

SPECIALTY FOODS BOSTON

SINCE
1989

SUPPLYING NEW ENGLAND'S BEST CHEFS

news and highlights

January 18, 2008

What's new and exciting? One word: citrus. Blood Oranges finally have beautiful dark color, and Satsuma Tangerines are best of the season. Also: excellent Meyer Lemons, Cara-Cara Pink Navels, Oroblancos, Pummelos, and Seville Sour Oranges. In the case of Blood Oranges and Meyer Lemons, we are stocking both the regular sized boxes and full bushels of utility or kitchen-grade fruit, which are a great value - perfect for juice, sorbet or preserving. We have Mandarinquats in house...more Calamondin arriving next week, and with them we will receive our first shipment of Rangpur Limes, Fresh Bergamot and Heirloom Navels.

Jim Cook has a good supply of Maine Organic Chantenay, Purple and Yellow Kimbe Carrots, as well as Red and White Sunchokes. For potatoes, we have his LaRatte Fingerlings in stock now, and we will have many other varieties, but probably not until February.

Knoll Farm is just getting started with Cardoon, Green Garlic, Fava Leaves and Rapini Greens – all are limited until volume improves in February. Equinox Farm is attempting to grow a local Mesclun in their hothouse, but volume will be very inconsistent – more sunlight means more Mesclun.

Pomegranates and Cranberries, which are fall items, remain available but are winding down. Quince and Figs are done for the season. The full assortment of Chilean Summer fruits are available, as usual, they tend to be somewhat flavor-challenged. In about two weeks, we expect to receive our first shipment of Tomcat Grapes, which are seedless Muscat Grapes from Chile,

Oregon Chanterelles are limping to a close; the few that remain are ugly and expensive; use Yellowfoots, Hedgehogs or Black Trumpets instead, which are true winter mushrooms.

highlights & new items

Blood Oranges, Cara-Cara Oranges & Seville Sour Oranges
Meyer Lemons, Satsuma Tangerines & Kumquats
Pummelos, Oroblancos & Texas Star Ruby Grapefruits
Fresh Oregon Black Trumpet, Hedgehog & Yellowfoot Mushrooms
Jim Cook Organic Chantenay, Purple & Yellow Kimbe Carrots
Jim Cook Red or White Sunchokes
Bunched Vidalia Salad Onions with tops
Macomber Turnips
Fresh Red Currants – limited
Romanesco Cauliflower
Fresh Vermont Pheasant & Sleeve-Boned Quail
Fra'mani Nostrano & Salametto Artisan Salami
Bacalao "Gaytan" – Premium Spanish Salt Cod Fillets – back in stock
Fresh New Zealand Cervena Venison – Frenched Racks, Saddles, Denver Legs & Striploins
La Quercia Prosciutto Picante
Knoll Farm Cardoon & Green Garlic – limited

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PHONE 617.427.3200 FAX 617.427.3400 EXPRESS ORDER LINE 617.427.3232

available by pre-order

Onion Sprouts
Purslane
Crosnes

Buddha Hands
Fresh Wasabi Root
Fresh Hearts of Palm

Honshimeji Mushrooms
Shiso (Red or Green)
Kaiware Sprouts

done/ending/gapping

Quince
Limequats
Figs

Most Heirloom Apples
Chanterelles
English Peas

Long Island Cheese Pumpkins
Baby Artichokes
Fava Beans

produce market report

Allium - Bunched Vidalia Salad Onions from Georgia look sharp - they should be available until mid-April when the adult Vidalia Onions arrive. Knoll Farm Green Garlic is very limited until mid-February. Also Cipollinis, both whole and peeled in gallons, three colors of whole pearl onions and peeled white pearls in gallons.

Apples - All varieties of Alyson's Heirloom Apples are now done for the season. From the market, we can get Fuji, Gala, Honeycrisp (but not for much longer), Empire, Rome, Cortland, Pink Lady, as well as the usual suspects. If your favorite variety is unavailable, let us know what you're doing with them and we'll try to direct you into the best sub. Don't forget the Cold Hollow Vermont Apple Cider!

Artichokes – Artichokes will be available throughout the winter, but as always supplies will be light. As often as possible we will be trying to find Castroville chokes which may have some minor frost damage but will be the best eating; the interior of the artichoke is not affected, and some think it actually improves the flavor. "Desert Globe" winter-style artichokes from Oxnard & Coachella, which are grown from seed, are much prettier but have less heart and less flavor. We expect mostly medium sizes; babies will be in very short supply and will not be available with any consistency. This may get a little better or a little worse as we go through the winter, but best quality and volume are in late March.

Asparagus - Asparagus price is steady ... up until now, everything has been from Peru, but new crop from Mexico will be starting in the next week or two, and at the moment, the growing weather looks perfect. Look for 28# double cases to start in early February. Look for best-of-the-season California Asparagus from the Stockton growing area to start late February/early March.

Berries – Strawberries and Raspberries are in short supply and expensive. Strawberry growing areas in both Florida and California growing areas are experiencing rain and cool temperatures; prices should improve when the weather improves. Blackberries from Mexico are also on the high side(although not as bad), and with their cold weather things are not likely to improve soon. Blueberries from Chile are very reasonable, but the quality is hit-or-miss. Limited quantities of Fresh Red Currants and Green Gooseberries. Maine Heirloom Cranberries are done, but we have conventional in 12 ounce bags. Wild Huckleberries from Oregon finished, but we have plenty of frozen, as well as frozen Lingonberries and Red & Black Currants.

Citrus – All flavors of specialty citrus are in, and at their peak. Blood Oranges from Rising C are dark red; also Heirloom Navels, Cara-Cara Pink Navels, Kumquats, Oroblancos, Pummelos, Satsuma Tangerines and Meyer Lemons from California, as are Star Ruby Grapefruits from Texas and Clementines from Spain. Best of the season “Honey” Tangerines(with seeds) from Florida just getting started. Also, limited quantities of Fresh Calamondin, Bergamot, Rangpur Limes and Mandarinquats.

Fall Fruits – Pomegranates and Cranberries are all coming from storage and are near the end of their seasons. Quince and Figs are done for the season. California Persimmons are done, but we have Sharon Fruit from Israel as a sub. For Pears: Comice, Sekel, Forelle, Bartlett, Anjou, Bosc, Red Crimson and Asian are all available.

Lettuces & Greens – Equinox Farm is attempting to grow a local Mesclun in their hothouse, but volume will be *extremely* inconsistent – more sunlight means more Mesclun. Blue Sky Farm is no longer in business. We are now stocking Baby Iceberg Lettuce and Hydroponic Watercress from California, which is similar to our Lakeville Upland Cress, but fully grown. Also available: Braising Greens, Young Beet Greens, Ultra Baby Bok Choy (finger size), Red Endive, Radicchio Trevisano, Rainbow Swiss Chard (aka Bright Lights), Micro Greens of all kinds with a day’s notice.

Mushrooms - Oregon Chanterelles are limping to a close; the few that remain are ugly and expensive; use Yellowfoots, Hedgehogs or Black Trumpets instead, which are true winter mushrooms. Cultivated Maitakes are readily available. No Fresh Porcini at this time.

Potatoes – We have a good supply of Jim Cook LaRatte Fingerlings, with more varieties from Jim expected in February. Also Russian Banana Fingerlings from the market(lower price, not as fancy), Garnet Yams, Okinawa Purple Yams & Japanese White Yams.

Pumpkins and Hard Squashes – We are still receiving Uchiki Kuri, Rouge vif d’etampes(Cinderella) and Sugar Pumpkins from Ward’s Farm. In addition, we have a good supply of Butternut, Buttercup, Spaghetti, Acorn, Delicata and Blue Hubbard.

Root Vegetables - Native: Jim Cook Chantenay, Purple & Yellow Kimbe Carrots. Also, Jim Cook Sunchokes(Red & White) and Macomber Turnips from Cape Cod. Other Roots - California Baby Carrots in Red, White & Yellow, Baby Round Carrots and Baby White Turnips, French Breakfast Radishes, Parsley Root, Salsify, Baby Beets in three colors.

Tomatoes – Ugly Ripe Tomatoes are hit or miss; Pear Tomatoes and Medley Tomatoes are in short supply and pricey.

Tropicals & Misc. Fruits - All stonefruit is now coming from Chile; we have the full lineup of summer fruits, but as usual the flavor pales in comparison to California, often because they arrive by boat and are picked far too early. Fresh Figs are done. Mangoes, Starfruit and Key Limes are readily available.

coming in february

Knoll Farm Cardoon, Green Garlic & Fava Leaves ... New crop California Asparagus ... Hothouse Rhubarb ... Stinging Nettle & Western Fiddleheads ... Greengage Plums ... Chilean Seedless Muscat Grapes

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