



ON THE SCHEDULE

September

22: Autumn Begins

October

14: Columbus Day (USA)

14: Thanksgiving
(Canada)

15: First Day of Eid al-
Adha

31: Halloween

November

3: Daylight Saving
Time Ends

5: Election Day (USA)

11: Veterans Day

28: Thanksgiving (USA)

In Season PRODUCE REPORT

FALL 2013

In Market



Celery Root – Brown, knobby celery roots may look rough, but their flavor is a delicate mix of green celery and parsley. Discard inedible leaves and peel the thick skin to reveal luminous, crunchy white flesh.



Frisée – French for curly, frisée is a hearty, light-green lettuce with thin, spiky leaves and bitter, nutty flavor. Frisée works well in fall salads; use it to balance sweeter greens like mâche and butter lettuce.

Usage Ideas

- Serve a classic bistro-style salad of Ready-Set-Serve (RSS) Chopped Romaine and frisée topped with crumbled bacon and a fried egg.
- Offer a snowy white cold-weather salad by tossing sticks of celery root and MFC Golden Delicious Apple with a Greek yogurt remoulade; chill and garnish with the celery root fronds.
- Purée roasted chestnuts, Markon First Crop (MFC) Onions, MFC Mushrooms, and heavy cream; garnish with frisée.
- Make in-house quince paste, a.k.a Spanish membrillo, and serve on cheese, fruit, and salumi plates.
- Garnish rich appetizers like burrata, butter-poached lobster, foie gras, or garlic confit with the bitter notes of frisée.
- Add roasted chestnuts, MFC Onions, and MFC Sage to creamy Parmesan cheese risotto; garnish with chopped chestnuts.



Chestnuts – Chestnuts are enclosed in dark brown, fibrous shells. Cook and crack open to reveal a cream-colored kernel with silky texture and mildly nutty flavor. Traditional in fall foods like cakes, soups, and stuffings.



Quinces – Round or apple-shaped, quinces turn from green to yellow as they ripen. The flesh is white and quite acidic; they are best when cooked. Prized for their subtle flavor (when cooked) and ability to hold shape, quinces pair well with game and pork.

- Bake thin slices of butternut squash and celery root with heavy cream and white Cheddar cheese; top with breadcrumbs, chopped pecans, and RSS Washed & Trimmed Parsley; bake until browned and bubbly.
- Simmer thick chunks of quince, RSS Peeled Garlic, and MFC Bay Leaves with beef short ribs and lamb shanks to cut some of the richness; serve all over a side of mashed celery root/ mashed MFC Potatoes.
- Bake slices of MFC Granny Smith Apples over finely chopped chestnuts and frangipane for the perfect fall tart.
- Slow-simmer quince with white wine, maple syrup, cinnamon, and star anise until tender; use to top vanilla bean ice cream.