



Trading Places

There's a grand lady in Houston, Texas that says the secret to a great pecan pie is a decent bourbon, and the secret to a great apple pie is pears. Bartletts are mostly out of California now, and are a good choice to counter the tartness of apples, rather than sugar. And how come pears are so often overlooked in baskets of fruit? Pears are so good! It's just not right.

While we're talking pie, great weather in the Northeast is bringing out

apples galore, including the favored Honeycrisp. Gingergold's are in

plentiful supply, too, with perfect ripeness for fruit baskets. Granny Smith, Braeburn, Fuji and Red & Golden Delicious are new crop from Washington state and California. The best flavor and texture of the year is upon us for Newton's little beauties.

More about fruit on page 2 ↗



Above, small Asian pears, Bartlett pears, both from California. Pears are candy-sweet this time of year.

Gingergolds, right, are new crop, and very nice looking, with excellent flavor out of Washington State.



Who's the ruler....

There is no denying it. Heirloom tomatoes rule Salad Kingdom.

It's not just because they have cool names. It's not just the zebra stripes, or the richer-than-bordeaux color, with all the little

funky ridges sticking out.

Nope, nope, nope. It's the taste. Flat out. Heirloom tomatoes can be in a salad with no salad mix, and the belly still gets happy, net net net.

Agri carries 10# toy-box packs at market rates.



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Special points of interest:

- Exotic mushroom info inside!
- Oktoberfest, Halloween, Thanksgiving - Harvest is upon us!
- Microgreens - Exotic Herbs - Seasonal Heirloom Produce - Fine Mushrooms and the basics, too!

Domestic & Exotic?

Domestically-harvested European **mushrooms** are popping up all over. Early rains in Oregon & Washington are producing chanterelles, chicken o' th' woods, oysters, and lobster mushrooms in droves. October brings the heaviest domestic production of these items, with white and black truffles starting mid to late November. In the cottonwood trees throughout Northwestern valleys, morels are poking out, too.

Ever wonder why lobster mushrooms are orange? Turns out they are actually a smooth bowl-shaped white mushroom that grows to a full open-bottom cap, then gets symbiotically attacked by an orange mold (without the mold, the mushrooms is not considered palatable). The spores take their toll on the cap though, causing the flesh to shrivel somewhat, and turn the bowl into what looks like a cooked-up **lobster tail** sticking out of the loam & fallen leaves.



Lobster mushrooms, above, and chicken of the woods, below, grow in the coastal ranges of the Pacific Northwest. The bases of certain trees are sur-

The rare, beautiful and expensive **Matsutake** grows wild in the Northwest, too. The younger caps are the most desirable. At the early stages of growth, the caps have a pointed dome shape, with a spider-web-like veil covering the underside gills. As the mushroom ages, the veil thins and breaks under the expansion of the cap. Eventually the cap spreads to the broad dome usually seen in fine grocers. Older caps are considerably less expensive.



... and more about fruit. *(from page 1)*

Agri recommends keeping on strong with honeydew, cantaloupe, and watermelon through early fall menus. California got a late start with them this year, and decent product will be in good supply later in the season because of it.

But what's good for melons hasn't been so good for strawberries. Supplies are coming in better now, however, because the weather finally cooled off in California. Blueberries are a very good choice now, because it's their peak season.

Although red & black seedless grapes have the best flavor at the time of this writing, Agri has a line of specialty products available in the next months. Concord, muscat and ribier should be available as we go to press. The lovely champagne grape comes

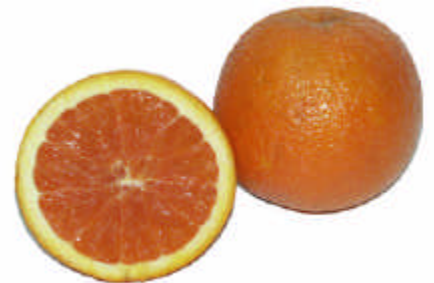


Stone fruit and grapes are superb now, with unusual varieties newly available every week! Agri will keep you up to date when interesting products have the right brix level and shelf life. Saturn peaches, above, with organic green grapes.

and goes this time of year; we'll let you know when they are up to par.

The real big news in the fruit department, though, is **mineolas**.






Agri will keep you posted when they're in inventory, because they are a must-have. Mineolas have a perfect blend of sweetness, mixed with ten-story pucker-power. Sectioned mineolas give a lot of punch in a small portion for pantry or pastry, and are really worth a try.



Young Matsutake mushrooms, above. Mushroom hunters often camp for weeks in the forest, waiting for just the right time to pick. Several mycological societies hold festivals in the coming weeks. Your favorite search engine has a wealth of information about domestic exotics.

Harvest

September/October 2005

SUN	MON	TUE	WED	THU	FRI	SAT
http://www.agmkt.state.ny.us/HarvestCalendar.html For general New York harvest info.			21	22	23	24
Produce from Agri-Exotic			Sweet Corn 	New crop Gingergolds available now.		
25	26	27	28	29	30	1
MINEOLAS!!!! Still available!			Local raspberries start.			
2	3	4	5	6	7	8
October		Crook-neck squash start		Pumpkins galore. Heavy production starts now.		
9	10	11	12	13	14	15
Australian midnight navel oranges start.						
16	17	18	19	20	21	22
New York Empire sweet onions.			Heirloom fingerlings start.			
23	24	25	26	27	28	29
Turban squash		Second phase of local spinach ends.				
30	31	1	2	3	4	5
Halloween 		November				
6	7	8	9	10	11	12
Harvesting of domestic black & white truffles begins.				Most pumpkin crop harvested. 		
13	14	15	16	17	18	19
Local winter squash harvest ends.						
20	21	22	23	24	25	26
		End of New York/ New Jersey pear & turnip harvest.			Thanksgiving	

Fun with weird looking things.

It's harvest time, and you know what that means. Weird squash! We'll be stocking them soon for fall garnish and menu.



Miniature carnival squash, left, butternut & company, right. Squash last a long time, so get them early to avoid the rush.



Turban squash, above left, make great centerpieces. Golden Nugget, below left, make great soups, or an alternative to starches for the no-carb conscious. Ask for fresh-cut pricing of squash; as your volume increases, fresh-cut can ease labor cost simply.

Agri-Exotic

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The local factor

At Agri, we do our best to get you the finest product at a fair price. This includes not just the exotics, but the hardware, too. Local broccoli and cauliflower are at lower rates than the California product right now (because of fuel costs), so there may be some brand-switching this Autumn to find the best mix. If you have questions, just call us.

Other foundation items moving through our warehouse include locally-grown green beans, yellow wax beans, green cabbage, pepper varieties, cucumbers, eggplant and squash.

There hasn't been much rain in local growing areas, so Jersey tomatoes aren't going to be plentiful much longer. Yet, that which is bad for tomatoes, good for onions; Empire sweets are the goodies now, since the harvest has moved from California to the Northeast.



Stonefruit & artichokes

Many varieties of plums, peaches, nectarines, and their kin are in the markets now. Most of this product is fresh-picked new crop, as unprocessed as it gets. We want you to brag about the food you serve, and we know it starts with good product.



Most of the pictures in this newsletter were taken with the generous permission of Cindy Miles, the proprietor of Bear Creek Artichokes in Hemlock, Oregon. Produced by admin@christopherbacher.com

Agri Exotic Trading Accounts

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legally formed in 1996. For further corporate information, licenses, permits, insurance information or other questions, please contact Stu Kaminsky at the main number listed here. We appreciate your business.



The Holidays are just around the corner! Be sure to let us know about large quantities well in advance of holidays. Help us reserve the best!