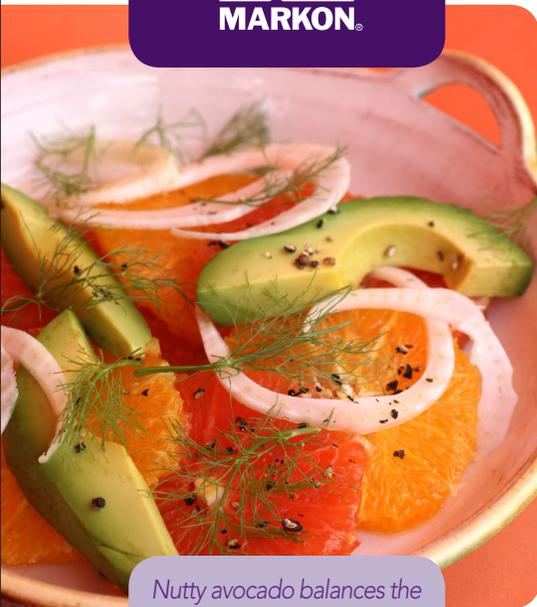


CONFIDENCE
IN EVERY CASE.



Nutty avocado balances the citrusy orange and anise flavors of fennel—great as a stand-alone salad or a base for grilled fish.

CALENDAR

January

- 1: New Year's Day
- 15: Martin Luther King, Jr. Day

February

- 2: Groundhog Day
 - 12: Lincoln's Birthday
 - 14: Valentine's Day
 - 16: Chinese New Year Begins
 - 19: President's Day
Family Day (CAN)
Orthodox Lent Begins
 - 22: Washington's Birthday
- Information courtesy of 4Earth Farms, Markon's exclusive partner for specialty produce.*



Specialty PRODUCE REPORT

EARLY JANUARY 2018

Featured Items



Cara Cara Oranges – Cara Cara oranges are prized for their sweetness. Often called red or pink Navels, their flesh is brightly colored and looks similar to grapefruit. Medium in size, most have approximately 10 to 12 seedless segments per fruit. Substitute Cara Caras for any variety of orange—in cakes, catered lunches, fruit salads, and tarts. Available through April, Cara Cara oranges are typically shipped in 20-pound packs.



Cardoons – Cardoons look like overgrown celery and taste similar to artichokes. Pale green and fibrous, their inner stalks/leaves can be used (after removing tough strings) as an asparagus or artichoke substitute. Cardoons must be cooked; steaming, sautéing, and baking are popular methods. Try adding to stir-fries, soups, stews, or serve cold with aioli or vinaigrette. Packed in 30-pound boxes, cardoons are available through the winter season.



Green Gooseberries – Green gooseberries are large, tart berries with skins that can be either smooth or fuzzy and inner flesh that contains many small, edible seeds. Often used in chutneys, jams, pies, and syrups, smooth-skinned green gooseberries also pair well with lamb, pork, and venison. Look for them through January in 12-count half-pints.

Updates

In Season* – Chilean stone fruit (various sizes), mangosteens (15-lb. carton), imported cherries (11-lb. pack), watermelon radishes (10- and 25-lb. flats), green and purple Brussels sprouts (various packs), Meyer lemons (10-, 20-, and 40-lb. boxes), sunchokes (10- and 20-lb. cartons), pomegranate seeds (various packs), pummelos (6-, 8-, 10-, and 14-ct. boxes), red Fresno chile peppers (10-lb. flat), peeled black garlic (1-lb. box), gold kiwifruits (27- to 33-ct. cartons), kumquats (5- and 10-lb. packs), finger limes (8-oz. clamshells), melo golds (18- to 23-ct. packs), blood oranges (10- and 20-lb. flats), baby beets (24-ct. box), cooked beets (10/1-lb. packs), Romanescos (9- and 24-ct. cartons), oro blancos (18- to 23-ct. boxes), Buddha hands (1- and 5-lb. packs), Sharon fruit (1-layer flat), and kohlrabi (12-ct. box).

Tight Stocks – Baby bok choy (10- and 30-lb. packs), rambutans (5-lb. carton), feijoa (30- to 39-ct. flats), jack fruits (40-lb. carton), artichokes (all sizes), domestic black truffles (by the lb.), Satsuma tangerines (28-lb. box), Clementines (1/5- and 4/5-lb. cartons), black radishes (10- and 25-lb. packs), quinces (2-layer box), mini sweet peppers (12/1-lb. cartons), English peas (10- and 25-lb. packs), Porcini mushrooms (1- and 5-lb. boxes), purple wax beans (10-lb. flat), rapini (20-lb. box), sweet limes (40-lb. pack), sapotes (10-lb. box), imported rhubarb (13-lb. pack), passion fruits (1-layer flats), dragon fruits/all colors (10-lb. cartons), heirloom tomatoes (10-lb. box), heirloom cherry tomatoes (8/1- and 12-ct. pints), Romano beans (10-lb. pack), Castelfranco (6- and 8-ct. flats), pomegranates (2-layer pack), Kumato and yellow tomatoes (10-lb. box), Fava beans (10- and 25-lb. packs), cherimoyas (10-lb. box), purple/white asparagus (11-lb. carton), sea beans (5-lb. flat), French/yellow wax beans (10-lb. carton), pluots (2-layer pack), baby squashes (5- and 10-lb. boxes), Habanero chile peppers (10-lb. flat), yuzu (10- and 18-lb. boxes), and Thai coconuts (9-ct. pack).

Season Ended – Fuyu/Hachiya persimmons (1-layer flats), chestnuts (5- and 25-lb. cartons), and figs (12-pint packs).

Coming Soon – Saturn peaches (2-layer boxes) and mandarinquats (10-lb. carton).

* Please check with your sales representative for lead times.



To learn more about Markon brands, please contact your sales representative | markon.com