



Serve fruity Champagne and peach nectar gelatin shots for light, low-calorie desserts.

CALENDAR

August

- 5: Civic Holiday (Canada)
- 8: First Day of Eid al-Fitr

September

- 5: First Day of Rosh Hashanah
- 8: Grandparent's Day
- 11: Patriot Day
- 14: Yom Kippur
- 15: Hispanic Heritage Month Begins
- 22: Autumn Begins

Information courtesy of MCL Fresh, Inc., Markon's exclusive partner for specialty produce.

MCL FRESH, INC

Specialty PRODUCE REPORT

EARLY AUGUST 2013

Featured Items



Finger Limes – Finger limes are a type of micro-citrus with leathery skins and small pockets of juice that look like caviar. They grow in a variety of colors such as green, pink, and yellow. The flavor is bright and tart, comparable to lime or grapefruit juice. Finger limes can be used in place of any citrus, but work best as a distinct garnish that pops with flavor. On the market from July to September and again from November to February, they are typically shipped in eight-ounce clamshell packs.



Hatch Chile Peppers – These highly prized chile peppers are grown in the Hatch Valley of New Mexico, where the unique soil composition and sunny climate contribute to their consistent flavor. Chefs and home cooks go so crazy for these mildly spicy peppers that there is even a festival named in their honor. Their length and shape make Hatch chile peppers ideal for stuffing (chile rellenos); they also work well in dips, salsas, and cheesy soups. Hatch chile peppers are only available in August and are usually packed in 25-lb. boxes.



Currant Berries – These tiny, delicate, glossy-skinned berries are fresh currants—much different from the dried versions on the market, which are actually Zante grapes. Color can range from white to deep scarlet to black; size is approximately one-quarter inch in diameter. Currant berry flavor is tart and often used to give food kick. White currants are popular in Cumberland sauce; red currants work well in vinaigrettes and fish, meat, and poultry glazes; black currants are ideal for syrups and preserves. Red currant berries are available through August and are typically shipped in 12-count half-pint packs.

Updates

In Season* – Jujubes (10- and 30-lb. boxes), cherimoyas (10-lb. pack), field rhubarb (20-lb. box), lemon cucumbers (10-lb. pack), red pears (22-lb. box), yellow plums (2- and 3-layer packs), Kaffir limes (10-lb. box), purple baby artichokes (10-lb. pack), kale sprouts (3.5-lb. box), Champagne grapes (16/1-lb. clamshell cartons), Horn melons (9- to 16-ct. packs), okra (18-lb. box), rambutan (5-lb. pack), dragon fruit (6-lb. box), Asian pears (1- and 2-layer packs), green gooseberries (12-ct. half-pints), tomatillos (10- and 40-lb. boxes), jack fruit (2-ct. pack), watermelon radishes (10- and 25-lb. boxes), white and yellow corn (60-ct. pack), gold raspberries (12-ct. half-pints), Castelfranco radicchio (12-ct. box), Saturn peaches (1-layer pack), heirloom tomatoes (10-lb. box), and white asparagus (11-lb. pack).

Limited Supplies – Mango nectarines (2-layer box), passion fruit (1-layer pack), Romanesco (12- and 24-ct. boxes), water chestnuts (5- and 10-lb. packs), yellow seedless watermelons (6-ct. box), baby corn (100-ct. pack), Chinese winter melons (35-lb. box), Champagne mangoes (8- to 20-ct. packs), and Shishito peppers (5-lb. box).

Coming Soon – Bosc, Comice, French Butter, and Seckel pears (20-lb. packs) and red/gold tamarillos (1-layer box).

Season Ended – Kumquats (10-lb. pack), sapotes (10-lb. box), feijoas (1-layer pack), and sunchokes (5- and 10-lb. boxes).

* Please check with your sales representative for lead times.

