

CONFIDENCE
IN EVERY CASE.



Cuban flavors come alive when burro bananas and pork are packed with produce like pickled cucumbers, onions, and fresh cilantro.

CALENDAR

June

- 15: First Day of Eidal-Fitr
- 17: Father's Day
- 21: Summer Begins
- 24: St. Jean Baptiste Day (Quebec)

July

- 1: Canada Day
- 4: Independence Day

Information courtesy of 4Earth Farms, Markon's exclusive partner for specialty produce.



Specialty PRODUCE REPORT

LATE JUNE 2018

Featured Items



Burro Bananas – These short, squat bananas are sweet with citrus-like undertones that give them a distinctly tropical flavor. Burro bananas can be cooked like a plantain when green and served raw when ripe, making them a versatile ingredient that chefs love. Delicious in breakfast cereals and smoothies, on pancakes and waffles, and in a variety of pies and quick breads. Available year-round in 10-pound boxes.



Jack Fruits – The largest tree-borne fruits in the world, jack fruits can weigh as much as 80 pounds! They have spikey, leathery skins that protect smaller, inner yellow lobes. Jack fruits can be used when ripe (juicy and sweet) or unripe (starchy, potato-like texture) and make excellent meat substitutes—especially in barbecue dishes and curries. Available year-round, they are usually shipped in 40-pound cartons.



Tamarillos – Nicknamed tree tomatoes, red tamarillos are oval-shaped and range in size from two to four inches long. The red variety is tart and juicy; it's best to remove the bitter skin before serving. The meaty flesh can be substituted for tomatoes in green salads and on sandwiches. They make great chutneys, jams, and salsas. Red tamarillos are available now through September in one-layer, 30-count packs.

Updates

* Item availability varies by member. Please check with your sales representative for availability.

In Season* – Rainier cherries (16-lb. flat), garlic scapes (1- and 5-lb. boxes), pink radicchio (12-ct. pack), ghost chile peppers (8/.5 gram flats), gold kiwifruits (1-layer cartons), finger limes (8-oz. clamshells), Meyer lemons (10-, 20-, and 40-lb. cartons), pomegranates (1-layer pack), kohlrabi (12-ct. flat), Comice pears (22-lb. carton), baby squashes (5- and 10-lb. boxes), English peas (10- and 25-lb. packs), French beans (10-lb. cartons), Saturn peaches (2-layer cartons), Murcott tangerines (22-lb. box), rhubarb (20-lb. cartons), mizuna (3-lb. box), Forelle pears (22-lb. carton), Shishito peppers (5-, 10-, and 20-lb. packs), Hedgehog and Morel mushrooms (1- and 5-lb. boxes), sunchoke (5- and 10-lb. packs), lychees (13-lb. flat), California figs (tray packed), Fuyu persimmons (1-layer carton), Champagne mangoes (8- and 14-ct. boxes), peeled black garlic (1-lb. pack), white asparagus (11-lb. pack), Packham pears (80- to 120-ct. cartons), Fava beans (10- and 25-lb. boxes), apricots (2-layer box), pluots (various sizes), heirloom tomatoes (10-lb. carton), Pepino melons (16-ct. box), quince (40-ct. pack), mangoes (9- to 12-ct. boxes), dragon fruits (6- and 10-lb. packs), mini sweet peppers (12/1-lb. cartons), passion fruits (1-layer flat), cape gooseberries (12-ct. half-pints), Castelfranco (9- and 12-ct. cartons), figs (12/1-pint packs), and Romanescos (9- and 12-ct. boxes).

Tight Stocks – Chanterelle and Porcini mushrooms (1- and 5-lb. boxes), young ginger (10-lb. pack), galanga (10- and 30-lb. flats), white asparagus (11-lb. box), D'Anjou pears (22-lb. pack), fiddlehead ferns (1- and 5-lb. cartons), watermelon radishes (10- and 25-lb. boxes), purple asparagus (11-lb. box), baby Romanescos (24-ct. pack), Romano beans (10-lb. carton), rambutans (5-lb. flat), cherimoyas (10-lb. box), yellow dragon fruits (8-lb. carton), sea beans (5-lb. flat), purple/yellow wax beans (10-lb. cartons), black radishes (10- and 25-lb. packs), Kumato tomatoes (10/1-lb. boxes), kumquats (10-lb. pack), rapini (20-lb. box), sapotes (10-lb. carton), blood oranges (10- and 18-lb. boxes), and Clementines (1/5- and 4/5-lb. cartons).

Season Ended – Ramps (1- and 5-lb. flats) and kumquats (10-lb. box).

Coming Soon – Champagne grapes (16/1-lb. packs).



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