

20

FALL



20

WINTER





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FALL

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

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WINTER

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





September

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

September PRODUCE GUIDE

FRUIT

SPECIALTY

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

APPLES

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

BERRIES

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

FIGS

Adriatic Fig
Black Mission Fig
Tiger Stripe Fig

GRAPES

Bronx
Canadice
Concord
Cotton Candy
Green Himrod

Green Lakemont
Purple Mars
Muscat Finger
Niagara
Red Flame

MELONS

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

PEARS

Asian
Concorde
Forelle
Warren

STONE FRUIT

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

PEAK SEASON

Purple Mars Grapes

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



September PRODUCE GUIDE

VEGETABLES

SPECIALTY

Agretti
Cardoon
Celtuce
Purslane
Tomatillo

BEANS

Calypso
Christmas Lima
Cranberry
Dragon Tongue
Flageolet
Romano
Wax

BRASSICAS

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

CARROTS

Baby French
Baby Mixed Rainbow
Nantes
Thumbelina

PEAK SEASON

Red Napa Cabbage

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



CORN

Bi-Color
White
Yellow

EGGPLANT

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

LETTUCE & SALADS

Baby Green Oak
Baby Green Tango
Baby Lolla Rosa

CORN

Baby Red Oak
Baby Red Romaine
Baby Romaine
Little Gem

Specialty

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

MUSHROOMS & TRUFFLES

Fresh Truffles
Burgundy
White

Cultivated

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

Wild

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

September PRODUCE GUIDE

VEGETABLES

PEPPERS

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

POTATOES

Specialty

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

Sweet Potatoes

Beauregard
Fingerling Sweet
Garnet
Okinawa
Purple

RADISHES

Black
Cincinnati
Green Meat
Purple Daikon
Purple Ninja
Watermelon
White Icicle

ROOTS

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

SQUASHES

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

TOMATOES

Beefsteak
Heirloom
Mixed Cherry
Plum
Red Cherry
San Marzano
Sungold



PEAK SEASON

Jimmy Nardello Peppers

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



Tradition & Innovation

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

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

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

PONS

 baldorfood.com/farms/pons





October

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

October

PRODUCE GUIDE

FRUIT

SPECIALTY

Baby Kiwi
Fuyu Persimmon
Hachiya Persimmon
Italian Chestnut
Pomegranate
Quince

APPLES

Braeburn
Cortland
Crab
Gala
Honeycrisp
Lady
Macoun
McIntosh
Rome

Heirloom & Specialty

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

PEAK SEASON

Warren Pears

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

BERRIES

Autumn
Cape Gooseberries
Cranberries
Huckleberries

CITRUS

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

FIGS

Black Mission
Brown Turkey
Tiger Stripe

GRAPES

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

PEARS

Anjou
Asian
Bartlett
Bosc
Comice
Forelle
French Butter
Red
Seckel
Warren



October PRODUCE GUIDE

VEGETABLES

SPECIALTY

Fresh Juniper
Horseradish Leaf
Sea Bean

SHELLING BEANS

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

BROCCOLI & CAULIFLOWER

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

BRUSSELS SPROUTS

Baby
Kalette
On-the-Stalk
Purple

CABBAGES

Caraflex
Green
Green Napa
Red
Red Napa
Savoy

CARROTS

Kyoto
Mixed Heirloom
Thumbelina

CHICORIES

Endive
Escarole
Fiero Treviso
Frisée
Puntarelle
Radicchio
Red Dandelion
Trevisano

EGGPLANTS

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

HERBS

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

LEAFY GREENS

Braising Greens

Bok Choy
Collards
Mizuna
Mustard
Tatsoi

Chard

Green Chard
Rainbow Chard
Red Chard

Kale

Green Curly
Lacinato
Red Russian
Spigarello

LETTUCE & SALADS

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

Specialty

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

PEAK SEASON

Fuyu Persimmons

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



October PRODUCE GUIDE

VEGETABLES

MUSHROOMS & TRUFFLES

Fresh Truffles

Burgundy
White

Cultivated

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

Wild

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

PEPPERS

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

POTATOES

Specialty

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

Sweet Potatoes

Beauregard
Fingerling Sweet
Garnet
Okinawa
Purple

RADISHES

Black
Cincinnati
Green Meat
Purple Daikon
Watermelon

ROOTS

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

SQUASHES

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

TOMATOES

Beefsteak
Heirloom
Mixed Cherry
San Marzano
Sungold

PEAK SEASON

Matsutake Mushrooms

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





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





November

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

November

PRODUCE GUIDE

FRUIT

SPECIALTY

Cranberry
Italian Chestnut
Pomegranate
Quince

APPLES

Braeburn
Cortland
Crab
Gala
Honeycrisp
Lady
Macoun
McIntosh
Rome

Heirloom & Specialty

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

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

AVOCADOS

Bacon
Fuerte
Hass

CITRUS

Specialty

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

Grapefruits

Ruby Star
White Marsh

Lemons

Meyer
Variegated

Limes

Finger
Key
Makrut
Sweet

Mandarins

Clementine
Pixie
Satsuma

Oranges

Blood
Cara Cara
Heirloom Navel

GRAPES

Concord
Green Himrod
Green Muscat
Lakemont
Moon Drop
Niagara
Purple Mars

PEARS

Anjou
Asian
Bartlett
Bosc
Comice
Forelle
French Butter
Red
Seckel

PERSIMMONS

Fuyu
Hachiya
Magic Hachiya

PEAK SEASON

Calville Blanc Apples

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



November PRODUCE GUIDE

VEGETABLES

SPECIALTY

Crosnes
Sassafras Root
Sea Bean

ARTICHOKES

Baby
Cardoon
Red

BEETS

Badger Flame
Chioggia
Golden
Mixed
Red
White

BROCCOLI & CAULIFLOWER

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

BRUSSELS SPROUTS

Baby
Kalette
On-the-Stalk
Purple

CABBAGES

Caraflex
Green
Napa
Red
Savoy



Black Futsu Squash

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

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

CARROTS

Chantenay
Kyoto
Mixed Heirloom
Nantes
Thumbelina

CHICORIES

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

LEAFY GREENS

Braising Greens

Bok Choy
Collards
Mizuna
Mustard
Tatsoi

Chard

Green
Rainbow
Red

Kale

Green Curly
Lacinato
Red Russian
Spigarello

LETTUCE & SALADS

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

Specialty

Dragon Tongue Arugula
Peppercress
Red Frill Mustard
Watercress
Wild Arugula

November PRODUCE GUIDE

VEGETABLES

MUSHROOMS & TRUFFLES

Fresh Truffles

Black Winter
Burgundy
White

Cultivated

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

Wild

Black Trumpet
Chanterelle
Hedgehog
Matsutake
Porcini

POTATOES

Fingerling & Specialty

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

Sweet Potatoes

Beauregard
Fingerling Sweet
Garnet
Okinawa
Purple

RADISHES

Black
Green Meat
Purple Daikon
Watermelon

ROOTS

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

vvES

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

PEAK SEASON

White Truffles

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





For Exceptional Holiday Menus.

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





Baldor Bite 2018

20
BASKETBALL CITY

baldorb



Randy Garutti on our 2018 panel.



Bite

An Industry Event to Chatter About

APRIL 21 • PIER 36 • NYC

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

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

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

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

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





December

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

December PRODUCE GUIDE

FRUIT

SPECIALTY

Asian Pear
Pomegranate
White Pomegranate
Quince

APPLES

Braeburn
Cortland
Crab
Gala
Honeycrisp
Lady
Macoun
McIntosh
Rome

Heirloom & Specialty

Opal
Cosmic Crisp
Lucy Glo
Lucy Rose
SnapDragon

AVOCADOS

Bacon
Fuerte
Hass

CITRUS

Grapefruits

Chandler Pomelo
Melogold
Oro Blanco
Star Ruby
White Marsh

Lemons

Eureka
Meyer
Variegated

Limes

Finger
Key
Makrut
Sweet

Mandarins

Clementine
Kishu
Murcott
Pixie
Satsuma

Oranges

Blood
Cara Cara
Heirloom Navel

Specialty

Buddha's Hand
Fukushu Kumquat
Indio Mandarinquat
Kumquat
Limequat
Yuzu

PERSIMMONS

Fuyu
Hachiya
Magic Hachiya



PEAK SEASON

Quince

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

December PRODUCE GUIDE

VEGETABLES

SPECIALTY

Cardoon
Crosnes
Sassafras Root

BEETS

Badger Flame
Chioggia
Golden
Mixed
Red
White

BROCCOLI & CAULIFLOWER

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

BRUSSELS SPROUTS

Baby
Kalette
On-the-Stalk
Purple

CABBAGES

Green
Napa
Red
Savoy

CARROTS

Kyoto
Mixed Heirloom
Thumbelina



Buddha's Hand

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

CHICORIES

Domestic

Coraline
Frisée
Heirloom Mix
Radicchio

Italian

Castelfranco
Escarole
Frisée
Grumolo
Puntarelle
Radicchio del Veneto
Tardivo

LEAFY GREENS

Braising Greens

Bok Choy
Collards
Mizuna
Mustard
Tatsoi

Chard

Green
Rainbow
Red

Kale

Green Curly
Lacinato
Red Russian

LETTUCE & SALADS

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

Specialty

Dragon Tongue Arugula
Peppercress
Red Frill Mustard
Watercress
Wild Arugula

December PRODUCE GUIDE

VEGETABLES

MUSHROOMS & TRUFFLES

Fresh Truffles

Black Winter
White

Cultivated

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

Wild

Black Trumpet
Chanterelle
Hedgehog
Matsutake
South African Porcini
Yellowfoot

POTATOES

Fingerling & Specialty

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

Sweet Potatoes

Beauregard
Fingerling Sweet
Garnet
Okinawa
Purple

RADISHES

Black
Green Meat
Purple Daikon
Watermelon

ROOTS

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

SQUASHES

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

PEAK SEASON

Grumolo Radicchio

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





Natalie's

ORCHARD ISLAND JUICE CO.

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

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

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





January

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

January PRODUCE GUIDE

FRUIT

SPECIALTY

Italian Chestnut
Pomegranate
Quince
Red Currant

APPLES

Cosmic Crisp
Opal
Ruby Frost
SnapDragon

CITRUS

Grapefruits

Cocktail
Melogold
Oro Blanco
Star Ruby
White Marsh

Kumquats

Fukushu
Limequat
Mandarinquat
Meiwa

Lemons

Meyer
Variegated

Limes

Finger
Key
Makrut
Sweet

Mandarins

Clementine
Daisy Tangerine
Honeybell Tangelo
Kishu
Minneola Tangelo
Murcott
Page
Pixie
Satsuma
Sumo Citrus
Sunburst Tangerine

Oranges

Bergamot
Cara Cara
Heirloom Navel
Moro Blood

Specialty

Buddha's Hand
Pomelo
Ugli Fruit

PERSIMMONS

Fuyu
Magic Hachiya

PEAK SEASON

Page Mandarins

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



January PRODUCE GUIDE

VEGETABLES

SPECIALTY

Crosnes

AVOCADOS

Bacon
Fuerte
Hass
Spencer
Zutano

BEETS

Chioggia
Golden
Red
White

BROCCOLI & CAULIFLOWER

Broccoli
Broccoli di Ciccio
Cauliflower
Caulilini

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

BRUSSELS SPROUTS

Baby
On-the-Stalk
Purple

CABBAGES

Caraflex
Green
Napa
Red
Savoy

CARROTS

Baby French
Kyoto
Mixed Heirloom

CHICORIES

Domestic

Coraline
Dandelion
Frisée
Radicchio

Italian

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

LEAFY GREENS

Braising Greens

Bok Choy
Collards
Mizuna
Mustard
Tatsoi

Chard

Green Chard
Rainbow Chard
Red Chard

Kale

Green Curly
Lacinato
Red Russian
Spigarello

LETTUCE & SALADS

Baby Head Lettuce

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

PEAK SEASON

Limequats

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



January

PRODUCE GUIDE

VEGETABLES

LETTUCE & SALADS

Specialty

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

MUSHROOMS & TRUFFLES

Fresh Truffles

Black Winter

Cultivated

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

Wild

Black Trumpet
Chanterelle
Hedgehog
South African Porcini
Yellowfoot

PEAK SEASON

Rosa di Gorizia Radicchio

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



POTATOES

Fingerling & Specialty

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

Sweet Potatoes

Beauregard
Fingerling Sweet
Garnet
Okinawa
Purple

RADISHES

Black
Daikon
Green Meat
Watermelon

ROOTS

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

Salsify

Scarlet Turnip
Sunchoke
Yucca

SQUASHES

Acorn
Butternut
Calabaza
Delicata
Kabocha
Spaghetti



The Demkota Difference

At Demkota, we provide our customers, locally and around the world, with elite products by sourcing our cattle from our neighbors: ranchers and feeders located in the heartland. We strive for quality in every cut of beef, through sustainable farming, cattle feeding and harvesting practices focusing on animal welfare. This is the DemKota Difference and the continuation of our legacy.







February

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

February PRODUCE GUIDE

FRUIT

SPECIALTY

Greengage Plum
Pomegranate

CITRUS

Grapefruits

Cocktail
Oro Blanco
Pomelo
Red
Star Ruby
White Marsh

Lemons

Meyer
Sorrento

Limes

Key
Rangpur

Mandarins

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

Oranges

Bergamot
Cara Cara
Moro Blood
Seville Sour
Tarocco Blood

Specialty

Kumquat
Limequat
Mandarinquat



PEAK SEASON

Cara Cara Oranges

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

February PRODUCE GUIDE

VEGETABLES

SPECIALTY

Crosnes
Fiddlehead Fern
Nettle

AVOCADOS

Bacon
Fuerte
Hass
Spencer

BEETS

Candy Cane
Chioggia
Golden
Mixed
Red
White

BROCCOLI & CAULIFLOWER

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

CABBAGES

Caraflex
Green
Napa
Red
Savoy

CARROTS

Baby French
Kyoto
Mixed Heirloom
Nantes
Thumbelina

CHICORIES Domestic

Coraline
Dandelion
Frisée
Radicchio

Italian

Castelfranco
Escarole
Frisée
Puntarelle
Radicchio Del Veneto
Rosa Di Gorizia
Tardivo

LEAFY GREENS Braising Greens

Bok Choy
Collards
Mizuna
Mustard
Tatsoi



PEAK SEASON

Sorrento Lemons

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

Chard

Green
Rainbow
Red

Kale

Green Curly
Lacinato
Red Russian

LETTUCE & SALADS

Baby Head Lettuce

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

Specialty

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

MUSHROOMS & TRUFFLES

Fresh Truffles

Black Winter

Cultivated

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

February PRODUCE GUIDE

VEGETABLES

MUSHROOMS

Wild

Black Trumpet
Chanterelle
Hedgehog
Yellowfoot

POTATOES

Fingerling & Specialty

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

Sweet Potatoes

Beauregard
Fingerling Sweet
Garnet
Okinawa
Purple

RADISHES

Black
Daikon
Green Meat
Watermelon

ROOTS

Black Turnip
Burdock
Celeriac
Galangal
Hakurei Turnip
Horseradish
Lotus
Parsley Root
Parsnip
Rutabaga
Salsify
Scarlet Turnip
Sunchoke
Yucca

SQUASHES

Acorn
Butternut
Calabaza
Kabocha
Red Kuri
Spaghetti

PEAK SEASON

Watermelon Radishes

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





@sabatinotruffles

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

Celebrate This Season With Truffles!



Products Featured:

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

Also Amongst Your Favorites:

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

BALDORFOOD.com

A SITE TO SEE [AND TASTE]



SEASONAL STORIES & NEW PRODUCTS

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

PEAK SEASON PRODUCE

Want to get your hands on the hyper-seasonal produce featured here? Opt in to our daily Peak Season emails to receive a curated list of the best items of the moment. Sign up by visiting our website, and check out our Peak Season list any time at baldorfood.com/peakseason.



NEWS FROM THE FARM

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

NOT YET A BALDOR CUSTOMER?

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





urban roots

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

Veggie-Focused, Busy Life-Approved.

eaturbanroots.com



baldorfood



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



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