

Bing cherries

Spring - Summer
2005



AgriExotic Trading
280 Wilson Avenue
Newark, NJ 07105
Phone: 973-578-8200
Fax: 973-578-8411
email: stukaminsky@agriexotic.com

AgriExotic Trading

Manhattan's produce purveyor of choice.

Cherry - O

Cherry season will soon be upon us. Whether you're into pie, jubilee, soup, or by-the-handful, cherries are the tops!

Locally harvested varieties include Cavalier, Sam, Ranier, Vic, Emperor Francis and more. They may be the next rage in heirloom products, and AgriExotic Trading is at the forefront of making them available to you.

Like heirloom tomatoes and apples, cherries have distinct characteristics to their varieties. Among the first of the season, Cavalier cherries are medium to large black, sweet beauties. Luscious texture, shiny appearance and dry, firm flesh make for a good ingredient in fruit stew. The skin resists cracking well, and may be suitable for dipping in caramelizing sugar.

Emperor Francis, Ranier, and Queen Anne are white varieties, with a red blush over the side or top. Ranier has white juice, and stands up to longer storage than other varieties. Emperor Francis claims an improvement over the Queen Anne by certain local growers.

Montmorency is a late season red tart for home and commercial processing. Medicinal uses are emerging for sour cherry varieties, with arthritis treatment under research.

Cherries pack a good mix of vitamin C, vitamin A, fiber, and potassium, curiously like a number of recently "discovered" red-to-blue fruits like blueberries and pomegranate. These red gifts of summer provide powerful antioxidants that maintain cell health and taste great. The sweet and sour nature of cherries give any dish a great starting point to build on, or as the finishing touch to finer culinary works. Bon appetit!



black sweet cherries



sour cherries



white cherries

AgriExotic Trading May-June 2005

Manhattan's produce purveyor of choice.

Sun	Mon	Tue	Wed	Thu	Fri	Sat
15	16	17	18	19	20	21
Local rhubarb matures			Wild strawberries			
22	23	24	25	26	27	28
			Wild blackberries			
29	30	31	1	2	3	4
			Local sweet cherries start			
5	6	7	8	9	10	11
Summer squash start				Local peas & beans start		
12	13	14	15	16	17	18
			Local sour cherries start			
19	20	21	22	23	24	25
			Jersey blueberries			
26	27	28	29	30	1	2
			Jersey sweet corn			
3	4 Independence Day	5	6	7	8	9
			Jersey tomatoes start now... call for varieties			

M
A
Y

J
U
N
E

J
U
L
Y



Ramps shipping now.

Fava beans (l), English peas (r)



Now available:

lemon verbena, Fava beans, morels (NW & Midwest goldens), fiddlehead ferns, baby white "q-tip" asparagus, ramps, rhubarb (NW & local)

Coming next 2 weeks:

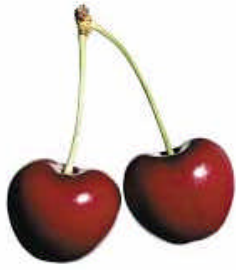
Local radishes, local baby beets, purple cauliflower

Starting in 2 weeks:

Purple cauliflower, local spinach, red mustard sprouts, red Serrano chilis, apriums, crabapples, local beans



Yellow wax beans



Freshcut

AgriExotic Trading
280 Wilson Avenue
Newark, NJ 07105

...and more on AgriExotic.com

Try out HAACP certified FDA approved freshcut products, and experience profitability! Anything can be done by our expert-staffed cleaning and cutting facilities.

- Cantaloupe, chunk
- Honeydew, chunk
- Pineapple, chunk
- Mixed fruit, chunk
- Apples, Granny Smith whole peeled
- Orange, sections
- Bean, French clipped
- Beans, green snipped
- Beets, whole peeled
- Beets, baby red whole peeled
- Beets, baby golden whole peeled
- Broccoli, florettes
- Brussel sprouts, cleaned
- Cauliflower, florette
- Carrot, whole peeled
- Carrot, baton
- Carrot, diced
- Carrot, halfmoon
- Carrot, julienne
- Celery, diced
- Celery, baton
- Mix, coleslaw
- Mix, custom lettuce (your specs)
- Mushroom, medium sliced
- Onion, pearl white whole peeled
- Onion, pearl red whole peeled
- Onion, Spanish whole peeled
- Onion, red whole peeled
- Onion, Spanish sliced
- Onion, red sliced
- Onion, Spanish diced
- Onion, red diced
- Onion, Spanish julienne
- Onion, red julienne
- Peas, snow clipped
- Peas, snap clipped

- Pepper, green diced
- Pepper, red diced
- Pepper, yellow diced
- Pepper, green sliced/julienne
- Pepper, red sliced/julienne
- Pepper, yellow sliced/julienne
- Potato, Idaho whole peeled
- Potato, Yukon whole peeled
- Squash, butternut whole peeled
- Squash, butternut diced
- Squash, yellow diced
- Squash, zucchini diced
- Squash, yellow halfmoon
- Squash, zucchini halfmoons
- Tomato, diced
- Turnip, baby white whole peeled

Crudite: why does it always take so long? Next time order freshcut, and find out how easy it can be.



Sanitary upright peeler



Densitometer

Used to measure firmness of fleshy product.



Refractometer

Used to ensure high Brix levels in our fruit.

Please place your order 24 hours in advance to ensure timely delivery. Other products and specifications are available, so please call and ask if you don't see something that you want. Standing orders arranged with any account holder, no problem.

Phone: 973-578-8200

Fax: 973-578-8411

email: stukaminsky@agriexotic.com

Deliveries 6 days a week to the city and central NJ.



AgriExotic Trading

Manhattan's produce purveyor of choice.

Why do onions make you cry?



Onions

...and more on AgriExotic.com

It's like this: when you go for an onion, somebody is going to get hurt. Face the truth that you only have your knife to blame.

As you slice open the onion cells, amino acid

sulfoxides and allinases (enzymes) bleed on each other. The enzymes always have to win, and start beating the sulfides so bad they decompose! A gas of sulfenic acid then goes floating around, looking for anything wet to land on. Like your eyeballs.

Now think about sulfuric acid on your eyeball, and then imagine what happens next. That's right, you start crying like a clown without a flower.

Basically, onions don't play nice with themselves, and the new guys pay the price. Breathing excessively through the mouth during prep helps, as does wetting the onion and your hands (according to wikipedia.com). Pretty much nothing helps except HURRY UP! And if you have to walk away, cover up your work area. Also, the root mass at the end is more intense, so cover it up immediately after discarding.

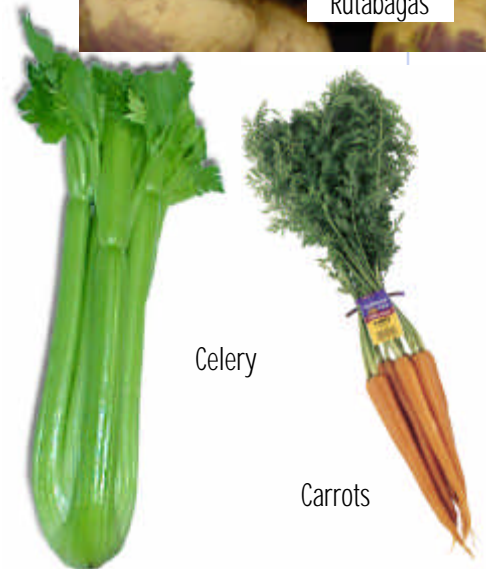


Source: wikipedia.com
Wikipedia is a user-edited online encyclopedia.

Turnip! Wackier than a rubber chicken!

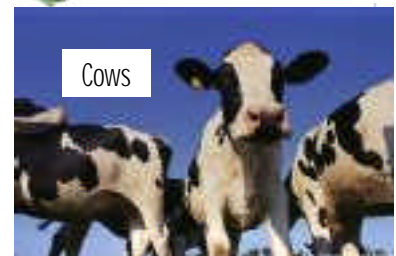


Rutabagas



Celery

Carrots



Cows

AgriExotic Trading
280 Wilson Avenue
Newark, NJ 07105

Phone: 973-578-8200

Fax: 973-578-8411

email: stukaminsky@agriexotic.com

No, we don't sell cows.