels Sprouts.



IPPOLITO INTERNATIONAL

Salinas, CA

“Finally,  
an Event  
I Can Sink  
My Teeth  
Into.”

## ***baldor*****bite**<sup>20</sup>/<sub>20</sub>

Food. Networking. Drinks. More Food.

**Baldor Bite 2020** 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 spot where chefs and suppliers can build new bonds across the supply chain. It's a best-in-class expo that promotes responsible sourcing and reckless snacking.

**RSVP**

[bite@baldorfood.com](mailto:bite@baldorfood.com)

**INFO**

[baldorfood.com/bite](http://baldorfood.com/bite)





PRODUCE GUIDE  
**FALL**

Often the best of both seasons, fall is a true cornucopia of the very last of summer produce and the beginning of cold weather crops. This will be the last chance to preserve the local bounty as farms are preparing storage crops for the winter. Dropping temperatures will bring out the sweetest root vegetables and brassicas we will see all year, as heirloom apples move to center stage. There's so much to be thankful for this time of year!



# October

With the official start of fall at the end of last month, autumnal produce is really gaining momentum. Local farms are transitioning away from the very last of their summer crops and shifting focus into fall favorites like root vegetables, winter squash, and apples. Out west, seasonal transitions are beginning to unfold as growers pack up their northern locations and move down south to the desert where they will grow throughout the winter.

# October PRODUCE GUIDE

## FRUIT

### SPECIALTY

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

### APPLES

Braeburn  
Cortland  
Crab  
Gala  
Honeycrisp  
Lady  
Macoun  
McIntosh  
Rome

### Heirloom + Specialty Apples

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

### BERRIES

Autumn Berries  
Cape Gooseberries  
Cranberries  
Huckleberries

### CITRUS

Blood Oranges  
Buddha's Hand  
Finger Limes  
Kaffir Limes  
Meyer Lemons  
Satsumas  
Yuzu

### FIGS

Black Mission  
Brown Turkey  
Tiger Stripe

### GRAPES

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



## Bronx Grapes

The Bronx table grape was originally developed at the Cornell Cooperative Extension and cultivated in the Bronx Botanical Gardens. The delicate strain - a blend of plummy Concords and sweet, seedless Thompsons - didn't thrive well there. Transported to California by an entrepreneurial fruitier, the Bronx table grape got its second wind. These tender beauties change from slightly tart and pale green, to honey sweet and rosy pink as they ripen.

## VEGETABLES

### SPECIALTY

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

### SHELLING BEANS

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

### BROCCOLI + CAULIFLOWER

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

### BRUSSELS SPROUTS

Baby  
Kalette  
On-the-Stalk  
Purple

### CABBAGES

Caralex  
Green  
Green Napa  
Red Napa  
Savoy

## Japanese Cauliflower

AKA sweet sprouting cauliflower, this variety has more stalk and less florets. Though similar in flavor to regular cauliflower, Japanese Cauliflower is nuttier and sweeter.



### CARROTS

Baby French  
Kyoto  
Mixed Heirloom  
Thumbelina

### CHICORIES

Endive  
Escarole  
Fiero Treviso  
Frisée  
Puntarelle  
Radicchio  
Red Dandelion  
Trevisano

### EGGPLANTS

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

### HERBS

African Blue Basil  
Anise Hyssop  
Bronze Fennel  
Chervil  
East Indian Lemongrass

Edible Flower Mix  
Lemon Verbena  
Nepitella  
Rosemary  
Shiso  
Thyme  
Tri-Color Sage

### BRAISING GREENS

Bok Choy  
Collards  
Mizuna  
Mustard  
Tatsoi

### CHARD

Green Chard  
Rainbow Chard  
Red Chard

### KALE

Green Curly  
Lacinato  
Red Russian  
Spigarello

# October PRODUCE GUIDE

## VEGETABLES (CONT'D.)

### LETTUCE + SALADS

#### Baby Head Lettuces

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

#### Salad Leaf

Baby Chard Mix  
Baby Kale Mix  
Baby Mustard Mix  
Flower Power Mix  
Spicy Mix  
Winter Salad Mix

#### Specialty

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

### MUSHROOMS + TRUFFLES

#### Fresh Truffles

Burgundy Truffles  
White Truffles

#### Cultivated Mushrooms

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

#### Wild Mushrooms

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

Matsutake  
Ovoli

### PEPPERS

#### Hot

Aji Amarillo  
Aleppo  
Anaheim  
Bird's Beak  
Cayenne  
Espelette  
Ghost  
Habanero  
Hot Banana  
Italian Long Hot  
Jalapeno  
Poblano  
Red Fresno  
Serrano  
Shishito  
Thai Bird

#### Sweet + Seasoning

Aji Dulce  
Corno di Toro  
Cubanelle  
Green Bell  
Grenada  
Habanada  
Jimmy Nardello  
Lemon Drop  
Red Bell  
Red Carmen  
Sweet Banana

### POTATOES

#### Fingerling + Specialty

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

Russian Banana  
Upstate Abundance

### RADISHES

Black  
Cincinnati  
French Breakfast  
Green Meat  
Purple Daikon  
Watermelon

### ROOTS

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

### SQUASHES

Acorn  
Angel Hair  
Blue Hubbard  
Butternut  
Carnival  
Delicata  
Futsu  
Rein de Reinettes  
Honeynut  
Kabocha  
Koginut  
Long Island Cheese  
Pumpkin Pie  
Red Kuri  
Scarlet Kabocha  
Spaghetti

### TOMATOES

Heirloom Mix  
Magic Mountain  
Mixed Cherry  
San Marzano



# Buzzard Crest Vineyards

Penn Yan, NY

Since 1971, Ken and Eileen Farnan have been growing organic grapes at their small vineyard in the Finger Lakes region of New York and making wine from them at nearby Barrington Cellars. In addition to wine grapes, the Farnans grow spectacular Concord, Mars, Niagara, Lakemont and Canadice varieties.





# November

Locally, temperatures have dropped significantly and the inevitable first frost of the season is in plain sight. For growers, this is the true marker to the season's end. Fortunately, lower temperatures also mean sweeter root vegetables and greens. Seasonal necessities like cranberries, Brussels sprouts, and honeynut squash will be in great supply. West coast growers are settled in for their winter season, ensuring a plentiful east coast winter with the best of both worlds.

# November PRODUCE GUIDE

## FRUIT

### SPECIALTY

Cranberries  
Italian Chestnut  
Pomegranate  
Quince

### APPLES

Braeburn  
Cortland  
Crab  
Gala  
Honeycrisp  
Lady  
Macoun  
McIntosh  
Rome

### Heirloom + Specialty Apples

Hidden Rose  
Opal  
Sweetie

### CITRUS

#### Grapefruit

Ruby Star  
White Marsh

#### Lemons

Meyer  
Variegated

#### Limes

Finger  
Kaffir  
Key  
Rangpur  
Sudachi

#### Mandarins

Clementine  
Pixie  
Satsuma

### Oranges

Blood  
Cara Cara  
Heirloom Navel

### Specialty

Buddha's Hand  
Calamondin  
Etrog Citrons  
Eustis Limequat  
Green Yuzu  
Kumquat  
Yellow Yuzu

### GRAPES

Concord  
Green Muscat  
Moon Drop  
Niagara  
Purple Mars

### PEARS

#### European

Anjou  
Bartlett  
Bosc  
Comice

Forelle  
French Butter  
Red  
Seckel

### Asian

Asaju  
Honey Gold  
Hosui  
Niitaka  
Yali

### PERSIMMONS

Fuyu  
Hachiya  
Magic Hachiya



## Hidden Rose Apples

*The Hidden Rose is a natural hybrid apple first discovered growing wild in the Pacific Northwest around 1960, but the variety was not cultivated commercially until a few years ago. Hidden Roses are tart and mildly sweet, with a distinctive strawberry-lemonade flavor.*

## VEGETABLES

### SPECIALTY

Crosnes  
Sassafras Root  
Sea Beans

### ARTICHOKES

Baby  
Cardoon  
Red

### AVOCADOS

Bacon  
Fuerte  
Hass

### BEETS

Badger Flame  
Chioggia  
Golden  
Mixed  
Red  
White

### BROCCOLI + CAULIFLOWER

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

### BRUSSELS SPROUTS

Baby  
Kalette  
On-the-Stalk  
Purple

### CABBAGES

Caraflex  
Green  
Napa  
Red  
Savoy



## Magic Hachiya Persimmon

*Distinguished by its conical shape, Hachiya persimmons are typically best eaten very ripe. Magic Hachiyas are the exception – they can be eaten firm due to their lack of astringency. They are sweet and spice flavored like their traditional counterparts, but also possess an intoxicating tropical flavor that some might call magical!*

### CARROTS

Chantenay  
Kyoto  
Mixed Heirloom  
Nantes  
Thumbelina

### CHICORIES

Castelfranco  
Coraline  
Endive  
Escarole  
Frisee  
Puntarelle  
Radicchio  
Red Dandelion  
Trevisano

### LEAFY GREENS

#### Braising

Bok Choy  
Collards  
Mizuna  
Mustard  
Tatsoi

#### Chard

Green  
Rainbow  
Red

### Kale

Green Curly  
Lacinato  
Red Russian  
Spigarello

### LETTUCE + SALAD

#### Baby Head Lettuce

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

#### Salad Leaf

Baby Kale Mix  
Baby Mustard Mix  
Winter Salad Mix

#### Specialty

Dragon Tongue Arugula  
Peppercress  
Red Frill Mustard  
Red Watercress  
Watercress  
Wild Arugula

# November PRODUCE GUIDE

## VEGETABLES (CONT'D.)

### MUSHROOMS + TRUFFLES

#### Fresh Truffles

Black Winter Truffle  
Burgundy Truffle  
White Truffle

#### Cultivated Mushrooms

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

#### Wild Mushrooms

Black Trumpet  
Candy Cap  
Chanterelle  
Hedgehog  
Matsutake  
South African Porcini  
Yellowfoot

### POTATOES

#### Fingerling + Specialty

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

#### Sweet Potatoes

Beauregard  
Fingerling Sweet  
Garnet  
Okinawa  
Purple

### RADISHES

Black  
Green Meat  
Purple Daikon  
Watermelon

### ROOTS

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

### SQUASHES

Acorn  
Angel Hair  
Blue Hubbard  
Butternut  
Carnival  
Delicata  
Futsu  
Honeyboat Delicata  
Honeynut  
Kabocha  
Koginut  
Long Island Cheese  
Pumpkin Pie  
Red Kuri  
Scarlet Kabocha  
Spaghetti



## Koginut Squash

*A cross between two squash varieties prized by cooks, the Koginut stands out on the plate, with a flavor that's sweet, intensely squash-y and totally delicious. Even better, the Koginut has a built-in ripeness indicator. Fruit turns from green to bronze on the vine, so farmers know exactly when to pick for peak flavor and nutrition. Developed by Row 7 Seeds.*



# Thanksgiving Farm

Sullivan County, NY

Owned and operated by the Center for Discovery, Thanksgiving Farm is a 300 acre working farm and a nationally recognized residential and educational community for people of all ages with developmental disabilities. Located in Sullivan County, NY, the farm grows organic produce to feed its residents and staff, a direct result of the Center's core belief that challenged people in our society need diverse, nutritious food for their basic physical wellbeing. The farm has been certified organic and Demeter Biodynamic for over ten years, ensuring they are following the highest standards in terms of food quality and land stewardship. At Thanksgiving Farm, students and residents participate in education and vocational training. The farm is utilized as a green classroom space, which helps students learn in a reduced stress environment. The owners believe working in the fresh outdoors, alongside teams of experienced farmers, is a tonic for the mind and spirit.



# December

Winter is officially here. Local growers are stocked with storage crops for the cold months ahead, while our grower partners out west and down south will keep us flush in everything else! Citrus is really hitting its stride, with everything from Kishu mandarins to Oro Blancos to brighten the days and liven up the festivities.

# December PRODUCE GUIDE

## FRUIT

### SPECIALTY

Pomegranate  
Red Walnut  
White Pomegranate  
Quince

### APPLES

Braeburn  
Cortland  
Crab  
Gala  
Honeycrisp  
Lady  
Macoun  
McIntosh  
Rome

### Heirloom + Specialty Apples

Opal  
Sweetie

### CITRUS

#### Grapefruit

Chandler Pomelo  
Melogold  
Oro Blanco  
Star Ruby  
White Marsh

#### Lemons

Eureka  
Meyer  
Variegated

#### Limes

Finger  
Kaffir  
Key  
Rangpur  
Sweet

### Mandarins

Clementine  
Kishu  
Murcott  
Pixie  
Satsuma

### Oranges

Blood  
Cara Cara  
Heirloom Navel

### Specialty Citrus

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

### PERSIMMONS

Fuyu  
Hachiya  
Magic Hachiya



## Opal Apples

*This gorgeous specimen is a cross between a Golden Delicious and a Topaz, and is one of the best eating apples around. Bright yellow and super-crisp, with natural russeting around the stem, it boasts a rich, pineapple-lemony flavor sparked with bright acidity. Their texture is firm and crunchy and they resist oxidation when cut, making them perfect for snacking and cutting up into fruit salads.*

## VEGETABLES

### SPECIALTY

Cardoon  
Crosnes  
Sassafras Root

### AVOCADOS

Bacon  
Fuerte  
Hass

### BEETS

Chioggia  
Golden  
Mixed  
Red  
White

### BROCCOLI + CAULIFLOWER

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

### BRUSSELS SPROUTS

Baby  
Kalette  
On-the-Stalk  
Purple

### CABBAGES

Green  
Napa  
Red  
Savoy

### CARROTS

Baby French  
Kyoto  
Mixed Heirloom  
Thumbelina

### CHICORIES

#### Domestic

Coraline  
Frisée  
Heirloom Mix  
Radicchio

#### Italian

Castelfranco  
Escarole  
Frisee  
Grumolo Rosso  
Puntarelle  
Radicchio  
Tardivo  
Trevisano

### BRAISING GREENS

Bok Choy  
Collards  
Mizuna  
Mustard  
Tatsoi

### CHARD

Green  
Rainbow  
Red

### KALE

Green Curly  
Lacinato  
Red Russian

### LETTUCE + SALADS

#### Baby Head Lettuce

Baby Green Tango  
Baby Lola Rosa  
Little Gem  
Red Little Gem

#### Salad Leaf

Baby Mustard Mix  
Winter Salad Mix

### Specialty

Dragon Tongue Arugula  
Peppercress  
Red Frill Mustard  
Red Watercress  
Watercress  
Wild Arugula

### MUSHROOMS + TRUFFLES

#### Fresh Truffles

Black Winter Truffle  
Burgundy Truffle  
White Truffle

#### Cultivated Mushrooms

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

## Dragon Tongue Arugula

*Small, pointed rocket leaves with purple threading through the veins. Expect the same mustard-y bite you get from wild baby arugula.*



# December PRODUCE GUIDE

## VEGETABLES (CONT'D.)

### WILD MUSHROOMS

Black Trumpet  
Candy Cap  
Chanterelle  
Hedgehog  
Matsutake  
South African Porcini  
Yellowfoot

### POTATOES

#### Fingerling + Specialty

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

#### Sweet Potatoes

Beauregard  
Fingerling Sweet  
Garnet  
Okinawa  
Purple

### RADISHES

Black  
Green Meat  
Purple Daikon  
Watermelon

### ROOTS

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

### SQUASHES

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



## Oro Blanco Grapefruit

*A cross between a pomelo and a mandarin hybrid, Oro Blancos are extremely sweet and juicy. They boast a distinct grapefruit taste minus the bitterness and acidity.*



## Hudson River Fruit

Milton, NY

Hudson River Fruit Distributors in Milton, N.Y. is one of the largest apple growers in the region. It was established in July 12, 1963, by Isadore "Izzy" Albinder, along with his son Harold Albinder. Izzy first entered the apple business back in 1932, after emigrating from Russia. He bought a pushcart and sold apples in the neighborhood streets of Brooklyn, NY. As time went on he saw more and more opportunities in the Hudson Valley to not only sell apples, but also to grow and pack his own. His son entered the business full time in the late 1950's and together, Izzy and Harold purchased a packing house of their own. In 1967, they bought their first orchard, in order to provide better control of the apples they were selling. By 1972, with the purchase of their eighth orchard, they owned and operated over 1000 acres of cultivated land. Soon after Harold's son, Daniel Albinder joined his father and grandfather in the business. Soon after, Harold's son, Daniel, joined his father and grandfather in the business, and in 2013, Daniel's daughter, Alisha, joined the company full time. Hudson River Fruit is a vertically integrated apple company: They grow, pack, store and deliver their own apples.



PRODUCE GUIDE  
**WINTER**

December 22 marks the official start to the season with the winter solstice. As we ride the wave of winter weather, rest assured that Baldor's experienced procurement team will be diligently sourcing the very best produce available. Myriad citrus varieties will keep things bright and cheery all season long, as will tender west coast greens and colorful winter chicories. Winter has never looked so plentiful!



# January

Just in time for a New Year's cleanse, west coast fruits and veggies are keeping things light and fresh, while Italian chicory season continues to brighten up plates and compliment citrus varieties. Locally, storage crops are still going strong as all eyes are on longer days and spring crop planning.



# January PRODUCE GUIDE

## FRUIT

### SPECIALTY

Pomegranate  
Red Walnut  
White Pomegranate  
Quince

### APPLES

Braeburn  
Cortland  
Crab  
Gala  
Honeycrisp  
Lady  
Macoun  
McIntosh  
Rome

### Heirloom + Specialty

Opal  
Sweetie

### CITRUS

#### Grapefruit

Chandler Pomelo  
Melogold  
Oro Blanco  
Star Ruby  
White Marsh

#### Lemons

Eureka  
Meyer  
Variegated

#### Limes

Finger  
Kaffir  
Key  
Rangpur  
Sweet

### Mandarins

Clementine  
Kishu  
Murcott  
Pixie  
Satsuma

### Oranges

Blood  
Cara Cara  
Heirloom Navel

### Specialty Citrus

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

### PERSIMMONS

Fuyu  
Hachiya  
Magic Hachiya



## Sumo Citrus

*This colossal piece of citrus has its origins in Japan (where it's known as the Dekopon) and is now grown in California's Central Valley. Beneath the loose, easy-peeling skin, Sumo segments are saturated with candy-sweet juice. Their sheer, super-thin membrane can barely contain it.*

## VEGETABLES

### SPECIALTY

Cardoon  
Crosnes  
Sassafras Root

### AVOCADOS

Bacon  
Fuerte  
Hass

### BEETS

Chioggia  
Golden  
Mixed  
Red  
White

### BROCCOLI + CAULIFLOWER

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

### BRUSSELS SPROUTS

Baby  
Kalette  
On-the-Stalk  
Purple

### CABBAGES

Green  
Napa  
Red  
Savoy

### CARROTS

Baby French  
Kyoto  
Mixed Heirloom  
Thumbelina

## Radicchio del Veneto

*One of the least bitter varieties of radicchio, this delicate, sweet chicory hails from the Veneto region of Italy. Grown there for generations, the classic technique is gaining popularity in the US. The beautiful salmon-pink leaves are a show stopper on any plate.*



### CHICORIES

#### Domestic

Coraline  
Frisée  
Heirloom Mix  
Radicchio

#### Italian

Castelfranco  
Escarole  
Frisee  
Grumolo Rosso  
Puntarelle  
Radicchio  
Tardivo  
Trevisano

### BRAISING GREENS

Bok Choy  
Collards  
Mizuna  
Mustard  
Tatsoi

### CHARD

Green  
Rainbow  
Red

### KALE

Green Curly  
Lacinato  
Red Russian

### LETTUCE + SALADS

#### Baby Head Lettuce

Baby Green Tango  
Baby Lola Rosa  
Little Gem  
Red Little Gem

#### Salad Leaf

Baby Mustard Mix  
Winter Salad Mix

#### Specialty

Dragon Tongue Arugula  
Peppercress  
Red Frill Mustard  
Red Watercress  
Watercress  
Wild Arugula

### MUSHROOMS + TRUFFLES

#### Fresh Truffles

Black Winter Truffle  
Burgundy Truffle  
White Truffle

#### Cultivated Mushrooms

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

# January PRODUCE GUIDE

## VEGETABLES (CONT'D.)

### WILD MUSHROOMS

Black Trumpet  
Candy Cap  
Chanterelle  
Hedgehog  
Matsutake  
South African Porcini  
Yellowfoot

### POTATOES

#### Fingerling + Specialty

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

#### Sweet Potatoes

Beauregard  
Fingerling Sweet  
Garnet  
Okinawa  
Purple

### RADISHES

Black  
Green Meat  
Purple Daikon  
Watermelon

### ROOTS

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

### SQUASHES

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



## Meiwa Kumquat

*The offspring of the Nordmann seedless, Nagami and Marumi varieties, Meiwa kumquats are oblong-to-round in shape and contain few seeds. Their overwhelmingly sweet, orange rind balances the tart interior and makes them one of the sweetest kumquats around.*



# Garcia Organic Farm

Fairbrook, CA

Started by Juan Garcia (pictured, above) almost 30 years ago, Garcia Organic Farm is now a 3rd generation family farm in Deluz, California. Juan first purchased 10 acres of barren land back in 1989 and slowly but surely added on to what is now a 29 acre farm. They have been farming organically since the beginning – a certification that takes 3 years in California (CCOF). In 1994 they were invited to sell at the Santa Monica Farmers market by chance. They were so well received that they were given a coveted Wednesday market slot, a rare opportunity that can have a waitlist of 20 years. The Garcias are known for their citrus and avocados, but also grow a variety of other fruits to carry them through the seasons.



# February

Though winter can feel never-ending at this point in the year, local green houses will soon be full of tiny seedlings in anticipation of the local season. Spring menu planning is greatly assisted with our unwavering commitment to sourcing the best food from all over the world. It may be cold and snowy here, but rest assured Baldor is stocked with all the must haves, all year long.

# February PRODUCE GUIDE

## FRUIT

### SPECIALTY

Pomegranate  
Red Walnut  
White Pomegranate  
Quince

### APPLES

Braeburn  
Cortland  
Crab  
Gala  
Honeycrisp  
Lady  
Macoun  
McIntosh  
Rome

### Heirloom + Specialty

Opal  
Sweetie

### CITRUS

#### Grapefruit

Chandler Pomelo  
Melogold  
Oro Blanco  
Star Ruby  
White Marsh

#### Lemons

Eureka  
Meyer  
Variegated

#### Limes

Finger  
Kaffir  
Key  
Rangpur  
Sweet

### Mandarins

Clementine  
Kishu  
Murcott  
Pixie  
Satsuma

### Oranges

Blood  
Cara Cara  
Heirloom Navel

### Specialty Citrus

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

### PERSIMMONS

Fuyu  
Hachiya  
Magic Hachiya



## Mandarinquat

*A mandarin and kumquat hybrid, mandarinquats are pear shaped and much larger than your typical kumquat. They have a sweet peel and tart flesh and although they do contain seeds, they can be eaten whole.*

## VEGETABLES

### SPECIALTY

Cardoon  
Crosnes  
Fiddlehead Fern  
Sassafras Root

### AVOCADOS

Bacon  
Fuerte  
Hass

### BEETS

Chioggia  
Golden  
Mixed  
Red  
White

### BROCCOLI + CAULIFLOWER

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

### BRUSSELS SPROUTS

Baby  
Kalette  
On-the-Stalk  
Purple

### CABBAGES

Green  
Napa  
Red  
Savoy

### CARROTS

Baby French  
Kyoto  
Mixed Heirloom  
Thumbelina

## Fiddlehead Fern

*The pinwheel tip of the ostrich fern plant that grows wild in North America. Fiddleheads taste a bit nutty with hints of asparagus, artichokes and mushrooms.*



### CHICORIES

#### Domestic

Coraline  
Frisée  
Heirloom Mix  
Radicchio

#### Italian

Castelfranco  
Escarole  
Frisee  
Grumolo Rosso  
Puntarelle  
Radicchio  
Tardivo  
Trevisano

### BRAISING GREENS

Bok Choy  
Collards  
Mizuna  
Mustard  
Tatsoi

### CHARD

Green  
Rainbow  
Red

### KALE

Green Curly  
Lacinato  
Red Russian

### LETTUCE + SALADS

#### Baby Head Lettuce

Baby Green Tango  
Baby Lola Rosa  
Little Gem  
Red Little Gem

#### Salad Leaf

Baby Mustard Mix  
Winter Salad Mix

#### Specialty

Dragon Tongue Arugula  
Peppercress  
Red Frill Mustard  
Red Watercress  
Watercress  
Wild Arugula

### MUSHROOMS + TRUFFLES

#### Fresh Truffles

Black Winter Truffle  
Burgundy Truffle  
White Truffle

#### Cultivated Mushrooms

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

# February PRODUCE GUIDE

## VEGETABLES (CONT'D.)

### Wild Mushrooms

Black Trumpet  
Candy Cap  
Chanterelle  
Hedgehog  
Matsutake  
South African Porcini  
Yellowfoot

### POTATOES

#### Fingerling + Specialty

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

#### Sweet Potatoes

Beauregard  
Fingerling Sweet  
Garnet  
Okinawa  
Purple

### RADISHES

Black  
Green Meat  
Purple Daikon  
Watermelon

### ROOTS

Black Turnip  
Burdock  
Celeriac  
Hakurei Turnip  
Horseradish  
Parsley Root  
Parsnip

Red Sunchoke  
Rutabaga  
Salsify  
Scarlet Turnip  
White Sunchoke

### SQUASHES

Acorn  
Blue Hubbard  
Butternut  
Delicata  
Kabocho  
Long Island Cheese



## Greengage Plums

*Also called Reine Claude, greengage plums have been a favorite in France since the 1500s. Petite and round with green-yellow skin, they can be enjoyed firm or soft.*



# Rancho La Familia

Santa Maria, CA

Rancho La Familia is a small, family-owned and operated farm, located in Santa Barbara County. Virginia Cortez, the soul of Rancho La Familia, began as a field worker, but had bigger dreams to run her own farm. Over 15 years ago, her dream came true when Virginia, Luis Guevara Sr., and their two sons, Luis Jr. and Omar, took over their own land. From just a 10 acre plot of land, Virginia and her family have grown and made their dream a reality, now cultivating 50 acres. Rancho La Familia is a caring, family run, farm with delicious produce and a passion for delivering the best quality fruits and vegetables to their customers.



## Behind the Potter's Wheel

At Baldor, we're all about telling stories: The stories of how a pickle was created, a jam was dreamt up, a fifth-generation cattle rancher continues tradition. And, the stories that are told when food is spotlighted on handmade pottery. Throughout this magazine, we've been fortunate to feature platters, plates, and bowls from our friends, Keith Kreeger, Jane Herold and Keiko Inouye. We're so happy, as always, that their art is part of our storytelling.

- ① Jane Herold
- ② Keiko Inouye
- ③ Keith Kreeger

## More About Baldor

### BECOME A CUSTOMER

We can't wait to start working with you! Contact us by phone or visit [www.baldorfood.com](http://www.baldorfood.com) to set up your account.

### PEAK SEASON

Want to get your hands on the hyper-seasonal produce featured here? Opt in to our daily Peak Season emails to receive a curated list of the best items of the moment. Sign up by visiting our website or emailing us at [info@baldorfood.com](mailto:info@baldorfood.com). Check our Peak Season list anytime at [www.baldorfood.com/peakseason](http://www.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, what's to come. Visit [www.baldorfood.com/news](http://www.baldorfood.com/news) for more.

### SEASONAL STORIES & NEW PRODUCTS

Our team never stops exploring, traveling, tasting, and recommending. Speak with your sales representative or visit our web site to discover new products, learn about our latest offerings, seasonal trends, and holiday items. While online, check out our **New Products** page, which we update regularly.

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